

**ALLEGED COMPLAINT**

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 #	FACILITY ID	REPORT NUMBER		
CO0091152	MAZZOA DONUTS MAZZOA DONUTS	(702) 617-0371	FA0088555	5348		
ADDRESS 5180 BLUE DIAMOND RD Las Vegas, NV 89139				RECORD ID DA5LNPQ20		
PERSON INTERVIEWED:		TELEPHONE:				
FACILITY TYPE: 1006 - RESTAURANT / TAKE OUT		CONTACT PERSON:				
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	RESULT
	EE7001342	Complaint Investigation	8/04/2021	10:00AM	10:30AM	Complaint valid without fee
SPECIAL NOTES:						

**Overall Inspection Comments**



ALLEGED COMPLAINT: My complaint is because in this pastry shop I feel that they do not comply with the minimum sanitary request implemented by the health department. And for that reason alone I feel that it is my duty to make sure that customers don't get sick off of the unsanitary environment I've been exposed to. I never see any sanitizer buckets, The sinks in which are supposed to be used to wash hands only I have seen them be used to wash personal plates or other personal utensils. Most of the food such as flours or other things that should be the minimum 6 inches above the floor are on the ground and consistently get contaminated with water or other fluids and dust around the floor. I've seen food prepped in an unsanitary manner such as the croissants are prepped with jalapeños that never have an expiration date. The dishes that are supposed to be washed in a three sink compartment are all washed in the main sink because it is broken. They have regular food from employees in the main refrigerator in an unmarked area so you can just put your food wherever you want. The main refrigerator has foods that have no expiration date on them and are all being stored in an unsanitary manner. The dough that they use that is no longer good they put it in a bag to be thrown away but then that bag goes into the refrigerator on the floor. I've seen the manager pick up donuts or croissants from the floor because they accidentally fell and put them back on the tray to be sold because she doesn't want to throw them in the trash. These are just a few of the things I have observed while working there and I am completely disgusted and need something to be done. I have tried several times to discuss these issues with someone above the manager and have gotten nowhere. And I would like to remain anonymous but I would also like to see this taken care of. Thank you so much for your time have a great day.--INSPECTOR COMMENTS:

Person in charge was unaware of complaint. At time of investigation the following unsanitary conditions were observed consistent with the complaint.

- Three compartment sink not supplied with hot water.
- Food handler not washing hands when required.
- Foods stored in trash bags and in unapproved areas.
- Accumulation of soil and food debris present on equipment.
- Standing water present throughout kitchen area due to leak.

Complaint substantiated without fee.

Lack of hot water is considered an imminent health hazard and was addressed as part of a routine inspection. See inspection report for required corrective actions and fees assessed.

Received by (signature)	Received by (printed)	EHS (signature)
	Jane Roh  Owner	  Raymond Campa

The Health District is working with its health care and community partners to ensure there are strong public health measures in place to respond to COVID-19 in the community. Updates about COVID-19 are also available by calling the Health District's Information Line at 702-759-INFO(4636) or 1-866-767-5038.

The public can help the response:

- Do not go to the emergency department unless it is essential. Emergency departments need to be able to serve those with the most critical needs.
  - If you have a mild cough, fever, or other respiratory symptoms, contact your doctor first.
- Practice everyday preventive actions to help prevent the spread of respiratory viruses:
  - Wash your hands often with soap and water for at least 20 seconds. If soap and water are not available, use an alcohol-based hand sanitizer.
  - Avoid touching your eyes, nose, and mouth.
  - Avoid close contact with people who are sick.
  - Cover your cough and sneeze with a tissue, then throw the tissue in the trash.
  - Clean and disinfect frequently touched objects and surfaces.
- Stay home when you are sick.
- Stay informed. The COVID-19 situation is changing frequently. Up to date information is available on the Health District website at [www.southernnevadahealthdistrict.org/coronavirus](http://www.southernnevadahealthdistrict.org/coronavirus) or the CDC website at [www.cdc.gov/coronavirus/2019-ncov/index.html](http://www.cdc.gov/coronavirus/2019-ncov/index.html).