



FOOD ESTABLISHMENT INSPECTION

SOUTHERN NEVADA HEALTH DISTRICT

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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							
PR0020761	ALL SEASONS DINER @ CHINATOWN PLAZA ALL SEASONS DINER	(702) 354-4200	850	EE7001077							
ADDRESS 4215 W SPRING MOUNTAIN RD STE #B108 Las Vegas, NV 89103	RISK CAT. 3	P.E. CODE 1006	DISTRICT 07	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Sydney Wang									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001077	Routine Inspection	5/11/2021	11:30AM	2:45PM	33	C	20	"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		<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" 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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	PHF/TCSs cooked and reheated to proper temperatures.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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
rice		161.00 F	CH
tofu		159.00 F	HH
pork belly		201.00 F	CT
cooked ground pork		37.00 F	CH



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: Cook handled raw pork and immediately after proceeded to put on gloves to continue making orders without first washing hands.</p> <p>COS: food handler prompted to wash his hands</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> <p>Violation: Food handler using bare hands to handle ready-to-eat food.</p> <p>Inspector Observation: Cook grabbed green onions out of a bowl and placed them into a bowl of ready-to-eat soup with his bare hands.</p> <p>COS: foods were discarded and the food handler was asked to wash hands</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>
3	<p>Violation: Unable to identify the source of food due to lack of English language on the original manufacturer's packaging.</p> <p>Inspector Observation: One small package of a white powder with only Japanese labeling found in dry storage. A secondary container of the powder with a hand written label that reads 'Gesso' was found in storage as well. The PIC states the powder is a 'Japanese stone powder' used as a thickener when preparing soy beans. The PIC she purchased the food product at Shunfat Supermarket, but does not have a receipt for it. Inspector is unable to verify the product and if it is generally recognized as safe for use in foods due to lack of English language labeling.</p> <p>COS: the tofu prepared with this product was voluntarily discarded; the 2 containers of dry powder were removed from the restaurant and placed into the PIC's vehicle for personal use</p> <p>Corrective Action: Ensure that all foods have proper labels in English language. Ensure all foods are from an approved source. (3-201.11; 3-202; 3-203.11)</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. *Repeat</p> <p>Inspector Observation: TCS foods found sitting out at room temperature in the temperature danger zone including:</p> <p>A. Multiple slabs of pork belly at 53 deg F (COS: food cooked)</p> <p>B. A container of cut cabbage sitting at 68 deg F for 3 hours (COS: voluntarily discarded at 4 hour mark)</p> <p>C. A container of pooled eggs at 73 deg F (COS: voluntarily discarded)</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>
11	<p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.</p> <p>Inspector Observation:</p> <p>A. Container of pooled eggs stored on the top shelf over leafy greens in the reach in refrigerator by the ice machine.</p> <p>B. Containers of raw chicken and raw beef stored on the top shelf over noodles in the reach in refrigerator on the cook line.</p> <p>COS: raw items relocated to the bottom shelves</p> <p>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)</p> <p>Violation: Ice for consumption or open food storage dispensed from a non-draining food grade container.</p> <p>Inspector Observation: Consumable ice stored in a non draining pan in the reach in refrigerator.</p> <p>COS: pan emptied and removed from use</p> <p>Corrective Action: Protect food from contamination. Store ice in continually draining food grade container. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Multiple containers of food including meat and buns in the reach in freezer and meats in the reach in refrigerator stored uncovered.</p> <p>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Using trash receptacle for food or food equipment stand.</p> <p>Inspector Observation: Food handler placed container of pork directly on the trash can to prep it.</p> <p>COS: education provided, pork relocated to dirty landing of 3 compartment sink</p> <p>Corrective Action: Protect food from contamination. Do not use trash can as equipment stand. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Sanitizer, soap buckets or spray bottles not properly labeled with common chemical name or "sanitizer".</p> <p>Inspector Observation: Two chemical spray bottles stored with no labels.</p> <p>COS: chemicals identified and labels provided</p> <p>Corrective Action: Label properly. (4.4; 3-304; 4-201.16)</p>
13	<p>Violation: Cross-contamination (general) by employees and/or consumers.</p> <p>Inspector Observation: Food handler picked up a container of sterno that was stored on the floor and placed it directly on the food preparation table.</p> <p>COS: food handler prompted to sanitize surface and wash hands</p> <p>Corrective Action: Protect food from contamination. (2-401; 3-306; 3-304.11; 3)</p>
14	<p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer.</p> <p>Inspector Observation: No detectable chlorine concentration in all in use sanitizer buckets.</p> <p>COS: sanitizer buckets provided with 100 ppm chlorine solution</p> <p>Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p> <p>Violation: Wiping cloth used without sanitizer residual on the cloth or dry cloth used when sanitizer is required.</p> <p>Inspector Observation: Cook observed wiping down knife and cutting board after food preparation with dry rags that appeared stained and soiled.</p> <p>COS: dirty rags removed, wiping cloth with sanitizer solution provided</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. Soap not available or provided as required. Inspector Observation: Soap dispensers empty at both hand sinks in the kitchen, one of the two sinks was stocked with pump soap. PIC indicates she has been unable to purchase soap for the wall mounted dispensers. COS: PIC temporarily provided pump soap dispensers at each hand sink Corrective Action: Provide an adequately stocked hand sinks. Provide soap in fixed dispenser. (5-202)</p> <p>Violation: Hand sink being used for something other than hand washing. Inspector Observation: A. Food handler rinsed wiping cloth inside the hand sink. (COS: food handler prompted to cease activity) B. Cup and scour pads found inside the basin of hand sink at the buffet line. (COS: items removed) Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)</p>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date. Inspector Observation: Multiple containers of foods stored with no date label including: sliced cooked beef, cooked ground beef, multiple containers of cut cabbage and cut tomatoes. COS: date labels provided Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more. (1-202; 3-305.11; 3-302.12)</p>
28	<p>Violation: Ice machine with a small amount of rust, hard water (calcium) buildup, or microbial growth. Inspector Observation: Hard water build up inside ice machine. Corrective Action: Clean and sanitize. (3-304.13;3-304.14; 4-2; 7)</p> <p>Violation: Equipment is showing signs of disrepair. Inspector Observation: Cutting board has deep surface scratches that may impede cleaning. Corrective Action: Remove/replace. (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. Inspector Observation: Scoop stored with handle in contact with flour in the bulk bin. Corrective Action: Store scoop handles out of product. (3-304.12; 3-306.13; 4-302)</p>
30	<p>Violation: Reach-in refrigerator and/or freezer dirty with food debris. Inspector Observation: Build up of dried food debris present in refrigeration units throughout the facility. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>
31	<p>Violation: Personal items located on, over, or intermingled with food or food contact surfaces. Inspector Observation: Employee phones, purses, keys, and capped drink containers stored on and over food preparation surfaces. 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	<p>Violation: Ventilation hoods and/or filters are not properly maintained clean, allowing grease, dust, or condensate to accumulate and/or drip. Inspector Observation: Heavy grease build up on the hood filters. Corrective Action: Maintain ventilation system clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:

You are currently on a C downgrade. 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 a fee of \$1400 assessed. Submit payment of \$1200 online at <http://snhd.info/eh/payment> within 10 business days. Call (702)759-1110 if you do not have an invoice number.

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	18	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.
Total Demerits	33	Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.
Initial Inspection Grade	C	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.
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		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.
Reinspection Fee:	\$1,200.00	
Fee required to be paid within 10 business days or prior to reinspection		Inspector name: Michelle Guzman

Received by (signature)	Received by (printed)	EHS (signature)
	John Chou Permit holder	 Michelle Guzman

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](#)