



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

Table with 5 columns: PERMIT #, ESTABLISHMENT NAME, PHONE #, EST. SQUARE FOOTAGE, PRIMARY EHS. Values: PR0134803, BIRRIERIA LOS ROJOS 702, (747) 333-4062, 100, EE7001083

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values: 3085 N NELLIS BLVD, Las Vegas, NV 89030, 2, 1083, 29, ACTIVE

NEVADA CLEAN INDOOR AIR ACT: [] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: GERONIMO ALBA

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values: EE7001215, Routine Inspection, 8/24/2021, 2:40PM, 4:30PM, 36, Closed, 20, 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

Table with 7 columns: Hazard description, IN, OUT, COS, NO, NA, R. Rows A-J: Interruption of electrical service, No potable water, Gross unsanitary occurrences, Sewage or liquid waste, Lack of adequate refrigeration, Lack of adequate employee toilets, Misuse of poisonous or toxic materials, Suspected foodborne illness outbreak, Emergency such as fire and/or flood, Other condition or circumstance that may endanger public health

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 1-9: Verifiable time as a control, Handwashing, Commercially manufactured food, Hot and cold running water, Imminently dangerous cross connection, Food wholesome, PHF/TCSs cooked and reheated, PHF/TCSs properly cooled, PHF/TCSs at proper temperatures

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 10-22: Food and warewashing equipment, Food protected from potential contamination, Kitchenware and food contact surfaces, Handwashing facilities, Effective pest control measures, Hot and cold holding equipment, Accurate thermometers, PHF/TCSs properly thawed, Single use items, Person in charge, Backflow prevention devices



| | | | | | | | |
|----|--|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 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 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 type="checkbox"/> | <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"/> | <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.

No Temperature Observations



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

| Item No | Observations & Corrective Actions |
|---------|--|
| 5 | <p>Violation: Grey water overflowing from waste tank on PUSF unit.</p> <p>Inspector Observation: Grey water tank observed actively leaking while water from hand sink was turned on</p> <p>Corrective Action: Dispose of all waste water into an approved sewer system. Ensure grey water tank is dumped daily at an approved commissary or service depot. Repair or replace if necessary. (5-205; 5-403.11)</p> |
| 6 | <p>Violation: Actual contamination of food observed.</p> <p>Inspector Observation: Fly observed directly crawling onto ready to eat limes stored inside container at the make table unit COS: limes voluntarily discarded by PIC</p> <p>Corrective Action: Protect food from contamination/adulteration. (1-202; 3-101.11; 3-202.12)</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: Multiple TCS foods observed in the temperature danger zone:</p> <p>TCS foods inside 2-door upright reach-in unit:, shredded cheese mix = 50 degrees F, salsa = 67 degrees F</p> <p>TCS foods in make table: mozzarella cheese = 45 degrees F</p> <p>COS: all TCS 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: Open food products stored on the floor.</p> <p>Inspector Observation: Large open pot of cooked chilies stored directly on the floor COS: relocated</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> <p>Violation: Unapproved scoop in a ready-to-eat product.</p> <p>Inspector Observation: Styrofoam cups beings used as unapproved scoops while directly stored in ready to eat foods COS: cups removed from foods</p> <p>Corrective Action: Protect food from contamination. Provide food grade scoop with a handle and store scoop handles up and out of contact with ready-to-eat product. (2-401; 3-306; 3-304.11;)</p> <p>Violation: Food items stored under plumbing connections and fixtures are rusted.</p> <p>Inspector Observation: Food items such as seasonings and canned goods stored directly under plumbing system for hand sink</p> <p>Corrective Action: Do not store foods under plumbing connections. Protect foods from potential contamination. (3-307; 10-303.12(D))</p> |
| 14 | <p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation.</p> <p>Inspector Observation: Actively preparing food with absence of sanitizer solution COS: adequate chlorine sanitizer solution provided</p> <p>Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (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: No paper towels stocked at hand sink NOTE: operator's are temporarily using napkins</p> <p>Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)</p> |



| | |
|----|--|
| 16 | <p>Violation: Exterior doors and windows opening directly into food preparation area do not have an air curtain or fly fan installed as required.</p> <p>Inspector Observation: Back door observed left open directly to active food prep area</p> <p>Corrective Action: Keep back door closed during active food preparation. Provide proper pest control. Provide required air curtain. (6-202.13; 6-202.15; 6-501)</p> <p>Violation: Pass through windows are not self-closing or do not have air curtain installed.</p> <p>Inspector Observation: Point of sale and customer order windows do not have self closing sliding windows</p> <p>Corrective Action: Provide proper pest control. Provide self-closing window or required air curtain. Use as designed. (6-202.13; 6-202.15; 6-501; 10-203.18)</p> <p>Violation: Pests observed in facility.</p> <p>Inspector Observation: Multiple flies observed on PUSF unit during active food preparation</p> <p>Corrective Action: Eliminate flies. 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> <p>Violation: Conditions that allow the harboring or feeding of pests observed.</p> <p>Inspector Observation: Soiled food debris and greasy residue observed underneath equipment and the floors throughout PUSF unit</p> <p>Corrective Action: DEEP CLEAN PUSF unit prior to reinspection. 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> |
| 17 | <p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature.</p> <p>Inspector Observation: 2 door upright reach-in unit measured at 47 degrees F and make-table unit measured at 51 degrees F per min/max thermometer</p> <p>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)</p> |
| 18 | <p>Violation: Thermometer missing or improperly installed in enclosed hot and/or cold holding equipment.</p> <p>Inspector Observation: No thermometer available for make-table reach in unit</p> <p>Corrective Action: Provide appropriate thermometers accurate to ±2 degrees F properly located and permanently affixed inside hot and cold holding equipment. (4-302.13; 4-202.11)</p> |
| 23 | <p>Violation: Food establishment is not posting the "A" grade card conspicuously and in view of public upon entering the facility.</p> <p>Inspector Observation: Previous "A" grade card not posted in view of public during operational hours</p> <p>Corrective Action: Post all current grade cards related to a food establishment that serves the public conspicuously in view of public. (2-2; 2-404.11; 8-204.12)</p> |
| 31 | <p>Violation: Commercially manufactured employee personal items stored closed and intermingled with food for establishment.</p> <p>Inspector Observation: Personal items stored intermingled with food for establishment at the make-table insert</p> <p>Corrective Action: Protect food from contamination. Store personal items under and away from food and food contact surfaces. (5-204.11; 5-202.12; 6-202)</p> |
| 32 | <p>Violation: Ventilation hoods and/or filters are not properly maintained clean, allowing grease, dust, or condensate to accumulate and/or drip.</p> <p>Inspector Observation: Ventilation hood filter observed excessively soiled with heavy grease build up</p> <p>Corrective Action: DEEP CLEAN ventilation hood. Maintain ventilation system clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Ansl system dirty.</p> <p>Inspector Observation: Exterior surfaces on ansul system for entire length of ventilation hood observed excessively soiled</p> <p>Corrective Action: DEEP CLEAN. Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> |

Overall Inspection Comments:



JOINT INSPECTION WITH SR. EHS JACOB B.

SNHD Closure sign posted. Do not move, remove, or block closure sign. Facility is to remain closed until the imminent health hazard has been eliminated and this has been verified by SNHD. Contact inspector Rabea sharif@snhd.org or at (702) 759 - 0639 to schedule a re-inspection. A facility closure fee of \$1400 must be paid online or at the 280 S. Decatur Blvd SNHD office prior to re-inspection. You may also pay online by visiting www.snhd.info and clicking on the "Pay an Environmental Health Invoice" link. Call SNHD at (702) 759 - 1110 to obtain an invoice number to pay online.

OWNER REFUSED TO SIGN REPORT

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.) 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. Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference. 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. 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. |
| Section 2 Demerits | 21 | |
| Total Demerits | 36 | |
| Initial Inspection Grade | Closed | |
| <input type="checkbox"/> This grade resulted from a repeat critical or major violation. | | |
| Reinspection Fee: | \$1,400.00 | Inspector name: Rabea Sharif |
| Fee required to be paid within 10 business days or prior to reinspection | | |

| Received by (signature) | Received by (printed) | EHS (signature) |
|-------------------------|--|----------------------|
| - | GERONIMO ALBA OWNER REFUSED TO SIGN | Rabea Sharif |

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.



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](#)