



## FOOD ESTABLISHMENT INSPECTION

SOUTHERN NEVADA HEALTH DISTRICT

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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		
PR0134848	SINALOA TACOS SINALOA TACOS PUSF				(702) 343-5472		128		EE7000853		
ADDRESS 1934 N DECATUR BLVD Las Vegas, NV 89107					RISK CAT.  2	P.E. CODE  1079	DISTRICT  35	LOCATION	PERMIT STATUS  ACTIVE		
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT					CONTACT PERSON: Cesareo Zuniga-Espinoza						
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001667	Routine Inspection	7/29/2021	2:15PM	4:45PM	48	Closed	30	Closed with 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

## OUT

A	Interruption of electrical service		<input type="checkbox"/>				
B	No potable water or hot water		<input checked="" 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 type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Commercially manufactured food from approved source with required labels. Parasite destruction as required. Potentially hazardous foods/time temperature control for safety (PHF/TCS) received at proper temperature.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Hot and cold running water from approved source as required.	<input type="checkbox"/>	<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 type="checkbox"/>	<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"/>	<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"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Effective pest control measures. Animals restricted as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Hot and cold holding equipment present; properly designed, maintained and operated.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	Accurate thermometers (stem & hot/cold holding) provided and used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<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"/>	<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"/>
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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"/>	<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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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
Sliced Tomatoes		41.00 F	CH
Pork		139.00 F	HH



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
B	Facility retrieves water from unapproved water source
C	Facility observed with excessive demerits
1	<p>Violation: Facility operating outside of the bounds of approved health permit.</p> <p>Inspector Observation:</p> <p>A) PUSF located inside white picket fence of an unapproved open air food court. Operator states he does not move unit to refill freshwater and dump waste water, and personally hauls water to and from the unit. Additionally, there is evidence of liquid waste leaking directly onto ground.</p> <p>B) Facility has area set up for customer seating, however does not have access to customer restrooms.</p> <p>C) Facility has hot dog cart from previously canceled permit (PR0106764) located in lot next to unit.</p> <p>Corrective Action: Cease and desist operations, and operate as intended under approved operational plan. Provide an updated approved commissary letter from an approved commissary, and utilize commissary/servicing depot as required per PUSF health permit. Unit must be able to be conveyed to and from commissary/service depot. Cease and desist transferring freshwater and wastewater to and from unit. Remove unapproved hot dog cart from location. (CHAPTER 11; 11-102; 11-201.11; 11-406.11)</p>
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Food handler took a customer order and donned gloves without washing hands. COS: Food handler 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>
4	<p>Violation: Water from unapproved source or from unpermitted water system.</p> <p>Inspector Observation: Operator states that water is provided to PUSF unit from a water tank that he then uses to fill up unit's fresh water reservoir (See Violation #1 and Violation #4 regarding PUSF unit not easily conveyed to and from approved commissary or servicing depot).</p> <p>Corrective Action: Provide potable water from an approved source. Cease and desist operations, and operate as intended under approved operational plan. Provide an updated approved commissary letter, and utilize commissary/servicing depot as required per PUSF health permit. Unit must be able to be conveyed to and from commissary/service depot. (5-101; 5-102; 5-103; 11-102; 11-201.11; 11-406.11)</p>
5	<p>Violation: Waste water not disposed from a Portable Food Service unit into approved commissary or servicing depot.</p> <p>Inspector Observation: Operator states that he drains water from unit into tank and transports it off-site due to the unit not being easily moved. Significant areas of the ground surrounding the portable unit soiled with waste underneath and leading away from drain indicating spillage of waste water of unit.</p> <p>Corrective Action: Dispose of all waste water into an approved sewer system at an approved commissary or servicing depot. (5-205; 5-403.11; 11-406.11)</p>
8	<p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: Numerous foods not cooler properly:</p> <ul style="list-style-type: none"><li>- 1 large container of carne asada at 50 degrees F.</li><li>- 1 container of cooke tripe at 48 degrees F.</li></ul> <p>Note: As per person in charge, both foods were cooked the night prior.</p> <p>COS: All foods voluntarily discarded</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: Numerous TCS foods in temperature danger zone:</p> <ul style="list-style-type: none"><li>- 1 container of cheese at 55 degrees F.</li><li>- 2 containers of salsa at 67 degrees F.</li><li>- 1 container of cut cabbage at 65 degrees F.</li></ul> <p>COS: All foods voluntarily discarded</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	<p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.</p> <p>Inspector Observation: 1 container of raw pork stored above ready to eat food items such as sliced tomatoes and onions.</p> <p>COS: Container re-located to bottom of shelf.</p> <p>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>



- 14 Violation: During manual ware washing, 3-compartment is not set up properly.  
Inspector Observation: Active ware washing done improperly:  
A. 1st basin without water and soap  
B. 3rd basin without sanitizer solution  
C. Food handler briefly splashed sanitizer solution onto dirty dishes and proceeded to air dry  
COS: Food handler set up 3 compartment sink correctly and submerged dishes into chlorine sanitizer for 30 seconds.  
Corrective Action: Follow proper manual ware washing procedures. Set up 3-compartment sink properly, wash with hot soapy water (minimum 110 degrees F) in first compartment; Rinse in clean water in second compartment; Sanitize at proper concentration in third compartment. (4.4; 3-304; 4-201.16)
- 16 Violation: Open windows and exterior door are not screened.  
Inspector Observation: All overhead windows and exterior door opened without screens.  
Corrective Action: Provide proper pest control. Provide screen. (6-202.13; 6-202.15; 6-501)
- 17 Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature.  
Inspector Observation: Make table refrigeration unit with ambient temperature of 53 degrees F.  
Corrective Action: Equipment red-tagged, remove equipment from service until approved for use by SNHD. Repair equipment to maintain foods at required temperatures (=41 degrees F). If placed back in service without Health Authority approval, the facility may be downgraded to the next lower grade and applicable fees assessed (8-208.11). (4-2; 3-501.11; 6-202.11)
- 21 Violation: Person in charge (PIC) available unable to convey sufficient food safety knowledge to control risk factors specific to establishment's internal operations to Health Authority at time of inspection  
Inspector Observations: PIC Cesar not present at time of inspection, and unable to communicate to Health Authority food safety practices related to controlling risk factors that can prevent foodborne illness outbreaks such as proper cooling methods, proper hand hygiene, proper warewashing techniques, protecting food from cross contamination, etc.  
Corrective Action: As a condition of health permit, facility must have a knowledgeable person in charge. Please review chapter 2 of the new food regulations for more information regarding the duties and knowledge required for the person in charge. Please note that there must always be a qualified person in charge of the facility (reg. Chapter 2).
- 23 Violation: Facility posted a false or outdated grade card.  
Inspector Observation: Facility had posted the "A" card of a different permit (PR0106764) that is no longer active.  
COS: Grade card removed  
Corrective Action: Post current grade card conspicuously in view of public. Removing or obscuring of the grade card may result in suspension of the health permit. (8-204.12; 3-306.13; Appen)

**Overall Inspection Comments:**

Joint inspection with EHS J. Wilson

NOTE: Mobile/Portable food operations are not permitted to have permanent utility connections. As a condition of your health permit, it is required to have the support of at least one APPROVED (a) SERVICING DEPOT, or (b) COMMISSARY, or (c) PERMITTED support kitchen (10-501.11(A); 10-502.11 (B); 11-102; 11-201.11; 11-406.11).

UNIT MUST PROVIDE UPDATED COMMISSARY AGREEMENT WITH COMMISSARY THAT IS APPROVED TO SERVICE PORTABLE UNITS. PUSF PERMITS ARE REQUIRED TO VISIT COMMISSARY DAILY TO DUMP WASTE WATER AND REFILL FRESH WATER. PROVIDE POTABLE WATER HOSE FOR FILLING TANK AT COMMISSARY.

FACILITY IS CLOSED DUE TO UNSANITARY CONDITIONS AND NO POTABLE WATER

SNHD Closure sign posted. Do not move, remove, or block closure sign. Facility is to remain closed and all food activities must remain suspended until corrective action has been taken and the imminent health hazard has been eliminated and this has been verified by SNHD. Contact inspector Bradon Bucher at bucherb@snhd.org or at (702)759-1127 to schedule a re-inspection. A facility closure fee of \$1,400 must be paid at the 280 S. Decatur Blvd SNHD office prior to re-inspection. You may also pay online by visiting <http://www.snhd.info/eh/payment> and using the invoice number. Call SNHD at (702) 759-1110 to obtain an invoice number to pay online.

The Imminent health hazard must be corrected and the inspection must result in 10 demerits or less with all critical and major violations corrected. Failure on the reinspection may result in additional fees, continued closed status, and/or further administrative action.



NOTE: Prior to scheduled reinspection:

- A) Operator must attend a Food Safety Assessment Meeting (FSAM) with the Specialized Food Office of SNHD. This meeting can be scheduled for the same day of the reinspection.
- B) Ensure customer seating and unpermitted accessory unit (hot dog cart) is removed from outside of unit and that unit can be easily moved to and from the commissary.
- C) An updated commissary letter and survey of unit at commissary must be conducted. This can be scheduled for the same day as the reinspection.
- D) Ensure all refrigeration on unit is functioning properly and used appropriately.



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

Section 1 Demerits	30	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 business 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>
Total Demerits	48	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. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b>
Initial Inspection Grade	Closed	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>
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$1,400.00	
Fee required to be paid within 10 business days or prior to reinspection		Inspector name: Bradon Bucher

Received by (signature)	Received by (printed)	EHS (signature)
	Cesareo Zuniga-Espinoza  Owner	  Bradon Bucher

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

[NOTICE OF BUSINESS CLOSURE FORM](#)

[ESTABLISHMENT FILE UPDATE FORM](#)