



FOOD ESTABLISHMENT INSPECTION

SOUTHERN NEVADA HEALTH DISTRICT

Page 1 of 7

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 | | | | | | | |
| PR0139851 | SAYULITAS MEXICAN FOOD SAYULITAS MEXICAN FOOD | (702) 268-8898 | 500 | EE7001290 | | | | | | | |
| ADDRESS 3999 S LAS VEGAS BLVD STE C Las Vegas, NV 89119 | | RISK CAT. 3 | P.E. CODE 1006 | DISTRICT 95 | LOCATION | PERMIT STATUS ACTIVE | | | | | |
| NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT | | CONTACT PERSON: Tania Guerrero | | | | | | | | | |
| CURRENT SERVICE | EHS | SERVICE | DATE | TIME IN | TIME OUT | DEMERITS | FINAL GRADE | TRAVEL MIN | INSPECTION RESULT | SEWER | WATER |
| | EE7001788 | Routine Inspection | 3/23/2022 | 12:00PM | 3:20PM | 39 | C | 20 | "C" Downgrade | M | M |

SPECIAL NOTES: RPZ BIB 8/2021

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

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|---|---|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 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 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 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 type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4 | Hot and cold running water from approved source as required. | ■ | <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 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 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 type="checkbox"/> | <input type="checkbox"/> |
| 8 | PHF/TCSs properly cooled. | <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 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

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|----|---|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 10 | Food and warewashing equipment approved, properly designed, constructed and installed. | ■ | <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 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 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 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 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 type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 16 | Effective pest control measures. Animals restricted as required. | <input type="checkbox"/> | ■ | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 17 | Hot and cold holding equipment present; properly designed, maintained and operated. | ■ | <input 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 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 type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 20 | Single use items not reused or misused. | ■ | <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 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 type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |



| | | | | | | | |
|----|--|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 23 | Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained and available when required. NCIAA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input 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"/> | <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"/> | <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"/> | <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"/> | <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"/> | <input type="checkbox"/> |
| 29 | Utensils, equipment, and single serve items properly handled, stored, and dispensed. | <input type="checkbox"/> | <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"/> | <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"/> | <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"/> | <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 |
|---------------|----------|-------------|---------|
| Eggs | | 41.00 F | CH |
| Shredded Meat | | 166.00 F | CT |
| Pico de Gallo | | 41.00 F | CH |
| Pinto Beans | | 147.00 F | HH |
| Raw Meat | | 40.00 F | CH |



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

| Item No | Observations & Corrective Actions |
|---------|--|
| 2 | <p>Violation: Food handler not properly washing hands as required.</p> <p>Inspector Observation: Food handler observed washing hands for only 8 seconds.</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands as required: rinse under clean, running, warm water; apply liquid soap and rub together vigorously for at least 15 seconds (creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers); rinse under clean, running, warm water; dry hands and arms with sanitary, disposable towels. To avoid re-contaminating hands, it is recommended that food handlers use disposable paper towels as a barrier when touching faucet handles and the handle of a restroom door. (2-2; 2-3; 3-301.11; 3-304)</p> <p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Food handler at cook line observed touching clothing, dirty towel, and face mask and immediately continuing to cook food. Operator donning gloves without prior hand wash. COS: Operator educated on when to wash hands. Operator removed gloves and washed hands.</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands when required including: after touching bare human body parts other than clean hands and clean exposed portions of arms; after using the toilet room; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking (except for drinking from a closed container handled to prevent contamination as stated in 2-401.11(B)), after handling soiled equipment or utensils, during food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks, when switching between working with raw animal products and working with ready-to-eat food; when using gloves for working with food hands shall be washed before donning gloves for working with food, after removing gloves when handling raw animal products, and after engaging in other activities that contaminate the hands. (2-2; 2-3; 3-301.11; 3-304)</p> |
| 8 | <p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: Four containers of cooked pork observed in food preparation area behind cook line at temperature between 82 degrees F and 101 degrees F. Operator stated that items were cooked at 11:30am and cooling at ambient temperature.</p> <p>COS: operator reheated pork to 190 degrees F.</p> <p>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> |
| 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> <p>1) Cooked ready-to-eat rice at 104 degrees F found inside plastic bag at ambient temperature at cook station. COS: Operator reheated rice.</p> <p>2) Pre-cooked beef and commercial cheese found hot holding on in-use griddle at 122 degrees F and 92 degrees F, respectively. Operator stated food was cooked at 11:00am COS: Operator educated on time as a control and allowed to keep food until 3:00pm.</p> <p>Corrective Action: Maintain hot foods at 135 degrees F or warmer and cold foods at 41 degrees F or colder. (3-501.16; 3-501.14; 3-502)</p> |



- 11 Violation: Utensil stored in standing water in the temperature danger zone.
- Inspector Observation: Scoop in active-use observed inside container of standing water at 75 degrees F. COS: Operator placed utensil in ice water.
- Corrective Action: Store utensils by approved method in a contamination free manner. When using standing water, maintain water at 41 degrees F and below or 135 degrees F and above. (3-304.12; 3-306.13; 4-302)
- Violation: Foods not covered in storage (except when cooling).
- Inspector Observation: Two containers of pinto beans (37 degrees F) in walk-in cooler found uncovered under condenser line. COS: Operator covered container.
- Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)
- Violation: Food products double-stacked without a barrier.
- Inspector Observation: Bucket of dried chile poblanos at food preparation sink being re-hydrated with bucket stacked on top. COS: Operator removed stacked bucket.
- Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)
- Violation: Scoop handles touching ready-to-eat product contaminating foods.
- Inspector Observation: Scoop handle inside ice machine observed touching ready-to eat ice. COS: Operator removed scoop.
- 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)
- Violation: Food products stored on the floor.
- Inspector Observation: Container of raw meat stored directly on floor at walk-in. COS: Operator removed meat from floor.
- 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)
- Violation: Open bulk bags of food products not stored in proper food storage containers or otherwise protected from potential contamination.
- Inspector Observation: Bulk bag of sugar found in open original container. COS: Operator placed sugar in easily cleanable container.
- Corrective Action: Protect food from contamination. Store in food grade container or by other method to protect product. (3-302; 3-303; 3-304; 3-30)
- 12 Violation: Sanitizer, soap buckets or spray bottles not properly labeled with common name or "sanitizer".
- Inspector Observation: In-use sanitizer bucket with chlorine sanitizer at cook line not labeled with "sanitizer." Spray bottle under 3-compartment sink not labeled.
- Corrective Action: Label properly. (4.4; 3-304; 4-201.16)
- 13 Violation: Employee or customer personal food stored intermingled with food for establishment.
- Inspector Observation: Employee's open beverage stored above food preparation area behind make table at cook line. Employee's apple and bottle of mineral water stored in walk-in next to customer food. Employee's open beverage stored under cook line next to container of peanuts.
- Corrective Action: Protect food from contamination. Store all employee or customer personal food or drink under and away from food for the establishment. (2-401; 3-306; 3-304.11; 3)



14 Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer.

Inspector Observation: Two out of three buckets of chlorine sanitizer in facility below 50ppm concentration.

Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)

Violation: Wiping cloth used without sanitizer residual on the cloth or dry cloth used when sanitizer is required.

Inspector Observation: Food handler using dry and dirty wiping cloth to wipe off cutting board. No sanitizer residual on cloth. COS: Operator provided towel with sanitizer residual

Corrective Action: Use wiping cloth with approved sanitizer concentration. (4.4; 3-304; 4-201.16)

Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris).

Inspector Observation: Can opener stored as clean with caked debris. Vegetable peelers on shelf stored as clean with dried on debris. COS: Operator cleaned and sanitized items.

Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)

15 Violation: Hand sink being used for something other than hand washing.

Inspector Observation: Hand sink at cook line being used as dump sink. COS: Operator educated on using hand sink only for hand washing.

Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)

Violation: Item found in or on hand sink.

Inspector Observation: Two used and dirty cups and used paper towel found inside hand sink at ware washing area. COS: Operator removed items from hand sink.

Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)

Violation: Hand sink is excessively dirty.

Inspector Observation: Handles on hand sink at cook line observed with excessive grease build-up. COS: Operator cleaned hand sink handles.

Corrective Action: Maintain clean. (5-202)

16 Violation: Installed air curtains or fly fans have been disconnected or have had the pressure switches bypassed to deactivate units.

Inspector Observation: Air curtain switched off at back door during active food delivery. Food handlers observed exiting and entering through back door with air curtain switched off. COS: Operator re-activated air curtain.

Corrective Action: Provide proper pest control. Provide properly operating air curtain that turns on when door is opened. (6-202.13; 6-202.15; 6-501)

19 Violation: Foods not thawed by an approved method.

Inspector Observation: Frozen chicken inside container outside of cook line make table thawing at ambient temperature. COS: Operator placed inside walk-in cooler to thaw.

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.



23 Violation: Food produced onsite and packaged for consumption off premises not labeled or not labeled properly.

Inspector Observation: Desert items (cheese cakes) at front display unit sold as Grab and Go items without label. Operator stated that items were purchased from Restaurant Depot. COS: Operator educated on labeling requirements for Grab and Go items.

Corrective Action: Food packaged for off-site consumption (grab-and-go) must be labeled properly with labels approved by SNHD. Remove food from customer self-service OR contact SNHD Special Process Team at 702-759-0500 by reinspection for label information. (1-202; 3-305.11; 3-302.12)

Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.

Inspector Observation: Multiple food not labeled with a 7 day use-by date:

- 1) Cooked chicken not labeled in walk-in.
- 2) Two containers of cooked gyro meat not labeled in walk-in.
- 3) "Crema" not labeled in walk in.
- 4) Green housemade sauce not labeled in walk-in.

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)

29 Violation: Clean scoop handles in contact with dry product for foods which are not ready-to-eat.

Inspector Observation: Unapproved container used as scoop for not ready-to-eat pinto beans.

Corrective Action: Store scoop handles out of product. (3-304.12; 3-306.13; 4-302)

32 Violation: Caulking is in disrepair around plumbing areas and fixtures.

Inspector Observation: Caulking around hand sink at cook line in disrepair.

Corrective Action: Repair. (Chapter 5; 6-1; 6-2; 6-3;)

Overall Inspection Comments:



Joint inspection with Tory Rich EHS.

The facility is currently on a "C" downgrade a fee of \$1,200 has been assessed. Please correct all violations on this report. The fee must be paid within 10 business days (by 04/14/2022) and must be paid before reinspection is scheduled. Reinspection must result in 0-10 demerits with no critical or major violations repeated. Failure to pass reinspection will result in a closure with a fee of \$1,400. Reinspection must occur no later than. Please contact Andrew Lizon at 702-376-3801 to schedule a reinspection.

Payments can be made in person at Southern Nevada Health District at 280 S. Decatur Blvd, Las Vegas NV 89107, or online at the following link: <https://www.southernnevadahealthdistrict.org/payment/ehinvoice>, by entering your invoice ID. Please note that future failed unannounced inspections may result in the further administrative action including entrance into SNHD's administrative process.

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

| | | |
|---|------------|--|
| Section 1 Demerits | 15 | 0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.) |
| Section 2 Demerits | 24 | 11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 business days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. |
| Total Demerits | 39 | Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference. |
| Initial Inspection Grade | C | 21 to 40 demerits = C; Re-inspection after 15 business days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference. |
| <input type="checkbox"/> This grade resulted from a repeat critical or major violation. | | 41 or more demerits = Closure or Imminent Health Hazard requiring closure; All food activities must remain suspended until approved by Health Authority. Re-inspection upon operator request must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference. |
| Reinspection Fee: | \$1,200.00 | |
| Fee required to be paid within 10 business days or prior to reinspection | | Inspector name: Andrew Lizon |

| Received by (signature) | Received by (printed) | EHS (signature) |
|--|-------------------------------|--|
|  | Eduardo Dominguez Chef |  Andrew Lizon |

Your signature on this form: 1) Does not constitute agreement with its contents. You may discuss the contents of this report with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the contents of this report shall remain in effect; and 2) Acknowledges that this inspection report will be distributed by either email, fax, or postal delivery (of your choosing) within 1 business day.

5104 V18



The Southern Nevada Health District's

FOOD HANDLER SAFETY TRAINING PROGRAM

is now open for **first-time card applicants.**

All first-time Food Handler
Safety Training Card applicants
must complete testing in person
at a Health District location.
An appointment is required.

TRAINING MATERIALS

Free training books
and videos are available
at the link below.



TO SCHEDULE AN APPOINTMENT, CALL 702-759-0595 OR VISIT
www.SNHD.info/foodhandler

[NOTICE OF BUSINESS CLOSURE FORM](#)

[ESTABLISHMENT FILE UPDATE FORM](#)