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
PR0016373	HACIENDA LAS PALMAS LAS PALMAS SEAFOOD	(702) 334-2267	1200	EE7001176

ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS
953 E Sahara AVE STE A-27 Las Vegas, NV 89104-3005	3	1006	90		ACTIVE

NEVADA CLEAN INDOOR AIR ACT: ☒ COMPLIANCE REQUIRED ☐ EXEMPT

CONTACT PERSON: E=218/221/223

CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001176	Reinspection	5/03/2019	12:30PM	2:15PM	3	Closed	30	Closed with Fees	M	M

SPECIAL NOTES: SPECIAL EVENTS ONLY

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.	■	□			□	
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.

No Temperature Observations

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	IMMINENT HEALTH HAZARD: PEST INFESTATION SEE VIOLATION 16
16	Violation: Pests observed in facility. Inspector Observation: Multi-generational cockroaches (dead and alive) observed throughout Facility; - back ware wash area in, on, and underneath dish machine and 3-compartment sinks - around above-ground grease interceptor (supporting piping) - throughout equipment at front prep areas and cook line - casings and droppings observed on multiple electrical panels throughout kitchen - inside wood paneling underneath bar area 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) REPEAT VIOLATION FACILITY MUST REMAIN CLOSED UNTIL IMMINENT HEALTH HAZARD HAS BEEN CORRECTED. FACILITY CANNOT REOPEN UNTIL PASSING REINSPECTION. SEE BELOW NOTE FOR FULL DETAILS.

Overall Inspection Comments:

FACILITY HAS FAILED SCHEDULED REINSPECTION WITH REPEAT VIOLATION OF IMMINENT HEALTH HAZARD (PEST INFESTATION).

FACILITY MUST REMAIN CLOSED UNTIL IMMINENT HEALTH HAZARD HAS BEEN CORRECTED

FACILITY MUST COMPLETE THE FOLLOWING PRIOR TO REOPENING;

1) RECEIVE CONTINUING PEST CONTROL TREATMENT. PROVIDE PEST CONTROL RECORDS TO INSPECTOR FOR REVIEW.

2) DEEP CLEAN AND CONTINUE REPAIRS THROUGHOUT FACILITY AS NEEDED.

3) PAY CLOSURE INVOICE

4) PASS REINSPECTION

Joint Inspection with Jacob Billings

Note: Facility has received pest control services (starting 5/2 to 5/3)

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

Section 1 Demerits	0
Section 2 Demerits	3
Total Demerits	**3**
Initial Inspection Grade	Closed
☐ This grade resulted from a repeat critical or major violation.	
Reinspection Fee:	**$716.00**

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. **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 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.**

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

Inspector name: Tom Sheffer

Received by (signature)	Received by (printed)	EHS (signature)
	Patty Ruiz Manager	Tom Sheffer

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.

SNHD
Southern Nevada Health District

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.