



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 | | | | | | | |
| PR0106234 | OODLE NOODLE OODLE NOODLE | (702) 701-8515 | 800 | EE7001077 | | | | | | | |
| ADDRESS 4449 W FLAMINGO Las Vegas, NV 89103 | RISK CAT. 3 | P.E. CODE 1003 | DISTRICT 11 | LOCATION PERMIT STATUS ACTIVE | | | | | | | |
| NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT | | CONTACT PERSON: Naoki Kodaira | | | | | | | | | |
| CURRENT SERVICE | EHS | SERVICE | DATE | TIME IN | TIME OUT | DEMERITS | FINAL GRADE | TRAVEL MIN | INSPECTION RESULT | SEWER | WATER |
| | EE7001809 | Routine Inspection | 2/28/2022 | 12:00PM | 4:30PM | 39 | C | 15 | "C" Downgrade | M | M |

SPECIAL NOTES: Same owner as Wow Sake Bar next door. 4 freezers and equipment storage in back area. Same Owner.

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 type="checkbox"/> | | | | |
| C | Gross unsanitary occurrences or conditions including pest infestation | | <input 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 checked="" type="checkbox"/> | <input 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 checked="" 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 checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6 | Food wholesome; not spoiled, contaminated, or adulterated. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7 | PHF/TCSs cooked and reheated to proper temperatures. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8 | PHF/TCSs properly cooled. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 13 | Food protected from potential contamination by employees and consumers. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> |
| 15 | Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 17 | Hot and cold holding equipment present; properly designed, maintained and operated. | <input checked="" type="checkbox"/> | <input 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"/> |
|----|--|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|

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"/> |
| 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"/> |
| 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"/> |
| 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"/> |
| 28 | Small wares and portable appliances approved, properly designed, in good repair. | <input type="checkbox"/> | <input checked="" 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"/> |
| 30 | Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean. | <input type="checkbox"/> | <input checked="" 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"/> |
| 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"/> |

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 |
|----------------|----------|-------------|---------|
| tofu skin | | 38.00 F | CH |
| raw beef | | 40.00 F | CH |
| pork belly | | 38.00 F | CH |
| chicken | | 181.00 F | CT |
| beef | | 183.00 F | CT |
| tempura shrimp | | 200.00 F | CT |



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

| Item No | Observations & Corrective Actions |
|---------|--|
| 2 | <p>Violation: Food handler not properly washing hands as or when required.</p> <p>Inspector Observation: Repeat violation.</p> <ol style="list-style-type: none">1. Food handlers washing hands with gloves on.2. Food handlers not washing hands when switching from working with raw to ready-to-eat foods.3. Food handlers washing hands for less than 5 seconds. <p>COS: Inspector corrected and educated food handlers, food handlers rewashed hands correctly.</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands as required: rinse under clean, running, warm water; apply liquid soap and rub together vigorously for at least 15 seconds (creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers); rinse under clean, running, warm water; dry hands and arms with sanitary, disposable towels. To avoid re-contaminating hands, it is recommended that food handlers use disposable paper towels as a barrier when touching faucet handles and the handle of a restroom door. (2-2; 2-3; 3-301.11; 3-304)</p> <p>Violation: Food handler using bare hands to handle ready-to-eat food.</p> <p>Inspector Observation: Food handler used bare hands to top soup with ready-to-eat fish cakes.</p> <p>COS: Food handler voluntarily discarded soups, washed hands, put on gloves, and remade soup.</p> <p>Corrective Action: Eliminate bare hand contact with ready-to-eat foods, except when washing fruits and vegetables. (2-2; 2-3; 3-301.11; 3-304)</p> <p>Violation: Food handler washing their hands in a sink that is not a hand sink.</p> <p>Inspector Observation: 2 different food handlers washed hands at 3-compartment sink and prep sink.</p> <p>COS: Inspector educated and food handlers rewashed hands in hand sinks.</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Only wash hands at a hand sink. (2-2; 2-3; 3-301.11; 3-304)</p> |
| 6 | <p>Violation: Actual contamination of food observed.</p> <p>Inspector Observation: Food handler cut produce using the same knife and cutting board used for raw squid.</p> <p>COS: Food handler voluntarily discarded produce, placed knife and cutting board at ware wash station, and grabbed clean utensils for produce preparation.</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:</p> <p>Multiple foods held in the danger zone:</p> <ol style="list-style-type: none">1. Cooked udon noodles at 60 degrees F.2. Tempura at 80 degrees F.3. Uncooked defrosted beef at 99 degrees F. <p>COS: Food handlers labeled udon noodles and tempura with cook times and began using time as a control. Defrosted beef was cooked to 155 degrees F and labeled for time as a control.</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: Using 3-compartment sink for food preparation without washing and sanitizing the sink first.</p> <p>Inspector Observation: Food handler were washing at 3-compartment sink with covered noodles on drain board.</p> <p>COS: Noodles moved away from 3-compartment sink.</p> <p>Corrective Action: Protect food from contamination. Wash and sanitize sink prior to use. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.</p> <p>Inspector Observation: Multiple raw animal products stored above ready-to-eat foods in reach in cooler.</p> <p>COS: Food handler moved raw animal products below ready-to-eat foods and produce.</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> <p>Violation: Utensil stored in standing water in the temperature danger zone.</p> <p>Inspector Observation: In-use utensils at garnish station and rice hot holding area held in water at 75 degrees F.</p> <p>COS: Food handler added ice to utensil bowls.</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> |
| 12 | <p>Violation: Chemicals stored on, over, next to or with food products or food contact surfaces.</p> <p>Inspector Observation: Bottle of shampoo stored above 3-compartment sink.</p> <p>COS: Food handler removed.</p> <p>Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)</p> <p>Violation: Acidic food stored in open original metal cans for more than 24 hours.</p> <p>Inspector Observation: Fruit stored in open original metal cans.</p> <p>Corrective Action: Protect food from contamination. Transfer food to food grade container. (Chapter 7; 4-201.15; 4-30)</p> |



| | |
|----|--|
| 13 | <p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.</p> <p>Inspector Observation: Multiple open employee beverages stored on food contact surfaces.</p> <p>COS: Food handlers removed beverages.</p> <p>Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces.</p> <p>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)</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: All sanitizer buckets in facility had less than 100 ppm QUAT.</p> <p>COS: Food handlers remade sanitizer to 200 ppm.</p> <p>Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p> <p>Violation: Improper manual ware washing.</p> <p>Inspector Observation: Food handler rinsed in use utensil under water, dipped the utensils into sanitizer for less than 5 seconds, and then wiped the utensil dry with paper towel. Repeat violation.</p> <p>COS: Inspector educated. Food handler place utensils at ware wash station for proper washing.</p> <p>Corrective Action: Follow proper manual ware washing procedures. Wash equipment in hot soapy water (minimum 110 degrees F); Rinse in clean water; Sanitize at proper concentration with item completely submerged in the third compartment of sink for required contact time; Air dry. (4.4; 3-304; 4-201.16)</p> <p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation.</p> <p>Inspector Observation: Complete absence of sanitizer solution in open food areas at WOW Sake Bar while food prep was being done for Oodle Noodle.</p> <p>COS: Food handler made sanitizer bucket.</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 blocked inhibiting access.</p> <p>Inspector Observation: Hand sink located near garnish station blocked with stool. Dishes stored in hand sink located near sushi station.</p> <p>COS: Items removed and relocated</p> <p>Corrective Action: Keep hand sinks easily accessible at all times. (5-202)</p> <p>Violation: Hand sink is not stocked appropriately. Soap not available or provided as required.</p> <p>Inspector Observation: Hand sink located next to garnish station does not have soap and paper towels</p> <p>Corrective Action: Provide an adequately stocked hand sinks. Provide soap in fixed dispenser. (5-202)</p> |
| 16 | <p>Violation: Conditions that allow the harboring or feeding of pests observed.</p> <p>Inspector Observation: Floors and in between equipment has excessive build up of grease and debris. Excessive build up has a potential to contaminate pots, pans, utensil, and food.</p> <p>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> |
| 21 | <p>Violation: Person in Charge (PIC) not present or available during all hours of operation.</p> <p>Inspector Observation: Person in Charge (PIC) not available to answer inspector questions or correct violations.</p> <p>Corrective Action: A designated Person In Charge must be present at all times facility is in operation. (40210)</p> <p>Violation: Person In Charge is not aware of employee health policy or is unable to convey employee health policy to the inspector. Food handlers are unable to demonstrate food safety knowledge.</p> <p>Inspector Observation: Food handlers could not answer inspector questions regarding food safety.</p> <p>Corrective Action: Food establishments must have an employee health policy that requires food handlers to report information about their health and activities as they relate to symptoms of foodborne illness. PIC must be knowledgeable of employee health policy and be able to inform other of the policy. (2-2; 2-404.11; 8-204.12)</p> |
| 23 | <p>Violation: Prepared foods in facility not labeled with a use by date consistent with the shortest expiration date on ingredients not to exceed 7 days from the date of product preparation.</p> <p>Inspector Observation: Multiple containers of prepared foods in facility not labeled with common name and use by date.</p> <p>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)</p> <p>Violation: Disclosure (asterisk) of foods requiring consumer advisory missing.</p> <p>Inspector Observation: Multiple raw foods on menu missing consumer disclosure.</p> <p>Corrective Action: Provide consumer advisory properly with both the disclosure and reminder statement. (8-204.12; 3-306.13; Appen)</p> |
| 28 | <p>Violation: Equipment is not approved by NSF or equivalent certifying agency.</p> <p>Inspector Observation: non-NSF noodle roller and cutter used at WOW Sake Bar for Oodle Noodle. Equipment is red tagged and cannot be used until facility proves equipment is NSF or NSF equivalent. If unable to provide documentation remove from service.</p> <p>Corrective Action: Remove/replace. Equipment must be NSF approved or equivalent. (3-304.13; 3-304.14; 4-2; 7)</p> |
| 30 | <p>Violation: Shelves and other nonfood contact surfaces lined with unapproved materials.</p> <p>Inspector Observation: Shelves holding pans lined with aluminum.</p> <p>Corrective Action: Provide smooth and easily cleanable surfaces. Do not line shelves with unapproved materials. (4-410; 4-2)</p> |
| 32 | <p>Violation: Vents and ceiling tiles are soiled with dirt and dust.</p> <p>Inspector Observation: Ceiling vent and tiles are heavily soiled with dirt and dust.</p> <p>Corrective Action: Maintain clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)</p> |

Overall Inspection Comments:

Joint inspection with EHS Michelle Guzman.





You are currently on a C downgrade. 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 reinspection will result in a CLOSURE with a fee of \$1400 assessed. Submit payment of \$1200 online at <http://snhd.info/eh/payment> within 10 business days. Call (702)759-1110 if you do not have an invoice number.

Note:

1. Must prep food in an appropriate area when prepping foods for Oodle Noodle at WOW Sake Bar.
2. Noodle cutter and noodle roller has been Red Tagged by your SNHD inspector. You may not use the red tagged equipment until it is repaired AND inspected/released for use by SNHD. The consequence for using the equipment prior to approval is an automatic downgrade. Call (702) 759-0593 to schedule a survey for equipment inspection.

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.) |
| Section 2 Demerits | 24 | 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. |
| Total Demerits | 39 | Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference. |
| Initial Inspection Grade | C | 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. |
| <input type="checkbox"/> This grade resulted from a repeat critical or major violation. | | 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. |
| Reinspection Fee: | \$1,200.00 | |
| Fee required to be paid within 10 business days or prior to reinspection | Inspector name: Vetahya Sabandith | |
| Received by (signature) | Received by (printed) | EHS (signature) |
|  | Kelly Im Waitress |  Vetahya Sabandith |

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

[NOTICE OF BUSINESS CLOSURE FORM](#)

[ESTABLISHMENT FILE UPDATE FORM](#)