



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

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							
PR0019515	LA CASONA BAR & GRILL LA CASONA RESTAURANT	(702) 992-3686	1500	EE7000856							
ADDRESS 2600 E FLAMINGO Las Vegas, NV 89121	RISK CAT. 3	P.E. CODE 1003	DISTRICT 51	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Ruben Moreno									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001078	Routine Inspection	11/05/2020	9:00AM	12:00PM	39	C	30	"C" Downgrade	M	M

SPECIAL NOTES: NSD

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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" 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 checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 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 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 type="checkbox"/>	<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 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 type="checkbox"/>	<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"/>	<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
refried beans	reheat	198.00 F	RH
refried beans	cold holding	43.00 F	CH
chorizo beans	hot holding	180.00 F	HH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Food handler not washing hands before putting on new gloves when changing tasks. Food handler washing hands for a limited amount of time, not spending 15 seconds of scrubbing</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>
3	<p>Violation: Shellfish tags incomplete, missing information or falsified.</p> <p>Inspector Observation: shellfish tags not available for a batch of frozen oysters</p> <p>Corrective Action: Ensure that all foods have proper labels/tags. (3-201.11; 3-202; 3-203.11)</p> <p>Violation: Shellfish tags not stored in chronological order with the date(s) that the product was sold or served marked or tracked.</p> <p>Inspector Observation: shellfish tags are not kept for 90 days</p> <p>Corrective Action: Maintain tags for 90 days after sale/service in order of date sold/served. (3-201.11; 3-202; 3-203.11)</p> <p>Violation: Documentation of parasite destruction missing completely or not held for 90 days.</p> <p>Inspector Observation: No parasite destruction letter for tilapia. Tilapia is used for ceviche, served raw</p> <p>Corrective Action: Ensure all fish or seafood intended to be served raw or under cooked has undergone parasite destruction as required. Provide documentation including documentation from the supplier or logs done on-site. (3-201.11; 3-202; 3-203.11)</p>
6	<p>Violation: Food spoiled, adulterated or not wholesome.</p> <p>Inspector Observation: bell pepper not wholesome, with signs of spoilage</p> <p>Corrective Action: Adulterated foods shall not be offered for sale or human consumption. The Person In Charge is responsible for ensuring the destruction of adulterated foods. (1-202; 3-101.11; 3-202.12)</p> <p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product.</p> <p>Inspector Observation: Expired milk inside walk in cooler (use by date Oct 12)</p> <p>Corrective Action: Do not hold PHF/TCS past use by, sell by or best by date. Remove expired foods from use/storage, return or discard. Food voluntarily discarded by PIC (1-202; 3-101.11; 3-202.12)</p>
11	<p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Food (7 mares soup) not covered in long term storage. Food prepared on 11/2/2020. Tea stored uncovered in merchandiser refrigerator</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.</p> <p>Inspector Observation: chicken stored behind carne asada in prep table and by pico de gallo. Not all items my go in the same dish</p> <p>Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. COS (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Unapproved scoop in a ready-to-eat product.</p> <p>Inspector Observation: plastic cup stored inside salsa contamination product.</p> <p>Corrective Action: Protect food from contamination. Provide food grade scoop with a handle and store scoop handles up and out of contact with ready-to-eat product. Food voluntarily discarded by PIC (2-401; 3-306; 3-304.11; 3)</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: cake from home stored inside walk in cooler, intermingled with food for the customers</p> <p>Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces. COS. (2-401; 3-306; 3-304.11; 3)</p>
14	<p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation: Several knives stored as clean with visible soil</p> <p>Corrective Action: Properly clean and sanitize. COS (4.4; 3-304; 4-201.16)</p> <p>Violation: In use utensils or food equipment not washed and sanitized at appropriate time intervals.</p> <p>Inspector Observation: old sticker on several pans with new prepared food.</p> <p>Corrective Action: Thoroughly clean and sanitize all in use equipment within time/temperature requirement. (4.4; 3-304; 4-201.16)</p>



15	<p>Violation: Hand sink is not stocked appropriately. No trash receptacle conveniently located by hand sink.</p> <p>Inspector Observation: hand sink by ice machine not properly stocked with trash can</p> <p>Corrective Action: Provide adequately stocked hand sinks. Provide trash can conveniently located by hand sink. COS (5-202)</p> <p>Violation: Hand sink being used for something other than hand washing.</p> <p>Inspector Observation: EHS observed employee fill a bucket with water at hand sink and also fill up a glass for thermometer calibration at the same hand sink</p> <p>Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)</p> <p>Violation: Hot and/or cold running water not available at hand sink.</p> <p>Inspector Observation: hot and cold running water not available at hot line hand sink. Connection for washing the floor with a hose installed instead. Hand sink non-operational</p> <p>Corrective Action: Repair and maintain all hand sinks functional when facility is in operation. COS(5-202)</p>
16	<p>Violation: Installed air curtains or fly fans have been disconnected or have had the pressure switches bypassed to deactivate units.</p> <p>Inspector Observation: air curtain not plugged</p> <p>Corrective Action: Provide proper pest control. Provide properly operating air curtain that turns on when door is opened. (6-202.13; 6-202.15; 6-501)</p>
18	<p>Violation: Thermometer missing or improperly installed in enclosed hot and/or cold holding equipment.</p> <p>Inspector Observation: no thermometer at cold holding unit (make table)</p> <p>Corrective Action: Provide appropriate thermometers accurate to ± 2 degrees F properly located and permanently affixed inside hot and cold holding equipment. COS (4-302.13; 4-202.11)</p> <p>Violation: Probe-type thermometer NOT available to food handler.</p> <p>Inspector Observation: thermometers not accurate, not calibrated often.</p> <p>Corrective Action: Provide an appropriate, properly calibrated stem thermometer accurate to ± 2 degrees F to monitor food temperatures. (4-302.13; 4-202.11)</p>
21	<p>Violation: Person In Charge does not demonstrate food safety knowledge to inspector regarding some things: cooling parameters, final internal cooking temperatures,</p> <p>Inspector Observation: In Charge does not demonstrate food safety knowledge to inspector regarding some things: cooling parameters, final internal cooking temperatures,</p> <p>Corrective Action: PIC must be knowledgeable of food safety at all times. (2-2; 2-404.11; 8-204.12)</p>
23	<p>Violation: Disclosure (asterisk) of foods requiring consumer advisory missing.</p> <p>Inspector Observation: no consumer advisory (reminder or disclosure) on menu for ceviche, huevos, carne asada and other foods served undercooked</p> <p>Corrective Action: Provide consumer advisory properly with both the disclosure and reminder statement. (8-204.12; 3-306.13; Appen)</p> <p>Violation: No smoking signs not posted as required.</p> <p>Inspector Observation: no "no smoking sign" posted at entrance</p> <p>Corrective Action: Post no smoking sign at each entrance as required by NRS 202.2483. (8-204.12; 4-103)</p> <p>Violation: food not properly labeled</p> <p>Inspector Observation: old sticker on several pans with new prepared food.</p> <p>Corrective Action: label all food prepared in house with a 7 day shelf life . (1-202; 3-305.11; 3-302.12)</p>
28	<p>Violation: Equipment is not approved by NSF or equivalent certifying agency.</p> <p>Inspector Observation: blender not NSF/ANSI or equivalent</p> <p>Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent..Remove from service (3-304.13;3-304.14; 4-2; 7)</p>
29	<p>Violation: Clean scoop handles in contact with dry product for foods which are not ready-to-eat.</p> <p>Inspector Observation: spoon handle touching salt inside container</p> <p>Corrective Action: Store scoop handles out of product. (3-304.12; 3-306.13; 4-302)</p>
31	<p>Violation: Commercially manufactured employee food and beverage items stored closed and intermingled with food for establishment.</p> <p>Inspector Observation: open commercial bottle of water intermingled with beverages for customer (closed)</p> <p>Corrective Action: Protect food from contamination. Store personal items under and away from food and food contact surfaces. (5-204.11; 5-202.12; 6-202)</p>



- 32 Violation: Ceilings or ceiling tiles are dirty.
Inspector Observation: some ceiling tiles are dirty, not properly fitted
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)
- Violation: Light bulbs are missing or burnt out compromising required light levels.
Inspector Observation: several lights burnt in food prep areas.
Corrective Action: Replace light bulbs to maintain required light levels. (Chapter 5; 6-1; 6-2; 6-3;)
- Violation: Facility does not have at least 50 foot-candles of light where food handlers are working with food or in ware washing areas.
Inspector Observation: less than 50 FC observed at ware wash area
Corrective Action: Provide at least 50 foot-candles of light where food handlers are working with food and in ware washing areas. (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 dirty under cook line
Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)
- Violation: gap at ceiling tiles by ice machine.
Inspector Observation: gap at ceiling tiles by ice machine.
Corrective Action: Seal gap (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

Project description: Food establishment inspection of La Casona Restaurant

*Due to COVID-19 social distancing requirements this form was discussed, but not signed, by the person in charge during the time of the inspection.
Report emailed*

Senior EHS Larry Navarrete present during inspection.

A \$1,200 invoice has been created for the C downgrade. It would need to be paid before the re-inspection takes place. Re inspection should not have any repeat critical or major violations

You can pay the invoice on line at:

<http://snhd.info/eh/payment>.

NOTE: Please contact Plan Review at 702.759.1258 to make an appointment for a remodel and add service station to restaurant permit

Ensure food establishment has an effective employee health policy. For more information:

<http://www.southernnevadahealthdistrict.org/ferl/employee-health-policy.php>

Ensure food establishment employees are trained on proper handwashing techniques. Instructional materials:

<http://www.southernnevadahealthdistrict.org/ferl/handouts.php>

More employee training materials at: <http://www.southernnevadahealthdistrict.org/ferl/handouts.php>




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	24	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.
Total Demerits	39	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.
Initial Inspection Grade	C	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.
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$1,200.00	

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

Inspector name: Aminta Martinez-Hermos

Received by (signature)	Received by (printed)	EHS (signature)
	Jose - NO SIG COVID Chef/PIC	 Aminta Martinez-Hermos

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](#)