



**SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION**

280 SOUTH DECATUR BLVD • LAS VEGAS, NV • 89107 • 702-759-1258 (DIRECT PLAN REVIEW) • 702-759-1110 (DIRECT FOOD OPS) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS							
PR0022230	Las Vegas Superstore Las Vegas Superstore Seafood	(702) 221-8788		EE7001291							
ADDRESS 4801 W Spring Mountain Rd Las Vegas, NV 89102-8709	RISK CAT. 2	P.E. CODE 1059	DISTRICT 07	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: oscar alvarado									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001291	Routine Inspection	12/02/2020	12:30PM	2:50PM	11	Closed	30	Closed with Fees	M	M

SPECIAL NOTES:
In = In compliance **OUT** = Not In compliance **COS** = Corrected on-site during inspection **N/O** = Not observed **N/A** = Not applicable **R** = Repeat violation

Imminent Health Hazards-Notify SNHD and Cease Operations as Directed **OUT**

A	Interruption of electrical service	<input type="checkbox"/>				
B	No potable water or hot water	<input type="checkbox"/>				
C	Gross unsanitary occurrences or conditions including pest infestation	<input type="checkbox"/>				
D	Sewage or liquid waste not disposed of in an approved manner	<input checked="" type="checkbox"/>				
E	Lack of adequate refrigeration	<input type="checkbox"/>				
F	Lack of adequate employee toilets and handwashing facilities	<input type="checkbox"/>				
G	Misuse of poisonous or toxic materials	<input type="checkbox"/>				
H	Suspected foodborne illness outbreak	<input type="checkbox"/>				
I	Emergency such as fire and/or flood	<input type="checkbox"/>				
J	Other condition or circumstance that may endanger public health	<input type="checkbox"/>				

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation **IN** **OUT** **COS** **NO** **NA** **R**

1	Verifiable time as a control with approved procedure when in use. Operational plan, waiver or variance approved and followed when required. Operating within the parameters of the health permit.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Commercially manufactured food from approved source with required labels. Parasite destruction as required. Potentially hazardous foods/time temperature control for safety (PHF/TCS) received at proper temperature.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Hot and cold running water from approved source as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Food wholesome; not spoiled, contaminated, or adulterated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	PHF/TCSs cooked and reheated to proper temperatures.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation **IN** **OUT** **COS** **NO** **NA** **R**

10	Food and warewashing equipment approved, properly designed, constructed and installed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Food protected from potential contamination during storage and preparation.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from potential contamination by employees and consumers.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Kitchenware and food contact surfaces of equipment properly washed, rinsed, sanitized and air dried. Equipment for warewashing operated and maintained. Sanitizer solution provided and maintained as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Effective pest control measures. Animals restricted as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Hot and cold holding equipment present; properly designed, maintained and operated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	Accurate thermometers (stem & hot/cold holding) provided and used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Single use items not reused or misused.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Backflow prevention devices and methods in place and maintained.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23	Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained and available when required. NCI/AA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions

IN OUT NA

24	Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.	■	□			□	
25	Non-PHF and food storage containers properly labeled and dated as required. Food stored off the floor when required. Non-PHF/TCS not spoiled and within shelf-life. Proper retail storage of chemicals.	■	□			□	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	□	■			□	
27	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	■	□			□	
28	Small wares and portable appliances approved, properly designed, in good repair.	■	□			□	
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	■	□			□	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	■	□			□	
31	Restrooms, mop sink, and custodial areas maintained and clean. Premises maintained free of litter, unnecessary equipment, or personal effects. Trash areas adequate, pest proof, and clean.	■	□			□	
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	□	■			□	

TEMPERATURE OBSERVATIONS

CT = Cooking temp. HH = Hot Holding temp. CH = Cold Holding temp. RH = ReHeat temp. TC = Time as Control temp. COOL = Cooling temp.

Item	Location	Measurement	Comment
whole fish		31.00 F	CH
hand sink		105.00 F	



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
D	<p>Violation: Sewage backing up out of floor sinks or drains. Inspector Observation: Upon inspector arrival, multiple food handlers actively rinsing and cutting fish with consumer service in front service area with wastewater actively overflowing from floor sink, under prep sink onto floor of prep area. Per manager and food handler, floor sink under prep sink has not properly drained resulting in overflow of wastewater for multiple weeks. COS: REHS Roche immediately directed: ALL FOOD PREPARATION AND SERVICE WITHIN SEAFOOD DEPARTMENT CEASE AND DESIST; FOODS OBSERVED BEING PREPARED DURING IMMINENT HEALTH HAZARD VOLUNTARILY DISCARDED BY FOOD HANDLERS. Corrective Action: Dispose of all waste water into an approved sewer system. Repair. (5-205; 5-403.11)</p>
5	<p>Violation: Sewage backing up out of floor sinks or drains. Inspector Observation: Upon inspector arrival, multiple food handlers actively rinsing and cutting fish with consumer service in front service area with wastewater actively overflowing from floor sink, under prep sink onto floor of prep area. Per manager and food handler, floor sink under prep sink has not properly drained resulting in overflow of wastewater for multiple weeks. COS: REHS Roche immediately directed: ALL FOOD PREPARATION AND SERVICE WITHIN SEAFOOD DEPARTMENT CEASE AND DESIST; FOODS OBSERVED BEING PREPARED DURING IMMINENT HEALTH HAZARD VOLUNTARILY DISCARDED BY FOOD HANDLERS. NOTE: Refer to "Comments" section for additional notes. Corrective Action: Dispose of all waste water into an approved sewer system. Repair. (5-205; 5-403.11)</p>
14	<p>Violation: Food contact surfaces are dirty or unsanitary. REPEAT VIOLATION Inspector Observation: Ice machine stored in back warehouse area near walk in seafood freezer with excessive black and pink microbial accumulation throughout interior surfaces of ice machine specifically ice chute; ice used for storage of raw fish. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
19	<p>Violation: Foods not thawed by an approved method. Inspector Observation: Multiple plastic strainers of fish stored in cloudy, standing water in basin of three compartment sink located in front service area. COS: REHS Roche educated. Refer to Violation #5; Fish voluntarily discarded. Corrective Action: Thaw food by approved method. Approved methods include: under refrigeration; completely submerged under running water having sufficient velocity to agitate and float off loose particles; in a microwave oven if the food will be immediately cooked; under conditions that do not allow any portion of the food to be above 41 degrees F for more than four hours, with temperature logs verifying compliance; as part of the conventional cooking process.</p>
26	<p>Violation: Three-compartment sink is in disrepair. Inspector Observation: Operational three compartment sink located closest to deep fryers partially detaching from wall. Corrective Action: Repair to meet NSF or equivalent standards. (4-202.12; 4-202.13; 4-204)</p>
32	<p>Violation: Floor sink or floor drains are dirty, clogged, or in disrepair. Inspector Observation: Floor sinks and floor drains throughout front prep area with excessive wet food debris, thick black liquid build up and malodors, specifically: under three compartment and prep sinks, seafood tanks and back storage area nearest to double doors separating front and back prep areas. Corrective Action: Maintain clean and in good repair. Evaporation pan must be on when refrigeration is in operation. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean. Inspector Observation: Excessive build up of wet and dry food, grease, paper and dust debris on floor under and around equipment throughout permitted area, specifically: -deep fryers -prep and three compartment sinks -live seafood tanks -display coolers -excessive ice and food debris on floor under and around storage racks throughout walk in freezer -multiple storage racks located nearest to double doors between front and back prep areas Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Plumbing connections and fixtures are rusted, corroded or in disrepair. Inspector Observation: Terminating end of PVC elbow detached from plumbing and stored in floor sink under three compartment sink located nearest to deep fryers. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Ventilation hoods and/or filters are not properly maintained clean, allowing grease, dust, or condensate to accumulate and/or drip. Inspector Observation: Excessive build up of black grease on and around ventilation hood and filters above deep fryers. Corrective Action: Maintain ventilation system clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Floors showing signs of disrepair. Inspector Observation: Multiple floor tiles missing from area near deep fryers resulting in food and water build up. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:
 Permit closed with closure fee assessed resulting from operation during an Imminent Health Hazard. All food activities must remain suspended until corrective action has been taken to eliminate/correct the hazard. A facility closure fee of \$1400. must be paid at the 280 S. Decatur Blvd SNHD office or online at: <https://www.southernnevadahealthdistrict.org/permits-and-regulations/environmental-health-invoice-payment/>. Invoice #IN0258148

The closure fee of \$1400. must be paid prior to scheduling the re-inspection during normal business hours (Mon-Fri 8a-4:30p excluding holidays). The operator of the facility may then contact REHS Roche at 702-759-0510 or roche@snhd.org to schedule reinspection.

SNHD Closure sign posted on wall of Seafood department. Do not move, remove, or block closure sign. Facility is to remain closed until the imminent health hazard has been eliminated and this has been verified by SNHD.



Continued non-compliance during inspections as evidenced by B or C downgrade or Closure may result in administrative action by SNHD.

Food safety topics discussed with food handlers:

Employee health policy- 5 Symptoms that would exclude a food handler from work: vomiting, diarrhea, jaundice, sore throat with fever, or infected cuts or sores on hands, wrists, or exposed arms. Return to work time frames for vomiting and diarrhea 24 hours after most recent occurrence and without the aid of medication and/or doctors note.

Hand washing

Imminent Health Hazards (IHH) Refer to Violation #5. Extensive conversation with Store Manager and Grocery Manager regarding IHH and requirement to self close and contact SNHD if/when identified.

Integrated pest control

Facility and equipment cleaning frequency

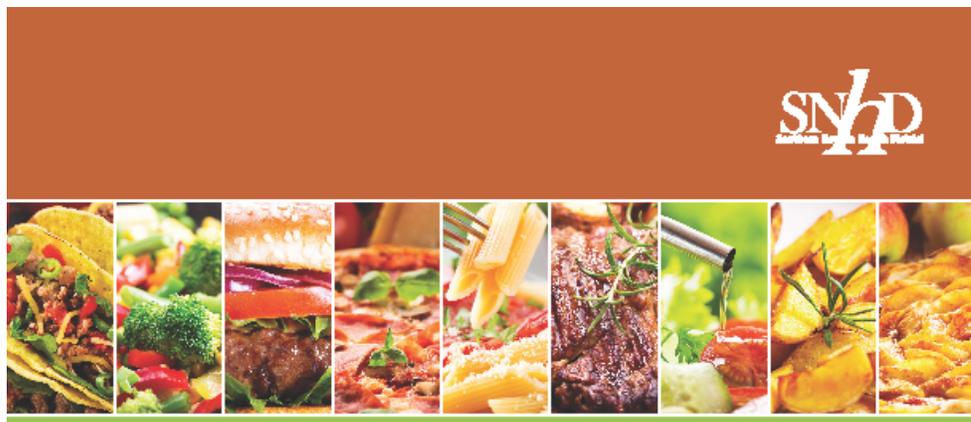
Due to social distancing requirements of COVID-19, the contents of this form reviewed, but not signed by the person in charge, Oscar Alvarado-Grocery Manager. Signature not captured to maintain social distancing due to COVID-19. An e-mail confirmation of receipt of report has been requested. COVID-19 survey conducted while on site for routine inspection

Food establishment regulations (2010) and educational materials available at www.SouthernNevadaHealthDistrict.org/ferl

Section 1 Demerits	5	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)
Section 2 Demerits	6	11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 business days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations.
Total Demerits	11	Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.
Initial Inspection Grade	Closed	21 to 40 demerits = C; Re-inspection after 15 business days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.
<input checked="" type="checkbox"/> This grade resulted from a repeat critical or major violation.		41 or more demerits = Closure or Imminent Health Hazard requiring closure; All food activities must remain suspended until approved by Health Authority. Re-inspection upon operator request must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.
Reinspection Fee:	\$1,400.00	
Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Pamela Roche	

Received by (signature)	Received by (printed)	EHS (signature)
-	Oscar Alvarado Grocery Manager	 Pamela Roche

Your signature on this form: 1) Does not constitute agreement with its contents. You may discuss the contents of this report with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the contents of this report shall remain in effect; and 2) Acknowledges that this inspection report will be distributed by either email, fax, or postal delivery (of your choosing) within 1 business day.



The Southern Nevada Health District's
**FOOD HANDLER
SAFETY TRAINING
PROGRAM**

is now open for **first-time card applicants.**

All first-time Food Handler Safety Training Card applicants must complete testing in person at a Health District location. An appointment is required.

TRAINING MATERIALS

Free training books and videos are available at the link below.



TO SCHEDULE AN APPOINTMENT, CALL 702-759-0595 OR VISIT

www.SNHD.info/foodhandler

[NOTICE OF BUSINESS CLOSURE FORM](#)

[ESTABLISHMENT FILE UPDATE FORM](#)