SNHD Southern Nevada Health District

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	P.E. Code	DISTRICT	LOCATION	MILES
3900 S Paradise RD STE A Las Vegas, NV 89169-0931	1003	93	3H0	

NEVADA CLEAN INDOOR AIR ACT: ☒ COMPLIANCE REQUIRED ☐ 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

- ☐ Interruption of electrical service
- ☐ No potable water or hot water
- ☐ Gross unsanitary occurrence or conditions including pest infestation.
- ☐ Sewage or liquid waste not disposed of in an approved manner
- ☐ Lack of adequate refrigeration
- ☐ Lack of adequate employee toilets and handwashing facilities.
- ☐ Misuse of poisonous and toxic materials
- ☐ Suspected foodborne illness outbreak
- ☐ Emergency such as fire and/or flood
- ☐ 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	☑ IN	☐ OUT	☐ COS	☐ NO	☐ NA	☐ 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	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ 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	☑ IN	☐ OUT	☐ COS	☐ NO	☐ NA	☐ R
4	Hot and cold running water from approved source as required.	4	☑ IN	☐ OUT	☐ COS	☐ NO	☐ NA	☐ R
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.	5	☑ IN	☐ OUT	☐ COS	☐ NO	☐ NA	☐ R
6	Food wholesome; not spoiled, contaminated, or adulterated.	6	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ R
7	PHF/TCSs cooked and reheated to proper temperatures.	7	☑ IN	☐ OUT	☐ COS	☐ NO	☐ NA	☐ R
8	PHF/TCSs properly cooled.	8	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ R
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	9	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ 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	☑ IN	☐ OUT	☐ COS	☐ NO	☐ NA	☐ R
11	Food protected from potential contamination during storage and preparation.	11	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ R
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	12	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ R
13	Food protected from potential contamination by employees and consumers.	13	☑ IN	☐ OUT	☐ COS	☐ NO	☐ NA	☐ 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	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ R
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	15	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ R
16	Effective pest control measures. Animals restricted as required.	16	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ R
17	Hot and cold holding equipment present; properly designed, maintained and operated.	17	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ R
18	Accurate thermometers (stem & hot/cold holding) provided and used.	18	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ R
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	19	☐ IN	☐ OUT	☐ COS	☑ NO	☐ NA	☐ R
20	Single use items not reused or misused.	20	☑ IN	☐ OUT	☐ COS	☐ NO	☐ NA	☐ R
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	21	☑ IN	☐ OUT	☐ COS	☐ NO	☐ NA	☐ R
22	Backflow prevention devices and methods in place and maintained.	22	☑ IN	☐ OUT	☐ COS	☐ NO	☐ NA	☐ 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	☐ IN	☑ OUT	☐ COS	☐ NO	☐ NA	☐ R

SNHD FOOD ESTABLISHMENT INSPECTION | Establishment Name: Firefly On Paradise | Date: 4-26-13 | Page 2 of 5

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 ☑ IN	☐ OUT	☐ 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 ☑ IN	☐ OUT	☐ NA
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	26 ☑ IN	☐ OUT	☐ 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 ☑ IN	☐ OUT	☐ NA
28	Small wares and portable appliances approved, properly designed, in good repair.	28 ☑ IN	☐ OUT	☐ NA
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	29 ☐ IN	☐ OUT	☐ NA
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	30 ☑ IN	☐ OUT	☐ 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 ☑ IN	☐ OUT	☐ NA
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	32 ☑ IN	☐ OUT	☐ 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**

Section 1 Demerits	20
Section 2 Demerits	24
Total Demerits	44
Inspection Grade	Closure

☐ 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: Aris Azuma 759-0620 | Reviewed By: RV

Received by (signature)	Received by (printed)	EHS (signature)
A Bolaños	Alex Bolaños	

Joint inspection with Susan Lane.

SOUTHERN NEVADA HEALTH DISTRICT
ENVIRONMENTAL HEALTH

SUPPLEMENTARY REPORT

PR0013375

Establishment: Firefly On Paradise
Address: 3900 Paradise Rd
Person Contacted: x ABalaurs

Date: 4-26-13
Page 3 of 5

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)	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 procedures and documentation. Voluntarily discarded.	
	Make table: raw pork 59°F, cooked pork 57°F, calimari 60°F, garlic in oil 57°F		
	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-in 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		

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Establishment: Firefly On Paradise
Address: 3900 Paradise Rd
Person Contacted: x Balcony

Date: 4-26-13
Page 4 of 5

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)	- Raw ground beef stored over cooked chicken and raw seafood. (short reach-in unit under make table) - Raw fish stored over cooked chicken. (tall reach-in unit) - Uncovered dried breading mixture stored close to floor in high foot traffic area.	Store raw ground meats below cooked meats and raw whole meats. Store raw meats below cooked meats. Store at area that avoids potential contamination.	
(12)	- Sanitizer bucket stored on food prep surface next to open foods. (prep area) - Chemical spray bottles with no label.	Store away/below foods and food contact surfaces. Label.	
(14)	- Sanitizer bucket with less than 100ppm quat. (cook's line) - Observed multiple employees used dry cloths to wipe food contact surfaces. (cutting board, plates) - 3-compartment sink not setup properly during active warewashing. (wash basin not filled)	Maintain at manufacturer's recommended level. Use sanitizer towels. Properly setup.	

RV

SOUTHERN NEVADA HEALTH DISTRICT
ENVIRONMENTAL HEALTH

SUPPLEMENTARY REPORT

PR0013375

Establishment: Firefly On Paradise
Address: 3900 Paradise Rd
Person Contacted: x ABelanio

Date: 4-26-13
Page 5 of 5

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)	Keep handsink basin clear.	
	- Handsink used to dump food. (cook's line)	Use only for handwashing.	
(16)	Multiple fruit flies x and small moths observed in facility.	Contact pest control to erradicate.	
(17)	Short reach-in unit and make table with ambient temperature at 57°F. Red-tagged. Do not use or store food in them until it is 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 - 40°F in ice water.	Properly calibrate. Needs to read 32°F in ice water.	
(23)	"No smoking" sign unavailable in facility.	Provide. Post by front entrance.	
	~~- Disclosure (asterisks) placed on items not offered raw or undercooked. Asterisks placed at areas on menu that includes poultry.~~ Note: Disclosure is in the form of a circle.	~~Provide asterisks on items that are safe to consume raw or undercooked. Correct by May 26, 2013.~~	
*	Facility closed due to 44 demerits. All food operations must cease. Closure sign posted. Do not remove or block sign.*		
	- Educational handouts provided.		

058
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04/26/2013 18:00

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04/26/2013 18:25

MIXER
FIREFLY
TAPAS KITCHEN & BAR
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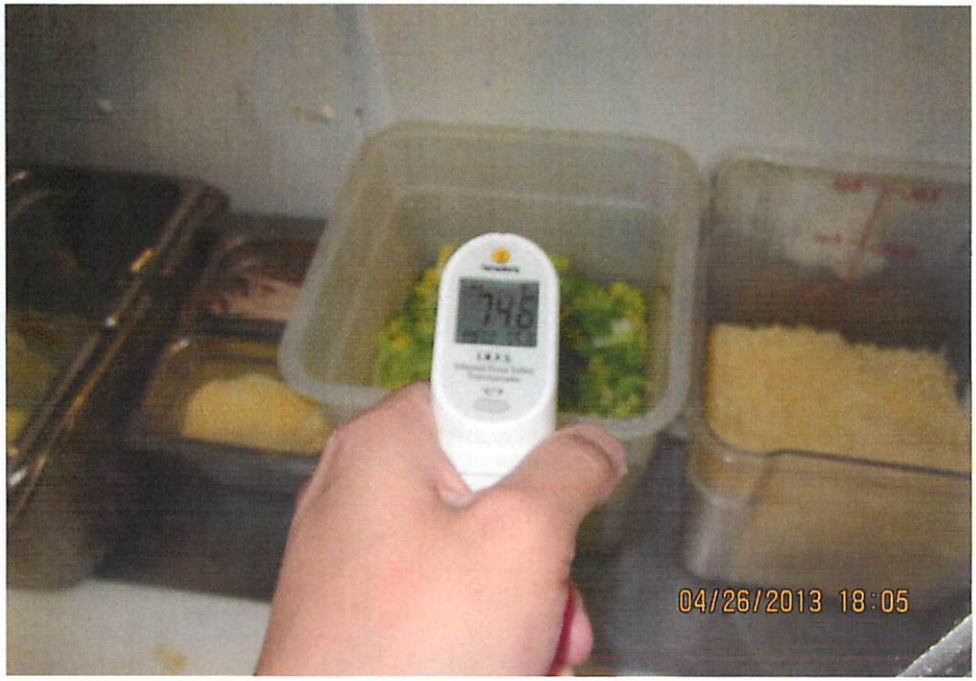
04/26/2013 18:04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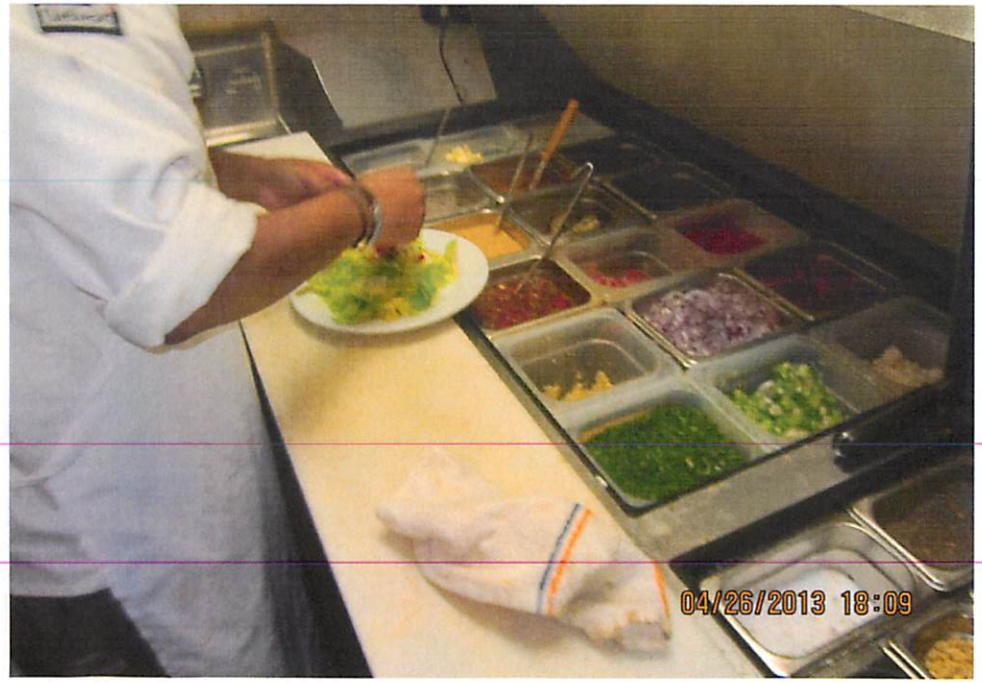
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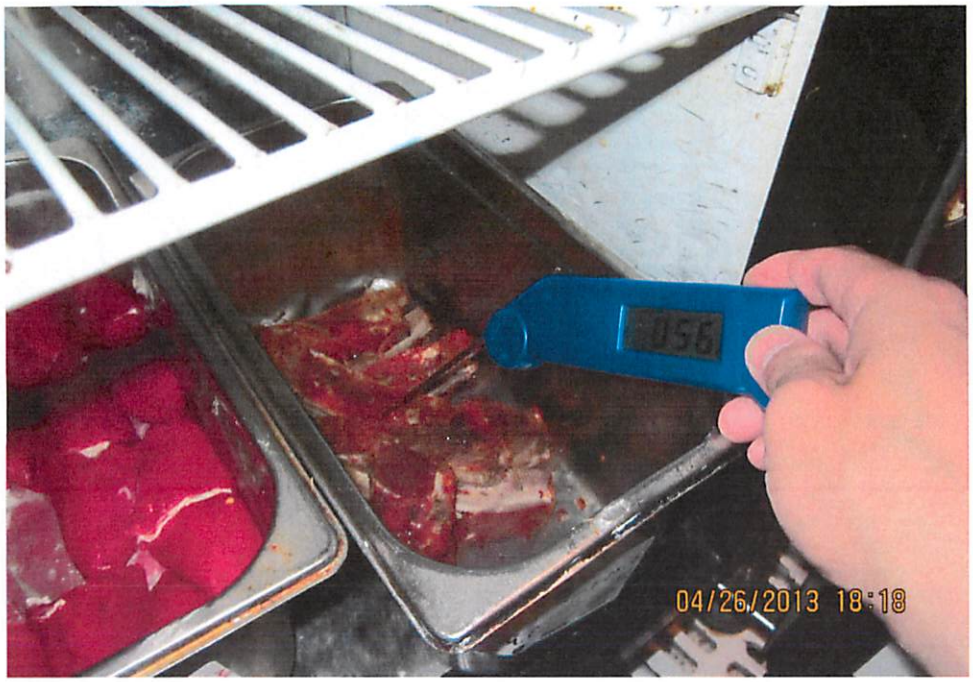
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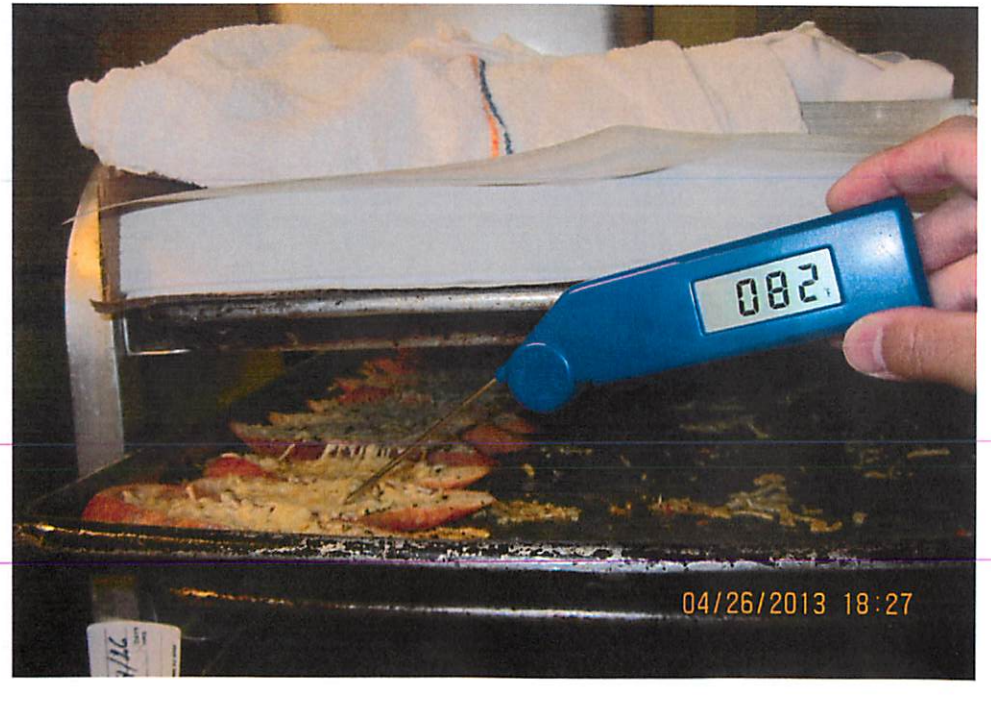
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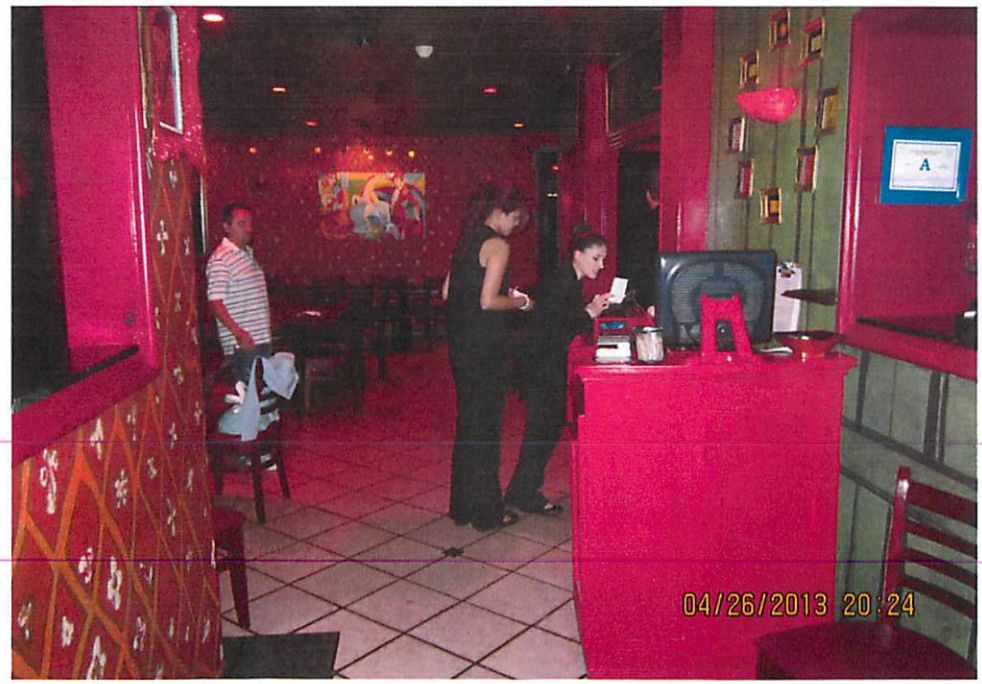
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