



FOOD ESTABLISHMENT INSPECTION

SOUTHERN NEVADA HEALTH DISTRICT

Page 1 of 7

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							
PR0136298	BEST MEALS ON WHEELS BEST MEALS ON WHEELS	(725) 300-5226		EE7001083							
ADDRESS 827 N MAIN ST Las Vegas, NV 89101	RISK CAT. 2	P.E. CODE 1083	DISTRICT 13	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Angel Montero Barrera									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001215	Routine Inspection	6/10/2022	10:30AM	12:30PM	48	Closed	15	Closed with Fees	M	M

SPECIAL NOTES: Pacific Produce Commissary 827 N. Main St.

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 checked="" type="checkbox"/>				
D	Sewage or liquid waste not disposed of in an approved manner		<input type="checkbox"/>				
E	Lack of adequate refrigeration		<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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 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 type="checkbox"/>	<input checked="" 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"/>	<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"/>	<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"/>	<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 type="checkbox"/>	<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 type="checkbox"/>	<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"/>	<input type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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"/>	<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
beef		156.00 F	hh



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	C: Live pests inside refrigerator
E	E: Only source of refrigeration has mechanical issues and not holding below 41 degrees F
1	<p>Violation: Facility operating outside of the bounds of the approved operational permit.</p> <p>Inspector Observation: Mobile vendor parked in neighborhood on the dirt lot longer than 30 minutes and without an approved waiver NOTE: Mobile unit arrived around 9am</p> <p>Corrective Action: Cease and desist operations, follow guidelines for operational permit. In order to operate longer than 30 minutes in one location, unit must obtain a waiver or apply for a Portable Unit for Service of Food (PUSF) permit with the Southern Nevada Health District (10-304.11)</p>
4	<p>Violation: Hot water intentionally turned off.</p> <p>Inspector Observation: Automatic water pump intentionally turned off because owner stated the generator is too small to power the water pump, steam table, and the refrigerator. COS: automatic water turned on and adequate hot water provided at the hand sink and 3-comp sink</p> <p>NOTE: When the water pump was turned on, the generator shut down shortly afterwards. Ensure to provide a sufficient sized generator to support full operational requirements for a food establishment.</p> <p>Corrective Action: Provide minimum of 120 degrees F water at 3-compartment sink(s). (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: 1) Multiple TCS foods stored inside non-operational make table/reach-in out of temperature control such as but not limited to: shredded lettuce = 50 degrees F, sliced tomatoes = 55 degrees F, shredded cheese = 55 degrees F, sour cream = 66 degrees F, raw beef = 45 degrees F, etc. COS: all foods voluntarily discarded by PIC</p> <p>2) Multiple TCS foods stored inside the hot holding cabinet out of temperature control such as: beef at 132 degrees F, potato tacos = 125 degrees F</p> <p>3) Cooked hamburgers sitting flat top grill that was turned off made around 9am = 119 degrees F</p> <p>COS: All foods voluntarily discarded due to IHH conditions</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>
10	<p>Violation: Liquid petroleum system not installed and maintained to meet local fire department standards and other applicable laws.</p> <p>Inspector Observation: Installed propane system observed without an LP inspection as required by the NV LP Gas Board</p> <p>Corrective Action: LP inspection must be completed prior to the reinspection. Liquid petroleum system must be inspected by Nevada LP Gas Board licensed inspector and meet all local fire department standards and other applicable laws. (10-203.18(L)) Note: Remodel of permit may be required or equipment may be red-tagged by SNHD if unable to come into compliance.</p>
11	<p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.</p> <p>Inspector Observation: Raw chicken inside reach-in unit stored above several ready to eat foods NOTE: facility was closed for IHH and all foods inside reach-in must be discarded</p> <p>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)</p> <p>Violation: Using 3-compartment sink for food prep while sink is being used for any other purpose.</p> <p>Inspector Observation: Raw chicken thawing inside 3 compartment sink in the 2nd basin while storing dirty dishes at the same time</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>
13	<p>Violation: Employee or customer personal food stored intermingled with food for establishment.</p> <p>Inspector Observation: Employees had multiple open containers of personal foods and drinks excessively intermingled with food for establishment</p> <p>Corrective Action: Protect food from contamination. Store all employee or customer personal food or drink under and away from food for the establishment. (2-401; 3-306; 3-304.11; 3)</p>



14	<p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation.</p> <p>Inspector Observation: Food handlers actively preparing foods in complete absence of sanitizer solution</p> <p>Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)</p> <p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: In use cutting board at the make table observed deeply grooved, stained, and no longer smooth and easily cleanable</p> <p>Corrective Action: Resurface or replace. Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Item found in or on hand sink.</p> <p>Inspector Observation: Multiple items stored inside the basin of the hand sink COS: items removed</p> <p>Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)</p>
16	<p>Violation: Pests observed in facility.</p> <p>Inspector Observation: Live cockroach observed crawling inside reach-in unit with open foods stored inside</p> <p>NOTE: Pest control service report must be provided to the Health Authority at the time of reinspection.</p> <p>Corrective Action: Facility must contact a certified pest control provider within 48 hours. Remove all foods from the unit and deep clean and sanitize. 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> <p>Violation: Open windows are not screened.</p> <p>Inspector Observation: 1) Window on the driver door observed open and unscreened 2) All of the lift-top windows were left open and did not have screens</p> <p>Corrective Action: Provide proper pest control. Provide screen. (6-202.13; 6-202.15; 6-501)</p> <p>Violation: Exterior doors and windows opening directly into food preparation area do not have an air curtain or fly fan installed as required.</p> <p>Inspector Observation: 1) Entry door left open allowing entry point for vermin 2) Service windows left open directly into active food area</p> <p>Corrective Action: Provide proper pest control. Provide required air curtain. (6-202.13; 6-202.15; 6-501)</p>
17	<p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature.</p> <p>Inspector Observation: Reach-in refrigerator unit not properly functioning and measured at 67 degrees F per min/max thermometer</p> <p>Corrective Action: Repair equipment to maintain foods at required temperatures (≤ 41 degrees F or below). (8-208.11). (4-2; 3-501.11; 6-202.11)</p>
18	<p>Violation: Thermometer broken or not accurate to ± 2 degrees F.</p> <p>Inspector Observation: Available probe thermometer not calibrated and measured 30 degrees F while EHS thermometer measured 92 degrees F</p> <p>Corrective Action: Replace broken thermometer or provide properly calibrated thermometer accurate to ± 2 degrees F. (4-302.13; 4-202.11)</p> <p>Violation: Thermometer missing or improperly installed in enclosed hot and/or cold holding equipment.</p> <p>Inspector Observation: No thermometer available inside the reach-in refrigerator unit</p> <p>Corrective Action: Provide appropriate thermometers accurate to ± 2 degrees F properly located and permanently affixed inside hot and cold holding equipment. (4-302.13; 4-202.11)</p>
19	<p>Violation: Foods not thawed by an approved method.</p> <p>Inspector Observation: Improperly thawing raw chicken at ambient inside 3 comp sink</p> <p>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>



21	<p>Violation: The PERSON IN CHARGE shall demonstrate to the HEALTH AUTHORITY, during inspections and upon request, knowledge of FOOD BORNE ILLNESS SYMPTOMS, FOOD SAFETY, and DISEASE PREVENTION</p> <p>Inspector observation: Available person in charge unable to convey sufficient food safety knowledge to control risk factors pertaining to in house operations upon request at the time of inspection i.e. proper food storage, hot water temperatures, adequate sanitizer concentration, contamination prevention etc.</p> <p>Corrective Action: As a condition of the health permit, the facility must have a knowledgeable person in charge. 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 always be a knowledgeable/qualified person in charge of the facility (reg. Chapter 2).</p>
23	<p>Violation: Records/logs for Mobile Vending Route sheet required by SNHD as a condition of the permit not maintained and provided as required.</p> <p>Inspector Observation: Operator has not submitted mobile vending route sheet as required.</p> <p>Corrective Action: Maintain and provide accurate mobile vending route sheet to the Health Authority as required as a condition of the permit. (8-204.12; 3-306.13; 10-704.11)</p> <p>NOTE: It is a condition of your permit that you notify SNHD when and where you intend to operate (10-704). Operator must provide a completed copy of the attached Mobile Unit Route Sheet by EMAIL to SPECIALIZEDFOOD@SNHD.ORG</p>
27	<p>Violation: Sanitizer test kit is misused, incomplete, or test strips are in poor condition.</p> <p>Inspector Observation: No sanitizer test kit available for chlorine sanitizer solution</p> <p>Corrective Action: Use sanitizer test strips per directions, provide key, keep in good condition. (3-304.14; 4-502.11; 4-503)</p>
28	<p>Violation: Equipment is showing signs of disrepair.</p> <p>Inspector Observation: Multiple plastic food containers observed chipped and no longer smooth and easily cleanable</p> <p>Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13;3-304.14; 4-2; 7)</p>
32	<p>Violation: Plumbing connections and fixtures are unapproved, rusted, corroded or in disrepair.</p> <p>Inspector Observation: Unapproved waste drain pipe attached to the waste water reservoir</p> <p>Corrective Action: Provide an approved RV-type drain pipe with a cap and pull valve prior to the reinspection. Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Condensate lines draining into unapproved containers or unapproved locations.</p> <p>Inspector Observation: Overflow drain line for the ice bin observed draining into a bucket</p> <p>Corrective Action: Connect drain line to waste tank. Remove the bucket from use. Equipment must be plumbed with rigid piping to the installed waste tank. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:

Action in Henderson inside Cadence home development community in the lot across from 323 Cadence Vista Dr.

Establishment closed. A closure fee of \$1400 has been assessed. Facility is CLOSED and SHALL REMAIN CLOSED until approved to operate by the Health Authority, fee of \$1400 is paid, and all of the violations are corrected.

All food activities MUST remain suspended until corrective actions have been taken to eliminate/correct the hazard(s).

The invoice may be paid in person or online at: <https://www.southernnevadahealthdistrict.org/payment/ehinvoice>.



Contact EHS Rabea at 702.759.0639 OR email sharif@snhd.org to schedule an appointment for a reinspection once the fee has been paid and violations are corrected.

Submit an updated commissary agreement letter prior to the reinspection.



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	33	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	48	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: Rabea Sharif	

Received by (signature)	Received by (printed)	EHS (signature)
	Maria Rivas Assistant	 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.

5104 V18



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](#)