



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: PR0139528, BIRRIERIA DURAZO, (), 04, EE7001083.

Table with 5 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values: 1935 FREMONT ST Las Vegas, NV 89101, 04, 1083, 04, ACTIVE.

NEVADA CLEAN INDOOR AIR ACT: [] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: CARLOS GABRIEL TORRES

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values: EE7001596, Routine Inspection, 8/24/2021, 3:45PM, 6:00PM, 41, Closed, 45, 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 include hazards like electrical service, water, pest infestation, sewage, refrigeration, etc.

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

Table with 12 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 1-9 include violations like control procedures, handwashing, food labels, hot/cold water, etc.

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

Table with 12 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 10-22 include violations like equipment approval, pest control, thermometers, etc.

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			
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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.

No Temperature Observations



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
B	Inadequate hot water. See Violation #4
C	Excess of 40 demerits.
1	Violation: Facility operating outside of the bounds of the approved operational permit. Inspector Observation: Operator states that unit operates at corner of Flamingo and Lindell from 10am to 10pm. COS: Operator moved trailer. Corrective Action: Cease and desist operations, follow guidelines for operational permit. In order to operate longer than 30 minutes in one location, unit must obtain a waiver or apply for a Portable Unit for Service of Food (PUSF) permit with the Southern Nevada Health District (10-304.11)
2	Violation: Food handler not properly washing hands when required. Inspector observation: Food handler observed re-entering trailer and attempting to put gloves without the required hand wash. 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)
4	Violation: No hot water to entire facility. Inspector Observation: Hot water at hand sink measured 85 degrees F, and hot water at 3 compartment sink measured at a maximum of 98 degrees F, resulting in an imminent health hazard. Corrective Action: Provide water at a minimum of 120 degrees F at 3-compartment sink(s) and minimum of 100 degrees F at hand sink(s). (5-101; 5-102; 5-103)
9	Violation: PHF (TCS) between 41 degrees F and 135 degrees F except during preparation, cooking, cooling or when time is used as a control. Inspector Observation: Bag of cheese stored in malfunctioning refrigerator (See Violation #17), measured at 53 degrees F. Pots of birria prepared upon unit arrival (10am) stored at ambient temperature. COS: Foods discarded. 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)
11	Violation: Open food products stored on the floor. Inspector Observation: Open bag of dried chiles stored on the 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: Employee open drinks or food stored on or over food or food contact surfaces. Inspector Observation: Open bottles of employee drinks stored on shelf intermingled with food for customer consumption. Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces. Provide drinks in containers that prevent mouth/hand contamination such as a cup with lid and straw. (2-401; 3-306; 3-304.11; 3)
12	Violation: Employee medications stored improperly. Inspector Observation: Open bottle of employee medication (liquid Pepto Bismol) stored intermingled with food for customer consumption. Additionally, open box of employee medication (box of Pepto Bismol pills) stored on shelf above dishes at three compartment sink. Corrective Action: Protect food from contamination. Store medications (and all toxic items) under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)
14	Violation: Complete absence of sanitizer solution in open food areas during active food preparation. Inspector Observation: Upon arrival, no sanitizer solution was prepared for food preparation area. Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)
15	Violation: Item found in or on hand sink. Inspector Observation: Container of beverage take-away containers stored in hand sink, blocking access to hand sink. COS: Items moved. Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)
17	Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature. Inspector Observation: Standing upright refrigerator with mechanical issues maintaining ambient temperature at 51 degrees F. NOTE: Short single door make table refrigerator maintaining ambient temperature at 38 degrees F. Corrective Action: 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 unable to communicate to Health Authority food safety practices related to controlling risk factors that can prevent foodborne illness outbreaks such as proper food storage temperatures, proper employee hygiene, employee health policy, proper hot holding and reheating procedures, and 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: Records/logs for Mobile Vending Route sheet required by SNHD as a condition of the permit not maintained and provided as required. Inspector Observation: Route sheet not provided to health authority. Operator has not submitted mobile vending route sheet as required. Corrective Action: Maintain and provide accurate mobile vending route sheet to the Health Authority as required as a condition of the permit. (8-204.12; 3-306.13; 10-704.11)

Overall Inspection Comments:

Action at Lindell and Flamingo cross streets



Joint inspection with EHS B. Bucher

NOTES:

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 Jared Wilson at wilsonj@snhd.org or at (702)759-1110 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.

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) An updated commissary letter and survey of unit at commissary must be conducted. This can be scheduled for the same day as the reinspection.
- C) Ensure all refrigeration on unit is functioning properly and used appropriately.

Unit must maintain commissary visit log and provide upon request to SNHD and provide monthly receipts from commissary showing valid payment has been made.

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).

10-304.11 Operational RESTRICTIONS

- (A) Except when operating at a special event, a MOBILE UNIT shall not operate from any single location for more than half an hour.
- (B) A MOBILE UNIT may not operate later than 7:00 p.m. or half an hour after sunset, whichever occurs first, unless they are at a special event.
- (C) A MOBILE UNIT may not sell products on a street where the posted speed limit is above 25 mph.
- (D) A MOBILE UNIT may not operate within 250 ft. of another vendor.
- (E) A MOBILE UNIT may not operate within 1,000 ft. of a school less than one hour after the school's dismissal time.
- (F) A MOBILE UNIT may not play music when parked.

Facility must follow above operational restrictions for a mobile unit permit. If facility wishes to park in one location longer than 30 minutes a waiver must be filled out and approved by SNHD OR a Portable Unit for Service of Food (PUSF) permit must be applied for with SNHD and all regulations outlined in Chapter 11 must be followed. Complete and send, along with any supporting documents (business approval and restroom access), to Specialized Food Office at SPECIALIZEDFOOD@SNHD.ORG. Unit may not operate at one location longer than 30 minutes until such a waiver is obtained.

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

Section 1 Demerits	20	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	41	
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: Jared Wilson	

Received by (signature)	Received by (printed)	EHS (signature)
	Sebastian Cardenas Person in charge	 Jared Wilson

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](#)