



**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							
PR0020357	Cold Stone Creamery #874 Cold Stone Creamery #874	(702) 515-7701	800	EE7001215							
ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS						
6640 N Durango DR Las Vegas, NV 89149-6680	2	1006	28		ACTIVE						
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: Jay								
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001215	Routine Inspection	3/10/2020	3:30PM	5:15PM	22	Closed	15	Closed with Fees	M	M

SPECIAL NOTES: NO RPZ
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 type="checkbox"/>				
E	Lack of adequate refrigeration	<input type="checkbox"/>				
F	Lack of adequate employee toilets and handwashing facilities	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Effective pest control measures. Animals restricted as required.	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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. NCIAA 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"/>
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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"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input 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"/>	<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"/>	<input 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
milk	walk in cooler	36.00 F	ch



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
F	<p>Violation: Only restroom accessible to employees observed non-operational with bowl filled with fecal matter and smell upon opening restroom door.</p>
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Only employee preparing ready to eat foods stopped to answer phone and resumed food preparation without washing hands properly COS: hands washed properly</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>
5	<p>Violation: Toilet or urinal is in disrepair.</p> <p>Inspector Observation: Only restroom used by employees observed with non-flushable toilet and filled fecal matter and objectionable odor.</p> <p>Corrective Action: DEEP CLEAN AND SANITIZE RESTROOM. Repair toilet to flush and dispose waste properly. (5-204.11; 5-202.12; 6-202)</p>
14	<p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: Multiple equipment with food contact surfaces observed soiled with debris throughout such as but not limited too flat spatula soiled with food debris, interior surfaces of containers storing ready to eat foods not cleaned in between refilling product</p> <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer.</p> <p>Inspector Observation: Only quat sanitizer bucket observed with less than 150ppm solution concentration</p> <p>Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink not stocked with soap in a fixed dispenser as required.</p> <p>Inspector Observation: Pump soap bottle inside restroom only (mounted soap dispenser missing from restroom)</p> <p>Corrective Action: Provide an adequately stocked hand sinks. Provide soap in fixed dispenser. (5-202)</p> <p>Violation: Hand sink being used for something other than hand washing.</p> <p>Inspector Observation: Front hand sink being used for other purposes such as ice cream dumped into basin</p> <p>Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)</p>
16	<p>Violation: Conditions that allow the harboring or feeding of pests observed.</p> <p>Inspector Observation: Excessive food, sweets, syrup observed excessively soiled with debris on shelves, floors, walls, exterior surfaces of equipment, etc. throughout facility</p> <p>Corrective Action: DEEP CLEAN FACILITY PRIOR TO REINSPECTION. 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: No knowledgeable person in charge to oversee food safety risk factors such as washing hands when required as required</p> <p>Corrective Action: Please review Chapter 2 of the new food regulations for more information regarding the duties and knowledge required for the person in charge. Please note that there must be a qualified person in charge of the facility at all times. (reg. 2-1)</p> <p>Violation: Food establishment does not have an employee health policy.</p> <p>Inspector Observation: Establishment does not have employee health policy to include when to exclude food handlers from work; Employees unable to explain symptoms related to food borne illness out break</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. (2-2; 2-404.11; 8-204.12)</p>



30 Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair.

Inspector Observation: 1) Glass display posters inside dining room area observed soiled with dust and debris 2) Ceiling fans observed with thick layer of excessive dust build up

Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

32 Violation: Vents are soiled with dirt and dust.

Inspector Observation: Vents and ceiling tiles above ready to eat topping station observed excessively soiled with dust and debris

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

Violation: Dirt and debris accumulated on floors or under equipment. Floor not maintained clean.

Inspector Observation: Floors inside walk in cooler observed soiled

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

Overall Inspection Comments:

Establishment closed. A closure fee of \$1400 has been assessed. All food activities must remain suspended until corrective action has been taken to eliminate/correct the hazard and reinspected by the Health Authority. Contact SNHD Admin at 702-759-1110 to obtain invoice number to pay closure fee of \$1400. Fee can be paid online at: <https://www.southernnevadahealthdistrict.org/payment/ehinvoice> or in person.

Ast. Manager Destiny arrived at conclusion of inspection. Best management would be to provide review of food safety training for employees including implementing employee health policy.

You may reach Rabea at 702-759-0639

Food establishment regulations (2010) and educational materials available at 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 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 "C" grade with associated fee and may require a supervisory conference. 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. 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.
Section 2 Demerits	12	
Total Demerits	22	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$1,400.00	

Fee required to be paid within 10 business days or prior to reinspection

Inspector name: Rabea Sharif

Received by (signature)	Received by (printed)	EHS (signature)
	Destiny Casados Ast. Manager	 Rabea Sharif

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.



food FOR THOUGHT

ISSUE 1 – JANUARY 2020

At the Southern Nevada Health District, it is a top priority to provide open communication and partner with industry to reach our shared goal of safer food.



Fee schedule changes effective February 1

The Southern Nevada District Board of Health approved the following changes to the Environmental Health (EH) fee schedule effective February 1, 2020:

- C downgrade fee increased to \$1,200
- Closure fee increased to \$1,400
- New fees for expedited plan review inspections (dependent upon staff availability)

For a list of all EH fees, visit www.snhd.info/eh-fees.

HACCP plans to be enforced July 1



Hazard Analysis Critical Control Point (HACCP) plans for all special processes required by regulations will be enforced July 1, 2020. Information about this topic can be found at www.snhd.info/haccp.

EH training office changes name

The EH training office has a new name: Regulatory Support Office. This title better describes the diverse functions it provides the EH Division. In addition to providing internal and external training, staff members in the office review HACCP plans, waivers and labels; provide regulation interpretation; serve as liaison with federal, state and local partners; conduct research on emerging topics; oversee inspector standardization; and much more.

Vaping now prohibited in restaurants and more

The Nevada Clean Indoor Air Act was updated during the 2019 legislative session to include electronic vaping products, preventing their use in public places where cigarette use is not allowed.

For more information, and to download or request free signage, visit www.getthehealthyclarkcounty.org/nciaa.



Food Safety Partnership meetings and trainings are free and open to all

Held quarterly at the Health District's main location (280 S. Decatur Blvd.), Food Safety Partnership (FSP) meetings provide an interactive platform to:

- Meet the EH leadership team
- Get clarification on regulatory requirements
- Get trained on hot topics
- Seek answers to questions

Free food safety training in English and Spanish is available after each FSP meeting.

- Training taught by Health District trainers
- Great refresher for lead staff and new managers
- Opportunity to get trained to train coworkers

For more information and to register for our next meeting and trainings, visit www.snhd.info/ehrcp.

Resources

Food Establishment Resource Library
www.snhd.info/ferl

Food Handler Safety Training Books and Videos
www.snhd.info/food-handler

Food Recall Information
www.snhd.info/food-recalls

Social Media

- Facebook.com/southernnevadahealthdistrict
- Facebook.com/snhdfoodsafety
- Twitter.com/snhdinfo
- Twitter.com/snhdfoodsafety
- Instagram.com/southernnevadahealthdistrict
- Instagram.com/snhdfoodsafety

Contact Us

Business hours: (702) 759-0588
After hours: (702) 759-1600
Email: environmentalhealth@snhd.org