



**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							
PR0110553	ANISE TAPAS AND GRILL ANISE TAPAS AND GRILL - RESTAURANT	(702) 372-6626	1400	EE7001292							
ADDRESS 3100 S DURANGO DR # 100 Las Vegas, NV 89117	RISK CAT. 3	P.E. CODE 1003	DISTRICT 43	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: REACTIVATED 06/22/17 PER PATRICIA KADERLIK - VERIFIED OPEN A								
<b>CURRENT SERVICE</b>	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001292	Routine Inspection	1/15/2019	1:15PM	5:00PM	51	Closed	15	Closed with Fees	M	M

SPECIAL NOTES: RPZ 9/2018  
**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**

		IN	OUT	COS	NO	NA	R
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 checked="" type="checkbox"/>				
D	Sewage or liquid waste not disposed of in an approved manner		<input checked="" 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"/>
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.		<input checked="" type="checkbox"/>	<input 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"/>
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"/>
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"/>
6	Food wholesome; not spoiled, contaminated, or adulterated.		<input checked="" 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"/>
8	PHF/TCSs properly cooled.		<input checked="" 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 checked="" type="checkbox"/>	<input 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"/>
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"/>
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"/>
13	Food protected from potential contamination by employees and consumers.		<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 checked="" type="checkbox"/>	<input 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 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 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"/>
18	Accurate thermometers (stem & hot/cold holding) provided and used.		<input checked="" type="checkbox"/>	<input checked="" 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"/>
20	Single use items not reused or misused.		<input checked="" 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"/>
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"/>
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"/>



**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.

No Temperature Observations



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
C	<p>Violation: Pests observed in facility. Inspector Observation: Multigenerational cockroaches observed living behind wall mounted alarm system; live cockroach observed crawling on side of refrigerator; dead cockroaches observed near mop sink and behind large refrigeration units; peppering observed on ceilings and walls throughout facility. 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)</p>
D	<p>Violation: Sewage spill within the facility or external of the facility affecting a food establishment. Inspector Observation: Wastewater from middle hand sink flooding entire flooring; foodhandlers pushing water towards access pipe instead of floor drain, wastewater accumulating near access point with foodhandlers treading through affected areas. Corrective Action: Dispose of all waste water into an approved sanitary sewer or a permitted ISDS system. (5-205; 5-403.11)</p>
1	<p>Violation: Time alone used as a public health control without written procedures available on site. Inspector Observation: Facility is placing sheet pans out at room temperature containing cooked egg plant and roasted peppers for guests to take without a written procedure for use of time as a public health control. Corrective Action: Always follow a verifiable, written procedure for time alone as a public health control. Provide documentation of procedure used at time of inspection. (3-501.19; 3-302.13; 3-502)</p> <p>Violation: Smoking food, curing food or using a food additive for preservation without an approved waiver and HACCP plan or outside the scope of approved waiver/HACCP plan. Inspector Observation: Observed a 50 gallon covered Rubbermaid container filled with cut cabbage, lemons, jalepenos, carrots and broccoli at 62 degrees F. Upon further questioning, person in charge stated that it is prepared on site and held at room temperature for a week due to the addition of vinegar pickling the product. Corrective Action: Cease and desist operation until waiver and HACCP plan approved or follow approved waiver/HACCP plan. (3-501.19; 3-302.13; 3-502)</p>
2	<p>Violation: Food handler using bare hands to handle ready-to-eat food. Inspector Observation: Food handler observed touching ready-to-eat pita bread with bare hand. 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>
4	<p>Violation: Hot water not available or less than 120 degrees F (as measured at 3-compartment sink faucet). Inspector Observation: Hot water at three compartment sink ranging between 90 - 108 degrees F. Corrective Action: Provide minimum of 120 degrees F water at 3-compartment sink(s). (5-101; 5-102; 5-103)</p>
5	<p>Violation: Sewage backing up out of floor sinks or drains. Inspector Observation: 3 floor sinks were observed completely clogged and backing up onto the kitchen floor. Water was observed being tracked throughout kitchen. Corrective Action: Dispose of all waste water into an approved sewer system. Repair. (5-205; 5-403.11)</p>
7	<p>Violation: Ground, injected, tenderized, or comminuted meat not cooked to an internal temperature of 155 degrees F or greater for at least 15 seconds. Inspector Observation: Shawarma, freshly cut off of rotating vertical grill, was observed at 115-120 degrees F. It was being plated to serve to a customer. Corrective Action: Cook ground, injected, tenderized, or comminuted meat to a minimum internal temperature of 155 degrees F for at least 15 seconds. (3-401; 3-403; Appendix C)</p>
8	<p>Violation: PHF (TCS) not cooled properly. Inspector Observation: Hummus, prepared an hour prior, was observed at 58 degrees F in a large 6 inch deep covered container in a make table cooler. It would not have properly cooled without inspector intervention. COS: Hummus was relocated to freezer to rapidly cool. Corrective Action: Rapidly cool PHF (TCS) from 135-70 degrees F within 2 hours and from 70-41 degrees F within an additional 4 hours. (3-501.14; 3-501.15; 3-502)</p>
11	<p>Violation: Scoop handles touching ready-to-eat product contaminating foods. Inspector Observation: Scoop handle inside bag of ice, touching products. Corrective Action: Protect food from contamination. Store scoop handles up and out of contact with ready-to-eat product. (2-401; 3-306; 3-304.11; 3)</p> <p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods. Inspector Observation: Raw chicken stored over bread inside walk in freezer, raw beef stored above prepared caramelized onions and other ready-to-eat ingredients inside side small reach in cooler, raw chicken skewers over ready-to-eat humus inside make table. 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: Foods not covered in storage (except when cooling). Inspector Observation: Several food items inside walk in freezer and large reach in coolers not covered, such as large food tray of meat, lettuce, and ingredients left open to environmental contamination. Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces. Inspector Observation: Open containers of soda and beverages on food contact surfaces such as cook line, prep table, and clean dish rack. COS: Person in charge voluntarily discarded employee beverages. 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: Kitchenware in clean storage area inadequately cleaned (soiled with food debris). Inspector Observation: Several items are stored as clean with old food debris: can opener blade, dishes. Dirty rag stored directly on top of clean small condiments containers. Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>



15	<p>Violation: Hot water intentionally turned off at one or more hand sinks. Inspector Observation: Water intentionally turned off on middle hand sink across from prep area. Hand sink is in severe disrepair and unable to reached required 100 degrees F. Corrective Action: Provide water at a minimum of 100 degrees F at hand sink(s). (5-101; 5-102; 5-103)</p> <p>Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required. Inspector Observation: Hand sink to right of hood system not stocked with paper towels. COS: Provided. Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)</p>
16	<p>Violation: Pests observed in facility. Inspector Observation: Multigenerational cockroaches observed living behind wall mounted alarm system; live cockroach observed crawling on side of refrigerator; dead cockroaches observed near mop sink and behind large refrigeration units; peppering observed on ceilings and walls throughout facility. Back door leading directly outside not closed tightly, with a white towel used to stay closed. 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)</p> <p>Violation: Conditions that allow the harboring or feeding of pests observed. Inspector Observation: Conditions that contribute to potential pest harborage conditions: excessive grease, grime, and food debris observed underneath equipment, behind equipment, and in floor drains, large penetrations in walls, coving in disrepair, gaps in ceiling tiles, floors in severe disrepair. 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>
19	<p>Violation: Foods not thawed by an approved method. Inspector Observation: Upon arrival, per foodhandler, several meats (chicken, lamb, beef) being thawed at room temperature for three hours prior to use. COS: Product was still mostly frozen and foodhandler put food back into walk in freezer. Corrective Action: Thaw food by approved method. Approved methods include: under refrigeration; completely submerged under running water having sufficient velocity to agitate and float off loose particles; in a microwave oven if the food will be immediately cooked; under conditions that do not allow any portion of the food to be above 41 degrees F for more than four hours, with temperature logs verifying compliance; as part of the conventional cooking process.</p>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date. Inspector Observation: Several prepared foods not labeled inside make table, walk in freezer, and reach in coolers: arepas, caramelized onions, and sauces. 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>

**Overall Inspection Comments:**  
*Joint inspection with EHS Kevin Pontius.*  
*This inspection resulted in a closure with a \$716 fee assessed. Your invoice is IN0212432. Fee may be paid online or in person at 280 S. Decatur Blvd.*  
*Facility has undergone illegal change of permit holder. Please contact Facilities Design and Permitting office within 5 business days at (702) 759 - 1258 to make an appointment for change of permit holder with SNHD.*  
*Facility must come in for a meeting of noncompliance with management and remit closure fee payment prior to reinspection and reopening of facility.*  
*Meeting of noncompliance scheduled for 10:30am on 1/16/2019 at 280 S. Decatur Blvd.*

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

Section 1 Demerits	30	<p>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.  <b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b>            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. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b>            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. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b></p>
Section 2 Demerits	21	
Total Demerits	<b>51</b>	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
<b>Reinspection Fee:</b>	<b>\$716.00</b>	

Fee required to be paid within 10 business days or prior to reinspection  
 Inspector name: Kristine Vasilevsky

Received by (signature)	Received by (printed)	EHS (signature)
	Sarit Bitton  Owner	  Kristine Vasilevsky

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 OBTAIN YOUR FOOD HANDLER SAFETY TRAINING CARD



A Food Handler Safety Training Card is required for people working in or operating a food establishment as defined by NRS 446.030. To obtain the card, you are required to complete and pass a test at one of these Southern Nevada Health District testing sites:

<p><b>Southern Nevada Health District Main Facility</b> 280 S. Decatur Blvd. Las Vegas, NV 89107</p>	<p><b>East Las Vegas Public Health Center</b> 560 N. Nellis Blvd. Ste. E-12 Las Vegas, NV 89110</p>	<p><b>Health District Services at Henderson City Hall</b> 240 S. Water St. Henderson, NV 89015</p>	<p><b>Mesquite Public Health Center</b> 830 Hafén Ln. Mesquite, NV 89027</p>	<p><b>Laughlin Public Health Center</b> 55 Civic Way Laughlin, NV 89029</p>
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### FEES

- \$20 FHST Card (valid 3 years)
- \$20 Duplicate Card
- \$15 Late Fee
- \$5 Re-test Fee

### TRAINING MATERIALS

Free training books in English and additional languages are available online at [www.SNHD.info/foodhandler](http://www.SNHD.info/foodhandler)



If you do not pass the test, you may return no sooner than the next business day. The fee to retake the test is \$5.00. Duplicate or replacement Food Handler Safety Training Cards do not require testing until renewal.

For testing hours, visit

[www.SNHD.info/foodhandler](http://www.SNHD.info/foodhandler)