





**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 type="checkbox"/>			<input type="checkbox"/>	
25	Non-PHF and food storage containers properly labeled and dated as required. Food stored off the floor when required. Non-PHF/TCS not spoiled and within shelf-life. Proper retail storage of chemicals.	■	<input type="checkbox"/>			<input type="checkbox"/>	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	■	<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 type="checkbox"/>			<input type="checkbox"/>	
28	Small wares and portable appliances approved, properly designed, in good repair.	■	<input type="checkbox"/>			<input type="checkbox"/>	
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	■	<input type="checkbox"/>			<input type="checkbox"/>	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	■	<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 type="checkbox"/>			<input type="checkbox"/>	
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	■	<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
raw pork		41.00 F	CH
noodles		41.00 F	CH
raw chicken		38.00 F	Ch



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

Item No	Observations & Corrective Actions
C	<p>Violation: Pests observed in facility.</p> <p>Inspector Observation: Multi-generational roaches observed in facility in various locations: inside of outlet above 1 of 1 hand sinks in back of house, outside of outlet, beneath cover, and on walls at perimeter of 1 of 1 hand sinks in back of house, inside of wooden cabinetry holding above ground grease interceptor(recessing into walls), beneath metal shelving holding bulk seasonings commingled with trash and debris</p> <p>Corrective Action: Facility must complete the following tasks prior to scheduling facility re-inspection. OBSERVATION OF ROACHES OR IF FACILITY FAILS TO COMPLETE THE FOLLOWING TASKS WILL RESULT IN FACILITY BEING CLOSED SECONDARILY WITH AN ADDITIONAL FEE:</p> <ul style="list-style-type: none"> <li>- deep clean facility removing all grease, food debris and buildup throughout facility including on floors, inside of grease interceptor closet, beneath metal shelving, on ventilation hood</li> <li>- seal all holes and gaps in walls (permanently such as with caulking/silicone, impermeable materials), surrounding pipes, and in interior of grease interceptor cabinet</li> <li>- remove heavily soiled FRP beneath stove and deep clean all surfaces</li> <li>- deep clean all possibly effected equipment, utensils, tables and food containers</li> <li>- discard all open single use items</li> <li>- remove non-essential wood used in facility</li> <li>- obtain intensive pest control (after removal of all grease and debris) to fumigate pests. Ensure pest control is inside of walls to eliminate the observed pests. Monitor pest activity daily, removing dead roaches and monitoring for new roach activity.</li> </ul> <p>Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. Provide pest control records to REHS prior to scheduling facility re-opening inspection.</p> <ul style="list-style-type: none"> <li>- eliminate all live roach activity</li> <li>- Following remediation of pests, obtain pest control weekly and supply records via email or phone to REHS at whiting@snhd.org or 702-325-378.</li> </ul> <p>Send photos of progress to REHS and schedule faicity walk thru prior to scheduling facility re-inspection 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>
3	<p>Violation: Unable to identify the source of food due to lack of English language on the original manufacturer's packaging.</p> <p>Inspector Observation: Chili paste in storage area only english words as Chili paste but traceback information is not written in English cos-&gt; removed from facility</p> <p>Corrective Action: Ensure that all foods have proper labels. Food placed on hold for investigation. (3-201.11; 3-202; 3-203.11)</p> <p>Violation: Facility selling foods from an unknown or unapproved supplier or source.</p> <p>Inspector Observation: Facility with preserved cabbage on site with inadequate traceback information. Only traceback information is telephone number on product cos-&gt; removed from sale</p> <p>Corrective Action: Ensure that all foods are received from an approved source and labeled properly ( 3-6)</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: TCS foods held at ambient temperature for an extended period after removal from stove: Chicken at 124 cos&gt; recooked</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>
10	<p>Violation: Food equipment is not properly installed under hood, lacking the required 6" overhang.</p> <p>Inspector Observation: Gas rice cooker stored beyond hood overhang</p> <p>Corrective Action: Repair to meet NSF or equivalent standards Relocate beneath hood. (Chapter 5; 6-1; 6-2; 6-3;)</p>
11	<p>Violation: Utensil stored in standing water in the temperature danger zone.</p> <p>Inspector Observation: In use utensils in standing water at 80 degrees F</p> <p>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)</p>



16 Violation: Pests observed in facility.

Inspector Observation: Multi-generational roaches observed in facility in various locations: inside of outlet above 1 of 1 hand sinks in back of house, outside of outlet, beneath cover, and on walls at perimeter of 1 of 1 hand sinks in back of house, inside of wooden cabinetry holding above ground grease interceptor(recessing into walls), beneath metal shelving holding bulk seasonings commingled with trash and debris  
\*IMMINENT HEALTH HAZARD\*

Corrective Action: Note: facility currently receiving pest control every 3 months.

Facility must complete the following tasks prior to scheduling facility re-inspection. OBSERVATION OF ROACHES OR IF FACILITY FAILS TO COMPLETE THE FOLLOWING TASKS WILL RESULT IN FACILITY BEING CLOSED SECONDARILY WITH AN ADDITIONAL FEE:

- deep clean facility removing all grease, food debris and buildup throughout facility including on floors, inside of grease interceptor closet, beneath metal shelving, on ventilation hood
- seal all holes and gaps in walls (permanently such as with caulking/silicone, impermeable materials), surrounding pipes, and in interior of grease interceptor cabinet
- remove heavily soiled FRP beneath stove and deep clean all surfaces
- deep clean all possibly effected equipment, utensils, tables and food containers
- discard all open single use items
- remove non-essential wood used in facility
- obtain intensive pest control (after removal of all grease and debris) to fumigate pests. Ensure pest control is inside of walls to eliminate the observed pests. Monitor pest activity daily, removing dead roaches and monitoring for new roach activity.
- Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. Provide pest control records to REHS prior to scheduling facility re-opening inspection.
- eliminate all live roach activity
- Following remediation of pests, obtain pest control weekly for 90 days and supply records via email or phone to REHS at whiting@snhd.org or 702-325-378. Send photos of progress to REHS and schedule facility walk thru prior to scheduling facility re-inspection
- pay \$1400 closure fee
- provide re-opening checklist via email
- 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)

Violation: Evidence of pests observed in facility.

Inspector Observation: Large amount of frass surrounding outlets near hand sinks, behind reach in freezer, surrounding grease interceptors and on frp walls

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)

Violation: Conditions that allow the harboring or feeding of pests observed.

Inspector Observation: Large holes and gaps in cabinetry and in walls, heavy grease and food debris buildup throughout facility on floors and equipment exteriors. Cabinetry for grease interceptor heavily soiled with grease and debris

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)

**Overall Inspection Comments:**



Joint Inspection w/ Jason Kelton

*Due to the observation of an imminent health hazard for pest infestation. Facility is closed and may not continue serving food for the public or preparing food in facility. Facility has been assessed a closure fee of \$1400 invoice number IN0241382 due prior to scheduling faicity re-inspection. Fee can either be paid in person at 280 S Decatur Blvd or online at <https://www.southernnevadahealthdistrict.org/permits-and-regulations/environmental-health-invoice-payment/>.*

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

Section 1 Demerits	10	<p>0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)</p> <p>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></p> <p>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></p> <p>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	9	
<b>Total Demerits</b>	<b>19</b>	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
<b>Reinspection Fee:</b>	<b>\$1,400.00</b>	

Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Willandra Whiting
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Received by (signature)	Received by (printed)	EHS (signature)
	Virod Sukachai  Owner	 Willandra Whiting

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 Health District is working with its health care and community partners to ensure there are strong public health measures in place to respond to COVID-19 in the community. Updates about COVID-19 are also available by calling the Health District's Information Line at 702-759-INFO(4636) or 1-866-767-5038.

The public can help the response:

- Do not go to the emergency department unless it is essential. Emergency departments need to be able to serve those with the most critical needs.
  - If you have a mild cough, fever, or other respiratory symptoms, contact your doctor first.
- Practice everyday preventive actions to help prevent the spread of respiratory viruses:
  - Wash your hands often with soap and water for at least 20 seconds. If soap and water are not available, use an alcohol-based hand sanitizer.
  - Avoid touching your eyes, nose, and mouth.
  - Avoid close contact with people who are sick.
  - Cover your cough and sneeze with a tissue, then throw the tissue in the trash.
  - Clean and disinfect frequently touched objects and surfaces.
- Stay home when you are sick.
- Stay informed. The COVID-19 situation is changing frequently. Up to date information is available on the Health District website at [www.southernnevadahealthdistrict.org/coronavirus](http://www.southernnevadahealthdistrict.org/coronavirus) or the CDC website at [www.cdc.gov/coronavirus/2019-ncov/index.html](http://www.cdc.gov/coronavirus/2019-ncov/index.html).