



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

Table with 5 columns: PERMIT #, ESTABLISHMENT NAME, PHONE #, EST. SQUARE FOOTAGE, PRIMARY EHS. Values: PR0102850, El Pollo Mobile EL POLLO MOBILE #2, (702) 462-1710, 200, EE7001176

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values: 2425 N Rainbow BLVD Las Vegas, NV 89108-7132, 2, 1122, 71, ACTIVE

NEVADA CLEAN INDOOR AIR ACT: [] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: Fernando Montanez

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values: EE7001083, Routine Inspection, 1/27/2021, 1:00PM, 2:45PM, 30, Closed, 0, Closed with Fees, M, M

SPECIAL NOTES: CFM REQUIRED

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

Table with 12 columns: Hazard description, IN, OUT, COS, NO, NA, R. Rows A-J: Interruption of electrical service, No potable water, Gross unsanitary occurrences, Sewage or liquid waste, Lack of adequate refrigeration, Lack of adequate employee toilets, Misuse of poisonous or toxic materials, Suspected foodborne illness outbreak, Emergency such as fire and/or flood, 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

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 1-9: Verifiable time as a control, Handwashing, Commercially manufactured food, Hot and cold running water, Imminently dangerous cross connection, Food wholesome, PHF/TCSs cooked and reheated, PHF/TCSs properly cooled, PHF/TCSs at proper temperatures

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 10-22: Food and warewashing equipment, Food protected from contamination, Kitchenware and food contact surfaces, Handwashing facilities, Effective pest control, Hot and cold holding equipment, Accurate thermometers, PHF/TCSs properly thawed, Single use items, Person in charge, Backflow prevention devices

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.	■	□	□	□	□	□
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SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions		IN	OUT	NA			
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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			
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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
RAW CHICKEN		41.00 F	CH
COOKED BEANS		39.00 F	CH



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: Food handler entered trailer from outdoor cooking are and donned gloves to prepare chicken without washing hands prior to doing so.</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>
4	<p>Violation: No water or inadequate water pressure at facility.</p> <p>Inspector Observation: No water provided to entire trailer (no water at hand wash sink or 3-compartment sink).Operator stated water pump is broken.</p> <p>Corrective Action: Provide hot water and cold water at adequate pressure at all sinks in facility. (5-101; 5-102; 5-103)</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: Cooked rice measured at 121.2F in steam table and cooked beans measured at 103.7F in steam table.</p> <p>COS: Operator voluntarily discarded foods held out of temperature</p> <p>Operator unable to verify how long items stored in steam table.</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> <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: Pot of cooked beans left out on stove overnight with stove turned off measured at 72.7F.</p> <p>COS: Operator voluntarily discarded</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>
11	<p>Violation: Food products double-stacked without a barrier.</p> <p>Inspector Observation: Squeeze bottle of sour cream stored in container with cut limes.</p> <p>COS: Squeeze bottle relocated</p> <p>Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Cut lettuce stored directly on soiled shelf of prep cooler.</p> <p>COS: Operator voluntarily discarded food item.</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Using 3-compartment sink for food prep while sink is being used for any other purpose.</p> <p>Inspector Observation: Food handler prepping raw chicken on top of 3-compartment sink with sink setup for warewashing and soiled equipment stored in sink.</p> <p>COS: Operator relocated raw chicken.</p> <p>Corrective Action: Protect food from contamination. Use 3-compartment sink for only one operation at a time. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Sanitizer concentration too high during ware washing, in sanitizer buckets or spray bottles.</p> <p>Inspector Observation: Only sanitizer bucket measured above 200ppm chlorine.</p> <p>COS: Operator prepared at correct concentration.</p> <p>Corrective Action: Protect food from contamination. Provide sanitizer at proper concentration. (Chapter 7; 4-201.15; 4-30)</p>
14	<p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: In use cutting board observed extremely soiled and pitted.</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required.</p> <p>Inspector Observation: No paper towels stocked at only hand wash sink.</p> <p>Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)</p>
17	<p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature. Inspector Observation: 1-door reach-in refrigeration unit measure at 54F. Facility lacks adequate refrigeration for amount of PHF/TCS foods stored on unit. Over 100 lbs of raw chicken observed sitting out at ambient temperature after receiving (measured below 41F) with inadequate refrigeration for proper cold holding.</p> <p>Corrective Action: Equipment red-tagged, remove equipment from service until approved for use by SNHD. Repair equipment to maintain foods at required temperatures (=41 degrees F). If placed back in service without Health Authority approval, the facility may be downgraded to the next lower grade and applicable fees assessed (8-208.11). (4-2; 3-501.11; 6-202.11)</p>
31	<p>Violation: Outside storage areas for refuse are creating a nuisance.</p> <p>Inspector Observation: Excessive debris; old mop water; broken equipment stored on ground behind trailer.</p> <p>Corrective Action: Maintain area clean and free from nuisance conditions. (5-204.11; 5-202.12; 6-202)</p>



32 Violation: Ventilation hoods and/or filters are not properly maintained clean, allowing grease, dust, or condensate to accumulate and/or drip.
Inspector Observation: Excessive dust and debris observed on hood interior and filters
Corrective Action: Maintain ventilation system clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

JOINT INSPECTION WITH TOM SHEFFER

FACILITY CLOSED DUE TO LACK OF POTABLE WATER AND LACK OF REFRIGERATION

DUE TO TWO CONSECUTIVE FACILITY CLOSURES - FACILITY MUST ENTER ADMINISTRATIVE PROCESS. OWNER MUST CONTACT ALEXIS BARAJAS 702-759-1631 TO SCHEDULE INTERVENTION TRAINING PRIOR TO REOPENING.

ALL REFRIGERATION MUST BE WORKING AT REQUIRED TEMPERATURES PRIOR TO REOPENING

FACILITY HAS ACCESS TO RESTROOM LOCATED IN HAIR SALON - NO LETTER ON FILE FROM HAIR SALON; MUST PROVIDE PRIOR TO REOPENING

ALL FEES MUST BE PAID PRIOR TO SCHEDULING REOPENING INSPECTION

NO FOOD ACTIVITIES MAY OCCUR PRIOR TO REOPENING

SPANISH INTERPRETATION PROVIDED BY REINA LIMA

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

Section 1 Demerits	15	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)
Section 2 Demerits	15	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	30	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 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: Jacob Billings

Received by (signature)	Received by (printed)	EHS (signature)
	FERNANDO MONTANEZ COOK	 Jacob Billings

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](#)