

### 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)

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SYD	FOOD ESTABLIS	SHMENT INSPE	CTION	Establishment Na	me: Fire	fly On Po	iradise	Date: 4-26	-13		Page 2	of
B785		SECT	ION 3 - Go	od Food Manag	ement Pra	actices to Pre	vent Uns	anitary Conditio	ons	1		W A TOP
24	Acceptable persor			outer garments, prope			24			-	NA NA	
25	used. Living quarters and child care completely separated from food service.										NIA	
				CS not spoiled and w			25 🗹 l	N DOUT		E	□ NA	
	Proper retail storage of chemicals.											
26 Facilities for washing and sanitizing kitchenware approved, adequate, properly 26 IN OUT NA constructed, maintained and operated.											□ NA	
27 Appropriate sanitizer test kits provided and used. Equipment and ware washing 27 🗖 IN 🗆 OUT											□ NA	
				d linens stored and used, properly designed,			00 /1	N DOUT			NIA	
			105	operly handled, store		dii.	28 ₫ 1	MAN THE LEASE N			□ NA	
25	dispensed.	int, and single s	erve items pr	openy nandied, store	u, anu		29 □	N DOOT			□ NA	
30		surfaces and equ	uipment prop	erly constructed, insta	alled, mainta	ained	30 🗹 🛮	N 🗆 OUT		□ NA		
31	and clean.  Restrooms, mop s	sink, and custod	ial areas mai	ntained and clean. P	remises		31 🗹	N DOUT			NA NA	
	maintained free of	flitter, unnecess		nt, or personal effect		as	31 21				14/ (	
32	adequate, pest pro		aintained (floo	ors, walls, ceilings, plu	ımbina liah	ting	32	N DOUT			NA NA	
52	ventilation, etc.).	ondition and me	intanica (noc	ors, wans, comings, pie	ambing, light	urig,	32 🖺 1	1001			JIVA	
				SAN SAN A	Temper	ratures	as 94					
Food		Temperature	Code	Food		Temperature	Code	Food		Tempe	rature	Code
(	nicken	1/3°F	CI	beet		3707	CH					
i	reet	162°F	1									
CT = Co	ooking temp., HH =	Hot Holding te	mp., CH = Co	old Holding temp., RF	l = ReHeat t	temp., TC = Time	as Control	temp., COOL = Cooli	ing t <mark>emp.</mark>			
				Observa	tions and	Corrective Action	ons					
		Violation					C	orrective Action				
(2)-1	Therved 6	OMDOVE	hand lo	ready-to-	1 1	o not use	base	hands to	hand	PR	TF	
9	) Del ved e	Subject	Hallane	TEGUY 10	7 /	(	DALC	119/103 10	1141141	( 1)	1 -	
6	97 toods(	garnish)	WITH	base hands,	1 75	oods.	-					
-(	observed i	emploved	Dut.	on gloves	1 N	Vash han	105 05	required		- 1		
1	without la	and was	2.420	1	/							
	without h	14/10 MARI	ming,		/							
			J									
(b) ()	observed c	ondensat	ion fro	m storage	1							
0	. L(+Lat )	vac drind	0 1	1 111		Drotart	food	Draw cont	7 (m) ha	+1011		
	ack Indi	HAS MILED	,	rease, debris	<i>\</i>	I VIELT	TOOD	1 1	amina	11011		
b	uldup) dr	ID Into	open c	ontainers		Voluntari	ly dis	carded.				
at	food on	level he	low.		/		/					
-01	10011 011	10001 00	1000									
	_											
Food es	stablishment regula	ations (2010) an	d educationa	I materials available	at www.Sou	uthernNevadaHea	lthDistrict.	ora/ferl				
		20										
Section	1 Demerits	20		nerits = A (Identical co	annace seriences o				The second	or was the state of		
Section	2 Demerits	24	THE RESIDENCE OF THE PARTY OF T	Inspection must resu		AND DESCRIPTION OF THE PARTY OF		No. 1911 DO BENEVILLE STORY OF THE STORY OF	The second secon	CARGO AND		
Total De	emerits	44	West of the same of the same	re-inspection will re	sult in a "C'	" grade with asso	ciated fee a	and may require a su	upervisory	y		
	/	Classic	conference									
1 College Manager	ion Grade	losure		emerits = C; Re-inspe no identical repeat crit							or	
The same of the sa	grade resulted fro	11111111111111111111111111111111111111	A CONTRACTOR OF THE PROPERTY O	h associated fee and	A CONTRACTOR OF THE PARTY OF TH							
				demerits = Closure of								
	V 7. 3 P 202			until approved by Hentical repeat critical o								
	ired to be paid within days or prior to reins		All and the second section of	ciated fee and may re	Maria and Company of the Company of		and the same of th					
		Wilder Control Mills	Inspector	name and phone r	number: /	21- 1-11	750	1.0120		Rev	iewed By	y:
	ARCAP TO THE PERSON OF THE PER			156	H.	I'S AZUMA	10	10620		(	W	
Receiv	ed by (signature)		Receive	d by (printed)		EHS (signature)	1					
AR	leccio		Ale	x Bolan	05	(Alm)	hm	44				
1			1			action in i	- L C.	ann Lano				
				Joir	11 INSPE	ection wit	n Jus	san Lane.				

# SOUTHERN NEVADA HEALTH DISTRICT ENVIRONMENTAL HEALTH

P	R	0	0	13	3	7	5
		-	-	-			7
					_		_

SUPPLEMENTARY REPORT

Establishment: Firefly On Paradise Address: 3900 Paradise Rd Person Contacted: Paradise Rd  Abdaums	Date: 4-26-13 Page 3 of 5
THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON INS	CORRECTION CORRECTION
9 Multiple PHFs held in food danger zone, (cooks line)  Make table: raw pork 59°F, tooked pork 57°F,  Calimari 60°F, garlic in oil 57°F	Maintain PHFs at  450F and below  for short term holding  or 1350F and above
Speed rack: cook potatoes 79°F, cheese bread 82°F, cheese mushrooms 109°F, tortilla española 73  On counter: cooked potatoes 65°F, cut lettuce 75°F, Shredded cheese 78°F,	Afternatively, use  time as control with  proper procedured  and documentation.  Voluntarily discarded,
Short reach whit! Shrimp 53°F, beef 54°F, chicken mussels 61°F, clams 60°F, cooked rice 56°F  Cooked pasta 61°F, cooked rice 56°F	
Tall reach-in unit: Chicken 58°F, fish 54°F, stuffed mush rooms 53°F	

## SOUTHERN NEVADA HEALTH DISTRICT ENVIRONMENTAL HEALTH

SUPPLEMENTARY REPORT

11/0	7.0017			117
	Establishment: Firefly On Paradise Address: 3900 Paradise Rd Person Contacted: Paradise Rd X Balcenny	Date: 4-Page 4	26-13 of	5
	THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON IN	SPECTIONS	HEET-	
ITEM	DEFECT	CORREC	TION	CORRECTION
(8)	Large container of cream squce 850 F on	Properl	y cool	from 1350f-
	cooling rack. (partially submerged in ice bath)	>70°F	n 2 /	lours and 70%
	Operator did not know when cooling process	1 - 410F		idditional.
	began. No logs nor labels.	hours,	Volunta	rily discarded,
	- Raw ground beef stored over cooked chicken	Store ran	ground ats and	meats below -
	and raw seafood, (short reach-in unit under make table	meats.	raw me	ats below
	- Raw fish stored over cooked chicken (tall reach in unit	Cooke	1 meats	1
	to floor in high foot traffic area.	Store	1	that avoids
	10 + 100r in high tool lightic grey,	POTENTIA	u (on iu	YM1 114 1 (01) ,
(12)	- Sanitizer bucket stored on food prep surface	Store o	way	below foods
	Rest to open foods. (prep area)		conta	et surfaces.
	- Chemical spray bottles with no label.	Label,		
(14)	- Sanitizer bucket with less than 100ppm quati	Maintain	n at ma	nufacturers
	(cook's line)	recommen	ded le	vel.
	- Observed multiple employees used dry cloths	1	e Sanit	1361
	to wipe food contact surfaces. (cutting board, plates		es.	
	- 3-compartment sink not setup properly during active ware washing. (wash basin not filled)	Lobe	rly se	up.

## SOUTHERN NEVADA HEALTH DISTRICT ENVIRONMENTAL HEALTH

PR 0013375

SUPPLEMENTARY REPORT

IKUL	113375			$\widehat{\mathcal{A}}$
	Establishment: Firefly On Paradise Address: 3900 Paradise Rd Person Contacted:	Date: 4-7 Page 5	of	5
	THE ITEMS NOTED BELOW REFER TO DEFECTS MARKED ON	N INSPECTION S	HEET	1
ITEM	DEFECT	CORRECT	TION	CORRECTION DATE
(5)	- Handsink basin blocked completely by metal bow	1. Keep	handsir	k basin
	- Handsink used to dump food. (cook's line)	>Use on	ly for	handwashing,
6	Multiple fruit flies x and small moths observed in facility.	Contact	pest c	antrol to
	,			
	Short reach in unit and make table with ambi	ient Re	pair. (	ontact SNHD
	temperature at 57°F. Red-tagged. To not use or	ins	pector.	for red-tag
	store food in them kntil it is they are approved by an SNHD inspector.	o tor use te	moval,	
	by an state inspector.			1 -
(18)	Multiple stem thermometers reading between 102°	F Properly		te. Needs to
	- To of in ice water,	read 32°	F in ice	water,
73)	"No smoking signung vailable in facility.	Provide, Pos	t by fr	out entrance.
	- Pisclosure (asterisks) placed on items not offere	ed Provide a	sterisk	s on items
	raw or undercooked. Asterisks placed at areas			consume raw
	on menu that includes poultry. (A) Note: Disclose	ure or under	COOKE	Correct by
	is in the form of a circle.	May 26;	CV 13 ,	M.
*	Facility closed due to 44 dements, All food of Sign posted, Do not remove or block sign. *  Educational handouts provided.	peritions m	ust co	gase, Clasure
	Sign posted. Do not remove or block sign.			
	Educational handouts provided.			









































































