



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. Row 1: PR0131246, LOS ARCOS BIRRERIA & TACO SHOP, (702) 815-5722, 800, EE7000856.

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Row 1: 2201 S MARYLAND PKWY, Las Vegas, NV 89104, 3, 1006, 48, ACTIVE.

NEVADA CLEAN INDOOR AIR ACT: [] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: Oscar Chavira

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Row 1: EE7001166, Routine Inspection, 9/23/2021, 3:15PM, 5:45PM, 31, Closed, 0, 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 12 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 10-23: 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, Grade card and required signs.



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"/>	
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"/>	
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" 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"/>	
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" 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"/>	
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" 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"/>	
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input type="checkbox"/>	<input checked="" 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
rice		42.00 F	CH
cheese		40.00 F	CH
beef		163.00 F	HH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
C	<p>See Violation #16</p> <p>Cease and Desist Operation</p>
8	<p>Violation: PHF (TCS) food appears to be cooled improperly and the Person In Charge is not able to confirm the amount of time in the cooling process. PHF (TCS) food in the cooling process is not being actively monitored to ensure two and six hour milestones.</p> <p>Inspector Observation: Salsa observed cooling in ambient at 84-86 degrees F. PIC states salsa ingredients were cooked 3-4 hours ago and unable to verify when cooling started; appears to have not reached below 70 degrees F within 2 hours.</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. Actively monitor food in the cooling process. (3-501.14; 3-501.15; 3-502) COS: voluntarily discarded.</p> <p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: Beef broth prepared on 9/22/2021 observed in walk in refrigerator at 50-54 degrees F, PIC unable to verify cooling.</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) COS: voluntarily discarded.</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 packages Raw beef observed "Thawing" in ambient room temperature in prep sink observed at 53-60 degrees F. Beef stored in original packaging and stored on floor observed at 50 degrees F.</p> <p>Corrective Action: Maintain hot foods at 135 degrees F or warmer and cold foods at 41 degrees F or colder. Cooked pork and cooked beef stored on stove top observed at 118 degrees F and 127 degrees F. (3-501.16; 3-501.14; 3-502) COS: voluntarily discarded.</p>
11	<p>Violation: Items moved from the floor directly to a food contact surface.</p> <p>Inspector Observation: Salsa stored in large container and beef oil stored in plastic container both observed stored on floor upon arrival and then moved directly to and on prep counter without sanitizing bottom of containers.</p> <p>Corrective Action: Protect food from contamination. Do not place dirty items on food contact surface. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Foods not covered in storage (except when cooling).</p> <p>Inspector Observation: Observed multiple foods stored in walk in uncovered (rice, salsa, cooked meats) Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: In-use utensil is improperly stored.</p> <p>Inspector Observation: In use tongs stored in dirty water (water observed at 147 degrees F)</p> <p>Corrective Action: Store utensils by approved method in a contamination free manner. Utensils shall be stored: In food with handle stored above/out of the food; On a clean food contact surface which has been properly cleaned and sanitized at an approved frequency; In water running at sufficient velocity to flush away food particulates; In a container of water, if the water is maintained at a temperature of 41 degrees F or below, or at 135 degrees F or above, and the utensils and container are cleaned at least every four hours. (3-304.12; 3-306.13; 4-302) COS: utensils and set up replaced.</p>
12	<p>Violation: Container of chemical with danger statements not labeled with contents.</p> <p>Inspector Observation: Multiple spray bottles with different chemicals observed without contents labeled. Corrective Action: Protect food from contamination. Label properly, including danger statements. (Chapter 7; 4-201.15; 4-30)</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: 10ppm or less Chlorine detected in only sanitizer bucket.</p> <p>Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p> <p>Violation: Wiping cloth used without sanitizer residual on the cloth or dry cloth used when sanitizer is required. Inspector Observation: observed food handler wiping cutting board with dry towel/no sanitizer residual. Corrective Action: Use wiping cloth with approved sanitizer concentration. (4.4; 3-304; 4-201.16)</p>
15	<p>Violation: Item found in or on hand sink.</p> <p>Inspector Observation: Sanitizer bucket observed stored in hand sink located near 2 comp sink. Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)</p> <p>Violation: Hand sink being used for something other than hand washing.</p> <p>Inspector Observation: Grease build up observed in basin hand sink near hot line, indicative of dumping. Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)</p>



16	<p>Violation: Evidence of pests observed in facility. Inspector Observation: Rodent dropping observed on floors underneath clean dish rack in ware wash area and on floors underneath equipment in equipment storage area/located by restrooms. 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)</p> <p>CEASE AND DESIST OPERATION due to IHH. Contact certified pest control technician to provided treatment within 48 hours.</p> <p>Facility must complete daily pest control logs and repair all holes in interior and exterior walls and ceilings.</p> <p>Violation: Conditions that allow the harboring or feeding of pests observed. Inspector Observation: equipment and boxes stored in equipment storage area/located by restrooms in a manner to allow harboring of pests. 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) COS: items relocated, area cleaned Note: addition rodent droppings observed after start of cleaning of area</p> <p>Violation: Exterior doors are not tightly fitted, weather proof or are left open, allowing an entry point for vermin. Inspectors's observation: air gap observed at back exterior door. 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)</p>
19	<p>Violation: Foods not thawed by an approved method.</p> <p>Inspector Observation: Multiple packages and portions of beef observed thawing in ambient room temperature without temperature monitoring, or any approved method, to prevent temperature to rise above 41 degrees F. 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.</p>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date. Inspector Observation: Multiple TCS sauces and broths prepared on previous days (per PIC) observed without required date labeling. 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) COS: volunarily discarded.</p>
29	<p>Violation: Utensils, equipment or single-use items are being stored in unapproved area(s). Inspector Observation: In use knives observed stored wedged between make table and hot holding unit. Corrective Action: Store utensils, equipment and single-use items in approved areas for food contact surfaces. (3-304.12; 3-306.13; 4-302)</p>
30	<p>Violation: Shelving dirty or showing signs of disrepair. Inspector Observation: Shelving in walk in observed with dried food debris. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p> <p>Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair. Inspector Observation: Hot holding unit observed with dried food debris. Blue storage containers observed with dried food debris. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>
32	<p>Violation: Ceiling is in disrepair and/or water stained. Inspector Observation: Holes observed in ceiling, water damage observed in ceiling. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> <p>Violation: Walls are in disrepair. Inspector Observation: Interior wall between kitchen and hallway in disrepair near shelf. Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p>

Overall Inspection Comments:
Your facility is currently placed on a Closure due to an Imminent Health Hazard occurring within your facility. Please, contact me within 15 business days at knowles@snhd.org or 702-759-1110 to schedule a re-inspection. A fee of \$1,400 has been applied and must be paid prior to re-inspection. You may pay in person at 280 S. Decatur Blvd Office or online by visiting <https://www.southernnevadahealthdistrict.org/payment/ehinvoice> and using the invoice number. Call SNHD at (702)759-1110 to obtain an invoice number to pay online. Correct all critical and major violations prior to reinspection. You must pass reinspection with 0-10 demerits with no critical or major violations repeated, or the reinspection will result in continued closure with an additional fee of \$1400 assessed.



Food establishment regulations (2010) and educational materials available at 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. Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</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. Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</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. Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</p>
Section 2 Demerits	21	
Total Demerits	31	
Initial Inspection Grade	Closed	
<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: Mikki Knowles

Received by (signature)	Received by (printed)	EHS (signature)
	Oscar Chavira Owner	 Mikki Knowles

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



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](#)