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## SOUTHERN NEVADA HEALTH DISTRICT FOOD ESTABLISHMENT INSPECTION

 $280\,S\,DECATUR\,BLVD \bullet LAS\,VEGAS, NV \bullet 89107 \bullet 702-759-1258\,(PLAN\,REVIEW) \bullet 702-759-1110\,(FOOD\,OPS) \bullet 702-759-1000\,(24\,HOURS)$ 

PERMIT#		ESTABLISHM	ENT NAME		ATION PHONE# EST. S			SQUARE FOOTAGE		PRIMARY EHS					
ADDF	RESS							P.E. CODE	DISTRICT FIN. COM		IN. COMP.	PERMIT STATUS			
											4				
	ADA CLEAN IN	NDOOR AIR ACT	SERVICE	LIANCE REQUIRED DATE	EXEMPT TIME IN	TIME OUT	BUSINESS C DEMERITS	WNER: FINAL GRADE	TRAVELM	IIN	SEWI	ER WATER			
CURRENT	2.1.0		SERVICE	DATE		111112 001	BE.III.ET AT TO	111012 010102	110112211		02111	= 11		******	
	CIAL NOTES:	NOTES: CFPM: SPECIAL PROCESS:													
	In = In compliance OUT = Not in compliance COS = Corrected on-site during inspection N/O = Not observed N/A =									ot appl	licable		R = Rep	eat viola	ation
lmn A	Interruption of electrical service										OUT				
В		Interruption of electrical service													
С	No potable water or hot water  Grees upganitary occurrences or conditions including post infectation														
D	Gross unsanitary occurrences or conditions including pest infestation														
E		Sewage or liquid waste not disposed of in an approved manner										Ť			
F		Lack of adequate refrigeration  Lack of adequate employee toilets and handwashing facilities													
G	1 12														-
Н	Suspected foodborne illness outbreak  Other condition or circumstance that may endanger public health														-
	H Other condition or circumstance that may endanger public health SECTION 1 - The Priority Items listed below are assessed 5 demerits for each violation									πN	OUT	cos	NO	NA	R
1	Operating within the parameters of the health permit. Compliance with Time as a Public Health Control, waiver, specialized process, and Hazard Analysis Critical Control Point (HACCP) plan.														
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Food handler health restrictions as required.										□ .		□	□	
3	Commercially manufactured food from approved source with required labels. Parasite destruction as required.  Time temperature control for safety (TCS) food received at proper temperature.														
4	Hot and cold running water from approved source as required.														
5	No imminently dangerous cross connection; adequate backflow prevention. Wastewater and sewage properly disposed.														
6	Food wholesome; not spoiled, contaminated, or adulterated.														
7	TCS food cooked and reheated to proper temperatures.														
8	TCS food properly cooled.														
9	9 TCS food at proper temperatures.														
SECTION 2 - The Priority Foundation Items listed below are assessed 3 demerits for each violation										IN	OUT	cos	NO	NA	R
10	Equipment approved, properly designed, maintained, and operated.														
11	Food protected from potential cross-contamination.														
12		Chemicals properly identified, stored, and used.													
13		Food protected from potential contamination by employees and consumers.													
14	Food contact surfaces of equipment properly cleaned and sanitized. Sanitizer solution provided and maintained as required.														
15		Adequate handwashing sinks stocked and accessible.													
16		Effective pest control measures. Animals restricted as required.													
17	Grade ca	Grade card posted conspicuously. Consumer advisory as required.													
18		Thermometers provided and accurate.													
19		TCS food thawed and cooled using proper methods. Fruits and vegetables washed prior to preparation or service.													
20		Single-use/single-service items properly used.													
21		Person in charge present, demonstrates knowledge, and performs duties. Effective employee health policy. Mandated certification and food handler card as required.													
22	Proper backflow prevention devices in place and maintained.														
23	TCS food labeled and dated as required. Food sold for offsite consumption labeled properly. Records, logs, policies, and procedures maintained and available when required.														

SN	$h_{D}$	FOOD ESTABLISHMENT INSPECTION (Cat 10) 2023 Facility Name:							Date:			Page 2 of 2		
SECTION 3 - Core Items to Prevent Unsanitary Conditions									IN	OUT		NA		
24				conal effects properly stored.										
25	Non-	TCS food labeled and	within she	elf-life. Food stored off the floor. Proper retail storage of chemicals.										
26	Ware	e washing facilities ma	aintained. \	Wiping cloths properl	ly stored;	stored; test strips available.								
27	Sign	s and certifications as r	equired.											
28	Sma	II wares approved, prop	perly desig	ned, in good repair.										
29	Uten	sils, equipment, linens	, single-se	rvice/single-use item	ns proper	rly handled, stored, and	dispensed.				<b>—</b>			
30	Nonf	nsils, equipment, linens, single-service/single-use items properly handled, stored, and dispensed.  food contact surfaces and equipment properly constructed, installed, maintained, and clean.											1	
31		strooms, custodial areas, and premises maintained.									_		+	
32	1	sical facility in sound co	•											
Physical facility in sound condition and maintained.  TEMPERATURE OBSERVATIONS														
		CT = Co	ooking temp.	. <b>HH</b> = Hot Holding tem				TC = Time as Control temp.	00L = 0	Cooling tem	p.			
Item				Measurement				Comment	$\overline{}$				7	
								_						
VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS														
Item	Item No Observations & Corrective Actions													
										77				
									_					
		· ·												
Ove	erall Ir	nspection Commen	its:											
Food	d estah	lishment regulations (2	(023) and e	educational materials	availahl	le at www SNHD info/f	forl							
			1	educational materials available at <a href="https://www.SNHD.info/ferl">www.SNHD.info/ferl</a> 0 to 10 demerits = A (Identical consecutive priority violation shall be downgraded to next lower grade.)										
Secti	ion 1 D	emerits		11 to 20 demerits or an identical repeat priority or priority foundation violation = B; Re-inspection after 15 business days, or sooner										
Secti	ion 2 D	emerits		if requested. Inspection must result in 10 demerits or less, with no identical repeat priority or priority foundation violation.  Failure on re-inspection will result in a "C" grade with associated fee and may result in additional administrative action.										
				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 priority or priority foundation violation.										
Total	I Deme	erits						ated fee and may result in	additio	nal admir	nistrative	action.		
Initia	IInspe	ction Grade		41 or more demerits = Closure or Imminent Health Hazard requiring closure; All food activities must remain suspended until approved										
_	Initial Inspection Grade    This grade resulted from a repeat										riority			
Priority or Priority Foundation  Failure on re-inspection will result in continued closed status with associated fee and may result in addition								dditional	administr	ative				
_	iolation													
Reinspection Fee: Inspector name:														
Fee required to be paid within 10 business days or prior to reinspection.														
Received by (signature)					P	Received by (printed)		EHS (signature)						
Ly (eig.natare)						(printed)		z. io (oignaturo)						
													rt.	
Your signature on this form: 1.) Does not constitute agreement with its contents. The permit holder or authorized representative may contact the Environmental Health Division to discuss this report.  They may also appeal any notice or inspection findings if a written request for a hearing is filed within 15 business days. Until 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.  Form 5104 20230501														