

Physical Facility











Re-Opening Checklist after an Imminent Health Hazard

The permit holder shall ensure that the imminent health hazard has been corrected and all items on this checklist are verified:

environmentalhealth@snhd.org							
PRPe	ermit Number		Name of Facility		Person ir	n Charge	
	 Date / Ti	me Closed :	AM / PM (Circle One)	 Date / Time Re-	/ : Opened	AM / PM (Circle One)	
	Grade card and r	equired signs a	re posted conspicuously	,			
			•				
	All food handlers have current Food Handler Safety Training Cards (Health Card) All food is labeled and dated as required						
	Person in Charge is available and knowledgeable						
	Air curtains are operating properly						
	Pest control records are available						
	Thermometers are calibrated						
			roper concentration				
Inspe	ction Readiness						
	Hand sinks and re	estrooms are st	cocked and operational				
	Hood ventilation system is operating properly						
	Dishwasher/glasswasher is operating properly						
	Hot holding units are holding at or above 135°F						
	All unit thermometers are working properly						
	Freezer units are holding at or below 0°F						
	Cold holding unit	•	•	,			
	All dishware and utensils are properly washed, rinsed, sanitized, and air dried						
	All potentially contaminated food is discarded All kitchenware and equipment are properly washed, rinsed, sanitized, and air dried						
		ntaminated for	nd is discarded				
	y Operation			a8			
			num of 110°F for warew				
			num of 100°F at every h	and sink			
		•	hroughout the facility				
	Lights are operat	_					
	Floors, walls, and						
	All plumbing is o	_	•				
	If applicable, nat	_					
	Electricity is avail	lable throughou	it facility				



Las Vegas (702) 759-1110 Laughlin: (702) 759-1643 Mesquite: (702) 759-1682 After hours, weekends, and holidays. (702) 759-1600