



**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							
PR0005492	Pad Thai Restaurant Pad Thai Restaurant	(702) 870-2899	336	EE7001175							
ADDRESS 860 S Rancho DR Las Vegas, NV 89106-3810		RISK CAT. 3	P.E. CODE 1003	DISTRICT 13	LOCATION	PERMIT STATUS ACTIVE					
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT				CONTACT PERSON: TEWAN PARNISHSUKO							
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001175	Routine Inspection	3/26/2019	12:40PM	3:15PM	31	C	15	"C" Downgrade	M	M

SPECIAL NOTES: RP USD 03/2018  
**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											
B	No potable water or hot water											
C	Gross unsanitary occurrences or conditions including pest infestation											
D	Sewage or liquid waste not disposed of in an approved manner											
E	Lack of adequate refrigeration											
F	Lack of adequate employee toilets and handwashing facilities											
G	Misuse of poisonous or toxic materials											
H	Suspected foodborne illness outbreak											
I	Emergency such as fire and/or flood											
J	Other condition or circumstance that may endanger public health											

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.											■	□	□	□	□	□
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.											□	■	■	□	□	□
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.											■	□	□	□	□	□
4	Hot and cold running water from approved source as required.											■	□	□	□	□	□
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.											■	□	□	□	□	□
6	Food wholesome; not spoiled, contaminated, or adulterated.											■	□	□	□	□	□
7	PHF/TCSs cooked and reheated to proper temperatures.											■	□	□	□	□	□
8	PHF/TCSs properly cooled.											□	□	□	■	□	□
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.											□	■	■	□	□	□

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.											■	□	□	□	□	□
11	Food protected from potential contamination during storage and preparation.											□	■	■	□	□	■
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.											□	■	■	□	□	□
13	Food protected from potential contamination by employees and consumers.											□	■	■	□	□	□
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.											□	■	■	□	□	□
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.											■	□	□	□	□	□
16	Effective pest control measures. Animals restricted as required.											□	■	□	□	□	□
17	Hot and cold holding equipment present; properly designed, maintained and operated.											■	□	□	□	□	□
18	Accurate thermometers (stem & hot/cold holding) provided and used.											■	□	□	□	□	□
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.											■	□	□	□	□	□
20	Single use items not reused or misused.											■	□	□	□	□	□
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.											□	■	□	□	□	□
22	Backflow prevention devices and methods in place and maintained.											■	□	□	□	□	□
23	Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained and available when required. NCIAA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly.											□	■	□	□	□	□



**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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	
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.	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	
27	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	
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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	

**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
egg rolls		136.00 F	hot holding
rice		180.00 F	hot holding
cut tomatoes		39.00 F	cold holding



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: -EHS observed food handler putting new gloves on without washing hands first.</p> <p>cos: EHS intervened, gloves discarded, hands washed as requested.</p> <p>-Food handler cracked raw shell eggs while donning gloves. Food handler discarded gloves right after cracking the raw shell eggs and proceeded to put a new pair of single use gloves without performing a hand wash. This violation was observed twice.</p> <p>cos: Food handler discarded contaminated gloves, washed hands as required and put on new pair of gloves.</p> <p>-Food handler left kitchen area. Upon re-entering kitchen, food handler failed to wash hands and proceeded to put new gloves on.</p> <p>cos: Upon request, food handler discarded gloves, washed hands and put a new pair of gloves.</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands when required including: after touching bare human body parts other than clean hands and clean exposed portions of arms; after using the toilet room; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking (except for drinking from a closed container handled to prevent contamination as stated in 2-401.11(B)), after handling soiled equipment or utensils, during food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks, when switching between working with raw animal products and working with ready-to-eat food; when using gloves for working with food hands shall be washed before donning gloves for working with food, after removing gloves when handling raw animal products, and after engaging in other activities that contaminate the hands. (2-2; 2-3; 3-301.11; 3-304)</p>
9	<p>Violation: PHF (TCS) between 41 degrees F and 135 degrees F except during preparation, cooking, cooling or when time is used as a control.</p> <p>Inspector Observation: Several PHF/TCS foods left at room temperature throughout the kitchen area.</p> <p>Following items measured in the temperature danger zone: cut leafy greens 63 degrees Fahrenheit (per IR thermometer), chopped garlic in oil 64 degrees Fahrenheit, cooked chicken 70 degrees Fahrenheit, re-hydrated noodles (in water) 76 degrees Fahrenheit, soft tofu 60 degrees Fahrenheit, beans sprouts 57 degrees Fahrenheit, cut tomatoes 59 degrees Fahrenheit, cooked pork 67 degrees Fahrenheit, deep fried chicken 79 degrees Fahrenheit.</p> <p>Per person in Charge (PIC), Natthapon, items left out for at least 4 hours prior inspection.</p> <p>cos: Items voluntarily discarded by PIC.</p> <p>Corrective Action: Maintain hot foods at 135 degrees F or warmer and cold foods at 41 degrees F or colder. (3-501.16; 3-501.14; 3-502)</p>



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Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.

Inspector Observation: Raw shell eggs stored commingled with ready to eat foods such as leafy greens and cooked noodles. Eggs stacked high and directly next to the ready to eat items. Items stored at bottom of make table across wok station.

cos: PIC relocated ready to eat items away from raw shell eggs.

Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. (3-302; 3-303; 3-304; 3-30)

Violation: Utensil stored in standing water in the temperature danger zone.

Inspector Observation: Several in use utensils such as spoon and rice spatulas stored in standing water which was measured at 74.8 degrees Fahrenheit.

cos: Water changed and ice added to container. Water was then measured below 41 degrees Fahrenheit.

Corrective Action: Store utensils by approved method in a contamination free manner. When using standing water, maintain water at 41 degrees F and below or 135 degrees F and above. (3-304.12; 3-306.13; 4-302)

Violation: Scoop handles touching ready-to-eat product.

Inspector Observation: Tongs handle in direct contact with ready to eat sliced lemons. Scoop handle in direct contact with ready to eat sugar.

cos: Scoops and tongs removed from ready to eat products.

Corrective Action: Protect food from contamination. Store scoop handles up and out of contact with ready-to-eat product. (2-401; 3-306; 3-304.11; 3)

Violation: Food products double-stacked without a barrier.

Inspector Observation: Containers with cut leafy greens and cut green onions stored directly on uncovered ready to eat leafy greens. Bottom of container in direct contact with ready to eat product underneath. (REPEAT VIOLATION)

COS: Containers removed from top of ready top eat products.

Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)

Violation: Foods not covered in storage (except when cooling).

Inspector Observation: Several food products such as cut pineapples, cut tomatoes, plated salads and leafy greens stored uncovered in double door reach in refrigerator. Leafy greens were not fully wrapped in plastic leaving product in direct contact with refrigerator wall.

cos: items covered as requested.

Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)

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Violation: Sanitizer, soap buckets or spray bottles not properly labeled with common name.

Inspector Observation: Two generic chemical spray bottles observed with no name label. Per Pic, bottles contain degreaser and "sanitizer".

cos: label with product name added to bottles.

Corrective Action: Label properly. (4.4; 3-304; 4-201.16)

Violation: Acidic food stored in open original metal cans for more than 24 hours.

Inspector Observation: Curry paste left in original metal can container after opening. PIC uncertain of the specific time in which can was opened.

cos: Operator voluntarily discarded can.

Corrective Action: Protect food from contamination. Transfer food to food grade container. (Chapter 7; 4-201.15; 4-30)



13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: Employee open foods such as peanut sauce and clam juice stored on top shelf or double door reach in refrigerator directly above and commingled with consumer foods. Expired commercial and individually packaged cheese was also observed on top shelf of this refrigerated unit. Per PIC, the items listed above belong to employees.</p> <p>cos: items removed and relocated below and away from consumer foods.</p> <p>Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces. Provide drinks in containers that prevent mouth/hand contamination such as a cup with lid and straw. (2-401; 3-306; 3-304.11; 3)</p>
14	<p>Violation: Ice machine interiors dirty, moldy or slimy.</p> <p>Inspector Observation: Interior of ice machine (consumable ice) with excessive pink/cream slimy build up. Metal screw inside of ice machine (screw is part of the design of the ice machine) also observed with microbial like growth.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris).</p> <p>Inspector Observation: Can opener blade (in use and in clean storage) with dried food debris build up. Peeler in clean storage also observed with dried food debris.</p> <p>cos: items removed and relocated to 3 compartment sink to undergo proper ware washing.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
16	<p>Violation: Conditions that allow the harboring or feeding of pests observed.</p> <p>Inspector Observation: Excessive amount a food debris, grease and dirt accumulation throughout facility to include but not limited to : floor sinks, under 3 compartment sink, behind and by wok station and throughout kitchen area.</p> <p>Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. (6-202.13; 6-202.15; 6-501)</p>
21	<p>Violation: Person In Charge is not aware of employee health policy or is unable to convey employee health policy to the inspector.</p> <p>Inspector Observation: Person In Charge was not able to convey employee health policy including symptoms and requirements for returning to work after experiencing these symptoms.</p> <p>Corrective Action: Food establishments must have an employee health policy that requires food handlers to report information about their health and activities as they relate to symptoms of foodborne illness. PIC must be knowledgeable of employee health policy and be able to inform other of the policy. (2-2; 2-404.11; 8-204.12)</p>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.</p> <p>Inspector Observation: Several food items such as rehydrated noodles, cut leafy greens (such as lettuce), cooked noodles, cut tomatoes observed with no date label while in long term storage at reach in refrigerators and make table.</p> <p>Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more. (1-202; 3-305.11; 3-302.12)</p>
25	<p>Violation: Non-PHF (TCS) foods held past the permitted shelf life of the product.</p> <p>Inspector Observation: Bag in the box syrups expired and still in use.</p> <p>-Sprite 12/13/18 -Diet Coke 01/14/19</p> <p>Corrective Action: Remove from service/sale or discard. (1-202; 3-305.11; 3-302.12)</p> <p>Violation: Non-PHF (TCS) multi-use food containers not properly labeled (unless the product unmistakably recognizable i.e. rice and beans) with the identity of contents.</p> <p>Inspector Observation: Several containers with ginger in sauce improperly labeled as lemon sauce. Per PIC lemon sauce is the incorrect name of the product.</p> <p>Corrective Action: Label containers of food and food ingredients with common name of contents. (1-202; 3-305.11; 3-302.12)</p>



29 Violation: In-use utensil is improperly stored.

Inspector Observation: In use tongs stored hanging from oven handle exposed to potential environmental contamination. Knife stored wedged in between equipment.

Corrective Action: Store utensils by approved method in a contamination free manner. Utensils shall be stored: In food with handle stored above/out of the food; On a clean food contact surface which has been properly cleaned and sanitized at an approved frequency; In water running at sufficient velocity to flush away food particulates; In a container of water, if the water is maintained at a temperature of 41 degrees F or below, or at 135 degrees F or above, and the utensils and container are cleaned at least every four hours. (3-304.12; 3-306.13; 4-302)

30 Violation: Surfaces not intended for food contact not smooth, washable and free from unnecessary ledges, projections or crevices.

Inspector Observation: Left side of wok station observed in complete disrepair. Surfaces no longer smooth and easily cleanable. Area full of dried food debris and grease build up. Area covered with metal tray.

Corrective Action: Provide smooth and easily cleanable surfaces. (4-410; 4-2)

32 Violation: Ceilings or ceiling tiles are dirty. Walls and floor dirty.

Inspector Observation: Excessive dirt, food debris and grease accumulation throughout facility.

Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Walls are in disrepair.

Inspector Observation: Wall in disrepair by bag in the box.

Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

**Overall Inspection Comments:**

*Accompanied by Environmental Health Supervisor Aaron del Cotto. By the end of inspection also accompanied by Environmental Health Supervisor Tanja Baldwin.*

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

Section 1 Demerits	10	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.) 11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. <b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b> 21 to 40 demerits = C; Re-inspection after 15 days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b> 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. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b>
Section 2 Demerits	21	
Total Demerits	31	
Initial Inspection Grade	C	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$477.00	Inspector name: Bianca Ramirez
Fee required to be paid within 10 business days or prior to reinspection		

Received by (signature)	Received by (printed)	EHS (signature)
	Natthapon  Person In Charge	  Bianca Ramirez

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. 5104

# HOW TO SPOT A FAKE RESTAURANT INSPECTOR

## Does your health inspector wear an identification badge? Do they have official business cards?

An Environmental Health Specialist (aka "health inspector") with the Southern Nevada Health District wears a picture ID badge. Health District inspectors will identify themselves, state the purpose of their visit, and ask to speak to a Person-In-Charge (PIC). They usually carry official business cards.

## Did you receive a phone call to schedule a routine inspection?

Routine inspections are UNANNOUNCED. Scheduled inspections are usually follow-up activities such as re-inspections and surveys. If you are currently in the Plan Review process, our Facility Design Assessment & Permitting (FDAP) inspectors may schedule an on-site inspection.

## Did they ask for any personal information including credit card information?

Health District inspectors will NOT ask for credit card information. Personal information requests are limited to a name, email address, and phone number. Email addresses are needed to send inspection reports, and phone numbers are primarily used to contact the PIC of a facility in case of an emergency or to request information.

## Did they ask you for money or food?

Health inspectors will NOT ask for money; no financial transactions can be handled by a health inspector. Routine inspections do not have an associated fee. Annual health permit fees, re-inspection fees, verified complaint fees, and closure fees are remitted directly to the Health District, either online or in person, at any of the Health District's Environmental Health service locations. A health inspector can give you information about paying fees online or about locations where payments can be made. Health inspectors will not ask for or accept food.

## Did they provide an inspection report?

A health inspection (including follow-up visits) will be documented on an inspection report and be sent to the PIC (or designated recipient) via email, fax, or paper form within 24 hours. If a routine inspection was conducted, an inspector will provide a grade card before leaving.



If you are still in doubt, you can call the Southern Nevada Health District to verify information.

Monday-Friday 8:00 a.m. – 4:30 p.m.  
(702) 759-1110

NOTE: Health inspectors from the Southern Nevada Health District may conduct inspections outside of normal Health District business hours.

