



**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							
PR0009791	FLORIDA CAFE CUBAN BAR & GRILL FLORIDA CAFE RESTAURANT	(702) 385-3013	2000	EE7001295							
ADDRESS 1401 S Las Vegas BLVD Las Vegas, NV 89104-1327	RISK CAT. 3	P.E. CODE 1006	DISTRICT 91	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: Sergio Perez								
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001344	Routine Inspection	2/26/2019	12:30PM	4:30PM	39	C	25	"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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 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 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 checked="" type="checkbox"/>
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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. NCI/AA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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
Shelled eggs		41.00 F	CH
Red beans		178.00 F	HH
Ground beef		39.00 F	CH
Beef		40.00 F	CH
Pork		40.00 F	CH
Rice		155.00 F	HH
Shrimp		180.00 F	CT
Chicken		172.00 F	CT



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler not properly washing hands when required. Inspector observation: Food handler observed grabbing raw chicken with gloved hands to place on grill top. Food handler then proceeded to remove soiled gloves and put on new gloves without properly washing hands prior. COS: EHS educated food handler regarding proper hand washing procedures. 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>
6	<p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product. Inspector Observation: Multiple prepared TCS foods observed in 4-door cooler past 7-day shelf life. -Fried rice with chicken dated 1-18-2019 -Oxtail with rice dated 1-18-2019 COS: Food voluntarily discarded. 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. (1-202; 3-101.11; 3-202.12)</p> <p>Violation: Food spoiled, adulterated or not wholesome. Inspector Observation: 1 small roach observed within container of pooled eggs in reach-in cooler. COS: Food voluntarily discarded. 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>
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 VIOLATION Inspector Observation: Multiple TCS food items observed measuring within the temperature dangerzone throughout facility.</p> <p>At grill station: -1 container of cooked onions at grill top 95 degrees F -2 containers of garlic with oil measuring at 87 degrees F and 104 degrees F</p> <p>In 4-door refrigerator: -1 container of portioned rice and beans plates measuring at 47 degrees F -1 container of portioned beef plates measuring at 46 degrees F -Multiple containers of oxtail measuring at 45 degrees F -Multiple plates of chicken and rice measuring at 45 degrees F -2 large containers of cooked beans measuring at 47 and 44 degrees F.</p> <p>SEE VIOLATION #17</p> <p>COS: Food voluntarily discarded or allowed to be held for 3 days from prepare date. 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: Food products double-stacked without a barrier. Inspector Observation: Container of orchid flowers observed directly touching ready-to-eat peas in front make table. COS: Container removed. Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Flowers stored in a refrigerator over or with non-commercially packaged food for establishment. Inspector Observation: Container of orchids, labeled as decorative flower, observed on top of make table near open foods. COS: Flowers removed. Corrective Action: Protect food from contamination. Store flowers separated from food. (3-302; 3-303; 3-304; 3-30)</p>
12	<p>Violation: Chemicals stored on, over, next to or with food products or food contact surfaces. Inspector Observation: Chemical sanitizer bucket observed stored directly on cart over clean dishware near front hand sink. COS: Chemicals relocated below and away from contamination. Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)</p> <p>Violation: Pesticide not approved by the Nevada State Department of Agriculture for use in a food establishment (including domestic use pesticides) found on site. Inspector Observation: Heavy Weight ant and roach killer and Home Defense pesticides observed stored in chemical storage area. COS: Removed from facility. Corrective Action: Protect food from contamination. Remove. (Chapter 7; 4-201.15; 4-30)</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces. Inspector Observation: Employee open water bottle observed stored directly over front make table. COS: Employee water bottle relocated away foods and food contact surfaces. Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces. Provide drinks in containers that prevent mouth/hand contamination such as a cup with lid and straw. (2-401; 3-306; 3-304.11; 3)</p>



14	<p>Violation: Low temperature ware washing machine not sanitizing properly (no residual or low concentration). REPEAT VIOLATION Inspector Observation: Automatic ware washing machine observed measuring at 0 ppm chlorine sanitizer. COS: Automatic ware washing machine repaired on site and measuring at 50 ppm chlorine sanitizer. Corrective Action: Use a properly functioning dish machine. Provide adequate sanitizer. (4.4; 3-304; 4-201.16)</p> <p>Violation: Ice machine interiors dirty, moldy or slimy. Inspector Observation: Ice machine interiors observed with brown and green microbial growth near chute. COS: Management removed from service to be properly cleaned and sanitized. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>Violation: Food contact surfaces are dirty or unsanitary. Inspector Observation: Soda machine dispensing nozzles observed with brown dried build up. COS: Removed to be properly cleaned and sanitized. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>
16	<p>Violation: Pests observed in facility. Inspector Observation: 1 live medium sized roach observed on floor near grill station. 1 live small roach observed in pooled eggs in reach-in cooler. 2 dead roaches observed on floor near grill station and in chemical storage area. 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>
17	<p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature. Inspector Observation: 4-door refrigerator near 3-compartment sink observed unable to provide proper cold holding temperatures.</p> <p>-Facility internal refrigerator thermometer measuring at 49 degrees F. -SNHD min/max thermometer measuring at 48 degrees F. -Multiple TCS food items measuring between 45-47 degrees F.</p> <p>COS: Equipment repaired on site and holding at 37 degrees F. Corrective Action: Repair equipment to maintain foods at required temperatures (=41 degrees F). (8-208.11). (4-2; 3-501.11; 6-202.11)</p>
19	<p>Violation: Fruits and vegetables not washed prior to being cooked, prepared, processed, served, or dispensed. Inspector Observation: Food handler observed cutting avocados with stickers still attached. COS: Avocado voluntarily discarded. Corrective Action: Wash fruits and vegetables prior to cooking, preparing, processing, serving or dispensing. Stickers must be removed as part of the washing process.</p>
22	<p>Violation: RPZ backflow prevention device on soda machine carbonators missing or overdue for yearly certification (greater than 12 months). Inspector Observation: RPZ under front hand sink observed with tags last tested on 1-9-17 Corrective Action: Test RPZ valve for backflow prevention within 10 days. Provide appropriate backflow prevention as required. Maintain all reduced pressure backflow prevention devices in good repair with required annual testing. (5-205; 5-402.12)</p>
30	<p>Violation: Nonfood contact surfaces of equipment are not maintained clean and kept in good repair. Inspector Observation: Reach-in cooler across from grill top observed bottom shelving and door in disrepair. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>
32	<p>Violation: Floor/wall junctures are not coved or coving is in disrepair. Inspector Observation: Coving near grill station and front hand sink observed in disrepair. Corrective Action: Floor/wall junctures must be coved and sealed. Repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:

Facility is required to obtain pest control services within 48 hours. All holes and gaps must be sealed to prevent entry of pests. Perform a deep cleaning of the facility to prevent the harborage of pests.

If conditions increase to which food operations are directly affected by an imminent health hazard, such as a pest infestation, facility must close and contact the Health Department immediately.

Ensure employees are instructed how to properly check and calibrate in-use thermometers.

Ensure food handlers are educated on how to test different sanitizer types within the facility.

Facility given 30 days to revise menu for items using same asterisk symbol that are not served undercooked or raw.

Facility must submit documentation regarding the use of flowers as food grade prior to use.

Facility is currently under a C downgrade and must schedule a reinspection within 15 business days and pay appropriate fees within 10 business days. Facility must pass a reinspection with 10 or less demerits and no critical or major repeat violations.

FERL documents regarding cooling provided.

EHS discussed with operator procedures regarding food allergies. Allergy Awareness poster handouts.



Joint inspection with Alexis Barajas



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

Section 1 Demerits	15	<p>0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)</p> <p>11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 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.</p> <p>21 to 40 demerits = C; Re-inspection after 15 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.</p> <p>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.</p>
Section 2 Demerits	24	
Total Demerits	39	
Initial Inspection Grade	C	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$477.00	

Fee required to be paid within 10 business days or prior to reinspection
Inspector name: Chris Parangan

Received by (signature)	Received by (printed)	EHS (signature)
	Sergio Perez Owner	 Chris Parangan

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

HOW TO SPOT A FAKE RESTAURANT INSPECTOR

Does your health inspector wear an identification badge? Do they have official business cards?

An Environmental Health Specialist (aka "health inspector") with the Southern Nevada Health District wears a picture ID badge. Health District inspectors will identify themselves, state the purpose of their visit, and ask to speak to a Person-In-Charge (PIC). They usually carry official business cards.

Did you receive a phone call to schedule a routine inspection?

Routine inspections are UNANNOUNCED. Scheduled inspections are usually follow-up activities such as re-inspections and surveys. If you are currently in the Plan Review process, our Facility Design Assessment & Permitting (FDAP) inspectors may schedule an on-site inspection.

Did they ask for any personal information including credit card information?

Health District inspectors will NOT ask for credit card information. Personal information requests are limited to a name, email address, and phone number. Email addresses are needed to send inspection reports, and phone numbers are primarily used to contact the PIC of a facility in case of an emergency or to request information.

Did they ask you for money or food?

Health inspectors will NOT ask for money; no financial transactions can be handled by a health inspector. Routine inspections do not have an associated fee. Annual health permit fees, re-inspection fees, verified complaint fees, and closure fees are remitted directly to the Health District, either online or in person, at any of the Health District's Environmental Health service locations. A health inspector can give you information about paying fees online or about locations where payments can be made. Health inspectors will not ask for or accept food.

Did they provide an inspection report?

A health inspection (including follow-up visits) will be documented on an inspection report and be sent to the PIC (or designated recipient) via email, fax, or paper form within 24 hours. If a routine inspection was conducted, an inspector will provide a grade card before leaving.



If you are still in doubt, you can call the Southern Nevada Health District to verify information.

Monday-Friday 8:00 a.m. – 4:30 p.m.
(702) 759-1110

NOTE: Health inspectors from the Southern Nevada Health District may conduct inspections outside of normal Health District business hours.

