



**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							
PR0114759	LA FONDA LA FONDA	(702) 203-8898	908	EE7001145							
ADDRESS	RISK CAT.	P.E. CODE	DISTRICT	LOCATION	PERMIT STATUS						
461 N MOAPA VALLEY Overton, NV 89101	2	1003	17		ACTIVE						
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: Rosa Kundev								
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001145	Routine Inspection	3/26/2019	3:40PM	8:00PM	35	C	10	"C" Downgrade	M	M

SPECIAL NOTES: RPZ BBB 1/2018

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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from potential contamination by employees and consumers.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 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 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 type="checkbox"/>	<input checked="" 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 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. NCIAA 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"/>
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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"/>
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 type="checkbox"/>	<input checked="" 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"/>
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"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" 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"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" 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"/>
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input type="checkbox"/>	<input checked="" 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
3 compartent sink faucet		121.00 F	
beans	cool	100.00 F	temperature taken at 7:13pm.
beef	ch	11.00 F	
oysters	ch	38.00 F	
cheese rellones	hh	154.00 F	
salsa	ch	40.00 F	
beef	cool	116.00 F	temperature taken at 3:54pm
beans	cool	132.00 F	temperature taken at 7:12pm
clams	ch	37.00 F	
beef	hh	169.00 F	
chicken	hh	159.00 F	
beans	cool	176.00 F	temperature taken at 3:50 pm.
low temperature dish machine		100.00 PPM	chlorine sanitation.
cheese	ch	40.00 F	



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
2	<p>Violation: Food handler using bare hands to handle ready-to-eat food.</p> <p>Inspector Observation: Food handler observed using the chip scoop in the warm tortilla chips and using bare hands to push ready to eat tortilla chips onto scoop.</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>*COS - Food handler was asked to discard chips, and use barriers between ready to eat foods. Chips voluntarily discarded.</p> <p>Violation: Food handler using single-use gloves for more than one task.</p> <p>Inspector Observation: EHS observed food handler don new gloves and pull raw chicken out of the make table and began preparing it. Gloves were being used to handle raw chicken were then used to touch plates scoop handle of hot holding beans and then the ready to eat cheese. EHS then stopped the food handler and explained about cross contamination.</p> <p>Corrective Action: Educate employees on proper glove use. Single-use gloves shall be used for only one task including but not limited to working with ready-to-eat food or with raw animal food. They shall be used for no other task or purpose and shall be discarded when damaged or soiled, or when interruptions occur in the operation. (2-2; 2-3; 3-301.11; 3-304)</p> <p>*COS - Gloves were removed along with plate, scoop, and cheese was discarded, new gloves were donned by the food handler.</p>
3	<p>Violation: Shellfish tags not retained properly for 90 days after sold.</p> <p>Inspector Observation:</p> <ul style="list-style-type: none"> -Facility has in the reach in refrigerator and serves oysters, no shellfish tags kept. Person in charge (PIC) states they purchase them from Tapia brothers, but do not remember where they placed the tags. -Facility has in the reach in refrigerator and serves clams, no shellfish tags kept. Person in charge (PIC) states they purchase them from Tapia brothers, but do not remember where they placed the tags. <p>Corrective Action: Maintain tags for 90 days after sale/service. (3-201.11; 3-202; 3-203.11)</p> <p>*Facility contacted Tapia during inspection and asked record to be sent.</p>
7	<p>Violation: Poultry (including balut), stuffed foods, casseroles not cooked to 165 degrees F or greater for at least 15 seconds.</p> <p>Inspector Observation: Raw chicken cooked on the flat top grill and then plated onto two taco bowls on separate plates. EHS observed temperature of chicken while on the plates between 140 - 149 degrees Fahrenheit.</p> <p>Corrective Action: Cook poultry, stuffed foods, casseroles to a minimum internal temperature of 165 degrees F for at least 15 seconds. (3-401; 3-403; Appendix C)</p> <p>*COS - Taco bowls voluntary discarded chicken was cooked fully on the grill once again.</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:</p> <ul style="list-style-type: none"> -Cooked beans observed in pot on the stove at 94 degrees Fahrenheit. No flame below the pot. -Cooked red sauce observed in pot on the stove at 85 degrees Fahrenheit. No flame below the pot. <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> <p>*COS - food voluntarily discarded</p>
14	<p>Violation: Food contact surfaces are dirty or unsanitary.</p> <p>Inspector Observation:</p> <ul style="list-style-type: none"> -One knife stored on the magnetic strip on the cook line with dry food debris present on blade. -Large mixing bowl stored on cook line has many utensil stored inside together (hand juicer, knife sharpener, tenderizer, spatula, hand slicers) and utensils have excessive food debris and dirty conditions. Hand slicers have dry food debris on the blades. <p>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p> <p>*COS - utensils removed from cook line to be washed.</p>



15	<p>Violation: Hand sink is not stocked appropriately. Soap not available or provided as required.</p> <p>Inspector Observation: Hand sink next to the 3 compartment sink does not have any soap available from the dispenser.</p> <p>Corrective Action: Provide an adequately stocked hand sinks. Provide soap in fixed dispenser. (5-202)</p>
16	<p>Violation: Pests observed in facility.</p> <p>Inspector Observation: Live ants, greater than 25 were observed right inside the kitchen door under neathe the chip warmer. Once Chip warmer was moved EHS observed many ants eating on chip crumbs. EHS could not determine from which direction ants were coming from, but the ants were observed at bottom of base coving and climbing up the chip warmer electrical cord and on under the warmer.</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>*Facility discarded all chips from warmer, the equipment was taken out of service to completely broken down to be washed, rinsed, and sanitized. Area being washed, rinsed, and sanitized. Facility called Orkin Pest Control (Facility CPO) and scheduled a technician to come to facility tomorrow March 27, 2019.</p> <p>*It will be required that facility provide EHS with the all CPO application reports from the past 90 days, please provide within 5 days, and before re-inspection.</p>
19	<p>Violation: Fruits and vegetables not washed prior to being cooked, prepared, processed, served, or dispensed.</p> <p>Inspector Observation: Avocados stored in the top of the make table still have merchandiser stickers present on the fruit.</p> <p>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> <p>*COS - fruit removed from make table to be rewashed.</p>
22	<p>Violation: RPZ backflow prevention device on soda machine carbonators missing or overdue for yearly certification (greater than 12 months).</p> <p>Inspector Observation: RPZ has been removed from the soda carbonation system. EHS observed RPZ stored on top of the bag in box syrups. Facility management states that the certified backflow specialist could not repair it, and that a new one is on order and should be installed in 3 or 4 days. Tag indicates that it was last tested Jan/2018.</p> <p>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>
25	<p>Violation: Non-PHF (TCS) spoiled.</p> <p>Inspector Observation: Non- PHF/TCS lemonage bag in box syrup held past date of expiration, 03 06 19.</p> <p>Corrective Action: Remove from service/sale or discard. (1-202; 3-305.11; 3-302.12)</p>
30	<p>Violation: Microswitch is not operable or the door has been removed from the soda dispenser ice bin.</p> <p>Inspector Observation: Microswitch on soda dispenser not operable.</p> <p>Corrective Action: Operate equipment as designed. Repair. (4-410; 4-2)</p> <p>Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair.</p> <p>Inspector Observation: -Inside not in use oven have exsessive dry food debris present. -3 compartment sink no longer affixed/sealed to the wall, gap observed. -Outside edge of ice machine has dry debris present. Slight pink build up on outside edge of ice shield. -Underside of the pass through shelf above the cook line make table has exposed wood present. -Cieling tiles above the cook line around the air vents have lots of visible dust present. -Inside blender container in disrepair. Portion between the nut and the blades showing signs of rust.</p> <p>Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>
32	<p>Violation: Light bulbs are missing or burnt out compromising required light levels.</p> <p>Inspector Observation: Light nerest the back door is not functioning and shield is missing.</p> <p>Corrective Action: Replace light bulbs to maintain required light levels. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:



The following inspection resulted in a "C" grade. A fee of \$477.00 must be paid prior to scheduling the re-inspection during normal business hours. (Mon - Fri. 8am- 4:30p excluding holidays). The violations must be corrected and the inspection must yield 10 demerits or less to receive an "A" grade. Failure on re-inspection will result in additional fees & closed status. Fee may also be paid online on the SNHD portal website, www.southernnevadahealthdistrict.org/permits-and-regulations/environmental-health-invoice-payment/
 To pay online will require to input an invoice number, your invoice number will be emailed to facility on March 27, 2019.

EHS also spoke with owner in depth about proper cooling procedures including critical temperatures and methods. EHS discussed importance of food handler training with the owner. EHS spoke of creating a integrated pest management plan to institute inside facility.

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 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 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	15	
Total Demerits	35	
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: Gary Robinson
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Received by (signature)	Received by (printed)	EHS (signature)
	Rosa Kundev Owner	 Gary Robinson

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

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.

