



Re-Opening Inspection after an Imminent Health Hazard Checklist

The permit holder shall obtain approval from the Health Authority **before** resuming operations and shall assure that the imminent health hazard has been corrected and all items on this checklist are in service:

Physical Facility

- Visually inspect to verify there is a sound structure
- Floors, walls, ceiling intact
- No visible damage or incomplete repairs
- Lights are operational and at proper brightness
- Hand sinks and restrooms operational and stocked

Operational Utilities

- Verify electricity is working
- Verify gas is working
- Verify water is available and adequate
- Verify hot water is available at a minimum of 120°F±2°

Facility Preparation

- Inspect for clean floors, walls, and ceilings
- Inspect dry storage space and shelves
- Inspect cooling and freezer equipment inside and out
- Inspect food-contact surfaces
- Inspect ice machines inside and out
- Inspect utensils, flatware and glassware

Operating Specification

- Ensure cold holding equipment is at 41°F±2° or below
- Ensure freezer(s) are at 0°F±2° or below
- Ensure dish washing equipment operates properly
- Ensure hood ventilation system is operating

Environmental Health Contact Numbers

Las Vegas and surrounding area:

Monday – Friday, 8 a.m. – 4:30 p.m. (702) 759-1110
After hours, weekends and holidays (702) 759-1600

Laughlin Environmental Health Office:

Monday – Friday, 8 a.m. – 4:30 p.m. (702) 759-1643
After hours, weekends and holidays (702) 759-1600