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
PR0121611	ISLAND PACIFIC SEAFOOD MARKET ISLAND PACIFIC SEAFOOD MEAT/SEAFOOD	(909) 894-8080	1260	EE7000691

ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS
461 E SILVERADO RANCH STE 155 Las Vegas, NV 89183	2	1059	34		ACTIVE

NEVADA CLEAN INDOOR AIR ACT: ☒ COMPLIANCE REQUIRED ☐ EXEMPT

CONTACT PERSON: Matthew Nakao

CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001596	Routine Inspection	10/27/2020	10:45AM	3:20PM	38	C	15	"C" Downgrade	M	M

SPECIAL NOTES:

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.

Item	Location	Measurement	Comment
raw pork		40.00 F	CH
raw fish		38.00 F	CH
whole fish		187.00 F	CT

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	Violation: Food handler not properly washing hands when required. REPEATED VIOLATION. Inspector observation: Multiple food handlers observed not washing hands when swapping gloves and when changing tasks. COS: Inspector intervened and food handlers discarded gloves and washed hands. 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)
3	Violation: Shellfish tags incomplete, missing information or falsified. Inspector Observation: Oyster tags missing, not being held for 90 days. Corrective Action: Ensure that all foods have proper labels/tags. (3-201.11; 3-202; 3-203.11)
5	Violation: Sewage backing up out of floor sinks or drains. Inspector Observation: Floor sink near walk-in freezer at back of facility backed up and overflowing onto floor. Drain must be repaired within 48 hours. Failure to comply will result in a closure with applicable fees. Corrective Action: Dispose of all waste water into an approved sewer system. Repair. (5-205; 5-403.11)
6	Violation: Water from refrigerator condenser dripping directly into food items that are not durably packaged or covered. Inspector Observation: Condenser in walk-in freezer leaking directly onto multiple boxes of uncovered meat and fish products. Corrective Action: Protect food from contamination/adulteration. Cover foods and repair leak. (1-202; 3-101.11; 3-202.12)
11	Violation: Open food products stored on the floor. Inspector Observation: Open bags of food items stored on floor of walk-in freezer beneath shelves. Corrective Action: Protect food from contamination. Store open food on approved surface at least 6 inches off the floor. (3-302; 3-303; 3-304; 3-30) Violation: Food or food contact surfaces located in the splash zone of a sink. Inspector Observation: Multiple spices used for food preparation stored beneath paper towel holder of hand sink closest to fryers. COS: Operator moved table so that spices were not under paper towel holder. Corrective Action: Protect food from contamination. Do not store food within splash zone of a sink. (3-302; 3-303; 3-304; 3-30) Violation: Foods not covered in storage (except when cooling). Inspector Observation: Multiple cases of raw meat and fish products were stored in walk-in cooler and walk-in freezer uncovered. Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30) Violation: Storing raw animal products next to or over cooked or ready-to-eat foods. Inspector Observation: Ready to eat fried fish product stored on tray in between two trays of raw fish product. Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. (3-302; 3-303; 3-304; 3-30) Violation: Food or food contact surfaces located in the splash zone of equipment being cleaned. Inspector Observation: Raw Yellowfin Tuna left uncovered on sink behind band saw was observed being indirectly sprayed with water hose while food handler was cleaning band saw. Operator could not confirm what was being previously sliced on band saw. COS: Operator voluntarily discarded food product. Corrective Action: Protect food from contamination. Do not store food within splash zone of equipment being cleaned. (3-302; 3-303; 3-304; 3-30)
14	Violation: Ice machine interiors dirty, moldy or slimy. Inspector Observation: Interior of ice machine observed with moderate amounts of pink and black microbial growth. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16) Violation: Improper manual ware washing. Inspector Observation: Food handler observed rinsing multiple knives used to cut different raw meats and raw seafood at 3 compartment sink, then storing only blades of knives in sanitizer bucket with no measurable concentration of sanitizer. Corrective Action: Follow proper manual ware washing procedures. Wash equipment in hot soapy water (minimum 110 degrees F); Rinse in clean water; Sanitize at proper concentration with item completely submerged in the third compartment of sink for required contact time; Air dry. (4.4; 3-304; 4-201.16) Violation: Clean in place equipment not cleaned and sanitized per manufacture's instructions. Inspector Observation: In-use meat grinder observed with significant amounts of dried and black food residue. Corrective Action: Properly clean and sanitize. Follow manufacturers instructions. (4.4; 3-304; 4-201.16) Violation: Complete absence of sanitizer solution in open food areas during active food preparation. Inspector Observation: Each of the three buckets of sanitizer in food processing area contained sanitizer solution that measured less than 50 ppm or had no measurable amounts of sanitizer. Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)

15	Violation: Hand sink is not stocked appropriately. Soap not available or provided as required. Inspector Observation: Hand sink nearest the band saw and fish de-scaler did not have soap available. Corrective Action: Provide an adequately stocked hand sinks. Provide soap in fixed dispenser. (5-202) Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required. REPEATED VIOLATION. Inspector Observation: Hand sink nearest the band saw and fish de-scaler and the hand sink by deep fryers did not have disposable towels. COS: Operator provided paper towels. Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202) Violation: Hand sink blocked inhibiting access. Inspector Observation: Hand sink nearest the band saw and fish de-scaler was being used to store metal scouring pads and cleaning brushes. COS: Operator removed items from hand sink. Corrective Action: Keep hand sinks easily accessible at all times. (5-202)
16	Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin. Inspector Violation: Exterior doors have missing weather stripping. 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) Violation: Household-only pesticides or bait used in the food establishment. Inspector Observation: 1 can of Raid roach spray was observed on shelf in mop sink closet. Corrective Action: Use only pesticides approved by the Nevada State Department of Agriculture for use in a food establishment. Household use pesticides are not approved. (6-202.13; 6-202.15; 6-501)
19	Violation: Foods not thawed by an approved method. Inspector Observation: Fish being thawed in 3 compartment sink measured at 72 degrees F. COS: Operator stated that fish had started thawing at 1030am, and relocated fish to walk-in cooler. Corrective Action: Thaw food by approved method. Approved methods include: under refrigeration; completely submerged under running water having sufficient velocity to agitate and float off loose particles; in a microwave oven if the food will be immediately cooked; under conditions that do not allow any portion of the food to be above 41 degrees F for more than four hours, with temperature logs verifying compliance; as part of the conventional cooking process. {3-501.13(A-E)}
23	Violation: Reminder (statement) for food requiring consumer advisory missing. Inspector Observation: No Consumer Advisory posted on display case. Multiple price tags observed without safe food handling labels. Corrective Action: Provide consumer advisory properly with both the disclosure and reminder statement. (8-204.12; 3-306.13; Appen)
24	Violation: Food handler has inadequate or no hair restraints. Inspector Observation: Food handlers working without beard hair restraints. Corrective Action: Food handlers (as required) shall restrain hair properly. (2-3; 2-402.11; 3-307.11;)
28	Violation: Equipment is showing signs of disrepair. Inspector Observation: Shears used to open bags of shellstock observed with significant amounts of rust. Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13;3-304.14; 4-2; 7)
29	Violation: Utensils, equipment, and single service items not protected from contamination. Inspector Observation: Trays for meat packaging observed with significant splatter from food processing. Corrective Action: Protect from contamination. Store equipment inverted. (3-304.12; 3-306.13; 4-302)
30	Violation: Shelving dirty or showing signs of disrepair. Inspector Observation: Multiple shelves in walk-in cooler and in prep area showing significant amounts of rust and broken on several shelves. Corrective Action: Maintain clean and in good repair. (4-410; 4-2) Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair. Inspector Observation: Floors of walk-in cooler allowing for significant amounts of blood and water to pool. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)
32	Violation: Leaks observed in plumbing and fixtures. Inspector Observation: Leaks observed at mop sink faucet. Corrective Action: Repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:

Facility has been downgraded to a 'C'. Correct all critical and major violations prior to reinspection. You must pass reinspection with 0-10 demerits with no critical or major violations repeated, or reinspection will result in a closure with additional fees assessed. Contact inspector Jared Wilson at wilsonj@snhd.org or at (702) 759 -1110 to schedule a re-inspection. A fee of $1,200 must be paid at the 280 S. Decatur Blvd SNHD office prior to re-inspection. You may also pay online by visiting http://www.snhd.info/eh/payment and using the invoice number IN0257504.

Joint Inspection with Larry Navarrete.

• Due to social distancing requirements of COVID-19, this form was reviewed, but not signed by Matthew Nakao, Seafood Market Manager.
• You can keep up to date on any SNHD guidance for food establishments and various posters by visiting www.snhd.info/reopen. There you can sign up for updates by providing your e-mail address.

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

Section 1 Demerits	20
Section 2 Demerits	18
Total Demerits	**38**
Initial Inspection Grade	C
☐ This grade resulted from a repeat critical or major violation.	
Reinspection Fee:	**$1,200.00**

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 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.**

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.**

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: Jared Wilson

Received by (signature)	Received by (printed)	EHS (signature)
		Jared Wilson

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