## SND Southern Neyada Healih District

## 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) •

20	80 SOUTH DEC	AIUF	K BLVD • LA	10	VEGAS,	INV	89107					LAIN	VE VI	⊏vv)	* 102-	759-1	ט) טוו	REC	1700	DOF	MICH COM
		1			1241130	100		FACILI	TYI	NFORM	IATION	5 (5)			FOT 00	HARE	OOTAGE		DOMAGO	V EUC	
PRO012494 Vegas Express Sushi 702-248-0097										UARE F	OOTAGE		PRIMARY EHS								
ADI	ADDRESS 7835 S. Bainbary Blyd  RISK CAT.  P.E. Code DISTRIL											CT L	OCATION		MILES						
NE	IEVADA CLEAN INDOORAIR ACT: COMPLIANCE REQUIRED EXEMPT CONTACT PERSON:																				
⊢w	EHS	SERVIC	ne l		DATE		117	IME-IN	+	TIME O	т Бр	AVEL MIN	DEM	FRITS	GRADE	HEALT	'H CARD	S RESI	IIT	-	
CURREN	1484	9	16	Oct 1,2019			9 1045		1	1455		33		3	C		., ., ., .	30		0	
C	OPEN TIME CLOSE TIME CAPACITY SEWER WATER PERMIT STATUS												DATE								
	OPEN TIME CLOSE TIME CAPACITY SEWER WATER PERMIT STATUS ACTION  M M 51												10/22/2019				19				
	ECIAL NOTES ECIAL PROCESSES																				1
			Immin	en	it Health	n Ha	zards	- Notify	/SI	NHD a	nd ceas	е Ор	erati	ons	as Di	recte	d				
	nterruption of electric	cal serv	ice			and Armen		□ Lack of a	dequ	ate refrig	eration	A STATE OF THE PARTY OF THE PAR			Count Biologi	☐ Emergency such as fire and/or flood					
	No potable water or h							Lack of a	dequ	ate emp	loyee toilets	and har	ndwas	hing		☐ Other condition or circumstance that					
	Gross unsanitary occ							☐ Misuse o								n	nay enda	nger pu	iblic hea	lth	
	Sewage or liquid was	ste not c	disposed of in a	an a	pproved ma	anner		Suspecte	ed foo	odborne i	llness outbr	eak									
	ст	= Cook	ting temp. HH	= H	ot Holding 1	temp.	CH = Co	old Holding	temp	RH = F	ReHeat temp	p. TC = "	Time a	as Con	trol temp	. coo	L = Coo	ling tem	ıp.		
					77			Te	emp	eratur	SATISFIES AND A STATE OF THE SAME					模核					
-	ood		Temperatu	re	Code	Foo	d			Temp	perature	Code	9	Food	B			Tempe	erature	) C	ode
ginger										-											
Q:	IN = In compliance OUT = Not In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation  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 a	Control of the last	THE RESERVE AND ADDRESS OF THE PARTY OF THE	2000	The second second	DI LAMBORA	A STATE OF THE PARTY OF THE PAR	THE RESERVE AND ADDRESS OF THE PARTY OF THE		A COLUMN TO SERVICE AND ADDRESS OF THE PARTY		Laboration and the second	1000		STATE OF THE PARTY	IN	The second second	THE REAL PROPERTY.	A CONTRACTOR OF THE PARTY OF TH	NA	R
ľ	followed when										, waiver or	Variali	ceap	prove	anu	×					
2	Handwashing(a	asrequ	ired, when re								ofreadyto	eatfood	ds).F	oodha	andler	X					
3	health restrictions as required.  Commercially manufactured food from approved source with required labels. Parasite destruction as require Potentially hazardous foods/time temperature control for safety (PHF/TCS) received at proper temperature.								uired.		X	M									
4									HF/T	CS) red	ceived at p	oroper	temp	eratu	re.	12		-			Autom
5		Hot and cold running water from approved source as required.  mminentlydangerouscrossconnectionorbackflow. Wastewaterandsewagedisposedintopublicsewerorapprove										×									
	facility.	gerous	Clossconile	Clic	THOIDACK	now.	vasiew	/ateranus	ewa	igeuisp	oseamop	oublicse	ewer	orapp	roved	×					
(6)	Food wholesom							ed.	N/A					is the d			X	X			
4	The second secon	PHF/TCSs cooked and reheated to proper temperatures.											V								
8 PHF/TCSs properly cooled.			s during storage, display, service, transport, and holding.											D							
9/	PHF/TCSs at p	roper t	temperature	s d	uring stor	rage,	display	, service,	tran	sport,	and holdin	ng.	THE PERSON				X	X			
	CTION 2 - The												viol	ation		IN	OUT	cos	NO	NA	R
11)	Food and warev										and install	ed.		-1, 1		X					
12	Food protected Food protected										. 1 - 1 1 1						X	×			
13	Food protected										y labeled,	stored	and	usea		×	X	X			
14	Kitchenware and										itized and	airdrie	d Fo	ujnm	ent for	9		P25500			
100	warewashing or	perate	d and maint	ain	ed. Saniti	zer s	olution	provided	and	mainta	ined as re	equired	1.	dipini	CHUIOI	X					
	Handwashing fa								nd lir	mited to	handwas	shing o	nly.				×	X			
	Effective pest of			_											1	9					
17	Hot and cold ho									and o	perated.				V.		X	Ve			
18 19	Accurate therm												1, 37	N.C.			X				
20	PHF/TCSs prop Single use item					ables	washe	d prior to	prep	paration	or servic	e.	al America		Christopalite				X		
21	Personincharge					anaa	omente	antification	n E	a dhan	-11			-1114		X					
	effective employ	yee he	alth policy.	-						Journan	ulercardas	srequir	ea.Fa	acilityl	nasan	×					
22	Backflow preven	ntion d	levices and								gara -			i di se	100	>PL					
23	Grade card and r	equire	dsignsposte	edo	conspicuo	usly.	Consu	meradviso	orya	srequi	ed. Recor	ds/logs	smai	ntaine	edand		X				
	available when r labeled properly	equire /.	ed. NCIAA co	mp	oliant. PHF	rs lab	eled ar	nd dated a	sre	quired.	Food sold	for offs	site co	onsun	nption		_	120	4 (*)		1
	1.01011)	(45)				-												(3)		111	

					The Robert							
SYD PROOF ESTABLISHMENT INSPECTION Establishme	nent Name:	Date:	Pag	ge 2 of	3							
SECTION 3 - Good Management Practices to Preven	nt Unsanitary Conditions	IN OUT		NA								
24 Acceptablepersonalhygienepractices, cleanoutergarmer completely separated from food service.	A STATE OF THE PARTY OF THE PAR	The second second										
25 Non-PHF and food storage containers properly labeled and		. 8 0										
Non-PHF/TCS not spoiled and within shelf-life. Proper 26 Facilities for washing and sanitizing kitchenware approx												
27 Appropriate sanitizer test kits provided and used. Equipme												
cloths and linens stored and used properly.  28 Small wares and portable appliances approved, proper	ly designed, in good repair.	X2" 0										
29 Utensils, equipment, and single serve items properly ha	andled, stored, and dispensed.	<b>X</b> 0										
<ul><li>30 Nonfood contact surfaces and equipment properly cons</li><li>31 Restrooms, mop sink, and custodial areas maintained ar</li></ul>		A 0			# A							
equipment, or personal effects. Trash areas adequate,	pest proof, and clean.	^			,							
32 Facility in sound condition and maintained (floors, walls	s, ceilings, plumbing, lighting, ventilation, etc.).				Mean.							
Ob	servations and Corrective Actions											
Violation	Corrective A	ction										
3- Documentation of paralite	Provide written documen	tation	and									
destruction missing for salmon	n. maintain for 90 days	maintain for 90 days past date of sale										
9	(3-402,12)	(3-402,12)										
COS: No sales of salmon un	h'I											
documentation provided	,											
6 Two containers of cream	Expired food shall not	Expired food shall not be held past										
cheese expired 16 Sep 2019 in	1 stelf life on product	stelf life on product (3-501,17)										
reach in refrigerator.												
COS: Voluntarily distarded												
9 - Cream cheese measured 450	Fint Maintain PHF(TCS) food	ds at 4	HoFor	selou	N							
Cooler holding in danger zone	(3-501.16)											
(See Violation #17)												
COS: Volunturily discarded.												
3												
,												
	Comments											
Joint inspection with Alexis Baraja	is. C Downgrade Invoice Num	per: Il	102332	07								
Food establishment regulations (2010) and educational materi	als available at www.SouthernNevadaHealthDistrict.org	/ferl			V							
Section 1 Demerits 15 0 to 10 demerits = A (Ide	entical consecutive critical or major violations shall be dow	ngraded to ne	ext lower grade	.)								
Section 2 Demerits 11 to 20 demerits or ide Inspection must result in	ntical consecutive critical or major violation = B; Re-inspect n 10 demerits or less, with no identical repeat critical or ma	tion after 15 d	ays, or sooner	if reque	ested.							
Total Demerits 33 Failure on re-inspection	on will result in a "C" grade with associated fee and m	ay require a s	supervisory co	onferen	ice.							
Inspection Grade 21 to 40 demerits = C; F	21 to 40 demosts - O. D. in a situation of the 45 to											
☐ This grade resulted from a repeat critical or major violation.	ay require a supervisory conference.	t in a closure	of the facility	with								
41 or more demerits = Closure or Imminent Health Hazard requiring closure; All food activities must remain suspended to												
Fee required to be paid within 10 business days or prior to require a supervisory of	ns. Failure on re-inspection will result in continued clo	sed status wi	th associated	fee an	d may							
#77 by 10/15/2019 Inspector name and p	phone number:											
Received by (signature) Received by (printe		731-1110		C. Marini A	100000							
Λ4 -		The second secon			Politic Section.							
Ahrin H	yenwe / QuA											
	0-7/5-2											



## SOUTHERN NEVADA HEALTH DISTRICT

SUPPLEMENTAL INSPECTION REPORT
280 SOUTH DECATUR • LAS VEGAS, NV 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION							
PERMIT #	ESTABLISHMENT NAME	DATE					
PR0012494	Vegas Express Sushi	10/1/2019					

Observations and	Corrective Actions
Violation	Corrective Action
11-Container of wasabi stacked in	-Protect God from potential
direct contact with ready-to-eat	Contamination during storage
gimer.	(3-302)
cos: Voluntarily distarded	
13-Employee food stored on shelf	-Protect customer food from potential
next to customer food in cooler.	contamination by employees (3-307)
cos: Moved.	)
15-Plastic cups observed in basin	Hand sink for hand washing only
of hand sink.	(5-202)
COS: Removed.	
17-Three-door upright cooler holding	Maintain PHF(TCS) foods of 41°F
Foods at 45°F. Ambient temperature	or below. (4-2)
measured between 45-490 F (min/max)	
COS: All TCS foods discarded	
and unit will only be used for	
non-TCS foods.	
	-Provide stem thermometer (4-302.13)
	Update menus to provide consumer
advisory language and disclosure is	advisory and disclosure as required.
missing from both posted and paper menus.	(3-401.11)
	-Provide appropriate sanitizer test kits
for QUAT sanitizer	(4-204,12)
31-Mop sink used for storage of	- Mop sink shall be used for mop
personal items and no device to	water and disposal of map water
fill mon bucket.	only (5-203,11)
	27.
	9000