

Las Vegas, Nevada

The Southern Nevada Health District inspects food establishments in Las Vegas using the 1995 Food Code. Establishments are inspected at least once per year. The city has approximately 22,000 establishments and 85 inspectors, each person averaging 259 establishments per inspector. Inspection results are scored and assigned grade values, with critical violations weighted more heavily than non-critical violations.

Letter grades are posted at Las Vegas food establishments. Neither the numerical score nor inspection report is available online.

Only 25 inspection reports were provided out of the 30 requested, and showed handwashing and food

contact surfaces to be the categories most frequently violated. In addition, Las Vegas restaurants had the second highest incidence of improper use of wiping cloths. Las Vegas averaged 1.2 violations per establishment, with a weighted violation score of three.

Las Vegas restaurants were cited for, among other violations:

- Heavy cream (51°F) and sauce (47° F) found at unsafe cold holding temperature
- No hot water at handwashing sink
- Refrigerator across from stove is holding food at 80°F
- A half gallon of fat free milk outdated by six months

Restaurants studied: Aqua Knox, Trattoria del Lupo, Postrio, Envy the Steakhouse, Caffè Giorgia, Canaletto, Tillerman Restaurant, Roy's, Emeril's, Zefferino, Firefly on Paradise, Cheesecake Factory, Origin India, Sushi Roku, McCormick and Schmicks, Border Grill, Macaroni Grill, McDonald's, Sbarro, In N' Out Burger, Luv it Frozen Custard, Arby's, Subway, Wendys, Starbucks

