



**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							
PR0007592	La Mexicana Market La Mexicana Market Take Out Restaurant	(702) 346-8310	800	EE7001145							
ADDRESS 400 Riverside RD Mesquite, NV 89027-7100	RISK CAT. 2	P.E. CODE 1006	DISTRICT 16	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT			CONTACT PERSON: Delfino rojas								
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001145	Routine Inspection	1/15/2019	8:40AM	10:40AM	18	Closed	40	Closed without Fees	M	M

SPECIAL NOTES:
In = In compliance **OUT** = Not In compliance **COS** = Corrected on-site during inspection **N/O** = Not observed **N/A** = Not applicable **R** = Repeat violation

Imminent Health Hazards-Notify SNHD and Cease Operations as Directed

		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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 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"/>
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"/>
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 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"/>
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. 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"/>
----	--	-------------------------------------	--------------------------	--------------------------	--------------------------	--------------------------	--------------------------

SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions

		IN	OUT	NA		
24	Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25	Non-PHF and food storage containers properly labeled and dated as required. Food stored off the floor when required. Non-PHF/TCS not spoiled and within shelf-life. Proper retail storage of chemicals.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31	Restrooms, mop sink, and custodial areas maintained and clean. Premises maintained free of litter, unnecessary equipment, or personal effects. Trash areas adequate, pest proof, and clean.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

TEMPERATURE OBSERVATIONS

CT = Cooking temp. HH = Hot Holding temp. CH = Cold Holding temp. RH = ReHeat temp. TC = Time as Control temp. COOL = Cooling temp.

Item	Location	Measurement	Comment
beans	ch	34.00 F	
beef	ch	38.00 F	
lettuce	ch	40.00 F	recorded with an infrared thermometer.
beans	hh	165.00 F	
beef	hh	174.00 F	
pork	ch	39.00 F	
pork	hh	168.00 F	



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	<p>IMMINENT HEALTH HAZARD PRESENT IN THE RESTAURANT PERMIT: Many large and small roaches present inside the kitchen. EHS observed greater than 6 alive roaches inside the 2 door reach in drawer unit below the make table (this unit is non functioning and not being used for the storage of food). EHS observed several small and large roaches crawling below and behind the 3 compartment sink. One dead roach smashed under the cutting board of the make table. Several dead roaches observed on the floors behind equipment, one dead inside the oven.</p> <p>*Facility has Bulldog Pest Control as their certified pest operator scheduled on a monthly application. Bulldog Pest did make an application this morning between 8am and 9am (invoice provided).</p> <p>*Ensure to provide the last 6 months of pest records to EHS (robinsong@snhd.org) for review.</p> <p>*Restaurant has been closed to all open food operations.</p>
11	<p>Violation: Open food products stored on the floor.</p> <p>Inspector Observation: Cooked chicharones are stored in a container directly on the floor.</p> <p>Corrective Action: Protect food from contamination. Store open food on approved surface at least 6 inches off the floor. (3-302; 3-303; 3-304; 3-30)</p>
13	<p>Violation: Employee eating or drinking in a food handling or storage area (not in an approved manner).</p> <p>Inspector Observation: Foodhandler eating food upon arrival with gloves on.</p> <p>Corrective Action: Protect food from contamination. Taste food in approved manner, otherwise no eating in open food and food storage areas. Provide drink in approved container. (2-401; 3-306; 3-304.11; 3)</p> <p>*Foodhandler was addressed with management and and gloves were removed.</p> <p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: -Open employee drink stored directly on the food preparation table with consumer foods present. -Open box of pizza hut pizza and breadsticks stored on top of cinsumer foods on the top shelf of the single door reach in refrigerator.</p> <p>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> <p>*COS- drink removed. Pizza removed.</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 amount of sanitizer (chlorine) observed in bucket. Less than 10ppm.</p> <p>Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16).</p>
15	<p>Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required.</p> <p>Inspector Observation: Handsink next to the 3 compartment sink did not have any paper towels available.</p> <p>Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)</p> <p>*COS- paper towels were placed in dispenser.</p>
16	<p>IMMINENT HEALTH HAZARD PRESENT IN THE RESTAURANT PERMIT: Many large and small roaches present inside the kitchen. EHS observed greater than 6 alive roaches inside the 2 door reach in drawer unit below the make table (this unit is non functioning and not being used for the storage of food). EHS observed several small and large roaches crawling below and behind the 3 compartment sink. One dead roach smashed under the cutting board of the make table. Several dead roaches observed on the floors behind equipment, one dead inside the oven.</p> <p>*Facility has Bulldog Pest Control as their certified pest operator. Bulldog Pest did make an application this morning between 8am and 9am (invoice provided).</p> <p>*Ensure to provide the last 6 months of pest records to EHS (robinsong@snhd.org) for review.</p>



19 Violation: Fruits and vegetables not washed prior to being cooked, prepared, processed, served, or dispensed.

Inspector Observation:
Avocados mixed with the limes in the top of the make take still have merchandiser sticker present.

Corrective Action: Wash fruits and vegetables prior to cooking, preparing, processing, serving or dispensing. Stickers must be removed as part of the washing process.

*COS- Fruit taken out of make table and re-washed.

32 Violation: Floors are dirty.

Inspector Observation: Excessive dry food debris under and inside unused equipment (2 drawer refrigerator). Build up below the hot holding case.

Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:
Closure sign posted on post where grade card is normally placed in front of the permitted area.

*Facility is to create a written plan of action to eliminate and maintain a pest free kitchen. This plan will involve both the actions of staff and sanitation as well as the action of your certified pest operator. Please provide this written plan to EHS prior to re-inspection.

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

Section 1 Demerits	0	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 days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations.
Total Demerits	18	Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.
Initial Inspection Grade	Closed	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.
<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:	N/A	
Fee required to be paid within 10 business days or prior to reinspection		Inspector name: Gary Robinson

Received by (signature)	Received by (printed)	EHS (signature)
	Delfino Rojas 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 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:

Southern Nevada Health District
Main Facility
280 S. Decatur Blvd.
Las Vegas, NV 89107

East Las Vegas Public Health Center
560 N. Nellis Blvd.
Ste. E-12
Las Vegas, NV 89110

Health District Services at Henderson City Hall
240 S. Water St.
Henderson, NV 89015

Mesquite Public Health Center
830 Hafén Ln.
Mesquite, NV 89027

Laughlin Public Health Center
55 Civic Way
Laughlin, NV 89029

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



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