



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

Table with 5 columns: PERMIT #, ESTABLISHMENT NAME, PHONE #, EST. SQUARE FOOTAGE, PRIMARY EHS. Values include PR0007214, Quality Food Service, (702) 289-5444, and EE7001083.

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values include 29 N 30Th ST, 2, 1083, 04, and ACTIVE.

NEVADA CLEAN INDOOR AIR ACT: [X] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: JORGE MORALES

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values include EE7001311, Routine Inspection, 3/24/2021, 11:00AM, 12:45PM, 50, Closed, 0, Closed with Fees, 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

Table with 12 columns: Hazard type (A-J), IN, OUT, COS, NO, NA, R. Includes items like Interruption of electrical service, No potable water, etc.

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Includes items like Verifiable time as a control, Handwashing, etc.

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Includes items like Food and warewashing equipment, Food protected from contamination, etc.



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"/>
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"/>
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"/>
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"/>
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"/>
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"/>
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"/>
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"/>
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"/>

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
Shredded chicken on stove		147.70 F	HH
egg (IR)		39.00 F	ch



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
B	<p>Violation: No water or inadequate water pressure at facility.</p> <p>Inspector Observation: Food handlers actively preparing food with inadequate water pressure at the hand sink and no available water from the 3 compartment sink</p> <p>Corrective Action: Provide hot water and cold water at adequate pressure at all sinks in facility. (5-101; 5-102; 5-103)</p>
C	<p>Violation: Pests observed in facility.</p> <p>Inspector Observation: 4 live cockroaches observed on mobile unit coming from storage compartment at the front of the truck</p> <p>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)</p>
D	<p>Violation: Sewage spill within the facility or external of the facility affecting a food establishment.</p> <p>Inspector Observation: Waste water tank on mobile vending unit observed actively leaking onto ground creating pooled waste</p> <p>Corrective Action: Investigate leak. Repair or replace if necessary. Dispose of all waste water into an approved sanitary sewer or a permitted ISDS system. (5-205; 5-403.11)</p>
1	<p>Violation: Open food handling in an unapproved area of a permitted food establishment or outside of the permitted food establishment.</p> <p>Inspector Observation: Food handler preparing salsas from open bulk containers and pouring into to-go cups for customers at point of sale station outside of mobile vending unit NOTE: CEASE AND DESIST preparing salsas for to-go orders. Best management practice would be to prepare and package to-go salsas on mobile unit</p> <p>Corrective Action: Cease and desist operation. Handle food only in approved areas for open food such as inside the mobile unit. (3-501.19; 3-302.13; 3-502)</p>
2	<p>Violation: Food handler using bare hands to handle ready-to-eat food.</p> <p>Inspector Observation: Food handler observed preparing ready to eat hamburger with lettuce and tomatoes with bare hands NOTE: food was served prior to EHS intervening; education provided</p> <p>Corrective Action: Eliminate bare hand contact with ready-to-eat foods, except when washing fruits and vegetables. (2-2; 2-3; 3-301.11; 3-304)</p> <p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Food handler changed task, donned new pair of gloves, and did not wash hands NOTE: unable to wash hands due inadequate water pressure at only hand sink</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>
5	<p>Violation: No water or inadequate water pressure at facility.</p> <p>Inspector Observation: Food handlers actively preparing food with inadequate water pressure at the hand sink and no available water from the 3 compartment sink</p> <p>Corrective Action: Provide hot water and cold water at adequate pressure at all sinks in facility. (5-101; 5-102; 5-103)</p>



9	<p>Violation: PHF (TCS) between 41 degrees F and 135 degrees F except during preparation, cooking, cooling or when time is used as a control.</p> <p>Inspector Observation: Multiple foods stored improperly and observed in the temperature danger zone such as:</p> <p>beans stored at the steam table = 109 degrees F, sliced tomatoes stored at the make table = 56 degrees F, sour cream at the make table = 57 degrees F, cooked french fries at the frying station = 100 degrees F, rolled tacos inside enclosed hot case = 125 degrees F, chili rellenos inside enclosed hot case = 101 degrees F</p> <p>COS: ALL FOODS DISCARDED</p> <p>NOTE: MAKE TABLE MEASURED BELOW 41 DEGREES F AND ENCLOSED HOT UNIT MEASURED AT 151 DEGREES F</p> <p>Corrective Action: Maintain hot foods at 135 degrees F or warmer and cold foods at 41 degrees F or colder. (3-501.16; 3-501.14; 3-502)</p>
10	<p>Violation: Cooking under hood when hood is turned off or not operational.</p> <p>Inspector Observation: Cooking grease laden foods under ventilation hood while turned off COS: hood turned on</p> <p>Corrective Action: Cease and desist using equipment that requires hood and cooking food with grease laden vapors until hood is operational. (Chapter 5; 6-1; 6-2; 6-3;)</p>
11	<p>Violation: Food products double-stacked without a barrier.</p> <p>Inspector Observation: Container of french fries observed double stacked on top of container with ready to eat breakfast potatoes COS: breakfast potatoes discarded</p> <p>Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)</p>
13	<p>Violation: Food not protected from consumer contamination.</p> <p>Inspector Observation: Exterior doors are able to be opened by customers for enclosed hot holding unit on outside of mobile vending unit</p> <p>Corrective Action: Protect food from contamination. Inhibit consumer access to food inside hot holding case such as zip tying doors closed (2-401; 3-306; 3-304.11; 3)</p>
14	<p>Violation: Wiping cloth used without sanitizer residual on the cloth or dry cloth used when sanitizer is required.</p> <p>Inspector Observation: Dry wiping cloth used without sanitizer to wipe down cutting board used in direct contact with ready to eat foods COS: relocated to sanitizer bucket</p> <p>Corrective Action: Use wiping cloth with approved sanitizer concentration. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required.</p> <p>Inspector Observation: Paper towels not available at only hand sink COS: paper towels provided</p> <p>Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)</p>
16	<p>Violation: Pests observed in facility.</p> <p>Inspector Observation: 4 live cockroaches observed on mobile unit coming from storage compartment at the front of the truck</p> <p>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)</p> <p>Violation: Open windows are not screened.</p> <p>Inspector Observation: Multiple lift top windows observed opened directly above food without screens</p> <p>Corrective Action: Provide proper pest control. Provide screen. (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: Available thermometer for enclosed hot holding unit is not designed for hot holding equipment NOTE: Thermometer does not go past 70 degrees F</p> <p>Corrective Action: Provide appropriate thermometers accurate to ±2 degrees F properly located and permanently affixed inside hot and cold holding equipment. (4-302.13; 4-202.11)</p>
20	<p>Violation: Item(s) designed for single-use being reused.</p> <p>Inspector Observation: Single use bottle being reused to fill with sugar</p> <p>Corrective Action: Do not reuse single-use items; discard after initial use. (4-302.15; 4-302.17; 4-604)</p>

21 Violation: Person in charge available but not knowledgeable

Inspector Observation: Person in charge is unable to convey food sufficient safety knowledge and control risk factors that can prevent food borne illnesses such as lack of proper food storage, protecting food and food equipment from contamination, poor personal hand hygiene, etc.

Corrective Action: Please review Chapter 2 of the new food regulations for more information regarding the duties and knowledge required for the person in charge. Please note that there must be a knowledgeable and qualified person in charge of the facility at all times. (2-2; 2-404.11; 8-204.12)

23 Violation: Food establishment is not posting the "A" grade card conspicuously and in view of public upon entering the facility.

Inspector Observation: Mobile unit operating to the public and grade card is not posted conspicuously to the public as required

Corrective Action: Post all current grade cards related to a food establishment that serves the public conspicuously in view of public. (2-2; 2-404.11; 8-204.12)

Overall Inspection Comments:
 Joint routine inspection with EHS Y. Feng

ACTION AT RESORT WORLD CONSTRUCTION SITE BEHIND LAS VEGAS BLVD.

This facility is closed as a result of Imminent Health Hazard(s) described above (Items B, C, and D). ALL FOOD OPERATIONS MUST CEASE & DESIST. SNHD Closure sign is posted. Do not move, remove, or block closure sign. Facility is to remain closed and all food activities must remain suspended until corrective action has been taken and the imminent health hazard has been eliminated and this has been verified by SNHD. Contact EHS Rabea via email at sharif@snhd.org or call 702-759-0639 to schedule a re-inspection. A facility closure fee of \$1,400 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 IN0263951.

The Imminent health hazard and all violations must be corrected, and the inspection must result in 10 demerits or less with all critical and major violations corrected. Failure on the reinspection may result in additional fees, continued closed status, and/or further administrative action.

Owner of QUALITY FOOD SERVICE MOBILE UNITS WILL BE REQUIRED TO ATTEND MANDATORY CONFERENCE WITH HEALTH AUTHORITY. HEALTH AUTHORITY WILL CONTACT OWNER TO DETERMINE AVAILABILITY FOR CONFERENCE.

Route sheets must be provided to the Health Authority every month. Any changes to the route sheet must be submitted in writing to the Health Authority within five business days of the change. Route sheets may be provided directly to your assigned health inspector or by Fax: (702) 759-1426, email: EHFoodsAdmin@snhd.org, or in-person at:

*Southern Nevada Health District
 Environmental Health Division
 280 S. Decatur Blvd.
 Las Vegas, NV 89107*

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

Section 1 Demerits	20	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.
Section 2 Demerits	30	
Total Demerits	50	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$1,400.00	

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

Inspector name: Yuzhen Feng

Received by (signature)	Received by (printed)	EHS (signature)
	elisabeth sanchotena pic	 Yuzhen Feng

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](#)