



SOUTHERN NEVADA HEALTH DISTRICT  
**FOOD ESTABLISHMENT INSPECTION**

330 SOUTH VALLEY VIEW BLVD • LAS VEGAS, NV • 89107 • 702-759-0588 (DIRECT) • 702-759-1000 (24 HOURS)

**FACILITY INFORMATION**

PERMIT #	ESTABLISHMENT NAME	PHONE #	COMPLIANCE SCHEDULE DUE	PRIMARY EHS
PR0013375	FIREFLY ON PARADISE FIREFLY ON PARADISE	(702) 369-3971		EE7000449
ADDRESS	3900 S Paradise RD STE A Las Vegas, NV 89169-0931	P E Code 1003	DISTRICT 93	LOCATION 3H0
NEVADA CLEAN INDOOR AIR ACT: <input checked="" type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Ramon Triay #461-5041		

CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	TRAVEL MIN	DEMERITS	GRADE	HEALTH CARDS	RESULT
	1030	916	4-26-13	1735	2300	30	44	Closure	6	86
OPEN TIME	CLOSE TIME	CAPACITY	SEWER	WATER	PERMIT STATUS	FUTURE ACTION	ACTION	DATE		
		100	M	M	ACTIVE		51			

SPECIAL NOTES WAS DRAGONFLY

In = In compliance    OUT = Not In compliance    N/O = Not observed    N/A = Not applicable    COS = Corrected on-site during inspection    R = Repeat violation

**Imminent Health Hazards - Notify SNHD and cease Operations as Directed**

- |  |  |
|--|--|
| <input type="checkbox"/> Interruption of electrical service                                    | <input type="checkbox"/> Lack of adequate employee toilets and handwashing facilities.   |
| <input type="checkbox"/> No potable water or hot water   | <input type="checkbox"/> Misuse of poisonous and toxic materials                         |
| <input type="checkbox"/> Gross unsanitary occurrence or conditions including pest infestation. | <input type="checkbox"/> Suspected foodborne illness outbreak                            |
| <input type="checkbox"/> Sewage or liquid waste not disposed of in an approved manner          | <input type="checkbox"/> Emergency such as fire and/or flood                             |
| <input type="checkbox"/> Lack of adequate refrigeration  | <input type="checkbox"/> Other condition or circumstance that may endanger public health |

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

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.	1	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.	2	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
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.	3	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
4	Hot and cold running water from approved source as required.	4	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.	5	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
6	Food wholesome; not spoiled, contaminated, or adulterated.	6	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
7	PHF/TCSs cooked and reheated to proper temperatures.	7	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
8	PHF/TCSs properly cooled.	8	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	9	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R

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

10	Food and warewashing equipment approved, properly designed, constructed and installed.	10	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
11	Food protected from potential contamination during storage and preparation.	11	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	12	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
13	Food protected from potential contamination by employees and consumers.	13	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
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.	14	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	15	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
16	Effective pest control measures. Animals restricted as required.	16	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
17	Hot and cold holding equipment present; properly designed, maintained and operated.	17	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
18	Accurate thermometers (stem & hot/cold holding) provided and used.	18	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	19	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
20	Single use items not reused or misused.	20	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	21	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
22	Backflow prevention devices and methods in place and maintained.	22	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R
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.	23	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> COS	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> R



**SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions**

24	Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.	24	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	<input type="checkbox"/> NA
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.	25	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	<input type="checkbox"/> NA
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	26	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	<input type="checkbox"/> NA
27	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	27	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	<input type="checkbox"/> NA
28	Small wares and portable appliances approved, properly designed, in good repair.	28	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	<input type="checkbox"/> NA
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	29	<input type="checkbox"/> IN <input type="checkbox"/> OUT	<input type="checkbox"/> NA
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	30	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	<input type="checkbox"/> NA
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.	31	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	<input type="checkbox"/> NA
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	32	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	<input type="checkbox"/> NA

**Temperatures**

Food	Temperature	Code	Food	Temperature	Code	Food	Temperature	Code
Chicken	173°F	CT	Beef	39°F	CH			
Beef	162°F	CT						

CT = Cooking temp., HH = Hot Holding temp., CH = Cold Holding temp., RH = ReHeat temp., TC = Time as Control temp., COOL = Cooling temp.

**Observations and Corrective Actions**

Violation	Corrective Action
② - Observed employee handle ready-to-eat foods (garnish) with bare hands.	> Do not use bare hands to handle RTE foods.
- Observed employee put on gloves without hand washing.	> Wash hands as required.
⑥ Observed condensation from storage rack (that has dried food, grease, debris buildup) drip into open containers of food on level below.	> Protect food from contamination. Voluntarily discarded.

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

Section 1 Demerits	20
Section 2 Demerits	24
Total Demerits	44
Inspection Grade	Closure
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.	
Fee required to be paid within 10 business days or prior to reinspection	

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 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 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.
Inspector name and phone number: <u>Alex Azuma 759-0620</u>
Reviewed By: <u>[Signature]</u>

Received by (signature)	Received by (printed)	EHS (signature)
<u>[Signature]</u>	<u>Alex Bolaños</u>	<u>[Signature]</u>

Joint inspection with Susan Lane.



# SOUTHERN NEVADA HEALTH DISTRICT

ENVIRONMENTAL HEALTH

## SUPPLEMENTARY REPORT

PR0013375

AA

Establishment: Firefly On Paradise

Address: 3900 Paradise Rd

Person Contacted:

x Abalans

Date: 4-26-13

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THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON INSPECTION SHEET

ITEM	DEFECT	CORRECTION	CORRECTION DATE
(9)	Multiple PHFs held in food danger zone. (cook's line)		
	Make table: raw pork 59°F, cooked pork 57°F, calamari 60°F, garlic in oil 57°F	Maintain PHFs at 45°F and below for short term holding or 135°F and above for hot holding. Alternatively, use time as control with proper procedure and documentation. Voluntarily discarded.	
	Speed rack: cook potatoes 79°F, cheese bread 82°F, cheese mushrooms 109°F, tortilla española 73°F		
	On counter: cooked potatoes 65°F, cut lettuce 75°F, shredded cheese 78°F,		
	Short reach unit: shrimp 53°F, beef 54°F, chicken 52°F, mussels 61°F, clams 60°F, cooked pasta 61°F, cooked rice 56°F		
	Tall reach-in unit: chicken 58°F, fish 54°F, stuffed mushrooms 53°F		



# SOUTHERN NEVADA HEALTH DISTRICT

ENVIRONMENTAL HEALTH

## SUPPLEMENTARY REPORT

PR0013375

Establishment: Firefly On Paradise

Address: 3900 Paradise Rd

Person Contacted: x Albalencia

Date: 4-26-13

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THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON INSPECTION SHEET

ITEM	DEFECT	CORRECTION	CORRECTION DATE
⑧	Large container of cream sauce 85°F on cooling rack, (partially submerged in ice bath) Operator did not know when cooling process began. No logs nor labels.	Properly cool from 135°F - 70°F in 2 hours and 70°F - 41°F in 4 additional hours. Voluntarily discarded.	
⑪	<ul style="list-style-type: none"> <li>- Raw ground beef stored over cooked chicken and raw seafood. (short reach-in unit under make table)</li> <li>- Raw fish stored over cooked chicken. (tall reach-in unit)</li> <li>- Uncovered dried breading mixture stored close to floor in high foot traffic area.</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Store raw ground meats below cooked meats and raw whole meats.</li> <li>&gt; Store raw meats below cooked meats.</li> <li>&gt; Store at area that avoids potential contamination.</li> </ul>	
⑫	<ul style="list-style-type: none"> <li>- Sanitizer bucket stored on food prep surface next to open foods. (prep area)</li> <li>- Chemical spray bottles with no label.</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Store away/below foods and food contact surfaces.</li> <li>&gt; Label.</li> </ul>	
⑭	<ul style="list-style-type: none"> <li>- Sanitizer bucket with less than 100ppm quat. (cook's line)</li> <li>- Observed multiple employees use dry cloths to wipe food contact surfaces. (cutting board, plates)</li> <li>- 3-compartment sink not setup properly during active warewashing. (wash basin not filled)</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Maintain at manufacturer's recommended level.</li> <li>&gt; Use sanitizer towels.</li> <li>&gt; Properly setup.</li> </ul>	RV



# SOUTHERN NEVADA HEALTH DISTRICT

ENVIRONMENTAL HEALTH

## SUPPLEMENTARY REPORT

PR0013375

(AA)

Establishment: Firefly On Paradise

Address: 3900 Paradise Rd

Person Contacted: x Belcher

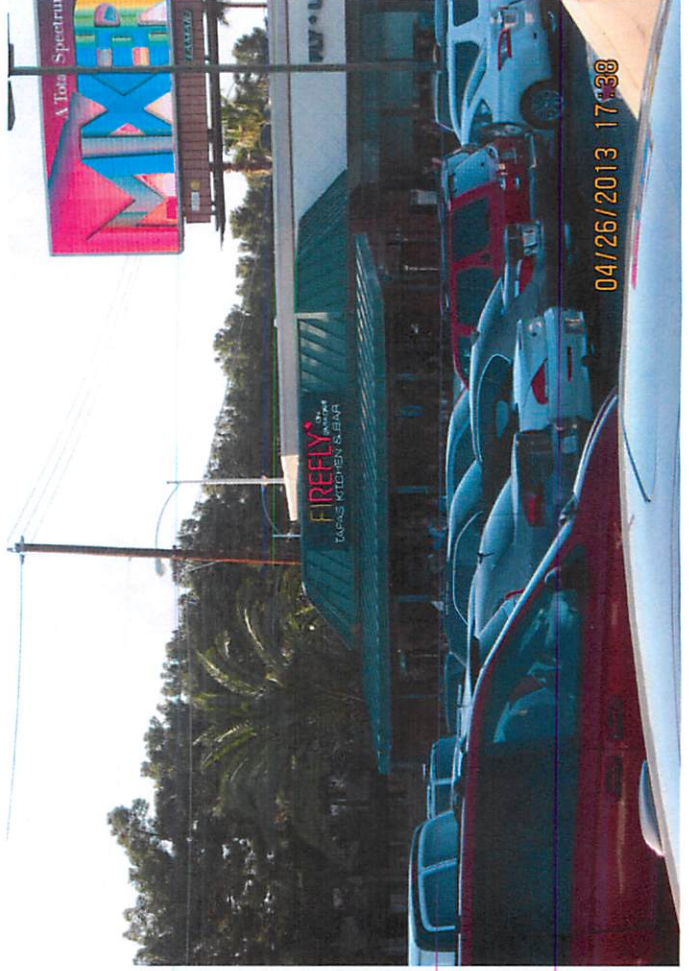
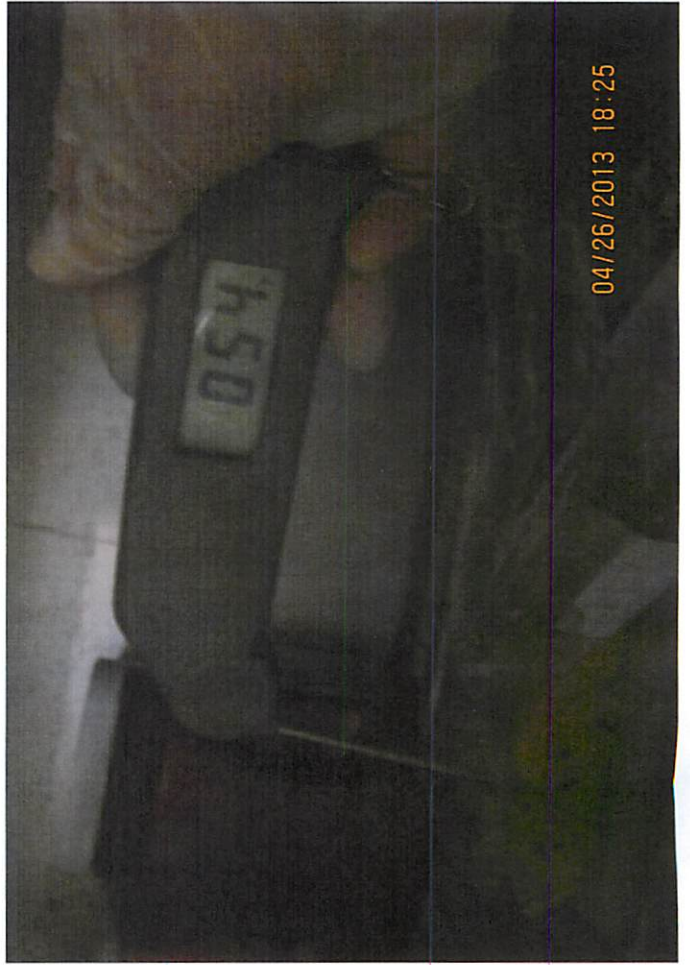
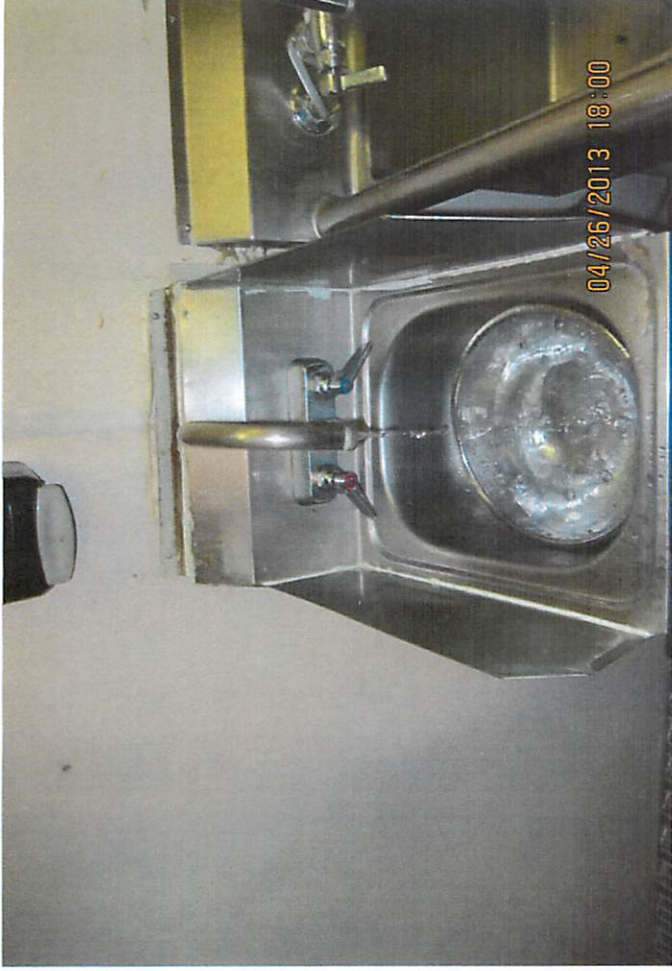
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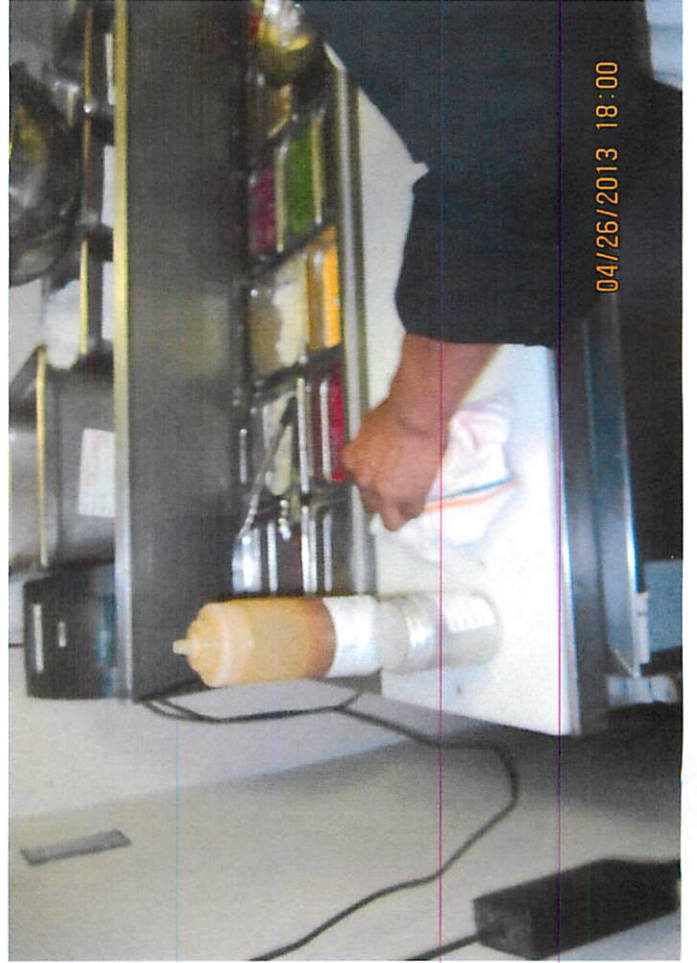
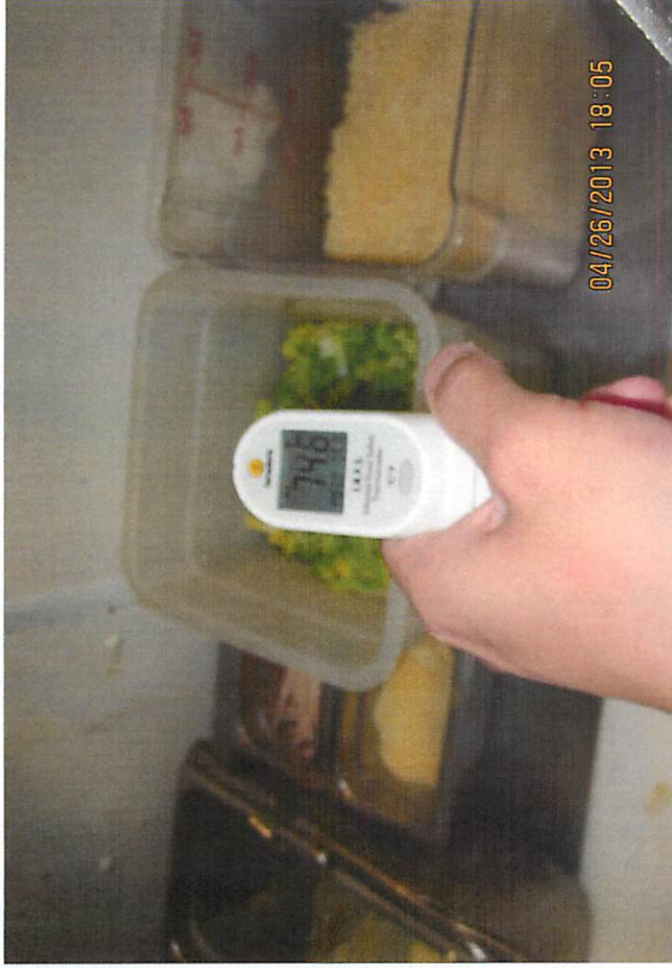
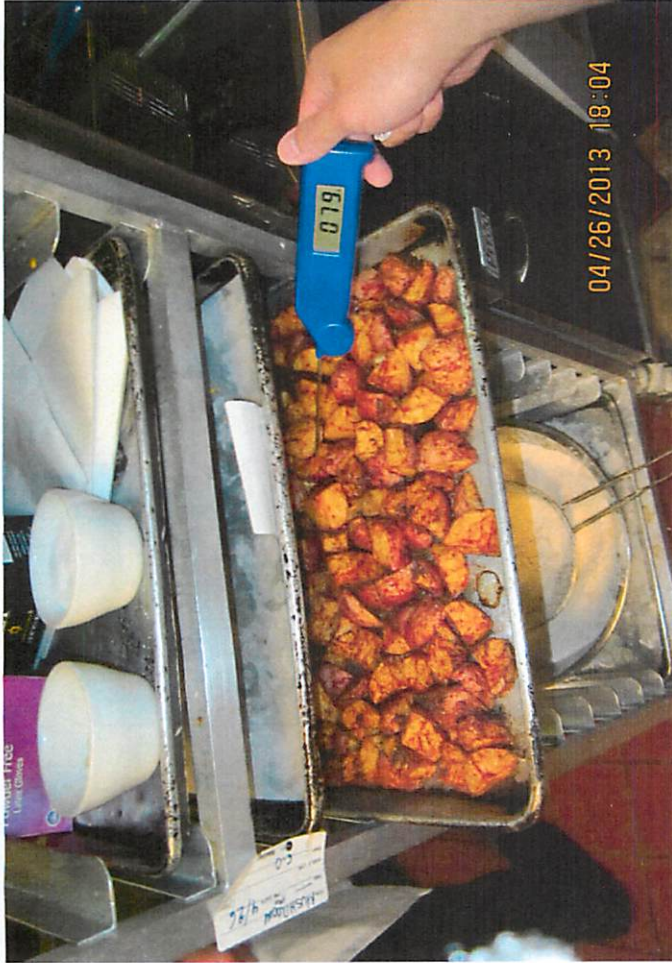
THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON INSPECTION SHEET

ITEM	DEFECT	CORRECTION	CORRECTION DATE
(15)	- Handsink basin blocked completely by metal bowl. (prep area) - Handsink used to dump food. (cook's line)	> Keep handsink basin clear. > Use only for handwashing.	
(16)	Multiple fruit flies <sup>x</sup> and small moths observed in facility.	> Contact pest control to eradicate.	
(17)	Short reach-in unit and <del>make</del> table with ambient temperature at 57°F. Red-tagged. Do not use or store food in them <sup>Ⓟ</sup> until <del>it is</del> <sup>Ⓟ</sup> they are approved for use by an SNHD inspector.	> Repair. Contact SNHD inspector for red-tag removal.	
(18)	Multiple stem thermometers reading between 102°F - <del>110</del> °F in ice water.	> Properly calibrate. Needs to read 32°F in ice water.	
(23)	"No smoking" sign <sup>un</sup> available in facility. <del>Disclosure (asterisks) placed on items not offered raw or undercooked. Asterisks placed at areas on menu that includes poultry.</del> (AA) Note: Disclosure is in the form of a circle.	> Provide. Post by front entrance. > <del>Provide asterisks on items that are safe to consume raw or undercooked. Correct by</del> May 26, 2013. (AA)	
*	Facility closed due to 44 dementis. All food operations must cease. Closure sign posted. Do not remove or block sign. * - Educational handouts provided.		

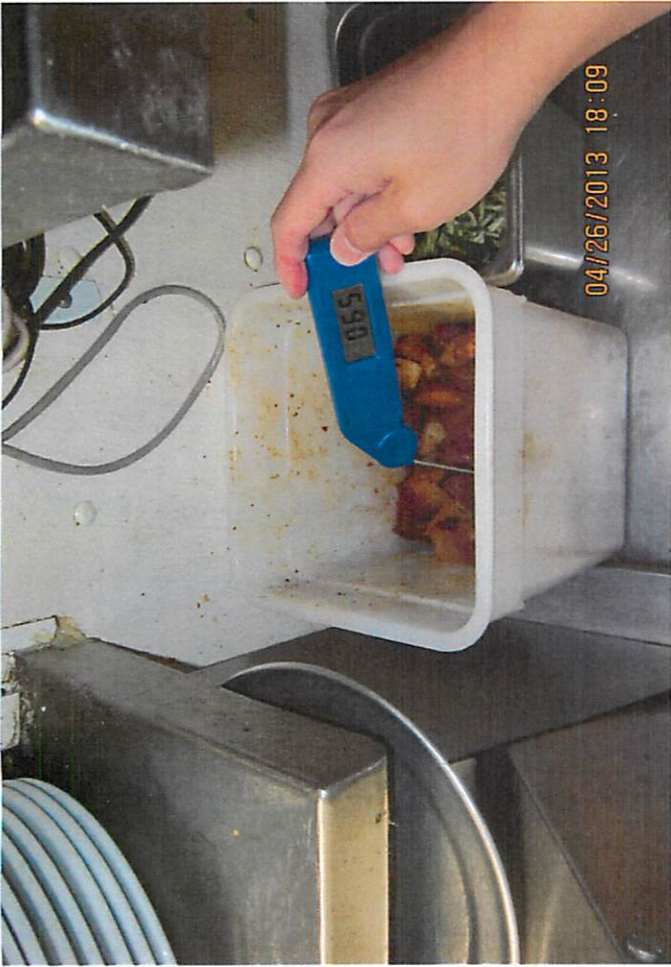
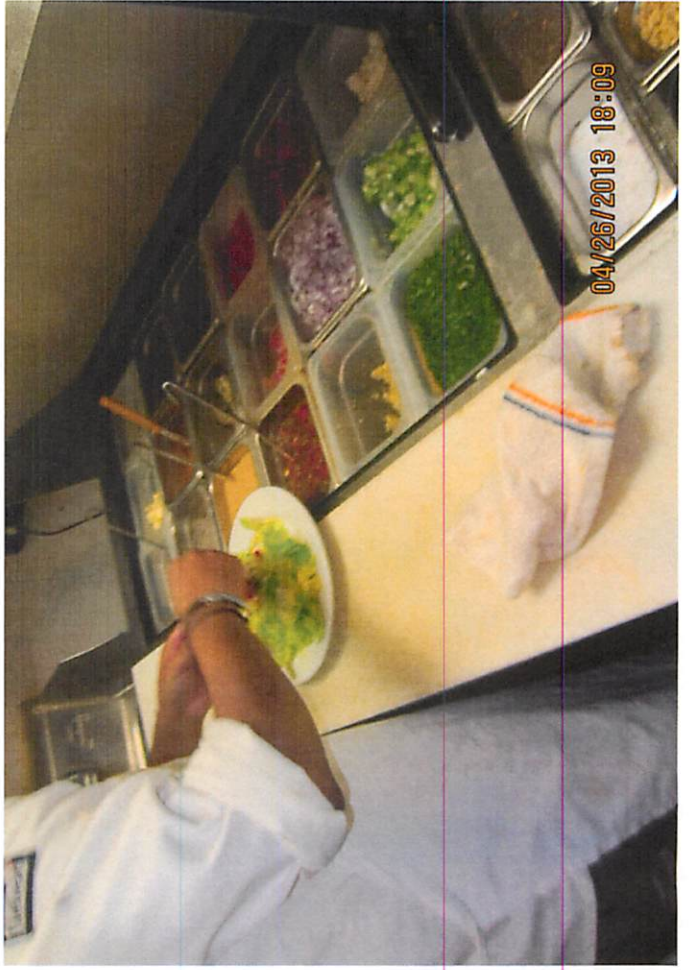








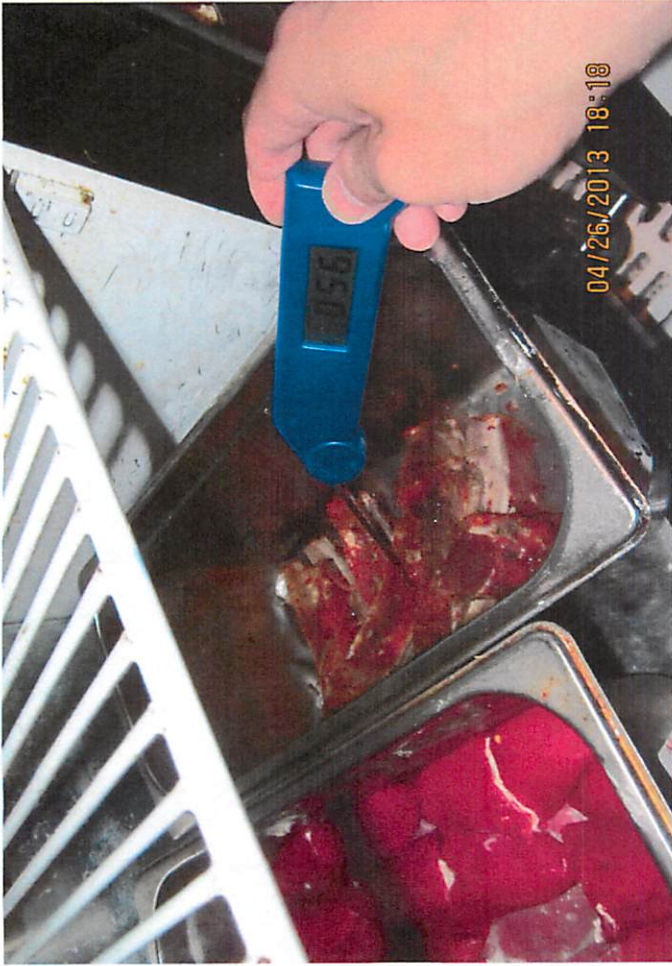
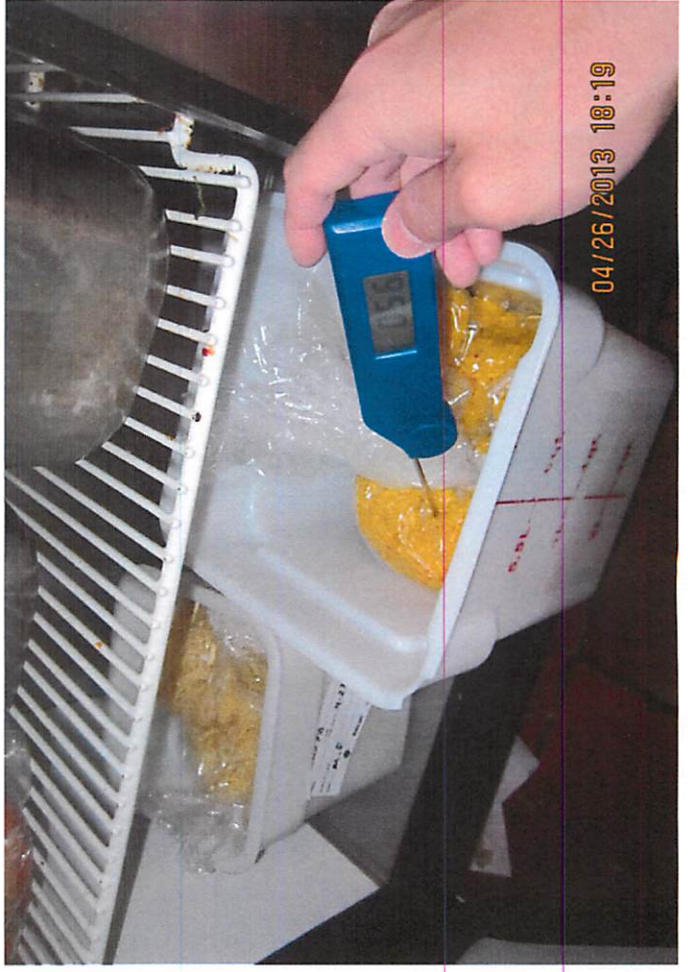




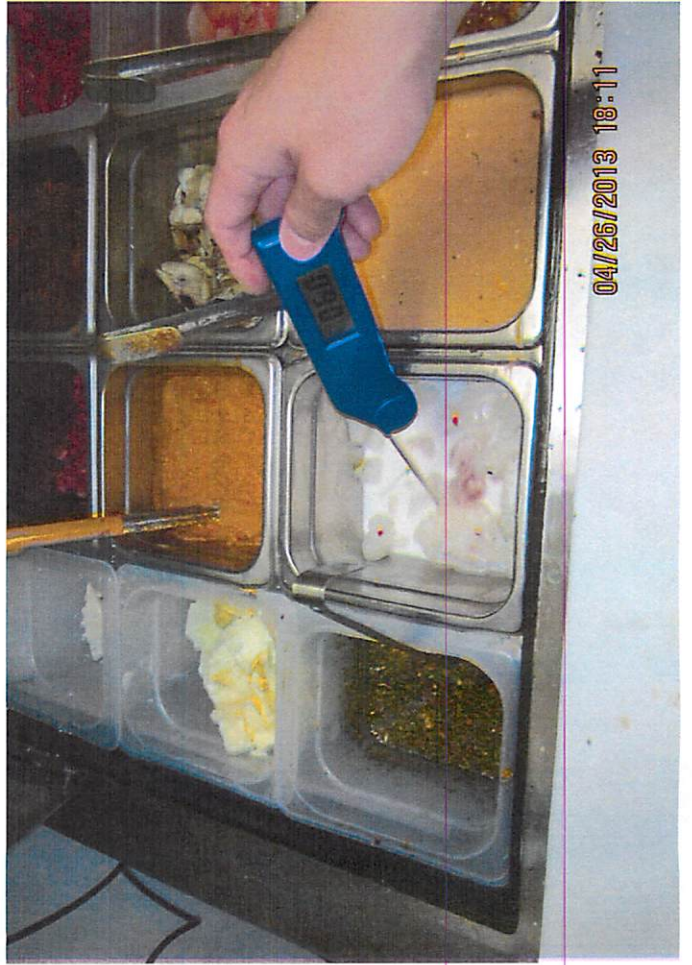
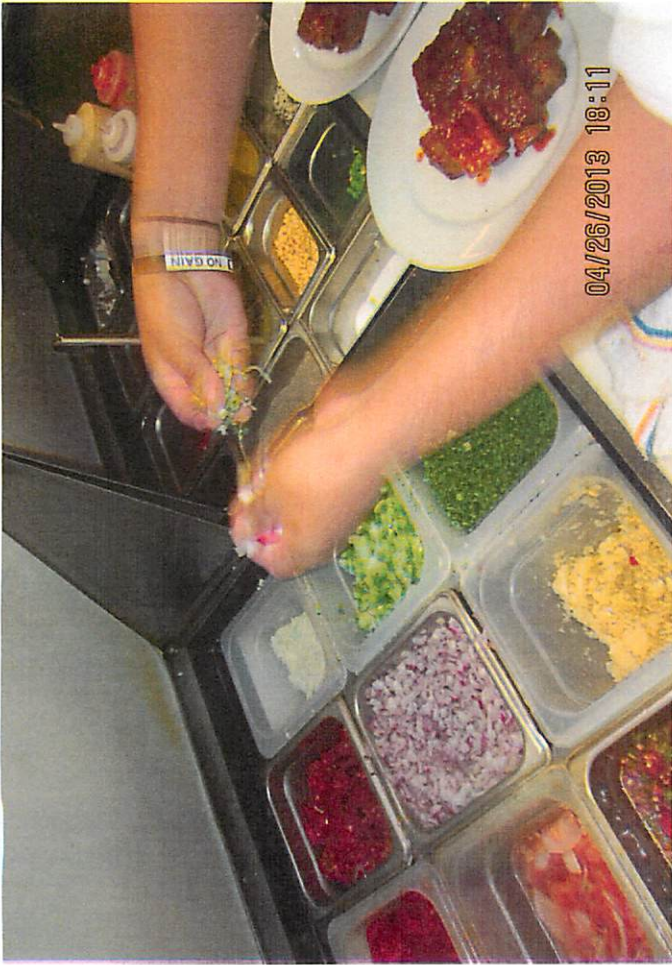
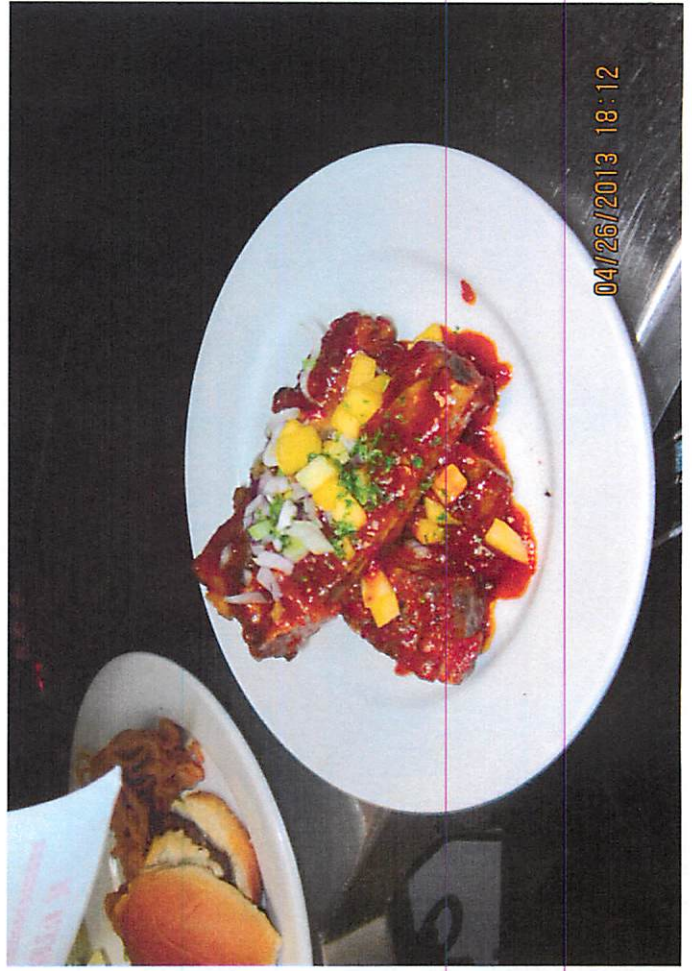








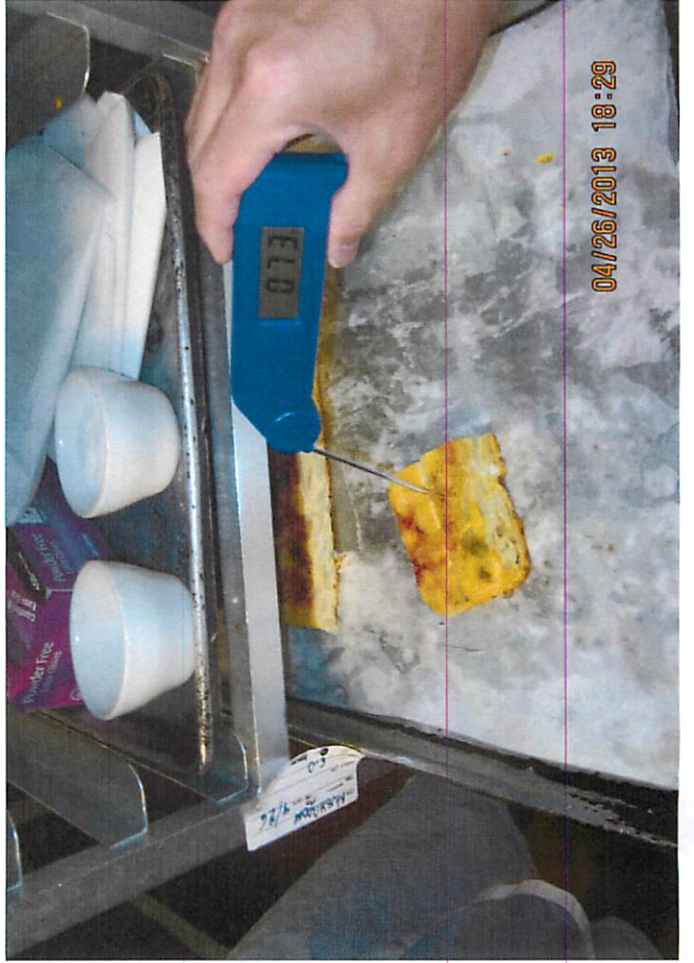
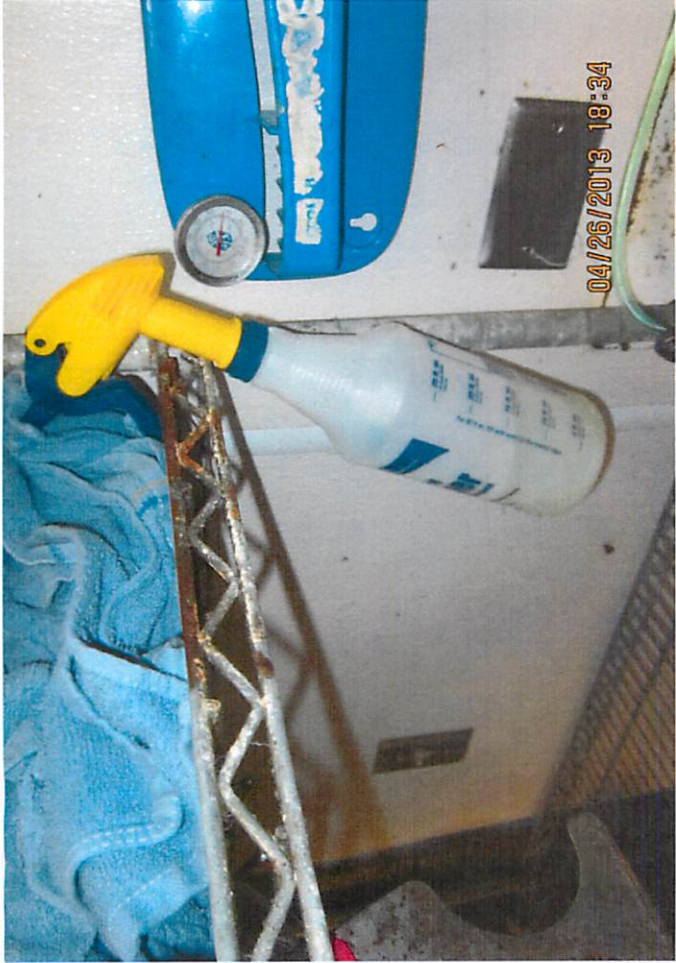




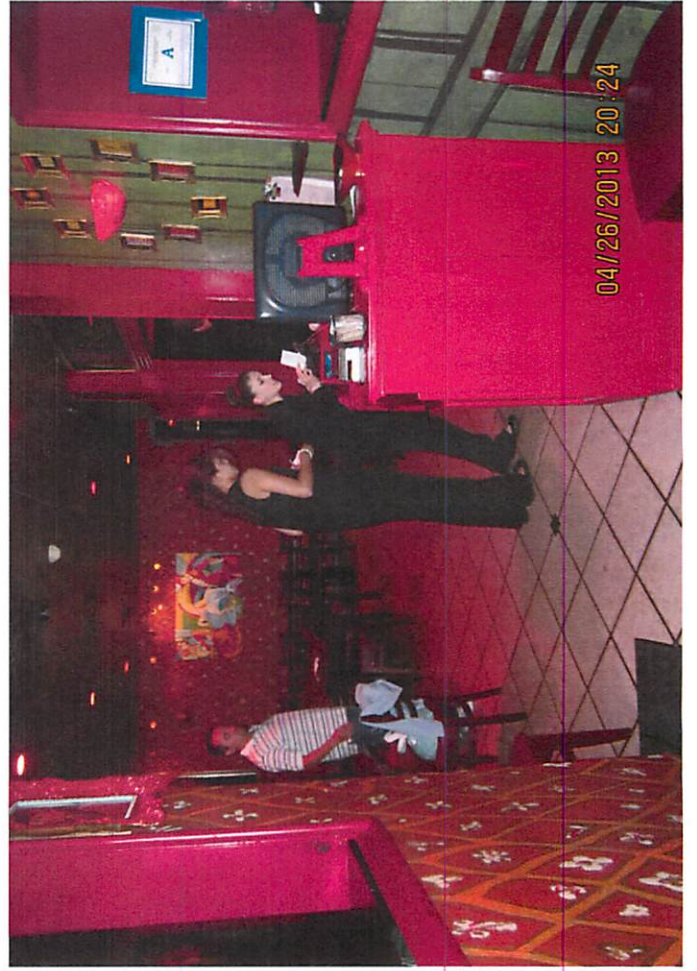




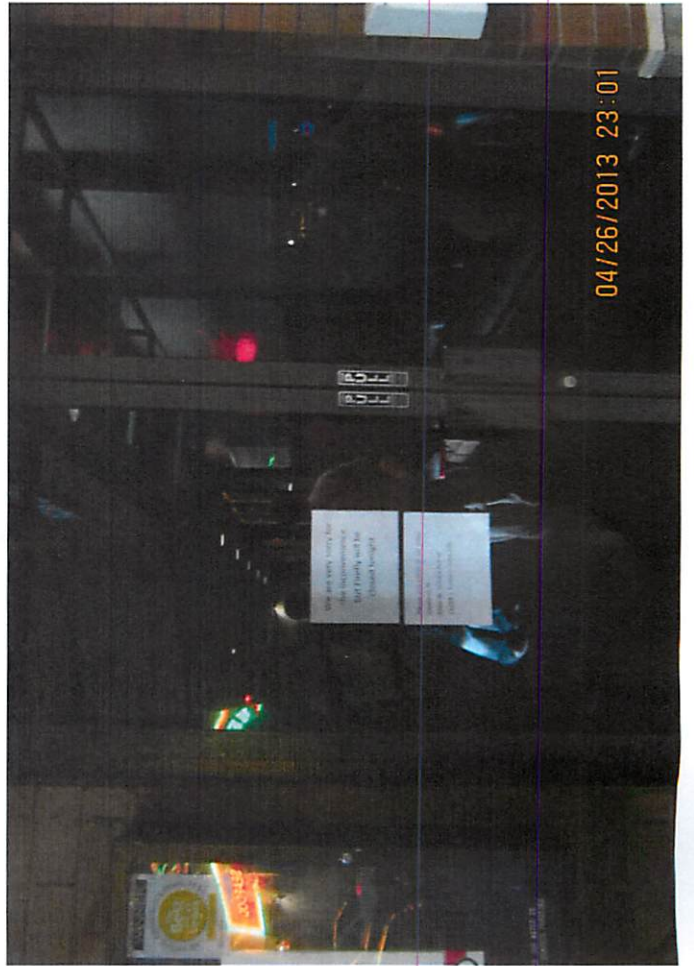












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