

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"/>	<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 checked="" type="checkbox"/>	<input 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"/>	<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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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
CHICKEN WINGS		39.00 F	CH
COOKED PIZZA		184.00 F	CT
PIZZA SAUCE		27.00 F	CH

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	Violation: Pests observed in facility. Inspector Observation: Excessive amount of fruit flies observed within the facility. Flies were observed on the clean kitchenware, and on the ceilings above food prep areas and ware wash area. Due to this observation, the facility will need to close. 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)
11	Violation: Food products double-stacked without a barrier. Inspector Observation: Food handler preparing food at three compartment sink on side directly next to dirty dishes, and storing box of dough in middle basin, with more dirty containers on the other end of the sink. COS: Food handler moved box of dough and prepared food in a designated area. Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)
13	Violation: Employee eating or drinking in a food handling or storage area (not in an approved manner). Inspector Observation: Food handler eating in ware wash area, and storing food on shelf above clean kitchenware. COS: Food items were voluntarily discarded. Corrective Action: Protect food from contamination. Taste food in approved manner, otherwise no eating in open food and food storage areas. Provide drink in approved container. (2-401; 3-306; 3-304.11; 3)
14	Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris). Inspector Observation: Kitchenware in clean storage observed with debris, and kitchenware stored above three compartment sink observed with fruit flies. COS: Items taken to ware wash to be cleaned. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)
16	Violation: Pests observed in facility. Inspector Observation: Excessive amount of fruit flies observed within the facility. 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)
30	Violation: Shelving dirty or showing signs of disrepair. Inspector Observation: shelves storing clean kitchenware observed dirty. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)

Overall Inspection Comments:
 DUE TO EXCESSIVE AMOUNT OF FRUIT FLIES OBSERVED, FACILITY MUST CEASE AND DESIST OPERATIONS. MOST RECENT SERVICE FROM WESTERN EXTERMINATOR WAS CONDUCTED 1/11/2018. COMMENTS ADVISED TO CLEAN UP SPILLAGE THAT COULD LEAD TO PEST INFESTATION. FACILITY NEEDS INTEGRATIVE PEST CONTROL PRIOR TO RE-OPENING/RE INSPECTION. DUE TO THE CLOSURE AN INVOICE #N0212372 IN THE AMOUNT OF 716.00 HAS BEEN GENERATED AND WILL NEED TO BE PAID PRIOR TO THE RE-INSPECTION TO OPEN THE FACILITY. PLEASE MAKE SURE TO REVIEW THE INSPECTION REPORT AND TO NOT REPEAT ANY VIOLATIONS LISTED ON THE REPORT FOR TODAY'S DATE. CONTACT YOUR ASSIGNED EHS KAILA TURNER WITH ANY QUESTIONS.



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

Section 1 Demerits	0	<p>0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)</p> <p>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.</p> <p>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.</p> <p>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.</p>
Section 2 Demerits	12	
Total Demerits	12	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$716.00	

Fee required to be paid within 10 business days or prior to reinspection
Inspector name: Kaila Turner

Received by (signature)	Received by (printed)	EHS (signature)
	KEALA LEAVITT SUPERVISOR	 Kaila Turner

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



HOW TO OBTAIN YOUR FOOD HANDLER SAFETY TRAINING CARD



A Food Handler Safety Training Card is required for people working in or operating a food establishment as defined by NRS 446.030. To obtain the card, you are required to complete and pass a test at one of these Southern Nevada Health District testing sites:

Southern Nevada Health District
Main Facility
280 S. Decatur Blvd.
Las Vegas, NV 89107

East Las Vegas Public Health Center
560 N. Nellis Blvd.
Ste. E-12
Las Vegas, NV 89110

Health District Services at Henderson City Hall
240 S. Water St.
Henderson, NV 89015

Mesquite Public Health Center
830 Hafén Ln.
Mesquite, NV 89027

Laughlin Public Health Center
55 Civic Way
Laughlin, NV 89029

FEES

- \$20** FHST Card (valid 3 years)
- \$20** Duplicate Card
- \$15** Late Fee
- \$5** Re-test Fee

TRAINING MATERIALS

Free training books in English and additional languages are available online at www.SNHD.info/foodhandler



If you do not pass the test, you may return no sooner than the next business day. The fee to retake the test is \$5.00. Duplicate or replacement Food Handler Safety Training Cards do not require testing until renewal.

For testing hours, visit

www.SNHD.info/foodhandler