



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

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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							
PR0129239	GOURMET CHINA 3 GOURMET CHINA 3	(702) 654-6466	900	EE7001032							
ADDRESS 7785 N DURANGO DR # 135 Las Vegas, NV 89131		RISK CAT. 3	P.E. CODE 1006	DISTRICT 28	LOCATION	PERMIT STATUS ACTIVE					
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Lisa Li									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001596	Routine Inspection	11/24/2020	11:10AM	3:20PM	50	Closed	25	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

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 checked="" 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 type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 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 type="checkbox"/>	<input checked="" 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"/>
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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"/>	<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.

Item	Location	Measurement	Comment
rice		157.00 F	HH
milk		40.00 F	CH
pre-cooked pork		39.00 F	CH
bean sprouts		40.00 F	CH
eggrolls		162.00 F	CT



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
1	<p>Violation: Facility operating outside of the parameters of the approved permit.</p> <p>Inspector Observation: Facility not approved by the SNHD Plan Review office to have customer dining/seating area due to lack of customer restroom. 2 tables with seating for approximately 8 people was observed in active use during inspection. Must remove dining tables from establishment.</p> <p>Corrective Action: Adhere to parameters of approved permit. (5-204.11)</p>
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Food handler that handled raw food products was observed removing gloves and donning new gloves without washing hands. COS: Inspector intervened and food handler properly washed hands.</p> <p>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)</p> <p>Violation: Food handler not properly washing hands as required.</p> <p>Inspector Observation: Food handler observed washing hands at hand sink after being advised by inspector that hot water at hand sink was not at an adequate temperature (measured @ 72 degrees F before and after food handler washed hands). COS: Inspector demonstrated proper hand washing techniques and educated employees on when/how to wash hands as required.</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>
8	<p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: The following foods that the operator stated had been prepared the day before were measured at a temperature indicating that the foods were not properly cooled: sauce with cooked chicken (1 pot at 49 degrees F) and cooked chicken (5 large bins @ 45 degrees F). COS: Operator voluntarily discarded food products.</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)</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: The following foods were measured in the stored on the wok line in the temperature danger zone with no time as a public health control protocols in place: cooked shrimp (1 pan @ 118 degrees F), cooked chicken (1 pan @ 117 degrees F), cooked beef (1 pan @ 116 degrees F), 2 bowls of chopped cabbage that were not being actively prepared during the inspection measured at 54 degrees F. COS: The operator voluntarily discarded all cooked foods, and relocated the two bowls of prepped cabbage to the walk-in cooler.</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>
10	<p>Violation: All filters missing from the hood.</p> <p>Inspector Observation: All vent hood filters above wok line were not in use during active cooking. COS: Operator stated they were in the process of cleaning filters and replaced them.</p> <p>Corrective Action: Cease and desist using equipment that requires hood and cooking food with grease laden vapors until filters are provided and hood is operational. (Chapter 5; 6-1; 6-2; 6-3;)</p>



- 11 Violation: Storing raw animal product next to or over a different type of raw animal product or a ready-to-eat product.
Inspector Observation: The following foods were improperly stored on shelves in the walk-in cooler:
A) 1 container of raw shrimp stored on the shelf above sauces and produce.
B) 1 container of raw chicken stored on the shelf above raw whole shell eggs.
C) 1 container of raw chicken, 1 flat of raw whole shell eggs, and one large bowl stored directly on top of open sauces on the floor of the walk-in cooler.
COS: Operator relocated all items and stored them properly.
Corrective Action: Protect food from contamination. Separate raw animal products from other types of raw animal products and ready-to-eat foods. (3-302; 3-303; 3-304; 3-30)
- Violation: Food products double-stacked without a barrier.
Inspector Observation: 1 bowl of cooked beef stored with bottom of bowl in direct contact with raw broccoli on make line, 1 bowl of cooked shrimp stored with bottom of bowl in direct contact with precooked pork on make line.
Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)
- Violation: Open food products stored on the floor.
Inspector Observation: 1 mesh sack of whole intact onions stored directly on floor in food storage area at back of kitchen. COS: Operator relocated onions to shelf off 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: Dirty and/or unapproved material used to cover food or line a food contact surface.
Inspector Observation: Dirty/soiled wipe rags used to cover open containers of food on the prep line.
Corrective Action: Protect food from contamination. Use clean approved food contact surface. (3-302; 3-303; 3-304; 3-30)
- Violation: Using used oil receptacle for food or food equipment stand.
Inspector Observation: Open container of raw chicken in active prep being stored on waste oil bin. Top of bin was observed with excessive amounts of grease and grime. COS: Operator relocated bin to rolling cart next to 3 compartment sink.
Corrective Action: Protect food from contamination. Do not use trash can as equipment stand. (3-302; 3-303; 3-304; 3-30)
- 12 Violation: Container of chemical (including working containers/spray bottles) not labeled with product name or trade name.
Inspector Observation: Multiple bottles containing different types of chemicals stored on rolling cart next to 3 compartment sink with no label indicating what was in the spray bottle. COS: Operator labeled bottles appropriately.
Corrective Action: Protect food from contamination. Label properly, including danger statements. (Chapter 7; 4-201.15; 4-30)
- Violation: Chemicals stored on, over, next to or with food products or food contact surfaces.
Inspector Observation: One container of fuel injector and one container of WD-40 intermingled with clean utensils, stored directly above food prep table with active food prep occurring. COS: Operator relocated chemicals to employee only area.
Corrective Action: Protect food from contamination. Store chemicals under and away from food and food contact surfaces. (Chapter 7; 4-201.15; 4-30)
- 13 Violation: Employee eating or drinking in a food handling or storage area (not in an approved manner).
Inspector Observation: Employee actively drinking from disposable coffee cup while prepping chopped produce, and storing coffee cup in direct contact with produce during active prep. COS: Food handler discarded coffee cup.
Corrective Action: Protect food from contamination. Taste food in approved manner, otherwise no eating in open food and food storage areas. Provide drink in approved container. (2-401; 3-306; 3-304.11; 3)
- 14 Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris).
Inspector Observation: Can opener and deli slicer stored in clean storage observed with excessive amounts of food debris on blade of both pieces of equipment.
Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)
- Violation: Improper manual ware washing.
Inspector Observation: Improperly stored knife was taken to 3 compartment sink and improperly manually ware washed. Food handler was observed rinsing knife off at 3 compartment sink, then dried it off with paper towel before returning knife to active service. COS: Inspector intervened, and educated food handler on proper ware washing practices. Knife was relocated to dirty dish section of 3 compartment sink and a clean knife was taken to prep line.
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)
- 15 Violation: Hand sink being used for something other than hand washing.
Inspector Observation: A) Food handler observed dumping and preparing sanitizer buckets at hand sink.
B) Food handler observed using hand sink to rinse off knife in active use.
COS: Operator was informed several times throughout inspection that hand sinks were to be used for hand washing only.
Corrective Action: Hand sinks are for hand washing only, no other purpose. (5-202)



16	<p>Violation: Unapproved fly swatter in use.</p> <p>Inspector Observation: Fly swatter found stored on shelf in establishment.</p> <p>Corrective Action: Remove fly swatter and provide commercial pest control. (6-202.13; 6-202.15; 6-501)</p> <p>Violation: Conditions that allow the harboring or feeding of pests observed.</p> <p>Inspector Observation: Excessive dust, grime, and food debris build-up observed on cooking equipment, vent hoods, beneath wok line, and on shelves. While no pests were observed during inspection, the conditions may facilitate a potential for pest harborage.</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>
20	<p>Violation: Item(s) designed for single-use being reused.</p> <p>Inspector Observation: Used containers of orange juice with narrow opening at lid used to store oil for fryers.</p> <p>Corrective Action: Do not reuse single-use items; discard after initial use. (4-302.15; 4-302.17; 4-604)</p> <p>Violation: Plastic grocery ("T-shirt") or garbage bags which are not food grade used for direct food storage.</p> <p>Inspector Observation: Plastic bags used for direct food storage of cooked chicken, pork dumplings, and chopped produce were observed throughout walk-in cooler and make lines.</p> <p>Corrective Action: Use approved food grade material. Do not reuse single-use items; discard after initial use. (4-302.15; 4-302.17; 4-604)</p>
21	<p>Violation: Person In Charge does is not aware of employee health policy or is unable to convey employee health policy to the inspector.</p> <p>Inspector Observation: Person in charge unable to identify any of the 5 major symptoms of food borne illness.</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> <p>Violation: Person in Charge (PIC) unable to demonstrate to the Health Authority, during inspections and upon request, knowledge of food borne illness and disease prevention, and unable to respond correctly to inspector's questions as they relate to specific food operations.</p> <p>Inspector Observation: PIC unable to identify proper cooling procedures, proper cook temperatures, holding temperatures of hot and cold foods, proper food storage, and employee health policy.</p> <p>Corrective Action: The person in charge must be able to respond correctly to inspector's questions as they relate to specific food operations of the facility{2-102.11(C)}</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: The following foods stored in the walk-in cooler and walk-in freezer that are prepared on site were observed with no 7 day use by date: multiple packages of cooked chicken (in both the walk-in freezer and walk-in cooler), multiple packages of pork dumplings (in walk-in cooler), multiple containers of cooked noodles (in walk-in cooler), and a sauce that contained cooked chicken (in walk-in cooler). Operator stated that foods were cooked 1 day prior.</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>

Overall Inspection Comments:

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.


Joint Inspection with Jacob Billings.

- Due to social distancing requirements of COVID-19, this form was reviewed, but not signed by Lisa Li, Owner.
- You can keep up to date on any SNHD guidance for food establishments and various posters by visiting www.snhd.info/reopen. There you can sign up for updates by providing your e-mail address.



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.)
Section 2 Demerits	30	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	50	Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.
Initial Inspection Grade	Closed	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:	\$1,400.00	
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)
		 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.

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](#)