

Food Protection Hearing and Advisory Board Meeting Notice and Agenda

Members

Vern Martin
Sergio Guzman
Michael Chaump
David DeMars
Jerry Montoya
J.P. Pinocchio
Christopher Romm

Thursday, December 7, 2017
9:00 a.m.

Washoe County Administration Complex, Building B
Health District South Conference Room
1001 East Ninth Street
Reno, NV

An item listed with asterisk (*) next to it is an item for which no action will be taken.
9:00 a.m.

1. Selection of a Board Chairman for this Hearing – (For possible action)
2. *Roll Call and Determination of Quorum
3. *Pledge of Allegiance
4. *Public Comment

Any person is invited to speak on any item on or off the agenda during this period. Action may not be taken on any matter raised during this public comment period until the matter is specifically listed on an agenda as an action item.

5. Approval of Agenda – (For possible action)
December 7, 2017
6. Approval of Draft Minutes – (For possible action)
November 2, 2016
7. Staff's Recommendation for Approval of Variance Case No. 1-17FP Pignic Pub & Patio Application for Variance to Sections 200.055(B)(Outdoor food establishment, food preparation by consumer), 200.055(E) (Outdoor food establishment, food preparation by consumer), and 060.205(A)(Food equipment, certification and classification) of the Regulations of the Washoe County District Board of Health Governing Food Establishments. - (For possible action)
Staff Representative: David McNinch
8. *Board Comment
Limited to announcements or issues for future agendas.
9. *Public Comment

Any person is invited to speak on any item on or off the agenda during this period. Action may not be taken on any matter raised during this public comment period until the matter is specifically listed on an agenda as an action item.

10. Adjournment – (For possible action)

Possible Changes to Agenda Order and Timing. Items on the agenda may be taken out of order, combined with other items, withdrawn from the agenda, moved to the agenda of another later meeting; moved to or from the Consent section, or they may be voted on in a block. Items with a specific time designation will not be heard prior to the stated time, but may be heard later. Items listed in the Consent section of the agenda are voted on as a block and will not be read or considered separately unless withdrawn from the Consent agenda.

Special Accommodations. The Food Protection Hearing and Advisory Board Meetings are accessible to the disabled. Disabled members of the public who require special accommodations or assistance at the meeting are requested to notify Administrative Health Services in writing at the Washoe County Health District, PO Box 1130, Reno, NV 89520-0027, or by calling 775.328.2416, 24 hours prior to the meeting.

Public Comment. During the “Public Comment” items, anyone may speak pertaining to any matter either on or off the agenda, to include items to be heard on consent. For the remainder of the agenda, public comment will only be heard during items that are not marked with an asterisk (*). Any public comment for hearing items will be heard before action is taken on the item and must be about the specific item being considered by the Board. In order to speak during any public comment, each speaker must fill out a “Request to Speak” form and/or submit comments for the record to the Recording Secretary. Public comment for individual agenda items are limited as follows: three minutes for individual speakers. .

Response to Public Comment. The Board of Health can deliberate or take action only if a matter has been listed on an agenda properly posted prior to the meeting. During the public comment period, speakers may address matters listed or not listed on the published agenda. The *Open Meeting Law* does not expressly prohibit responses to public comments by the Board of Health. However, responses from the Board members to unlisted public comment topics could become deliberation on a matter without notice to the public. On the advice of legal counsel and to ensure the public has notice of all matters the Board of Health will consider, Board members may choose not to respond to public comments, except to correct factual inaccuracies, ask for Health District Staff action or to ask that a matter be listed on a future agenda. The Board of Health may do this either during the public comment item or during the following item: “Board Comments – Limited to Announcement or Issues for future Agendas.”

Posting of Agenda; Location of Website.

Pursuant to NRS 241.020, Notice of this meeting was posted at the following locations:

Washoe County Health District, 1001 E. 9th St., Reno, NV
Reno City Hall, 1 E. 1st St., Reno, NV
Sparks City Hall, 431 Prater Way, Sparks, NV
Washoe County Administration Building, 1001 E. 9th St, Reno, NV
Downtown Reno Library, 301 S. Center St., Reno, NV
Washoe County Health District Website www.washoecounty.us/health
State of Nevada Website: <https://notice.nv.gov>

How to Get Copies of Agenda and Support Materials. Supporting materials are available to the public at the Washoe County Health District located at 1001 E. 9th Street, in Reno, Nevada. Ms. Laura Rogers, Administrative Secretary to the District Board of Health is the person designated by the Washoe County District Board of Health to respond to requests for supporting materials. Ms. Rogers is located at the Washoe County Health District and may be reached by telephone at (775) 328-2415 or by email at lrogers@washoecounty.us. Supporting materials are also available at the Washoe County Health District Website www.washoecounty.us/health pursuant to the requirements of NRS 241.020.

**WASHOE COUNTY
FOOD PROTECTION HEARING AND ADVISORY BOARD
MEETING MINUTES**

Members

Michael Chaump

David DeMars

Sergio Guzman, Vice Chair

Vern Martin, Chair

Jerry Montoya

J.P. Pinocchio

Christopher Romm

Wednesday, November 2, 2016

10:00 a.m.

Washoe County Administration Complex
Health District South Conference Room
1001 East Ninth Street
Reno, NV

10:24 a.m. Determined quorum was not present. Subject of hearing was also not present.

1. *Roll Call

The following members and staff were present:

Members present: Sergio Guzman
Christopher Romm
Vern Martin

Members absent: Michael Chaump
David DeMars
Jerry Montoya
J.P. Pinocchio

Staff present: Nate Edwards, Deputy District Attorney
Tony Macaluso, Supervisor, EHS
Amber English, Senior Environmental Health Specialist, EHS
Dianna Karlicek, Environmental Health Specialist Trainee, EHS
Mike Touhey, Environmental Health Specialist Trainee, EHS
Matt Christensen, Environmental Health Specialist Trainee, EHS
Paula Valentin, Administrative Assistant/Recording Secretary, EHS

2. *Public Comment

None.

4. Approval of agenda by Chair

The Board moved to approve the agenda for November 2, 2016. The motion passed five in favor and none against.

Respectfully submitted,

Tony Macaluso
Environmental Health Specialist Supervisor

Secretary to the Food Protection Hearing Advisory Board

Paula Valentin, Administrative Assistant
Recording Secretary to the Food Protection Hearing
Advisory Board

Approved by Board in session on _____, 2016.

Staff Report
Board Meeting Date: December 7, 2017

TO: Food Protection Hearing and Advisory Board

FROM: David McNinch, RHES, Environmental Health Services Division
(775) 328-2645, dmcninch@washoecounty.us

SUBJECT: Pignic Pub & Patio
Staff's Recommendation for Approval of Variance Case No. 1-17FP Pignic Pub & Patio Application for Variance to Sections 200.055(B)(Outdoor food establishment, food preparation by consumer), 200.055(E)(Outdoor food establishment, food preparation by consumer), and 060.205(A)(Food equipment, certification and classification) of the Regulations of the Washoe County District Board of Health Governing Food Establishments.

Authority to hold hearing on variance requests:

Pursuant to Section 240.085 of the regulations of the Washoe County District Board of Health Governing Food Establishments, the Food Protection Hearing and Advisory Board shall hold hearings to consider variance requests to any section of the regulations.

District Health Strategic Objective supported by this item: Healthy Environment – Create a healthier environment that allows people to safely enjoy everything Washoe County has to offer.

Previous Action:

On October 9, 2014, Washoe County Health District (WCHD) staff issued a permit to operate a restaurant for Pignic Pub & Patio located at 235 Flint Street in Reno. It was noted during the permit issuance that Pignic Pub & Patio intended to conduct all cooking outdoors on grills and one electric range as well as allow patrons to bring and cook their own food. Aside from requiring that the Certified Food Protection Manager (CFPM) provide assistance to patrons on temperature cooking requirements and advise of safe food handling and monitoring of equipment, the WCHD did not stipulate any other conditions to ensure protection of the public's health.

On May 14, 2015, WCHD staff conducted an annual routine inspection at which time a need for general cleaning was noted, but no critical items were observed. Critical items are defined as violations that are more likely than other violations to contribute to food contamination, illness, or environmental health hazards.

In June 2015, the Washoe County District Board of Health approved a comprehensive revision of their regulations governing food establishments which included requirements that operators submit operational plans for certain activities such as barbecuing and special processes. New provisions also provided for conducting certain outdoor foodservice activities without having to meet standard "brick and mortar" construction requirements or having to routinely obtain

temporary food permits. While these provisions became effective in June 2015, the WCHD has systematically addressed compliance, including operational plan submittal requirements, during permit issuance (new facilities) and annual routine inspections (existing facilities).

On June 15, 2016, WCHD staff conducted an annual routine inspection at which time several violations were noted including two (2) critical items. It was also documented that no CFPM's were on-site at the time of the inspection. As a Risk Level III food establishment (i.e. the facility presents a significant relative risk of causing foodborne disease based on their food handling operations typically implicated in foodborne disease outbreaks), Pignic Pub & Patio is required to have a CFPM on-site at all times the facility is in operation. A re-inspection conducted June 23, 2016 validated that all items noted during the June 15, 2016 routine inspection had been corrected.

On February 1, 2017, WCHD staff conducted a site visit based on information that the facility was hosting a weekly event that included customers bringing food to share with other customers (i.e. potlucks). Because foods prepared in a private home and served at a food establishment are not considered to be from an approved source, Pignic Pub & Patio was issued a notice to cease and desist all potluck related activities at the facility. Subsequent to the notice, Pignic Pub & Patio advertised a "Valentine's Day Edition Spaghetti Potluck" that included side dishes provided by guests. WCHD staff conducted a second site visit on February 13, 2017 and informed the operator that the notice to cease and desist all potluck related activities at the facility was still in effect. At the time of the second site visit, staff also addressed proper service of "communal" foods which were being prepared by Pignic Pub & Patio and provided to customers. Specifically, staff required that all foods being served communally be accompanied by tongs, toothpicks, spoons, etc. to prevent potential cross-contamination by customers serving themselves.

On February 14, 2017, WCHD staff conducted a site visit to validate compliance with the notice to cease and desist issued on February 1, 2017. Pignic Pub & Patio was noted as being compliant with the notice to cease and desist; however, staff observed bare hand contact with ready-to-eat foods (employees were chopping lettuce with bare hands) which is a critical item.

On February 23, 2017, WCHD staff conducted an annual routine inspection at which time several violations were noted including three (3) critical items that were required to be corrected on-site in order for Pignic Pub & Patio to remain in operation. In addition, 17 non-critical items were noted as being out of compliance including repeat violations from previous inspections (e.g. no CFPM on-site). Pictures from that inspection are included in the packet. Pignic Pub & Patio was also issued a notice to cease and desist outside barbecuing activities until such time as they had an approved operational plan.

On March 14, 2017, WCHD staff conducted a re-inspection and noted that several items from the February 23, 2017 inspection had not been corrected.

On March 27, 2017, WCHD staff conducted a second re-inspection (fee assessed) and noted that several items noted from the February 23, 2017 inspection had still not been corrected. The permit was suspended pending correction of all noted violations.

On April 13, 2017, WCHD staff conducted a third re-inspection (fee assessed) and noted that most of the remaining non-critical items had been corrected. The permit was reinstated with the requirement to correct the remaining items by April 20, 2017. WCHD staff also reiterated the continuation of the cease and desist notice regarding outdoor barbecuing activities, and required them to submit an operational plan.

On October 8, 2017, WCHD staff conducted an inspection for Rawbry, a business specializing in juices, who had obtained a temporary food permit to operate at an event at the Pignic Pub & Patio. During the inspection, it was noted that Pignic Pub & Patio was conducting barbecuing activities in violation of the cease and desist order issued on February 1, 2017. Due to the temporary food event occurring at Pignic at the time, staff completed a food safety inspection on Pignic's foodservice activities and required them to retroactively obtain a temporary food permit. On October 10, 2017, a representative from Pignic Pub & Patio submitted the required temporary food application and remitted payment. Pignic Pub & Patio was also required to apply for two additional temporary food permits for events planned later that week.

On October 18, 2017, WCHD staff met with Mr. Ryan Goldhammer (owner of Pignic Pub & Patio) to discuss a variety of operational issues including:

- Submittal of an operational plan for barbecuing activities;
- Submittal of an operational plan if they wish to allow dogs on their patio area;
- Permitting options for operating outside foodservice activities based on our understanding of their operations (temporary food permits or obtaining an outdoor food establishment permit);
- Construction requirements based on their proposed foodservice activities; and
- Requirements for engaging in special processes.

On that day, Pignic Pub & Patio was also issued a notice to cease and desist cooking for customers on outside equipment as well as allowing customers to bring their own food to the food establishment for preparation, storage, and service. A representative of Pignic Pub & Patio subsequently addressed the Board of Health and met with the District Health Officer. Based on those communications, the District Health Officer agreed to hold the cease and desist notice issued October 18, 2017 in abeyance during the period that a variance was considered as long as both the variance was applied for, and the required operational plan was submitted, by November 3, 2017. Pignic Pub & Patio submitted a variance application (without payment) and an operational plan. The Health District determined that both were insufficient to address the Health District's concerns. Pignic Pub & Patio was encouraged to submit a revised variance request and apply for the variance and they were required to submit an application for an outdoor food establishment. Communications between Pignic Pub & Patio and the Environmental Health Services Division continued through November 14, 2017 at which time Pignic Pub & Patio was informed to submit and remit payment for a revised variance as well as submit an application for an Outdoor Food Establishment by early afternoon on Friday, November 17, 2017, in order to avoid enforcement action. When Pignic Pub & Patio did not submit or remit payment for a revised variance application or Outdoor Food Establishment application by early Friday afternoon on November 17, 2017 as requested, the Health District determined that sufficient progress had not been made and the permit to operate the restaurant was suspended in the late afternoon pending submittal of written procedures that clearly define foodservice operations and how those operations will comply with pertinent food safety regulations. Right after the suspension, a representative of Pignic Pub & Patio did submit a revised variance request and an application for an outdoor food establishment, but declined to remit payment at that time when notified that the permit suspension would remain in place until foodservice operations are clearly defined through approved applications (including variances) and operational plans. Payment for the variance request and outdoor food establishment application was remitted on Monday, November 20, 2017.

On November 6, 2017, the WCHD was informed by the City of Reno that Pignic Pub & Patio had been issued a cease and desist in June 2017 for using a non-licensed bar area in the attic. Operation of this area as a food establishment (including as a bar) would be a violation of WCHD regulations since it does not currently have a permit. During previous inspection of the facility, WCHD questioned the use of this area and was informed there were no keys available to unlock the door but that the area was office space only and that no food/beverage storage, service, or preparation was occurring. It is our understanding that plans have been submitted to bring the area in to compliance with the City's requirements. The WCHD has not received an application to operate a second bar at Pignic Pub & Patio.

Findings of Fact:

Under established precedent, the Hearing Board may recommend a variance only if, after a hearing on due and proper notice, it determines by a preponderance of evidence the following:

1. Can the proposed operation of the food establishment avoid endangering the health and safety of persons living in the Washoe County Health District, if this variance is granted?

The proposed operation can be conducted in such a way as to avoid endangering the health and safety of persons living in or visiting the Washoe County Health District. Consequently, the Health District is supportive of the variance request. However, due to the Health District's concerns with Pignic Pub & Patio's compliance history and lack of consistent active managerial control, that support is predicated on the inclusion of and strict adherence to the conditions provided in our recommendation below. The Health District would also like to emphasize the importance of foods being obtained from "approved sources". The Food and Drug Administration has identified that one of the top five (5) risk factors contributing to foodborne disease are foods that do not come from an "approved source". Furthermore, all health jurisdictions in the State of Nevada consider any food from an unapproved or unknown source to constitute a "substantial health hazard" which has the potential to cause injury to public health. Without appropriate controls, the public's health is unnecessarily put at risk.

2. Would compliance to these Regulations produce a hardship on the applicant without equal or greater benefit to the public?

The applicant has indicated that compliance with the Regulations would require deviation from their original business model which would create significant hardship. While the Health District believes compliance with the Regulations provides benefit to the public, approval of the variance and recommended conditions and strict adherence to those conditions will provide an equal benefit.

3. Will the owners of property in the general vicinity of the food establishment be adversely affected if this variance is approved?

The owners of property in the general vicinity will not be adversely affected if this variance is approved.

Recommendation:

Staff recommends that the Board advise the District Health Officer to grant the variance. Staff also recommends that the variance be contingent on strict adherence to the following conditions:

1. All foods brought in by customers shall be:
 - a. In original packaging;
 - b. In sound condition with no evidence of temperature abuse or mishandling; and

- c. Within their “use-by” dates.
2. Each customer is provided with a copy of a consumer warning statement that includes:
 - a. Safe final cooking temperatures for raw animal foods;
 - b. Instructions on how to use provided temperature monitoring devices;
 - c. The physical hazards associated with using the equipment; and
 - d. A consumer warning for the consumption of animal foods that are raw or undercooked consistent with Section 050.360 of the Regulations of the Washoe County District Board of Health Governing Food Establishments.
3. A copy of the sales receipt for each food item brought in by the customer is provided to Pignic Pub & Patio and is made available for review by WCHD staff upon request and held for at least six (6) months.
4. Pignic Pub & Patio will verify the foods brought in by customers are held at proper holding temperatures according to Section 050.310 of the Washoe County District Board of Health Regulations Governing Food Establishments.
5. Customers only prepare, cook, or baste food for their own consumption or for consumption by those in their party. Customers shall not share any food products, equipment, or utensils with other customers/parties.
6. A person-in-charge will be present at all times when customers are cooking to ensure:
 - a. Each kitchenette, barbecue, and equipment used by customers is cleaned and sanitized between customers/parties;
 - b. All utensils and equipment provided to customers is washed, rinsed, and sanitized inside the facility kitchen between each customer/party; and
 - c. Each kitchenette and barbecue is inspected by Pignic Pub & Patio staff between customers/parties and all left over foods or condiments are removed and discarded.
7. No changes to the foodservice operations are allowed without prior approval from the Health Authority.
8. Pignic Pub & Patio must be in full compliance with all conditions at all times. Failure to maintain compliance may result in the revocation of the variance at which time full compliance with Sections 200.055(B), 200.055(E), and 060.205(A) will be required.

In addition to needing a variance to conduct proposed foodservice operations at their facility, Pignic Pub & Patio must have an outdoor food establishment permit that has been issued by the Health District as well as an operational plan approved by the Health District. The Health District will require that the conditions noted above be addressed as a component of the operational plan.

Alternatives:

1. The Hearing Board members can recommend that the District Health Officer approve the variance under modified conditions (this can include conditions other than or in addition to those recommended by staff).
2. The Hearing Board members can recommend that the District Health Officer deny a variance request.

Possible Motion:

Should the Board agree with staff’s recommendation, a possible motion would be “Move to recommend that the District Health Officer approve Pignic Pub & Patio’s variance request providing Pignic Pub & Patio comply with conditions 1 - 8 as presented in this staff report.”

PL 140037



WASHOE COUNTY HEALTH DISTRICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520
 Telephone (775) 328-2434 • Fax (775) 328-6176
 www.washoecounty.us/health

Office Use Only

Category Type Restaurant
 Fee Paid 1500
 Date Paid 10/7/14
 Cash/CC/Check/MO visa
 Receipt No. 101938

APPLICATION FOR PERMIT TO OPERATE

An additional application fee will be charged for each Food Facility Application not undergoing a plan review.

Please check one:

- Child Care
- Food or Beverage Establishment
- Hotel/Motel (# of Rooms _____)
- Invasive Body Decoration
- Mobile Home Park/RV Park (# of Spaces _____)
- Sewage/Wastewater Pumping Truck

- RV Dump Station
- School
- Spa
- Swimming Pool
- Vending Machines

Permit # F140409
 N/A

BUSINESS NAME Pignic Pub & Patio **PHONE #** 775 376 1948
PHYSICAL ADDRESS 235 Flint St. **CITY/STATE/ZIP** Reno/NV/89501
BILLING ADDRESS " **CITY/STATE/ZIP** "

GIVE COMPLETE NAME(S) AND ADDRESS(ES) OF THE FOLLOWING OWNERSHIP CATEGORY AS APPLICABLE:

- INDIVIDUAL
- CORPORATION
- PARTNERSHIP
- LLC

NAME OF CORPORATION Pignic Pub & Patio

List Owner(s) / Officers / Partners:

1. NAME Trevor Leppik **PHONE #** 775 722 8738 **CELL #** _____
 RESIDENTIAL ADDRESS 355 Pine St. **CITY** Reno **STATE/ZIP** NV 89501
 MAILING ADDRESS " **CITY** " **STATE/ZIP** _____
 EMAIL ADDRESS trevorleppik@gmail.com

2. NAME Ryan Goldhammer **PHONE #** 775 232 7877 **CELL #** _____
 RESIDENTIAL ADDRESS 580 Monroe **CITY** Reno **STATE/ZIP** NV 89509
 MAILING ADDRESS " **CITY** " **STATE/ZIP** _____
 EMAIL ADDRESS pignic.ryan@gmail.com

3. NAME _____ **PHONE #** _____ **CELL #** _____
 RESIDENTIAL ADDRESS _____ **CITY** _____ **STATE/ZIP** _____
 MAILING ADDRESS _____ **CITY** _____ **STATE/ZIP** _____
 EMAIL ADDRESS _____

The permit to operate is non-transferable. Any change in business ownership or location requires submittal of a new permit application within thirty (30) days.

SIGNATURE OF APPLICANT [Signature] Date 10/7/14

ORIGINAL - HEALTH DISTRICT FILE | YELLOW - INSPECTOR | PINK - APPLICANT

WASHOE COUNTY



HEALTH DISTRICT

WASHOE COUNTY HEALTH DISTRICT
ENVIRONMENTAL HEALTH SERVICES
1001 East Ninth Street • P.O. Box 11130 • Reno, Nevada 89520
(775) 328-2400

HEALTH PERMIT TO OPERATE

BILLING ADDRESS: PIGNIC PUB & PATIO ATTN ACCOUNTS PAYABLE 235 FLINT ST RENO NV 89501	Date Issued: 10/01/2014
	Expiration Date: 09/30/2015

Permit No.: F140409

Type of Facility:

Fee Paid: \$152.00

Restaurant

POST IN A CONSPICUOUS PLACE

OWNED and/or OPERATED BY: PIGNIC PUB & PATIO INC PIGNIC PUB & PATIO FACILITY LOCATION: 235 FLINT ST RENO	<p>Permits are not transferable from person to person or place to place.</p>
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This Permit certifies that the indicated facility has been found to be operating in conformity with the health laws and regulations promulgated by the Nevada State Board of Health and the Washoe County District Board of Health. This Permit is revocable at any time by the Washoe County District Health Officer for the failure on part of the owner/operator to meet State and Health District laws and regulations.

DISTRICT HEALTH OFFICER

DIVISION DIRECTOR, ENVIRONMENTAL HEALTH SERVICES

DATE: 10/8/14
 TIME START: 3:30 PM
 TIME STOP: 4:00 PM
 PERMIT NO. F140403/F140409

WASHOE COUNTY HEALTH DISTRICT
 ENVIRONMENTAL HEALTH SERVICES DIVISION
FOOD ESTABLISHMENT INSPECTION REPORT
 P.O. BOX 11130 ■ RENO, NEVADA 89520
 TELEPHONE (775) 328-2434 ■ FAX (775) 328-6176

PAGE 1 OF 2
 INSPECTION SCORE
N/A

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate or in downgrading. An opportunity to appeal the correction requirements will be provided if a written request for a hearing is filed with the Health Authority before the date the corrections are due to be completed.

ESTABLISHMENT NAME <u>PICNIC PUB + PATIO</u>		BUSINESS ADDRESS <u>235 FLINT ST</u>		<input checked="" type="checkbox"/> RNO <input type="checkbox"/> SPKS <input type="checkbox"/> WC <input type="checkbox"/> INCL	
OWNER <u>PICNIC PUB + PATIO INC.</u>		PERSON IN CHARGE (PRINT FIRST & LAST) <u>TREVOR LEPPEK</u>			
CFPM NAME (PRINT FIRST & LAST)		CFPM NO.	CFPM EXPIRE DATE	CFPM RISK LEVEL <u>1A</u>	
BUSINESS TYPE <u>BAR/REST</u>	BUSINESS PHONE <u>376-1948</u>	HOURS OF OPERATION	AREA NO. <u>10</u>	INSPECTOR <u>D.000100</u>	INSPECTION TYPE <u>HEALTH-FINAL</u>
			TOTAL DEDUCTIONS <u>N/A</u>		

THE FOLLOWING REFER TO THE ITEMS IN VIOLATION OBSERVED DURING THIS INSPECTION

This inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments, and is an ORDER to abate the violation within the time frame(s) specified.

ITEM	Pts
FOOD SOURCES	
1	SOURCE; SOUND CONDITION; NO SPOILAGE 5
2	ORIGINAL CONTAINER; PROPERLY LABELED 1
FOOD PROTECTION	
3	POTENTIALLY HAZARDOUS FOOD MEETS TEMPERATURE REQUIREMENTS DURING STORAGE, PREPARATION, DISPLAY, SERVICE, TRANSPORTATION 5
4	FACILITIES TO MAINTAIN PRODUCT TEMPERATURE 4
5	FOOD PROTECTED DURING STORAGE, PREPARATION, DISPLAY, SERVICE, TRANSPORTATION 2
6	HANDLING OF FOOD, ICE, MINIMIZED 2
7	POTENTIALLY HAZARDOUS FOOD PROPERLY THAWED 2
8	THERMOMETERS PROVIDED AND CONSPICUOUS 1
9	IN-USE FOOD, ICE DISPENSING UTENSILS PROPERLY STORED 1
PERSONNEL	
10	PERSONNEL WITH INFECTIONS RESTRICTED 5
11	HANDS WASHED AND CLEANED, GOOD HYGIENIC PRACTICES 5
12	CLEAN CLOTHES, HAIR RESTRAINTS 1
13	CFPM OR PERSON IN CHARGE PRESENT, CERTIFICATES POSTED AS REQUIRED 3
EQUIPMENT & UTENSILS	
14	SANITIZATION RINSE, CLEAN, TEMPERATURE CONCENTRATION, EXPOSURE TIME: EQUIPMENT, UTENSILS SANITIZED 4
15	FOOD (ICE) CONTACT SURFACES: DESIGNED, CONSTRUCTED, MAINTAINED, INSTALLED, LOCATED 2
16	DISHWASHER FACILITIES DESIGNED, CONSTRUCTED, MAINTAINED, INSTALLED, LOCATED, OPERATED AS REQUIRED 2

ITEM	Pts
17	FOOD CONTACT SURFACES OF EQUIPMENT AND UTENSILS CLEAN, FREE OF ABRASIVES, DETERGENTS 2
18	NO RE-USE OF SINGLE SERVICE ARTICLES 2
19	WASH, RINSE WATER: CLEAN, PROPER TEMPERATURE 2
20	ACCURATE THERMOMETERS, CHEMICAL TEST KITS PROVIDED, GAUGE COCK (1/2 IPS VALVE) 2
21	NON-FOOD CONTACT SURFACES: DESIGNED, CONSTRUCTED, MAINTAINED, INSTALLED, LOCATED 1
22	NON-FOOD CONTACT SURFACES OF EQUIPMENT AND UTENSILS CLEAN 1
23	STORAGE, HANDLING OF CLEAN EQUIPMENT / UTENSILS 1
24	SINGLE SERVICE; ARTICLES, STORAGE, DISPENSING, USED 1
25	WIPING CLOTHS: CLEAN, USE RESTRICTED 1
WATER	
26	WATER SOURCES: SAFE, HOT & COLD UNDER PRESSURE 5
SEWAGE	
27	SEWAGE AND WASTE WATER DISPOSAL 5
PLUMBING	
28	CROSS CONNECTION, BACK SIPHONAGE, BACKFLOW 5
29	INSTALLED, MAINTAINED 1
TOILETS & HANDSINKS	
30	NUMBER, CONVENIENT, ACCESSIBLE, DESIGNED, INSTALLED 4
31	TOILET ROOMS ENCLOSED, SELF-CLOSING DOORS, FIXTURES, GOOD REPAIR, CLEAN: HAND CLEANSER, SANITARY TOWELS/ HAND-DRYING DEVICES PROVIDED. PROPER WASTE RECEPTACLE 2
GARBAGE & REFUSE	
32	CONTAINERS OR RECEPTACLES: COVERED, ADEQUATE NUMBER, INSECT/RODENT PROOF; FREQUENCY, CLEAN 2

ITEM	Pts
33	OUTSIDE STORAGE AREA ENCLOSURES: PROPERLY CONSTRUCTED, CLEAN, CONTROLLED INCINERATION 1
VERMIN & ANIMALS	
34	PRESENCE OF VERMIN, OUTER OPENINGS PROTECTED, NO PROHIBITED ANIMALS 4
FLOOR; WALL; CEILING	
35	FLOORS; CONSTRUCTED, DRAINED, CLEAN, GOOD REPAIR, COVERING INSTALLATION, DUSTLESS CLEANING METHODS 1
36	WALLS; CEILINGS: ATTACHED EQUIPMENT CONSTRUCTED, GOOD REPAIR, CLEAN SURFACES, DUSTLESS CLEANING METHODS 1
LIGHTING	
37	LIGHTING PROVIDED AS REQUIRED, FIXTURES SHIELDED 1
VENTILATION	
38	ROOMS AND EQUIPMENT - VENTED AS REQUIRED 1
DRESSING ROOMS	
39	ROOMS CLEAN, LOCKERS PROVIDED, FACILITIES CLEAN, PROPERLY LOCATED 1
OTHER OPERATIONS	
40	NECESSARY TOXIC ITEMS PROPERLY STORED, LABELED, USED 5
41	PREMISES MAINTAINED FREE OF LITTER, UNNECESSARY ARTICLES, CLEANING MAINTENANCE EQUIPMENT PROPERLY STORED, AUTHORIZED PERSONNEL 1
42	CLEAN, SOILED LINEN PROPERLY STORED 1
43	RAW / UNDERCOOKED FOOD ADVISORY, LIQUOR BIRTH DEFECT WARNING SIGNS POSTED AS REQUIRED 1

ITEM	DESCRIPTION
	THE FOLLOWING ITEMS MUST BE CORRECTED BY THE NEXT INSPECTION FOR HEALTH
	PERMIT APPROVAL:
	1. GLASS WASHER AND DISH WASHER MUST BE OPERATING AT 50 TO 100 PPM CHLORINE CONCENTRATION, THESE UNITS BEING SERVICED AT THIS TIME. PROVIDE CHLORINE TEST STRIPS. 2) INSTALL SOAP AND PAPER TOWEL DISPENSER FOR HAND SINK IN BASEMENT. 3) INSTALL COVERED BASE AND FRP WALL AND ON OUTSIDE OF WALK-IN COOLER. 4) PAINT BASEMENT CEILING. 5) SEAL CONCRETE FLOOR IN WALK-IN COOLER. 6) WALK-IN COOLER IS OFF, MUST BE OPERATING AT BELOW 40°F. PROVIDE THERMOMETER IN WALK-IN COOLER. 7) INSTALL SPLASH GUARD TO 12 INCHES ABOVE MOP SINK TO SEPARATE FROM DISH WASHER DRAIN BOARD. 8) SECURE AND CAULK DISH WASHER DRAIN BOARDS TO WALL. 9) COVER SHEETROCK BOARD WITH FRP ON BAR WALL NEXT TO GLASS DOOR REFRIGERATOR.
	SIGNED OFF BUILDING PERMIT AND BUSINESS LICENSE FOR HEALTH THIS DAY
	PLANS TO BE READY WITH ABOVE ITEMS TOMORROW

Date(s) by which the violations must be abated: REINSPECTION ON 10/9/14

Reviewed by <u>Dan P. 752</u>	Health District Representative:	Inspection Report Received By: <u>T. Leppek</u>
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Washoe County Health District
 Environmental Health Services Division
 P.O. Box 11130 * Reno, Nevada 89520 * (775) 328-2434 * FAX (775) 328-6176
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Health Establishment Inspection Report

2200 FOOD: OPENING INSPECTION

Facility Name: PIGNIC PUB & PATIO
 Location: 235 FLINT ST RENO
 Facility Phone: 775-376-1948
 Type: (Restaurant)

Permit: F140409
 Inspection Date: 2014-10-09
 Inspection Area: HF10
 Risk Category: 3

Contact Name: Trevor Leppek. Owner
 Hours of Operation:
 Certified Food Manager: Compliance deadline of 10/9/14 issued

Start Time: 01:50 PM
 End Time: 02:50 PM

Score: 100

Certificate Number:

CFM Expiration Date:

Below is the result of today's inspection. "VIOLATED: POINTS DEDUCTED" indicates a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments, and is an ORDER to abate the violation within the time frame(s) specified. Corrections are described in the section titled Official Notice.

SECTION I: FOOD SOURCES

- 2200-00010 - [5] Source sound condition; no spoilage
- 2200-00020 - [1] Original container; properly labeled

SECTION II: FOOD PROTECTION

- 2200-00030 - [5] Potentially hazardous food meets temperature requirements during storage; preparation, display, service, transportation
- 2200-00040 - [4] Facilities to maintain product temperature
- 2200-00050 - [2] Food protected during storage, preparation, display, service, transportation
- 2200-00060 - [2] Handling of food, ice, minimized
- 2200-00070 - [2] Potentially hazardous food properly thawed
- 2200-00080 - [1] Thermometers provided and conspicuous
- 2200-00090 - [1] In-use food, ice dispensing utensils properly stored

SECTION III: PERSONNEL

- 2200-00100 - [5] Personnel with infections restricted
- 2200-00110 - [5] Hands washed and cleaned, good hygienic practices
- 2200-00120 - [1] Clean clothes, hair restraints
- 2200-00130 - [3] CFPM or person in charge present, certificates posted as required

SECTION IV: EQUIPMENT & UTENSILS

- 2200-00140 - [4] Sanitization rinse, clean, temperature concentration, exposure time; equipment, utensils sanitized
- 2200-00150 - [2] Food (ice) contact surfaces: designed, constructed, maintained, installed, located
- 2200-00160 - [2] Dishwasher facilities designed, constructed, maintained, installed, located, operated as required
- 2200-00170 - [2] Food contact surfaces of equipment and utensils clean, free of abrasives, detergents
- 2200-00180 - [2] No re-use of single service articles
- 2200-00190 - [2] Wash, rinse water: clean, proper temperature
- 2200-00200 - [2] Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS Valve)
- 2200-00210 - [1] Non-food contact surfaces: designed, constructed, maintained, installed, located
- 2200-00220 - [1] Non-food contact surfaces of equipment and utensils clean
- 2200-00230 - [1] Storage, handling of clean equipment / utensils
- 2200-00240 - [1] Single service: articles, storage, dispensing, used
- 2200-00250 - [1] Wiping clothes: clean, use restricted

SECTION V: WATER

- 2200-00260 - [5] Water sources: safe, hot & cold under pressure

SECTION VI: SEWAGE

- 2200-00270 - [5] Sewage and waste water disposal

SECTION VII: PLUMBING

- 2200-00280 - [5] Cross connection, back siphonage, backflow
- 2200-00290 - [1] Installed, maintained

SECTION VIII: TOILETS & HANDSINKS

- 2200-00300 - [4] Number, convenient, accessible, designed, installed
- 2200-00310 - [2] Toilet rooms: self closing doors, fixtures maintained, clean, hand soap/drying devices provided; proper waste receptacle

SECTION IX: GARBAGE & REFUSE

- 2200-00320 - [2] Containers or receptacles: covered, adequate number, insect/rodent proof; frequency, clean
- 2200-00330 - [1] Outside storage area enclosures: properly constructed, clean, controlled incineration

SECTION X: VERMIN & ANIMALS

- 2200-00340 - [4] Presence of vermin, outer openings protected, no prohibited animals

SECTION XI: FLOOR; WALL; CEILING

- 2200-00350 - [1] Floors; constructed, drained, clean, good repair, covering installation, dustless cleaning methods
- 2200-00360 - [1] Walls; ceilings: attached equipment constructed, good repair, clean surfaces, dustless cleaning methods

SECTION XII: LIGHTING

- 2200-00370 - [1] Lighting provided as required, fixtures shielded

SECTION XIII: VENTILATION

2200-00380 - [1] Rooms and equipment - vented as required

SECTION XIV: DRESSING ROOMS

2200-00390 - [1] Rooms clean, lockers provided, facilities clean, properly located

SECTION XV: OTHER OPERATIONS

2200-00400 - [5] Necessary toxic items properly stored, labeled, used

2200-00410 - [1] Premises free of litter, unnecessary articles, equipment/personal articles properly stored, authorized personnel

2200-00420 - [1] Clean, soiled linen properly stored

2200-00430 - [1] Raw / undercooked food advisory, liquor birth defect warning signs posted as required

Official Notice:

General Comments:

2200-COMM - The items noted on the inspection conducted on 10/8/14 have been corrected except as follows:

- 1) Paint basement sheetrock ceiling.
 - 2) Install covered base along FRP wall.
 - 3) walk-in cooler currently disconnected, must be operating at below 40 F. (No TCS foods planned to be stored there soon).
 - 4) The splash guard between dish washer board and mop sink is not rigid and easy to bend. Replace with a thicker metal panel or other nonabsorbent material that will not bend.
- Use of mop sink as hand sink in basement will be discussed.

Risk category 2 assigned. Must have one Certified Food Protection Manager on staff full time who has completed an approved certification course by 12/9/14.

All cooking will be done outdoors on grills and on one electric range. One hand sink is provided outside. Patrons will bring and cook their own food. CFPM required for assistance to patrons on temperature cooking requirements and advise of safe food handling, and for monitoring of refrigerated and dish washing equipment.



Ok to issue permit to operate

Plans to open on this day.

Date by which the above violations must be abated: **10/16/2014**

Failure to comply with this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations.

(Reference: NRS, 446.895)

Health District Representative (include Call No.): 	Inspection Report Received By: 	Manager Review:
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Health Establishment Inspection Report

2205 FOOD: ROUTINE INSPECTION 1ST

Facility Name: PIGNIC PUB & PATIO
 Location: 235 FLINT ST RENO
 Facility Phone: 775-376-1948
 Type: (Restaurant)

Permit: F140409
 Inspection Date: 2015-05-14
 Inspection Area: HF10
 Risk Category: 3

Contact Name: Annalisa Suarez
 Hours of Operation: 3ish-close
 Certified Food Manager: Ryan Goldhammer

Start Time: 12:00 AM
 End Time: 12:00 AM

Certificate Number: M110128
 CFM Expiration Date: 1/8/2016

Score: 99

Below is the result of today's inspection. "VIOLATED: POINTS DEDUCTED" indicates a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments, and is an ORDER to abate the violation within the time frame(s) specified. Corrections are described in the section titled Official Notice.

SECTION I: FOOD SOURCES

- 2205-00010 - [5] Source sound condition; no spoilage
- 2205-00020 - [1] Original container; properly labeled

SECTION II: FOOD PROTECTION

- 2205-00030 - [5] Potentially hazardous food meets temperature requirements during storage; preparation, display, service, transportation
- 2205-00040 - [4] Facilities to maintain product temperature
- 2205-00050 - [2] Food protected during storage, preparation, display, service, transportation
- 2205-00060 - [2] Handling of food, ice, minimized
- 2205-00070 - [2] Potentially hazardous food properly thawed
- 2205-00080 - [1] Thermometers provided and conspicuous
- 2205-00090 - [1] In-use food, ice dispensing utensils properly stored

SECTION III: PERSONNEL

- 2205-00100 - [5] Personnel with infections restricted
- 2205-00110 - [5] Hands washed and cleaned, good hygienic practices
- 2205-00120 - [1] Clean clothes, hair restraints
- 2205-00130 - [3] CFPM or person in charge present, certificates posted as required

SECTION IV: EQUIPMENT & UTENSILS

- 2205-00140 - [4] Sanitization rinse, clean, temperature concentration, exposure time; equipment, utensils sanitized
- 2205-00150 - [2] Food (ice) contact surfaces: designed, constructed, maintained, installed, located
- 2205-00160 - [2] Dishwasher facilities designed, constructed, maintained, installed, located, operated as required
- 2205-00170 - [2] Food contact surfaces of equipment and utensils clean, free of abrasives, detergents
- 2205-00180 - [2] No re-use of single service articles
- 2205-00190 - [2] Wash, rinse water: clean, proper temperature
- 2205-00200 - [2] Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS Valve)
- 2205-00210 - [1] Non-food contact surfaces: designed, constructed, maintained, installed, located
- 2205-00220 - [1] Non-food contact surfaces of equipment and utensils clean
- 2205-00230 - [1] Storage, handling of clean equipment / utensils
- 2205-00240 - [1] Single service: articles, storage, dispensing, used
- 2205-00250 - [1] Wiping clothes: clean, use restricted

SECTION V: WATER

- 2205-00260 - [5] Water sources: safe, hot & cold under pressure

SECTION VI: SEWAGE

- 2205-00270 - [5] Sewage and waste water disposal

SECTION VII: PLUMBING

- 2205-00280 - [5] Cross connection, back siphonage, backflow
- 2205-00290 - [1] Installed, maintained

SECTION VIII: TOILETS & HANDSINKS

- 2205-00300 - [4] Number, convenient, accessible, designed, installed
- 2205-00310 - [2] Toilet rooms: self closing doors, fixtures maintained, clean, hand soap/drying devices provided; proper waste receptacle

SECTION IX: GARBAGE & REFUSE

- 2205-00320 - [2] Containers or receptacles: covered, adequate number, insect/rodent proof; frequency, clean
- 2205-00330 - [1] Outside storage area enclosures: properly constructed, clean, controlled incineration

SECTION X: VERMIN & ANIMALS

- 2205-00340 - [4] Presence of vermin, outer openings protected, no prohibited animals

SECTION XI: FLOOR; WALL; CEILING

- VIOLATED: 1 Points Deducted** 2205-00350 - [1] Floors; constructed, drained, clean, good repair, covering installation, dustless cleaning methods
- 2205-00360 - [1] Walls; ceilings: attached equipment constructed, good repair, clean surfaces, dustless cleaning methods

SECTION XII: LIGHTING

- 2205-00370 - [1] Lighting provided as required, fixtures shielded

SECTION XIII: VENTILATION

2205-00380 - [1] Rooms and equipment - vented as required

SECTION XIV: DRESSING ROOMS

2205-00390 - [1] Rooms clean, lockers provided, facilities clean, properly located

SECTION XV: OTHER OPERATIONS

2205-00400 - [5] Necessary toxic items properly stored, labeled, used

2205-00410 - [1] Premises free of litter, unnecessary articles, equipment/personal articles properly stored, authorized personnel

2205-00420 - [1] Clean, soiled linen properly stored

2205-00430 - [1] Raw / undercooked food advisory, liquor birth defect warning signs posted as required

Official Notice:

2205-00350 - 350) Floors dirty. Clean thoroughly to prevent vermin attraction and maintain sanitary conditions.

Observed floors down stairs under dish machine with trash and concrete floors have stains. Clean all floors in basement on regular basis to maintain sanitary conditions. Correct by 5/20/15.

General Comments:

2205-COMM - Notes:

Equipment outside clean and in good condition.

All customer packets include - clean cutting boards, forks, stem thermometers.

Reach in coolers @ 40 f, All food products stored properly. Wrapped and packaged properly. Sausage 40 f, Macroni salad @ 40 f.

Dish machine @ 50ppm.

Handsink stocked and accessible.

Prep areas clean/ utensils clean and stored properly.

Open chest freezer @ 0 f.

Make sure to clean and sanitize all equipment outside for BBQ, smokers, and hand wash stations on regular basis to maintain sanitary conditions.

Date by which the above violations must be abated: **All correction dates listed above in violation section.**

Failure to comply with this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations.

(Reference: NRS, 446.895)

Health District Representative (include Call No.):	Inspection Report Received By:	Manager Review:
		



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Health Establishment Inspection Report

2205 FOOD: ROUTINE INSPECTION 1ST

Facility Name: PIGNIC PUB & PATIO
 Location: 235 FLINT ST RENO
 Facility Phone: 775-376-1948
 Type: (Restaurant)

Permit: F140409
 Inspection Date: 2016-06-15
 Inspection Area: HF21
 Risk Category: 3

Contact Name: Geofry Suarez
 Hours of Operation: 3p-10p
 Certified Food Manager: Unable to provide
 Certificate Number: Unable to provide
 CFM Expiration Date: Unable to provide

Start Time: 12:00 AM
 End Time: 12:00 AM

Score: 89

Below is the result of today's inspection. "VIOLATED: POINTS DEDUCTED" indicates a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments, and is an ORDER to abate the violation within the time frame(s) specified. Corrections are described in the section titled Official Notice.

SECTION I: FOOD SOURCES

2205-00010 - [5] Source sound condition; no spoilage

2205-00020 - [1] Original container; properly labeled

SECTION II: FOOD PROTECTION

2205-00030 - [5] Potentially hazardous food meets temperature requirements during storage; preparation, display, service, transportation

2205-00040 - [4] Facilities to maintain product temperature

VIOLATED: 2 Points Deducted 2205-00050 - [2] Food protected during storage, preparation, display, service, transportation

2205-00060 - [2] Handling of food, ice, minimized

2205-00070 - [2] Potentially hazardous food properly thawed

2205-00080 - [1] Thermometers provided and conspicuous

2205-00090 - [1] In-use food, ice dispensing utensils properly stored

SECTION III: PERSONNEL

2205-00100 - [5] Personnel with infections restricted

2205-00110 - [5] Hands washed and cleaned, good hygienic practices

2205-00120 - [1] Clean clothes, hair restraints

VIOLATED: 3 Points Deducted 2205-00130 - [3] CFPM or person in charge present, certificates posted as required

SECTION IV: EQUIPMENT & UTENSILS

2205-00140 - [4] Sanitization rinse, clean, temperature concentration, exposure time; equipment, utensils sanitized

VIOLATED: 2 Points Deducted

2205-00150 - [2] Food (ice) contact surfaces: designed, constructed, maintained, installed, located

2205-00160 - [2] Dishwasher facilities designed, constructed, maintained, installed, located, operated as required

2205-00170 - [2] Food contact surfaces of equipment and utensils clean, free of abrasives, detergents

2205-00180 - [2] No re-use of single service articles

2205-00190 - [2] Wash, rinse water: clean, proper temperature

VIOLATED: 2 Points Deducted

2205-00200 - [2] Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS Valve)

2205-00210 - [1] Non-food contact surfaces: designed, constructed, maintained, installed, located

VIOLATED: 1 Points Deducted

2205-00220 - [1] Non-food contact surfaces of equipment and utensils clean

2205-00230 - [1] Storage, handling of clean equipment / utensils

2205-00240 - [1] Single service: articles, storage, dispensing, used

2205-00250 - [1] Wiping clothes: clean, use restricted

SECTION V: WATER

2205-00260 - [5] Water sources: safe, hot & cold under pressure

SECTION VI: SEWAGE

2205-00270 - [5] Sewage and waste water disposal

SECTION VII: PLUMBING

2205-00280 - [5] Cross connection, back siphonage, backflow

2205-00290 - [1] Installed, maintained

SECTION VIII: TOILETS & HANDSINKS

2205-00300 - [4] Number, convenient, accessible, designed, installed

2205-00310 - [2] Toilet rooms: self closing doors, fixtures maintained, clean, hand soap/drying devices provided; proper waste receptacle

SECTION IX: GARBAGE & REFUSE

2205-00320 - [2] Containers or receptacles: covered, adequate number, insect/rodent proof; frequency, clean

2205-00330 - [1] Outside storage area enclosures: properly constructed, clean, controlled incineration

SECTION X: VERMIN & ANIMALS

2205-00340 - [4] Presence of vermin, outer openings protected, no prohibited animals

SECTION XI: FLOOR; WALL; CEILING

2205-00350 - [1] Floors; constructed, drained, clean, good repair, covering installation, dustless cleaning methods

2205-00360 - [1] Walls; ceilings: attached equipment constructed, good repair, clean surfaces, dustless cleaning methods

SECTION XII: LIGHTING

2205-00370 - [1] Lighting provided as required, fixtures shielded

SECTION XIII: VENTILATION

2205-00380 - [1] Rooms and equipment - vented as required

SECTION XIV: DRESSING ROOMS

2205-00390 - [1] Rooms clean, lockers provided, facilities clean, properly located

SECTION XV: OTHER OPERATIONS

2205-00400 - [5] Necessary toxic items properly stored, labeled, used

VIOLATED: 1 Points Deducted 2205-00410 - [1] Premises free of litter, unnecessary articles, equipment/personal articles properly stored, authorized personnel

2205-00420 - [1] Clean, soiled linen properly stored

2205-00430 - [1] Raw / undercooked food advisory, liquor birth defect warning signs posted as required

Official Notice:

2205-00050 - Observed forgotten and potentially spoiled food in residential style refrigerator downstairs. Food was voluntarily discarded. Ensure prepared food is only kept for 7 days and that food is not forgotten and left to rot.

2205-00130 - Facility is a risk category III establishment but does not have a CFPM onsite during inspection. Due to risk category III status, facility must have a CFPM onsite during all hours of potentially hazardous food preparation and/or service. Facility must certify enough CFPMs to be onsite during all hours of potentially hazardous food prep/service.

2205-00150 - Observed utensils stored in segregated bus tub open to customers. Change storage to a manner that protects the tine end of utensils from customer hands to prevent contamination of clean and sanitary surfaces. Discussed using cup-type containers instead of open bus tub.

2205-00200 - Facility uses chlorine in dishwashing machine and quat for surface sanitizer- does not have test strips for either. Obtain test strips for quat and bleach and test regularly to ensure proper sanitization.

No thermometers available in reach in coolers upstairs. Obtain thermometers and place in conspicuous location to ensure that food is kept at 41F or below.

2205-00220 - Observed spills and forgotten food in a residential-style refrigerator downstairs. Clean and maintain all equipment regularly to prevent pest attraction, spoilage, and prevent cross-contamination.

2205-00410 - Observed employee food in customer reach in upstairs. Ensure only customer food is kept in reach of customers- keep any homemade foods or condiments that can not be reused in a sanitary manner in the downstairs area to prevent cross contamination.

General Comments:

2205-COMM - No CFPM onsite during time of inspection- certificates not kept at facility either. ***Keep a copy of every CFPM certificate in your facility***

Observed:

Handsink stocked and available

Cold holding ok- meat @ 39F

Date marking ok

Dry storage good- all food stored off floor

Good separation of chemicals and single service

Meat packaging good- use glove and sanitary surface

All customers are provided with a grill pack including clean plates, knives, and thermometer. Every station has handwashing with running water, pump soap, and disposable paper towels. Customers buy packaged meat or bring their own. ****WCHD suggest providing customers with minimum recommended internal cooking temperatures for meat*****

Discussed no bare hand contact with ready to eat foods.


Discussed employee exclusion for 48 hours after vomiting and/or diarrhea symptoms stop.

Facility has not had employee(s) take and fail one of the recognized CFPM exams in the past year.

Date by which the above violations must be abated: **7 days (6/22/2016)**

Failure to comply with this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations.

(Reference: NRS, 446.895)

<p>Health District Representative (include Call No.):</p> 	<p>Inspection Report Received By:</p> 	<p>Manager Review:</p> 
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Health Establishment Inspection Report

2209 FOOD: ROUTINE REINSPECTION 1ST

Facility Name: PIGNIC PUB & PATIO
 Location: 235 FLINT ST RENO
 Facility Phone: 775-376-1948
 Type: (Restaurant)

Permit: F140409
 Inspection Date: 2016-06-23
 Inspection Area: HF21
 Risk Category: 3

Contact Name: Trevor Leppek
 Hours of Operation: 3p-10p
 Certified Food Manager: Trevor Leppek

Start Time: 03:40 AM
 End Time: 04:00 PM

Score: 100

Certificate Number: SS12997319
 CFM Expiration Date: 11/20/2020

Below is the result of today's inspection. "VIOLATED: POINTS DEDUCTED" indicates a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments, and is an ORDER to abate the violation within the time frame(s) specified. Corrections are described in the section titled Official Notice.

SECTION I: FOOD SOURCES

- 2209-00010 - [5] Source sound condition; no spoilage
- 2209-00020 - [1] Original container; properly labeled

SECTION II: FOOD PROTECTION

- 2209-00030 - [5] Potentially hazardous food meets temperature requirements during storage; preparation, display, service, transportation
- 2209-00040 - [4] Facilities to maintain product temperature
- 2209-00050 - [2] Food protected during storage, preparation, display, service, transportation
- 2209-00060 - [2] Handling of food, ice, minimized
- 2209-00070 - [2] Potentially hazardous food properly thawed
- 2209-00080 - [1] Thermometers provided and conspicuous
- 2209-00090 - [1] In-use food, ice dispensing utensils properly stored

SECTION III: PERSONNEL

- 2209-00100 - [5] Personnel with infections restricted
- 2209-00110 - [5] Hands washed and cleaned, good hygienic practices
- 2209-00120 - [1] Clean clothes, hair restraints
- 2209-00130 - [3] CFPM or person in charge present, certificates posted as required

SECTION IV: EQUIPMENT & UTENSILS

- 2209-00140 - [4] Sanitization rinse, clean, temperature concentration, exposure time; equipment, utensils sanitized
- 2209-00150 - [2] Food (ice) contact surfaces: designed, constructed, maintained, installed, located
- 2209-00160 - [2] Dishwasher facilities designed, constructed, maintained, installed, located, operated as required
- 2209-00170 - [2] Food contact surfaces of equipment and utensils clean, free of abrasives, detergents
- 2209-00180 - [2] No re-use of single service articles
- 2209-00190 - [2] Wash, rinse water: clean, proper temperature
- 2209-00200 - [2] Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS Valve)
- 2209-00210 - [1] Non-food contact surfaces: designed, constructed, maintained, installed, located
- 2209-00220 - [1] Non-food contact surfaces of equipment and utensils clean
- 2209-00230 - [1] Storage, handling of clean equipment / utensils
- 2209-00240 - [1] Single service: articles, storage, dispensing, used
- 2209-00250 - [1] Wiping clothes: clean, use restricted

SECTION V: WATER

- 2209-00260 - [5] Water sources: safe, hot & cold under pressure

SECTION VI: SEWAGE

- 2209-00270 - [5] Sewage and waste water disposal

SECTION VII: PLUMBING

- 2209-00280 - [5] Cross connection, back siphonage, backflow
- 2209-00290 - [1] Installed, maintained

SECTION VIII: TOILETS & HANDSINKS

- 2209-00300 - [4] Number, convenient, accessible, designed, installed
- 2209-00310 - [2] Toilet rooms: self closing doors, fixtures maintained, clean, hand soap/drying devices provided; proper waste receptacle

SECTION IX: GARBAGE & REFUSE

- 2209-00320 - [2] Containers or receptacles: covered, adequate number, insect/rodent proof; frequency, clean
- 2209-00330 - [1] Outside storage area enclosures: properly constructed, clean, controlled incineration

SECTION X: VERMIN & ANIMALS

- 2209-00340 - [4] Presence of vermin, outer openings protected, no prohibited animals

SECTION XI: FLOOR; WALL; CEILING

- 2209-00350 - [1] Floors; constructed, drained, clean, good repair, covering installation, dustless cleaning methods
- 2209-00360 - [1] Walls; ceilings: attached equipment constructed, good repair, clean surfaces, dustless cleaning methods

SECTION XII: LIGHTING

- 2209-00370 - [1] Lighting provided as required, fixtures shielded

SECTION XIII: VENTILATION

2209-00380 - [1] Rooms and equipment - vented as required

SECTION XIV: DRESSING ROOMS

2209-00390 - [1] Rooms clean, lockers provided, facilities clean, properly located

SECTION XV: OTHER OPERATIONS

2209-00400 - [5] Necessary toxic items properly stored, labeled, used

2209-00410 - [1] Premises free of litter, unnecessary articles, equipment/personal articles properly stored, authorized personnel

2209-00420 - [1] Clean, soiled linen properly stored

2209-00430 - [1] Raw / undercooked food advisory, liquor birth defect warning signs posted as required

Official Notice:

General Comments:

2209-COMM - All violations from previous inspection have been abated-
Potentially forgotten food in downstairs fridge has been removed and fridge has been cleaned;
CFPM onsite during inspection;
Utensils have been moved from segregated bustub to individual cups;
Bleach test strips obtained (ensure quat test strips are obtained)
Thermometers available in upstairs reach in units
Employee food no longer stored in customer accessible reach in

Facility will be certifying several more CFPMs to comply with the risk level III requirements (a CFPM must be onsite during all hours of potentially hazardous food preparation and/or service). When employees have completed CFPM exam, fax or email certificates to WCHD.

Date by which the above violations must be abated: **N/A**

Failure to comply with this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations.

(Reference: NRS, 446.895)

Health District Representative (include Call No.):	Inspection Report Received By:	Manager Review:
		

**WASHOE COUNTY
HEALTH DISTRICT**
ENHANCING QUALITY OF LIFE

October 26, 2016

Evan MacKenzie, Assistant Planner
City of Reno
Community Development Department
P.O. Box 1900
Reno, NV 89505

RE: Pignic Pub & Patio; APN 011-155-10
Special Use Permit; LDC17-00030

Dear Mr. MacKenzie:

The Washoe County Health District, Environmental Health Services Division (Division) Engineering has reviewed the above referenced project. Approval by this Division is subject to the following conditions:

1. The proposed alteration of work processes may require additional processes to be approved by the WCHD, in order to operate as proposed.
 - a. Currently this facility is no approved for catering or the ability to cook most food items. The existing processes are allowed for Patron Cooking only.
 - b. An advisory inspection may be requested of the WCHD (fees apply) to meet on site and discuss proposed operation to determine if the existing facilities would meet the requirements; OR
 - c. You may make an appointment to come into our office to discuss the proposed operational changes to determine if there will be additional requirements necessary in order to approve the operational changes.
 - d. Please review the DBOH Regulation Governing Food Establishments, specifically Chapter 120 – Barbecues, to determine the necessary requirements for operation.
 - i. <https://www.washoecounty.us/health/files/regulations>

If you have any questions or would like clarification regarding the foregoing, please contact Wes Rubio, Senior Environmental Health Specialist at wrubio@washoecounty.us regarding all Health District comments.

Sincerely,



Bob Sack, Division Director
Environmental Health Services Division
Washoe County Health District

BS:wr

Cc: File - Washoe County Health District

Pignic F140409 2/1

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

WASHOE COUNTY HEALTH DISTRICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.washoecounty.us/health

No. of Critical Risk Factor/Intervention Violations:

Facility Status:

- Pass
- Conditional Pass
- Closed

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

DBA/Name: Risk Category Type:	Pignic Pub + Patio	Date:	2/1/2017
Address:	235 Flint St	City/Zip:	Reno
Person In Charge:	Kate Olson	Permit #:	F140409

Observations and Corrective Actions Continued:

Pignic has been hosting weekly potlucks for the public ("Spice Nights") where anyone can and is encouraged to bring a dish to share. Since food prepared/brought from people's own homes does not constitute an approved source, all hosted public potlucks must cease immediately.

In order for Pignic to ~~host~~ serve food to the public, the food must come from an approved source - this includes Pignic vendors, ~~and~~

Owner - Ryan Goldhammer (775) 232-7877

If Pignic serves food that does not come from an approved source, further enforcement may occur - potentially leading to permit suspension/revocation.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):	N/A
Environmental Health Specialist:	[Signature] 784
Received By:	[Signature] Kate Olson

PIGNIC

PUB & PATIO



PLINT ST / RENO, NV / 775-376

Pignic Pub & Patio

@pignicpub

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PIGNIC Pignic Pub & Patio



The idea is to have a clubhouse where all of our great songwriters can get together between tours to share a meal, debut new material, or polish up classics. Mostly it's about getting together and celebrating the community we are all building - sort of like a family dinner once a week, that's where the potluck idea came from', said Spike McGuire, the Spike behind Open Spike Night and host of Loud As Folk.

Join us at Pignic Pub & Patio tonight for the first weekly Open Spike Night, our new songwriter's social that will happen every Tuesday starting at 7 pm!

Bring a dish to share and your best instrument for what is sure to be an inspiring new way to bring our awesome community of local songwriters together. The format will differ from your traditional open mic night, so come ready for a creative new way to learn and share music with one another!

#NoblePie #RenoSongwriters #DowntownRiverDistrict

PIGNIC PUB & PATIO PRESENTS
OPEN SPIKE NIGHT
SONGWRITER SOCIAL & POTLUCK
EVERY TUESDAY NIGHT AT 8PM

Pignic F140409 - 2/13

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No. of Critical Risk Factor/Intervention Violations:
—

Facility Status:
 Pass
 Conditional Pass
 Closed

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

DBA/Name: Risk Category Type: Address: Person In Charge:	Pignic Rob + Patio 235 Flint St Ryan Goldhammer	City/Zip: Reno	Date: 2/13/17 Permit #: F140409
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Observations and Corrective Actions ~~Continued~~

WCHD Regulations governing Food Establishments section 050.010 states that all "Food must be obtained from approved sources."

Pignic has advertised a potluck - asking private individuals to bring food and share it. Private individuals who do not have an approved WCHD Food Permit or Cottage Food Permit do not constitute an approved source. Providing food not from an approved source is in violation of WCHD regulations and ~~may~~ may lead to permit suspension and/or revocation.

Facility must discontinue allowing food from non-approved sources to be shared potluck style - only food from approved sources may be ~~served~~ served this way. All food ~~for~~ for tomorrow's event (2/14/2017) must be obtained from an approved source and prepared in the permitted facility.

While on site, WCHD observed complimentary charcuterie boards presented on the bar without any means for people to grab pieces without contaminating other items. All "family style" presented foods must be accompanied by tongs/troughpicks/spoons in order to ensure food can be grabbed in a sanitary manner. Communal boards without this are not allowed - food must be instead served "bullet style" with appropriate utensils. This applies to all foods served this way, and must be followed during the event on 2/14/17.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):	N/A
Environmental Health Specialist:	Received By:

Details

Open Spike Night is for lovers and we've got something special in store for all you sexy birds!

We are transforming the bar into a dining room to the nines with candle-lit tables with white linens accompanied with love songs by the one and only Spike McGuire from 7p-8p. Then we open up the mic for others. Love songs and ballads highly encouraged!

Happy Hour Wine, Draft, & Spirit pricing will be extended 'til 9pm.

Spaghetti and Meatballs w/ Vegan Marinara will be provided by Pignic Pub & Patio. Sides will be provided by guests who chose to attend. Spaghetti Potluck will be followed by a Chocolate Fondue Bar also provided by Pignic Pub & Patio. Please sign up to bring items for side dishes and fondue bar in the comments below!

Caesar Salad:

- Dressing (1 bottle)
- Romaine Lettuce (40 oz.)
- Red Onion (2 medium)
- Shredded or Shaved Parmesan (6-8 oz.)
- Croutons (2 6oz. bags)

Garlic Bread: (2 loaves / 4 halves)

- 1 loaf (2 halves)
- 1 loaf (2 halves)

Assorted Fruit Tray: (Quantity 2)

- 1 Assorted Fruit Tray
 - 1 Assorted Fruit Tray
-

OPEN SPIKE NIGHT



VALENTINE'S DAY
SPAGHETTI
& FONDUE
FEBRUARY
PICNIC

Mobile Uploads

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Annalisa Suarez
Follow

You're about to have the best Valentines Day ever this Tuesday!!! Join us for Open Spike Night at Pignic Pub & Patio we're doing the most with a Chocolate Fondue Bar and Spaghetti 🍝 Potluck!!! Remember since I'll be working this beautiful holiday that you're ALL my Valentine 🥰

Model Spike McGuire 📍 Pignic Pub & Patio

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Del Taco
Del Taco is celebrating Valentine's Day with a special menu of tacos and burritos. #DelTaco #ValentinesDay

Pignic F140409 2/14

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ENVIRONMENTAL HEALTH SERVICES DIVISION
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www.washoecounty.us/health

No. of Critical Risk Factor/Intervention Violations:

Facility Status:

- Pass
- Conditional Pass
- Closed

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

DBA/Name: Risk Category Type: Address: Person In Charge:	Pignic Pub + Patio 235 Flint St Ryan Goldhammer	City/Zip: Reno	Date: 2/14/17 Permit #: F140409
--	---	-------------------	--

Observations and Corrective Actions-Continued:

This inspection is to follow-up from inspection on 2/1/17 and 2/13/17 regarding serving food only from approved sources and disallowing food to be served potluck style when prepared in an unpermitted facility.

Observed food for the event being prepared by Pignic employees in permitted facility. All food was purchased from approved sources. Saw the following food items: cut romaine lettuce, pre-cut melon, fully-cooked commercially prepared meatballs, commercially prepared sauce, and garlic bread. Ensure all food served at Pignic hosted event comes from an approved source and is served with appropriate utensils - see inspection form from 2/13/17 for details.

Observed romaine lettuce being chopped with direct bare hand contact. Ensure that all ready-to-eat foods (those that do not have a "kill step") are never touched by bare hands during preparation and/or service - instead, use a barrier such as gloves, tongs, sprigs, etc. Corrected onsite.

Ensure meatballs and marinara sauce are heated to at least 135F and are held at at least 135F throughout duration of event.

Discussed Pignic's plan to submit an operational event plan for future events. Operator will submit to WCTID prior to future events.

78 customers bring food to serve potluck style during 2/14/17 event, operator must ensure that this food is not placed in customer service area or served to customers.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):	Submit plan before hosting next event
Environmental Health Specialist:	Received By:

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ENVIRONMENTAL HEALTH SERVICES DIVISION
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3
No. of Critical Risk
Factor/Intervention violations

**FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT**

Facility Status:
 Pass
 Conditional Pass
 Closed

DBA/Name: PIGNIC PUB & PATIO		Risk Category: 3	Type: Restaurant	Date: 2/23/2017
Address: 235 FLINT ST		City/Zip: RENO		Permit #: F140409
Owner/Operator: PIGNIC PUB & PATIO INC	Person in Charge: Justin Richards		Phone #: 376-1948	
Hours of Operation: 3p-2a	Area NO: 21	Inspection Type: Routine Inspection	Time In: 3:15PM	Time out: 5:15PM
Certified Food Protection Manager: See violation 1	Exam Provider: Not available	Certification #: Not available	Date Expired: Not available	

Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.

Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com.

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	OUT			15a	IN		
Demonstration of Knowledge/Active Managerial Control				After being sold or served to a consumer, food is not reserved			
Employee Health							
2	IN			15b	IN		
Communicable Diseases: Knowledge, responsibilities, reporting				Discarding or reconditioning unsafe, adulterated, or contaminated Food			
3	IN			PHF/TCS Foods			
Communicable Diseases: Proper use of restriction/exclusion				16	N/A		
				Food cooked to proper final cook temperature			
Good Hygienic Practices							
4	IN			17	N/O		
Proper eating, tasting, drinking or tobacco use				Proper reheating procedures for hot holding			
5	IN			18	N/O		
No discharge from eyes, nose, and mouth				Proper cooling time and temperatures			
Control of Hands as a Vehicle of Contamination							
6	IN			19	N/O		
Hands clean and properly washed				Proper hot holding temperatures			
7	IN			20	IN		
No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed				Proper cold holding temperatures			
8a	OUT			21a	OUT		X
Handwashing sinks accessible; conveniently located				Proper date marking and disposition			
8b	IN			21b	N/A		
Handwashing sinks supplied				Time as a public health control: written procedures and records			
Approved Sources							
9a	IN			Consumer Advisory			
Food obtained from approved source				22	N/A		
9b	N/A			Consumer advisory provided if required			
Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish				Highly Susceptible Populations			
9c	N/A			23	N/A		
Game animals and wild mushrooms approved by regulatory authority				Pasteurized food used; prohibited foods not offered			
10	N/O			Food/Color Additives and Toxic Substances			
Food received at proper temperature				24	N/A		
11	IN			Food additives; approved and properly used			
Food in good condition, safe, and unadulterated				25a	OUT		X
12a	N/A			Poisonous or toxic chemicals properly identified, stored, and used			
Required Records: parasite destruction				25b	N/A		
12b	N/A			Poisonous or toxic materials held for retail sale properly stored			
Required Records: Shellstock tags maintained for 90 days in chronological order				Conformance with Approved Procedures			
				26	N/A		
				Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan			
Food Protection from Contamination							
13a	N/O			Equipment and Facilities			
Separating raw animal foods from raw or cooked RTE foods				27	OUT		
13b	N/O			Insects, rodents and animals not present/outer opening protected			
Separating raw animal foods from each other during storage, preparation, holding, and display				28	IN		
13c	IN			Warewashing equipment installed, maintained, and used; proper sanitization			
Food protected from environmental contamination				29	IN		
14	OUT		X	Hot and cold water available; approved source			
Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination				30	IN		
				Sewage and wastewater properly disposed; availability of toilet facilities			

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation											
Compliance Status				COS	R	Compliance Status				COS	R
Safe Food											
31	N/A	Pasteurized eggs used where required			43	OUT	Single-service / single-use articles: properly stored and used				
Food Temperature Control											
32	N/O	Proper cooling methods used; adequate equipment for temperature control			44	N/A	Slash resistant / cloth gloves used properly				
33	N/O	Plant food properly cooked for hot holding			Utensils, Equipment and Vending						
34	N/O	Approved thawing methods used			45	OUT	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
35	IN	Thermometers provided and accurate			46	OUT	Non-food contact surfaces clean				
Food Identification											
36	IN	Food properly labeled; original container			Physical Facilities						
Prevention of Food Contamination											
37	OUT	Contamination prevented during food preparation, storage and display			47	OUT	Plumbing installed; proper backflow devices				
38	IN	Personal cleanliness			48	IN	Toilet facilities: properly constructed, supplied, and clean				
39	IN	Wiping cloths: properly used and stored			49	IN	Garbage and refuse properly disposed; facilities maintained				
40	N/A	Washing fruits and vegetables			50	OUT	Physical facilities installed, maintained, and clean				
Proper Use of Utensils											
41	IN	In-use utensils: properly stored			51	OUT	Adequate ventilation and lighting; designated areas used				
42	OUT	Utensils, equipment and linens: properly stored and used									

Comments:

Discontinue all cooking activities until an operational plan is submitted for use of outdoor BBQs as part of food establishment. See chapter 120 of the regulations of the Washoe County District Board of Health Governing Food Establishment for BBQ operational plan requirements.

Facility only permitted for limited food preparation such as re-packaging raw meats for patrons, preparing charcuterie boards from pre-package, precut ingredients. Additional construction requirements and equipment installation will be required prior to expanding menu.

A re-inspection to verify compliance status of critical items will be conducted by 2/28/17. A meeting with the owner to discuss compliance dates for construction items must be scheduled by 2/28/2017.

Temperatures Observed: Item/Location/Temperature

Observations and Corrective Actions:

Item #	Violation
1	No CFPM certificate posted. PIC not aware of food safety practices such as checking dish machine sanitizer, ensuring RTE, PHF foods are date marked and not held past 7 days.
8a	Required to have a stand alone hand sink. Cannot utilize prep sink as a hand sink.
14	Observed clean serving utensils stored with visible food debris.
21a	Observed plastic zip lock bag with cooked rice, one zip lock bag of cooked chicken, and one zip lock bag of cooked beef unlabeled- operator could not verify preparation date. All product discarded. Ensure potentially hazardous foods that are prepared onsite and in the ready-to-eat form are date labeled and not held for more than 7 days.
25a	Observed deodorant and clothing, starch, and rubbing alcohol stored above clean dishes and single use articles- COS.
27	Observed evidence of rodent infestation- mouse dropping and traps. Per operator, pest control service has been onsite within the last few days. Ensure openings are protected and food debris are cleaned up to prevent further infestation.
37	Observed box of food products (bread and fruit) stored on ground. Ensure all food products are stored at least 6" above the ground to prevent contamination. COS.
42	Post with knife storage must be smooth and easily cleanable- same for all posts with food prep and storage nearby.
	Observed glasses and single service utensils stored on ground. Ensure all utensils, equipment, linens and single use articles are stored at least 6" above the ground.
43	Observed glasses and single service utensils stored on ground. Ensure all utensils, equipment, linens and single use articles are stored at least 6" above the ground.
45	Discontinue use of residential refer for storage of any potentially hazardous food- drinks only.
46	All floors and surfaces in kitchen, storage, prep, and walk in refer must be cleaned and a cleaning schedule provided.

47 Must install tray under all sewer pipes over kitchen, prep, or wash areas. Tray must extend out of service or prep area.

50 Discontinue use of prep table by brick column. All walls and surfaces must be smooth and easily cleanable.

All shelving units/ storage shelving is required to be smooth and easily cleanable- no bare wood.

Remove all non-essential items for kitchen from the area- cannot utilize kitchen/ food storage/ prep as a separate storage for non food or food prep items.

All walls and surfaces in kitchen area must be smooth and easily cleanable- or area designated for where kitchen prep area is limited- must be approved by WCHD/

All holes in walls, floors, and ceiling must be patched and sealed so that they are smooth and easily cleanable.

Spray foam observed in walk in must be smooth and properly sealed and patched- no duct tape or foam allowed.

Walk in condensate line must drain to floor sink with air gap.

51 Repair walk in light- light must be adequate enough to identify food product. Light must be shielded.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): Re-inspection to verify long-term corrective actions by 2/28/2017

Environmental Health Specialist: Ellen Messinger-Patton

Received By:

FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT

DBA/Name: Risk Category Type: Address: Person In Charge:	Pignic Pub & Patio 235 Flint St Justin Richards	City/Zip: Reno	Date: 2/23/17 Permit #: F140409
--	---	-------------------	--

Observations and Corrective Actions Continued:

- Construction in kitchen Area Requirements
- Required to have a stand alone hand sink cannot utilize prep sink as a hand sink # Pa
- Discontinue use of prep table by Brick column
- All walls + surfaces must be smooth + easily cleanable #50
- Discontinue use of Residential Refer for storage of Any Potentially Hazardous Foods - Drinks only # ~~45~~ 45
- All Shelving units/storage shelving is Required to be smooth and easily cleanable - No Bare wood. #50
- Remove All Non-essential Items for kitchen from the Area - cannot utilize kitchen/food storage/prep as a separate storage for non food or food prep items #50
- Post with knife storage must be smooth + easily cleanable
- same for All posts with food prep + storage nearby #42
- All walls + surfaces in kitchen Area must be smooth + easily cleanable - or Area Designated for where kitchen prep Area is limited #50
- ↳ must be approved by WCHD
- All Holes in walls, floors, + ceiling must be patched + sealed so that they are smooth + easily cleanable #50
- Spray Foam observed in walk in must be smooth + properly sealed + patched - No Duct tape or Foam Allowed #50
- Must install Tray under All sewer pipes over kitchen, prep, or wash Areas. Tray must extend out of service or prep Area
- All Floors + surfaces in kitchen, storage, prep, + walk in Refer must be cleaned + a cleaning schedule provided # ~~50~~ 46
- Repair walk in light - light must be adequate enough to identify Food product - light must be shielded #51

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):	2/28/17
Environmental Health Specialist:	Alvin English #79/9/16/17
Received By:	[Signature]

- Walk in condensate line must drain to floor sink with Air GAP #50 Page 23 of 34

Facility Status:

- Pass
 Conditional Pass
 Closed

FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT

DBA/Name: Risk Category Type: Address: Person In Charge:	Pignic Pub + Patio 235 Flint Street Justin Richards	City/Zip: Reno	Date: 2/23/17 Permit #: F140409
--	---	-------------------	--

Observations and Corrective Actions Continued:

- 25(a) Observed no detergent + clothing stored + rubbing, items stored above clean dishes + single use articles - COS
- 27) Observed evidence of rodent infestation - mouse droppings + traps Per operator. Pest Control Service has been onsite within the last few days. Ensure openings are protected + food debris are cleaned up to prevent further infestation.
- 37) Observed box of food products (bread + fruit) stored on ground. Ensure all food products are stored at least 6" above the ground to prevent contamination = COS.
- 42) 43) Observed glasses + single serve utensils stored on ground. Ensure all utensils, equipment, linens + single use articles are stored at least 6" above the ground.

Discontinue all cooking activities until an operational plan is submitted for use of outdoor BBQs as part of food establishment. See chapter 120 of the Regulations of Washoe County District Board of Health Governing Food Establishment for BBQ operational plan requirements.

Facility only permitted for limited food preparation such as repackaging raw meats for patrons, preparing charcuterie boards from prepackaged, pre cut ingredients. Additional construction requirements + equipment installation will be required prior to expanding menu.

A reinspection to verify compliance status of critical items will be conducted by 2/29/17. A meeting with the owner to discuss compliance dates for construction items must be scheduled by 2/29/17.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):	Re-inspection to verify long term corrective actions stay correct
Environmental Health Specialist:	Received By:

WASHOE COUNTY HEALTH DISTRICT
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WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION
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Telephone (775) 328-2434 • Fax (775) 328-6176
www.washoecounty.us/health

No. of Critical Risk Factor/Intervention Violations:
3

Facility Status:
 Pass
 Conditional Pass
 Closed

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

DBA/Name: Pignic Pub - Patio Risk Category: 3 Type: Rest Date: 2/23/17
Address: 235 Flint St City/Zip: Reno Permit #: F14C409
Owner/Operator: Pignic Pub - Patio LLC Person In Charge: Justin Richards Phone #: 376-1948
Hours of Operation: 3p-2a Area NO: HE21 Inspection Type: Routine Time In: 3:15p Time Out: 5:15p
Certified Food Protection Manager: See Violation 1 Exam Provider: N/A Certification #: N/A Date Expired: N/A

Any item marked "OUT" on this inspection report is a NOTICE OF VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Critical violations are items that are more likely to directly contribute to foodborne illness.

Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com

Compliance Status					
#	IN	NA	NO	OUT Critical	OUT Non Critical
Supervision					
1				X	
Demonstration of Knowledge/Active Managerial Control					
Employee Health					
2					
Communicable Diseases: knowledge, responsibilities, reporting					
3					
Communicable Diseases: proper use of restriction/exclusion					
Good Hygienic Practices					
4	X				
Proper eating, tasting, drinking, or tobacco use					
5	X				
No discharge from eyes, nose, and mouth					
Control of Food and Utensil Contamination					
6	X				
Hands clean and properly washed					
7	X				
No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed					
8a				X	
Handwashing sinks accessible; conveniently located					
8b					
Handwashing sinks supplied					
Approved Sources					
9a	X				
Food obtained from approved source					
9b		X			
Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish					
9c		X			
Game animals and wild mushrooms approved by regulatory authority					
10					
Food received at proper temperature					
11					
Food in good condition, safe, and unadulterated					
12a		X			
Required Records: parasite destruction					
12b		X			
Required Records: Shellstock tags maintained for 90 days in chronological order					
Food Protection from Contamination					
13a			X		
Separating raw animal foods from raw or cooked RTE foods					
13b			X		
Separating raw animal foods from each other during storage, preparation, holding, and display					
13c					
Food protected from environmental contamination					
14					
Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination					
15a	X				
After being sold or served to a consumer, food is not reserved					
15b	X				
Discarding or reconditioning unsafe, adulterated, or contaminated Food					
Hot/Cold Foods					
16		X			
Food cooked to proper final cook temperature					
17		X			
Proper reheating procedures for hot holding					
18		X			
Proper cooling time and temperatures					
19		X			
Proper hot holding temperatures					
20		X			
Proper cold holding temperatures					
21a					
Proper date marking and disposition					
21b		X			
Time as a public health control: written procedures and records					
Consumer Advisory					
22		X			
Consumer advisory provided if required					
Highly Susceptible Population					
23		X			
Pasteurized foods used; prohibited foods not offered					

Compliance Status					
#	IN	NA	NO	OUT Critical	OUT Non Critical
Food, Food Additives, and Food Substances					
24		X			
Food additives; approved and properly used					
25a		X			
Poisonous or toxic chemicals properly identified, stored, and used					
25b		X			
Poisonous or toxic materials held for retail sale properly stored					
Operations with Approved Procedures					
26		X			
Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan					
Equipment and Facilities					
27					
Insects, rodents and animals not present/outer openings protected					
28	X				
Warewashing equipment installed, maintained, and used; proper sanitization					
29	X				
Hot and cold water available; approved source					
30	X				
Sewage and wastewater properly disposed; availability of toilet facilities					
Safe Food					
31		X			
Pasteurized eggs used where required					
Food Temperature Control					
32			X		
Proper cooling methods used; adequate equipment for temperature control					
33			X		
Plant food properly cooked for hot holding					
34			X		
Approved thawing methods used					
35			X		
Thermometers provided and accurate					
Food Identification					
36	X				
Food properly labeled; original container					
Prevention of Food Contamination					
37					
Contamination prevented during food preparation, storage and display					
38	X				
Personal cleanliness					
39	X				
Wiping cloths: properly used and stored					
40	X				
Washing fruits and vegetables					
Proper Use of Utensils					
41	X				
In-use utensils: properly stored					
42					
Utensils, equipment and linens: properly stored, dried, and handled					
43					
Single-service / single-use articles: properly stored and used					
44		X			
Slash resistant / cloth gloves used properly					
Utensils, Equipment and Vending					
45					
Food and non-food contact surfaces cleanable, properly designed, constructed, and used					
46					
Non-food contact surfaces clean					
Physical Facilities					
47					
Plumbing installed; proper backflow devices					
48	X				
Toilet facilities: properly constructed, supplied, and clean					
49	X				
Garbage and refuse properly disposed; facilities maintained					
50					
Physical facilities installed, maintained, and clean					
51					
Adequate ventilation and lighting; designated areas used					

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Temperatures Observed: Item / Location / Temperature

Observations and Corrective Actions:
 1) No CFPM certificate posted, PIC not aware of food safety practices such as checking dish machine sanitizor, ensuring RTE, PTH foods are date marked & not held past 7 days.
 2) Observed clean sawing utensils stored with visible food debris.
 21a) Observed plastic zip lock bag with cooked rice, date zip lock bag of cooked chicken and one ziplock bag of cooked beef unlabeled - operator could not verify preparation date - All product discarded. ensure potentially hazardous foods that are prepared onsite and in the ready-to-eat form are date labeled & not held for more than 7 days.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): 2/28/17

Environmental Health Specialist: [Signature] #231/Conf #100 Received By: [Signature]

ORIGINAL - FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW - HEALTH DISTRICT

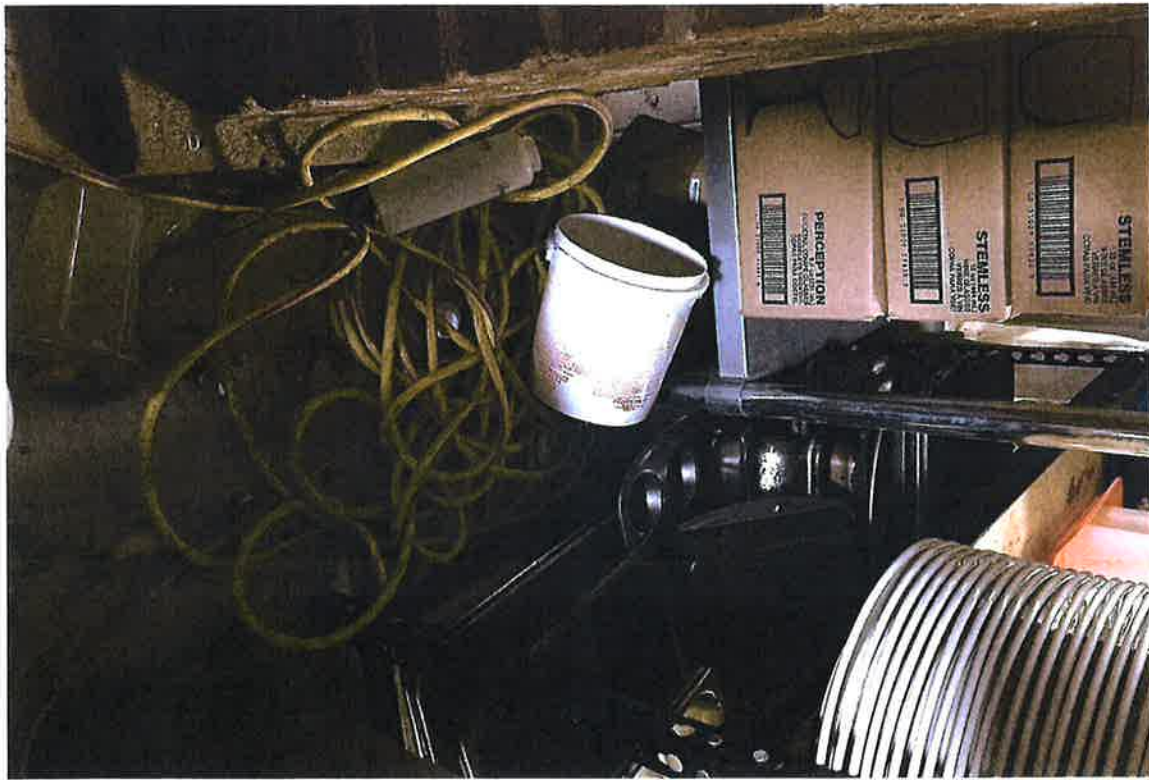
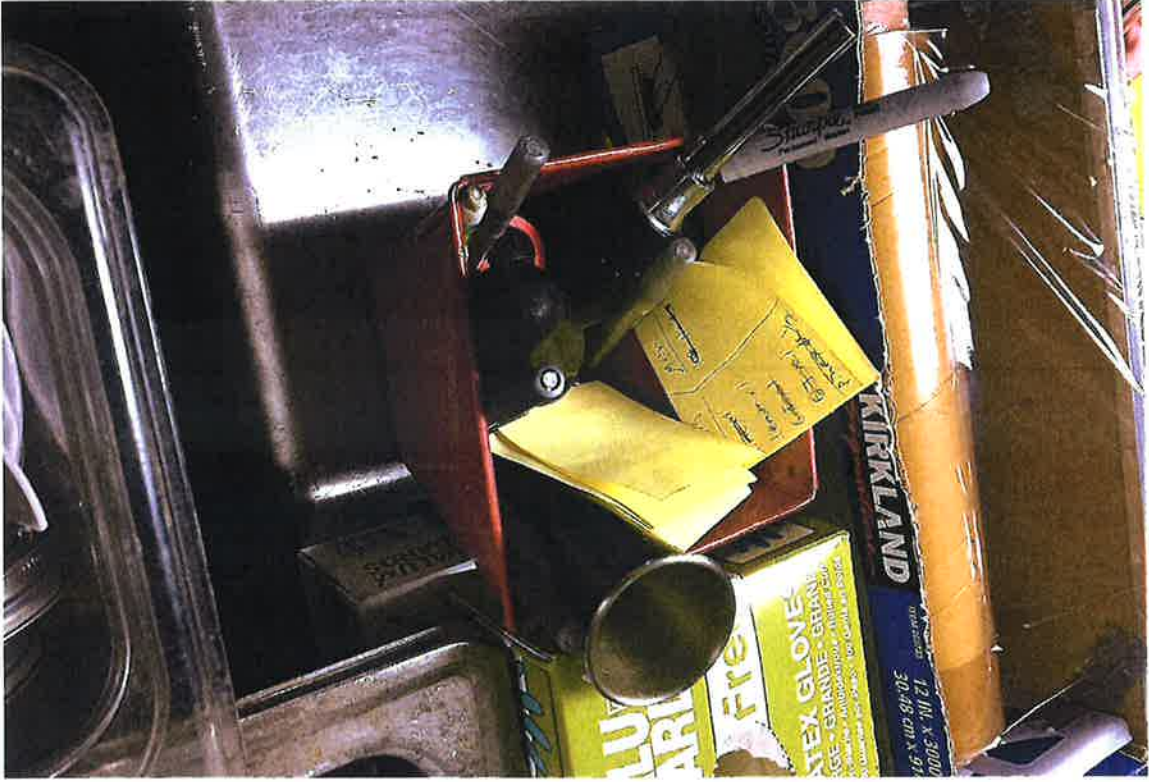
Pictures taken at time of
February 23, 2017 inspection



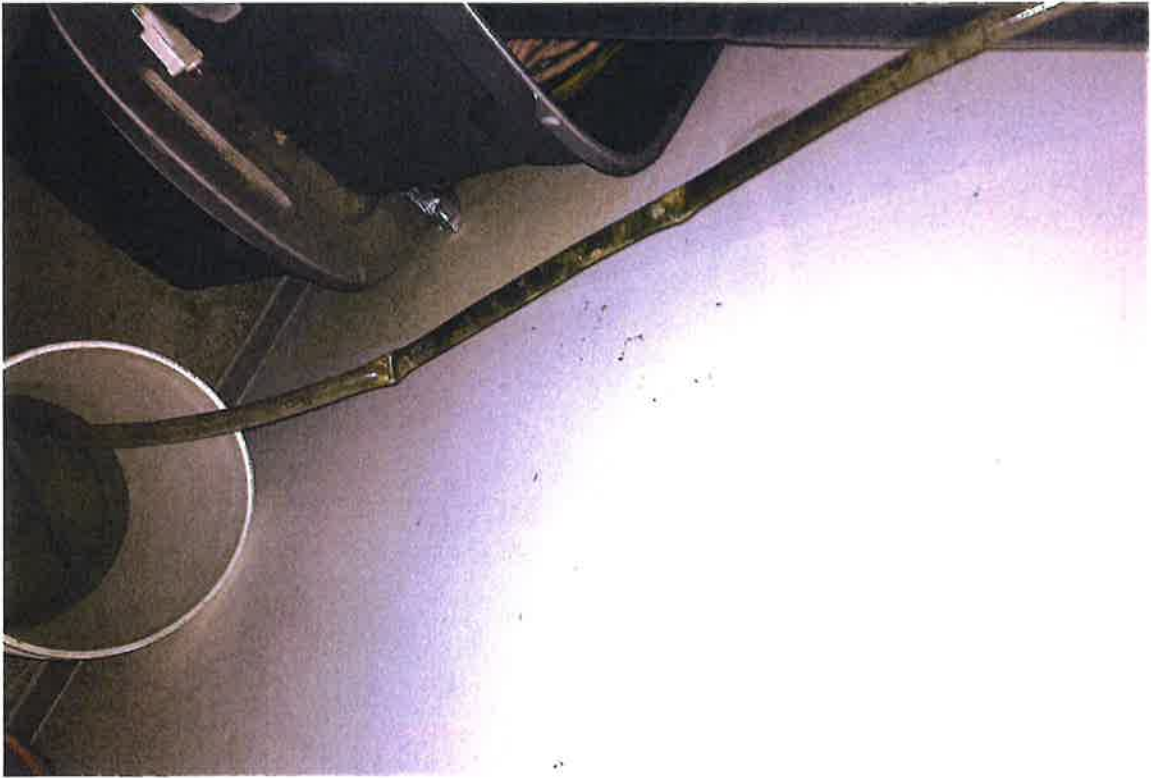


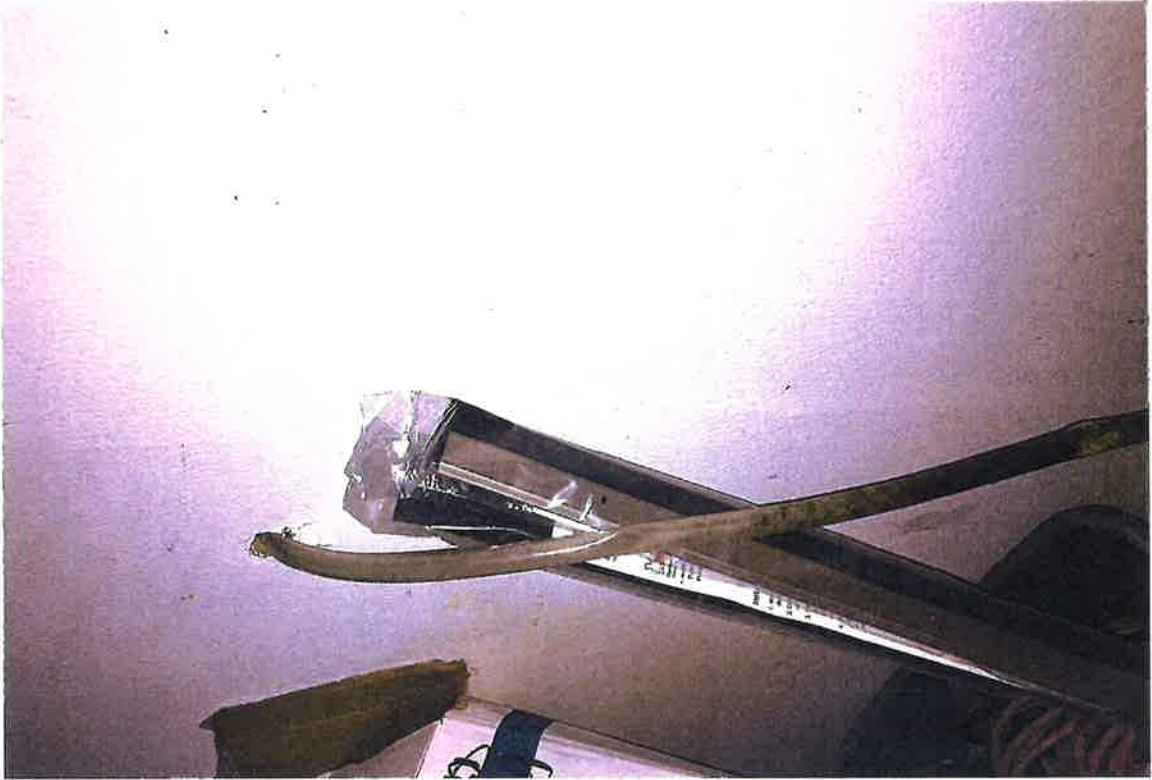








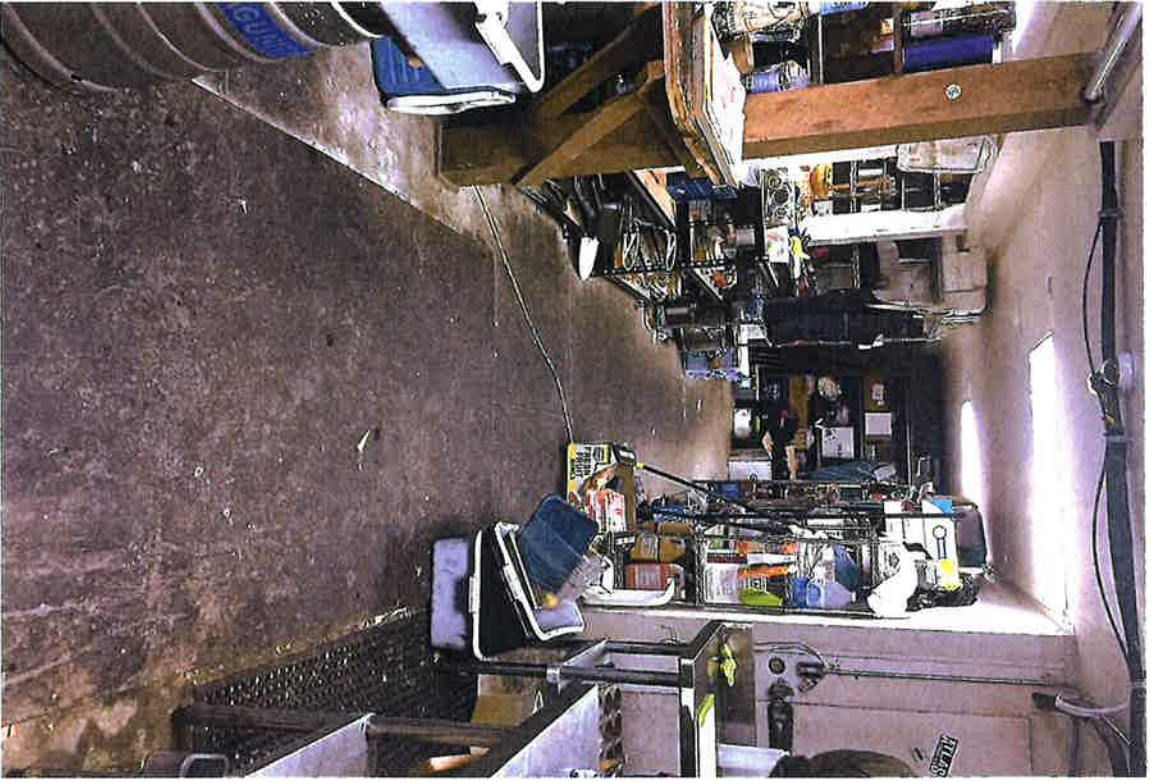


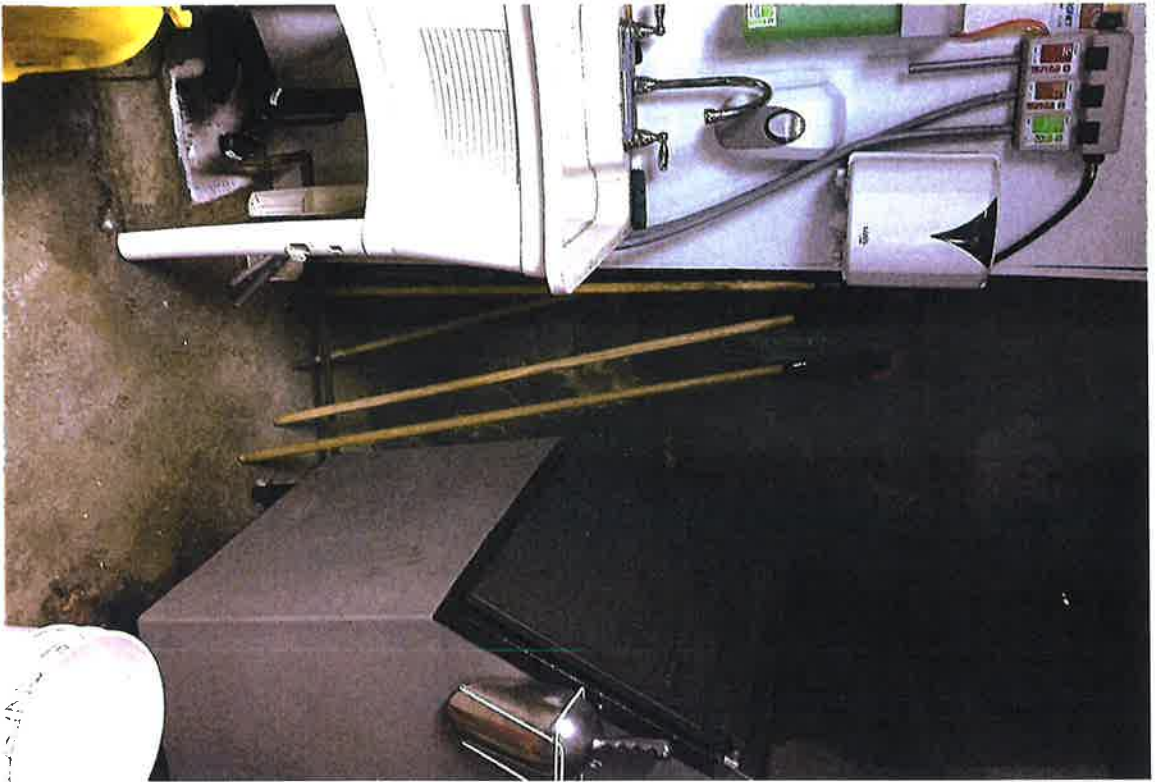


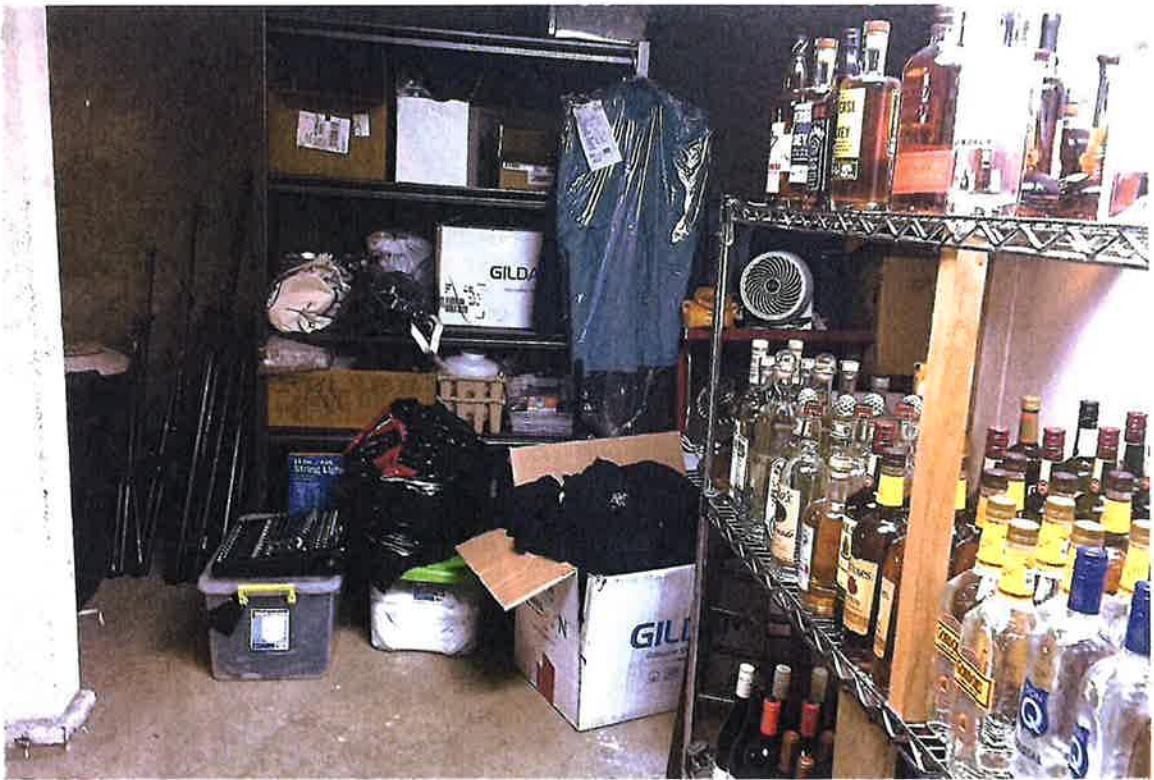
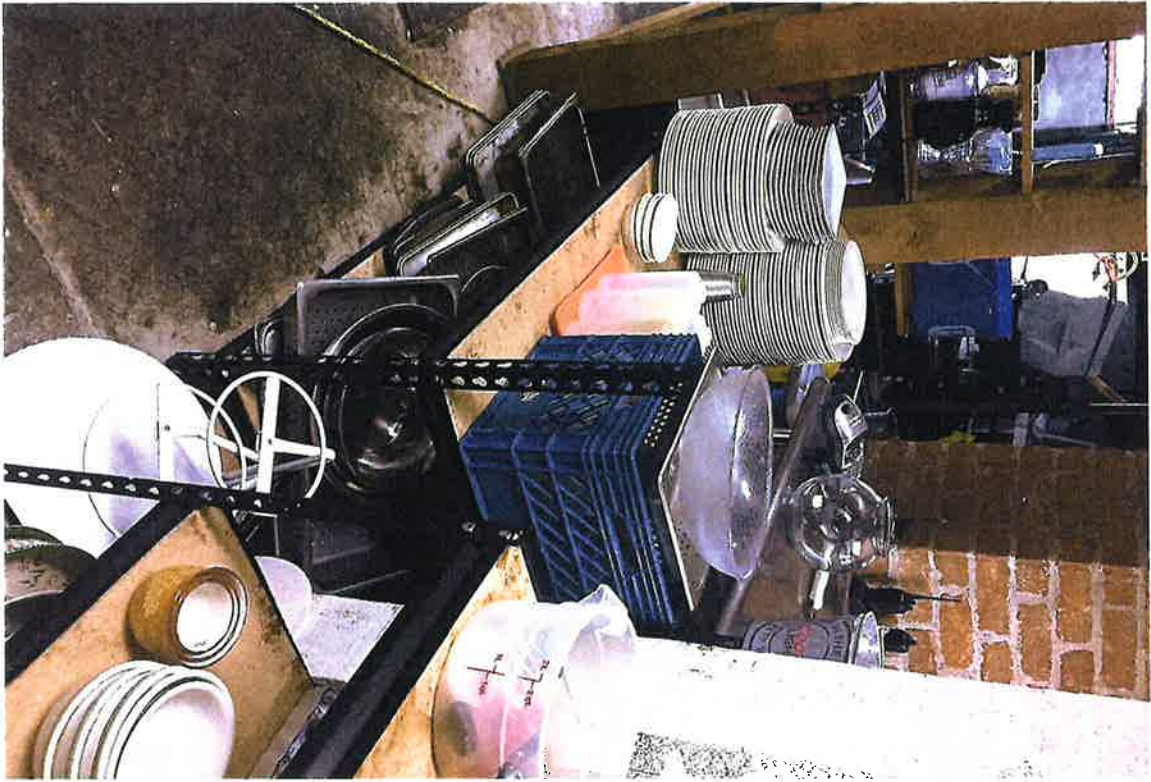






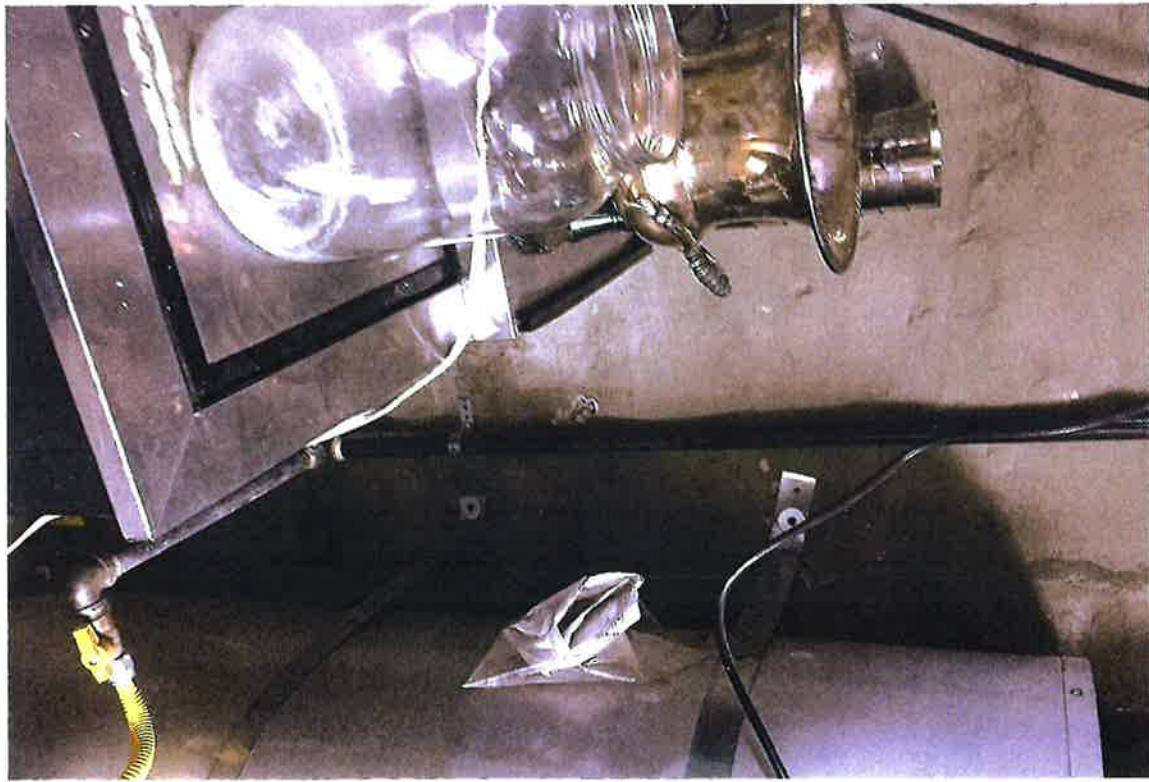


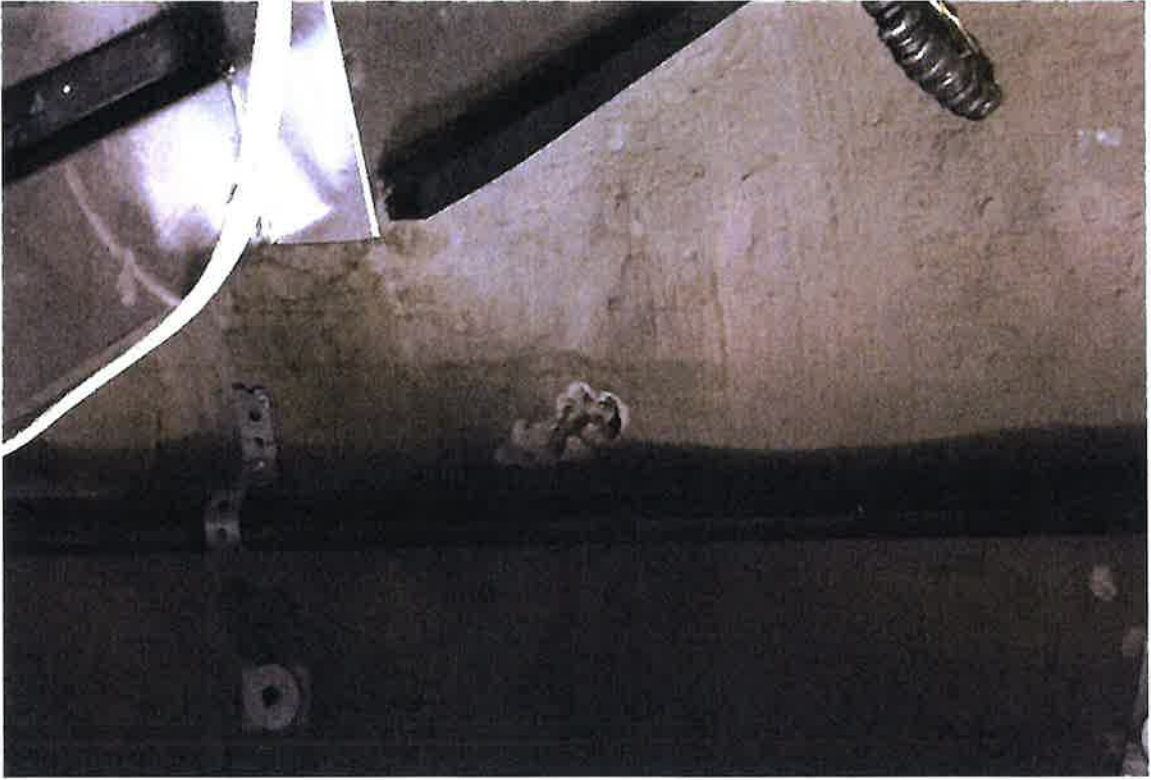




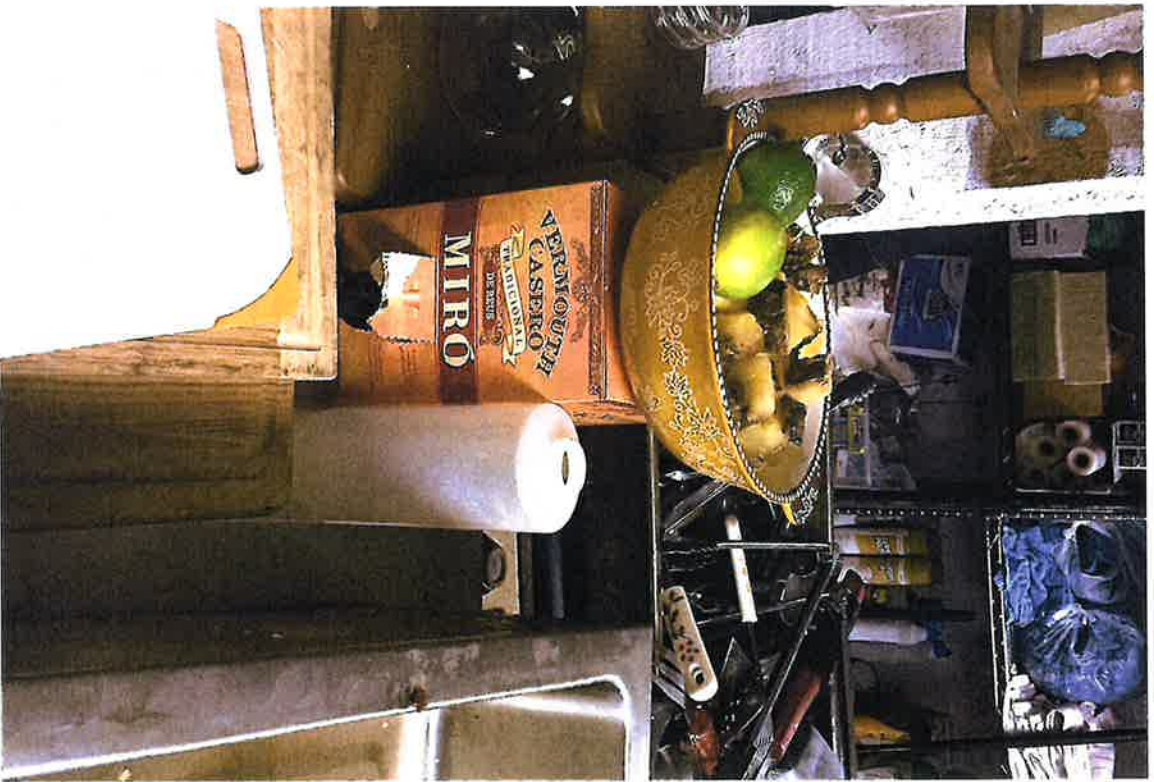




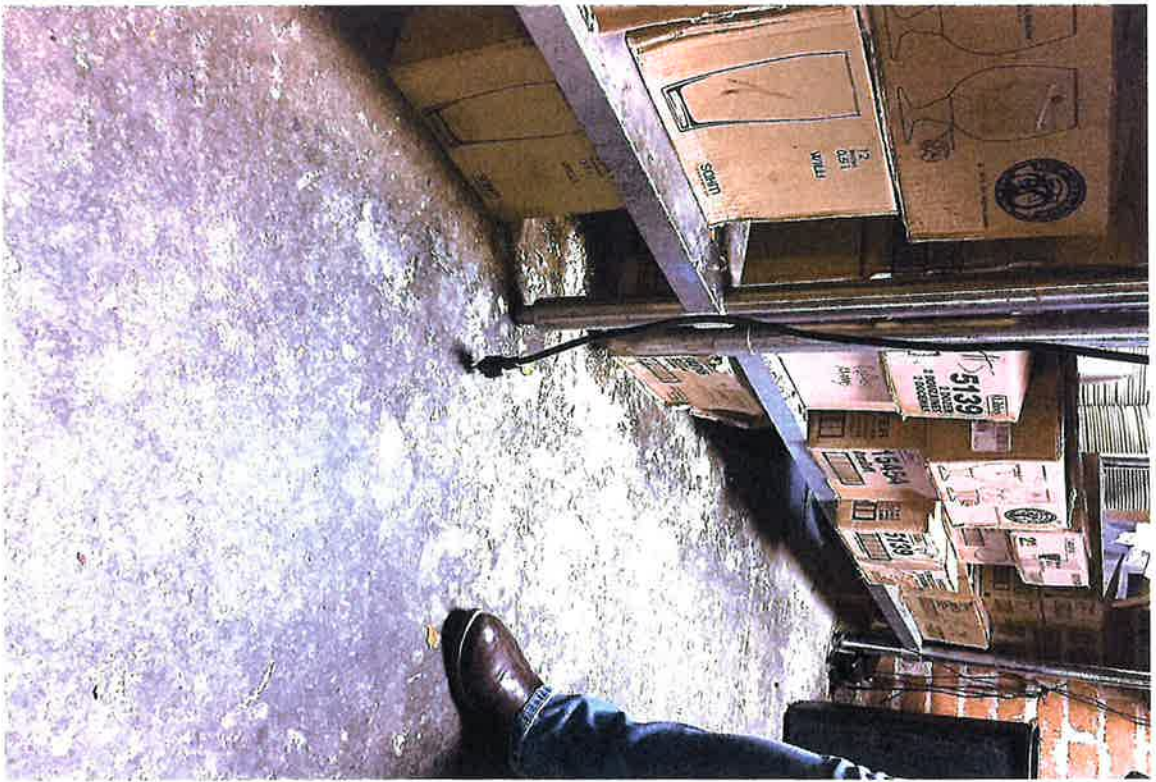




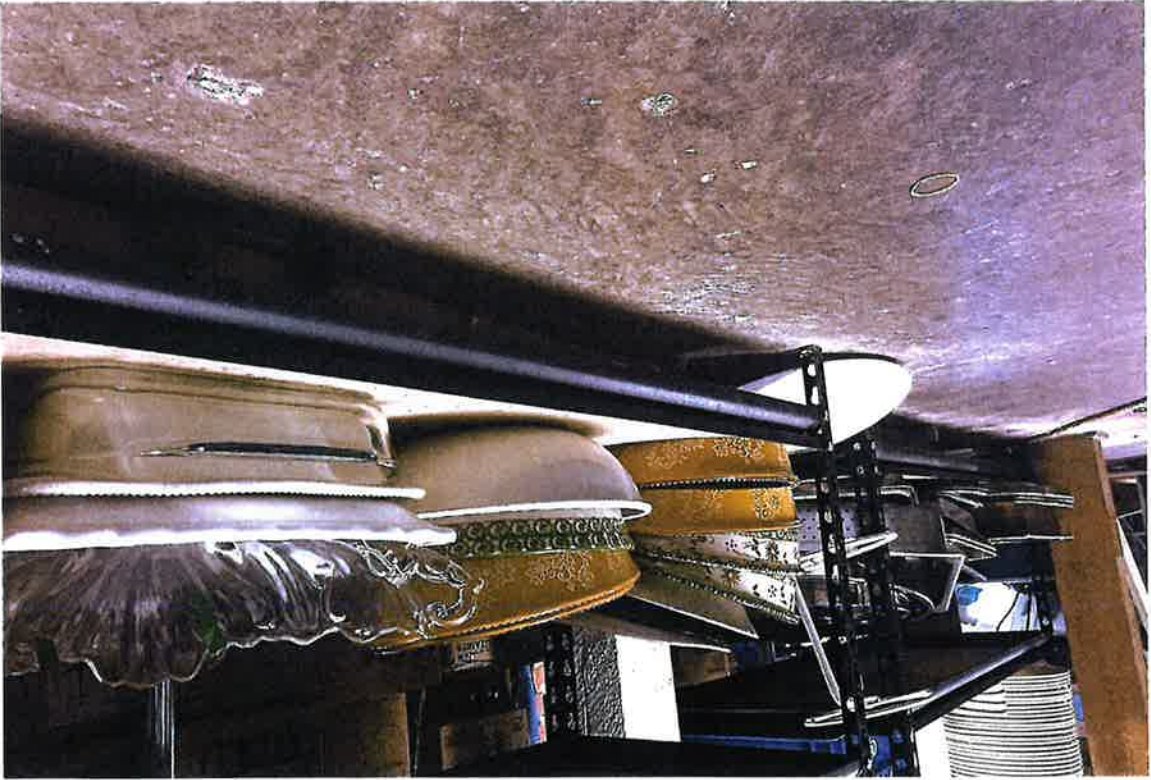












**WASHOE COUNTY
HEALTH DISTRICT**
ENHANCING QUALITY OF LIFE

WASHOE COUNTY HEALTH DISTRICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • P.O. Box 11130 • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.washoecounty.us/health

0
No. of Critical Risk
Factor/Intervention violations

**FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT**

Facility Status:
 Pass
 Conditional Pass
 Closed

DBA/Name: PIGNIC PUB & PATIO		Risk Category: 3	Type: Restaurant	Date: 3/14/2017
Address: 235 FLINT ST		City/Zip: RENO		Permit #: F140409
Owner/Operator: PIGNIC PUB & PATIO INC	Person in Charge: Ryan Goldhammer			Phone #: 376-1948
Hours of Operation: 3p-2a	Area NO: 21	Inspection Type: Routine Reinspection w/o Fee	Time In: 3:30PM	Time out: 4:30PM
Certified Food Protection Manager: Not available	Exam Provider:	Certification #:	Date Expired:	

Any item marked "OUT" on this inspection report is a NOTICE OF VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.

Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com.

Risk Factor Interventions						
Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation						
Compliance Status		COS	R	Compliance Status	COS	R
Supervision			15a	After being sold or served to a consumer, food is not reserved		
1	Demonstration of Knowledge/Active Managerial Control			Employee Health		
Employee Health			15b	Discarding or reconditioning unsafe, adulterated, or contaminated Food		
2	Communicable Diseases: Knowledge, responsibilities, reporting			PHF/TCS Foods		
3	Communicable Diseases: Proper use of restriction/exclusion			16	Food cooked to proper final cook temperature	
Good Hygienic Practices			17	Proper reheating procedures for hot holding		
4	Proper eating, tasting, drinking or tobacco use			18	Proper cooling time and temperatures	
5	No discharge from eyes, nose, and mouth			19	Proper hot holding temperatures	
Control of Hands as a Vehicle of Contamination			20	Proper cold holding temperatures		
6	Hands clean and properly washed			21a	Proper date marking and disposition	
7	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed			21b	Time as a public health control: written procedures and records	
8a	Handwashing sinks accessible; conveniently located			Consumer Advisory		
8b	Handwashing sinks supplied			22	Consumer advisory provided if required	
Approved Sources			Highly Susceptible Populations			
9a	Food obtained from approved source			23	Pasteurized food used; prohibited foods not offered	
9b	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish			Food/Color Additives and Toxic Substances		
9c	Game animals and wild mushrooms approved by regulatory authority			24	Food additives; approved and properly used	
10	Food received at proper temperature			25a	Poisonous or toxic chemicals properly identified, stored, and used	
11	Food in good condition, safe, and unadulterated			25b	Poisonous or toxic materials held for retail sale properly stored	
12a	Required Records: parasite destruction			Conformance with Approved Procedures		
12b	Required Records: Shellstock tags maintained for 90 days in chronological order			26	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan	
Food Protection from Contamination			Equipment and Facilities			
13a	Separating raw animal foods from raw or cooked RTE foods			27	Insects, rodents and animals not present/outer opening protected	
13b	Separating raw animal foods from each other during storage, preparation, holding, and display			28	Warewashing equipment installed, maintained, and used; proper sanitization	
13c	Food protected from environmental contamination			29	Hot and cold water available; approved source	
14	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination			30	Sewage and wastewater properly disposed; availability of toilet facilities	

Approved Retail Practices

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food				43	Single-service / single-use articles: properly stored and used		
31	Pasteurized eggs used where required			44	Slash resistant / cloth gloves used properly		
Food Temperature Control				Utensils, Equipment and Vending			
32	Proper cooling methods used; adequate equipment for temperature control			45	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
33	Plant food properly cooked for hot holding			46	Non-food contact surfaces clean		
34	Approved thawing methods used			Physical Facilities			
35	Thermometers provided and accurate			47	Plumbing installed; proper backflow devices		
Food Identification				48	Toilet facilities: properly constructed, supplied, and clean		
36	Food properly labeled; original container			49	Garbage and refuse properly disposed; facilities maintained		
Prevention of Food Contamination				50	Physical facilities installed, maintained, and clean		
37	Contamination prevented during food preparation, storage and display			51	Adequate ventilation and lighting; designated areas used		
38	Personal cleanliness						
39	Wiping cloths: properly used and stored						
40	Washing fruits and vegetables						
Proper Use of Utensils							
41	In-use utensils: properly stored						
42	Utensils, equipment and linens: properly stored and used						

Comments:

Basement cleaned- most extra "stuff", Haz chemicals, paint, and unused equipment has been removed

Must complete the following-

- Evap pan for walk in
- Light for walk in, plug/ patch all holes in walk in unit
- Tray the sewer/ floor sink drain where new hand sink is to be installed
- Seal concrete floor in food storage and equip storage areas
- Install hand sink, complete drywall work and install FRP or other surface
- Re locate chest freezer and have smooth surface behind as discussed

Temperatures Observed: Item/Location/Temperature

Observations and Corrective Actions:

Item # Violation

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 448.895)

Re-Inspection Date (on or after): March 23, 2017- All items above must be corrected as discussed

Environmental Health Specialist: Ellen Messinger-Patton

Received By:

Pignic - FKC409 - Reinspect 1

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE	WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health	No. of Critical Risk Factor/Intervention Violations: _____
	FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT	

DBA/Name: <i>Pignic Pk. Patio</i>	Risk Category: <i>3</i>	Type: <i>Rest</i>	Date: <i>3/14/2017</i>
Address: <i>235 Flind St</i>	City/Zip: <i>Reno</i>	Permit #: <i>FKC409</i>	
Owner/Operator: <i>Pignic Pk. Patio Inc</i>	Person In Charge: <i>Ryan Goldhammer</i>	Phone #: <i>376-1948</i>	
Hours of Operation: <i>3p-2a</i>	Area NO: <i>21</i>	Inspection Type: <i>Reinspect 1</i>	Time In: <i>3:30p</i>
Certified Food Protection Manager: <i>Not available</i>	Exam Provider: _____	Certification #: _____	Time Out: <i>4:30p</i>

Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Critical violations are items that are more likely to directly contribute to foodborne illness.

Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com

Compliance Status					
#	IN	NA	NO	OUT Critical	OUT Non Critical
Risk Factor Interventions					
Supervision					
1					
Employee Health					
2					
3					
Good Hygienic Practices					
4					
5					
Control of Hands as a Vehicle of Contamination					
6					
7					
8a					
8b					
Approved Sources					
9a					
9b					
9c					
10					
11					
12a					
12b					
Food Protection from Contamination					
13a					
13b					
13c					
14					
15a					
15b					
PHF/TCS Foods					
16					
17					
18					
19					
20					
21a					
21b					
Consumer Advisory					
22					
Highly Susceptible Populations					
23					

Compliance Status					
#	IN	NA	NO	OUT Critical	OUT Non Critical
Food/Color Additives and Toxic Substances					
24					
25a					
25b					
Conformance with Approved Procedures					
26					
Equipment and Facilities					
27					
28					
29					
30					
Approved Retail Practices					
Safe Food					
31					
Food Temperature Control					
32					
33					
34					
35					
Food Identification					
36					
Prevention of Food Contamination					
37					
38					
39					
40					
Proper Use of Utensils					
41					
42					
43					
44					
Utensils, Equipment and Vending					
45					
46					
Physical Facilities					
47					
48					
49					
50					
51					

Key: IN = In Compliance ; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Temperatures Observed: Item / Location / Temperature

Observations and Corrective Actions:
 Basement cleaned - most extra "stuff", Haz chemicals, paint, + un used equipment has been removed.
 - must complete the following - Evap pan for walk-in
 - Lights for walk-in, Plug/patch all holes in walk-in unit
 - Tray the sewer/floor sink drain where New Hand sink is to be installed
 - seal concrete floor in food storage + Equip. storage areas
 - Install Hand sink, complete Drywall work + install FRP or other surface
 - re-locate chest freezer + have smooth surface behind as discussed

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): *March 23, 2017* - All Items Above must be corrected As Discussed

Environmental Health Specialist: *[Signature]* 759
 Received By: *[Signature]*

ORIGINAL - FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW - HEALTH DISTRICT

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE	WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • P.O. Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health	0 No. of Critical Risk Factor/Intervention violations
	FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT	Facility Status: <input type="checkbox"/> Pass <input type="checkbox"/> Conditional Pass <input checked="" type="checkbox"/> Closed

DBA/Name: PIGNIC PUB & PATIO		Risk Category: 3	Type: Restaurant	Date: 3/27/2017
Address: 235 FLINT ST		City/Zip: RENO	Permit #: F140409	
Owner/Operator: PIGNIC PUB & PATIO INC	Person in Charge: Ryan Goldhammer		Phone #: 376-1948	
Hours of Operation: 3p-2a	Area NO: 21	Inspection Type: Routine Reinspection w/ Fee	Time In: 3:30PM	Time out: 4:45PM
Certified Food Protection Manager: Not available	Exam Provider: Not available	Certification #: Not available	Date Expired: Not available	
Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.				
Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com.				

Risk Factor Interventions									
Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation									
Compliance Status			COS	R	Compliance Status		COS	R	
Supervision						15a	After being sold or served to a consumer, food is not reserved		
1	OUT	Demonstration of Knowledge/Active Managerial Control		X	15b	Discarding or reconditioning unsafe, adulterated, or contaminated Food			
Employee Health						PHF/TCS Foods			
2		Communicable Diseases: Knowledge, responsibilities, reporting			16	Food cooked to proper final cook temperature			
3		Communicable Diseases: Proper use of restriction/exclusion			17	Proper reheating procedures for hot holding			
Good Hygienic Practices						18	Proper cooling time and temperatures		
4		Proper eating, tasting, drinking or tobacco use			19	Proper hot holding temperatures			
5		No discharge from eyes, nose, and mouth			20	Proper cold holding temperatures			
Control of Hands as a Vehicle of Contamination						21a	Proper date marking and disposition		
6		Hands clean and properly washed			21b	Time as a public health control: written procedures and records			
7		No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed			Consumer Advisory				
8a	OUT	Handwashing sinks accessible; conveniently located		X	22	Consumer advisory provided if required			
8b	OUT	Handwashing sinks supplied			Highly Susceptible Populations				
Approved Sources						23	Pasteurized food used; prohibited foods not offered		
9a		Food obtained from approved source			Food/Color Additives and Toxic Substances				
9b		Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish			24	Food additives; approved and properly used			
9c		Game animals and wild mushrooms approved by regulatory authority			25a	Poisonous or toxic chemicals properly identified, stored, and used			
10		Food received at proper temperature			25b	Poisonous or toxic materials held for retail sale properly stored			
11		Food in good condition, safe, and unadulterated			Conformance with Approved Procedures				
12a		Required Records: parasite destruction			26	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan			
12b		Required Records: Shellstock tags maintained for 90 days in chronological order			Equipment and Facilities				
Food Protection from Contamination						27	Insects, rodents and animals not present/outer opening protected		
13a		Separating raw animal foods from raw or cooked RTE foods			28	Warewashing equipment installed, maintained, and used; proper sanitization			
13b		Separating raw animal foods from each other during storage, preparation, holding, and display			29	Hot and cold water available; approved source			
13c		Food protected from environmental contamination			30	Sewage and wastewater properly disposed; availability of toilet facilities			
14		Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination							

Approved Retail Practices											
Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation											
Compliance Status				COS	R	Compliance Status				COS	R
Safe Food											
31		Pasteurized eggs used where required				43		Single-service / single-use articles: properly stored and used			
Food Temperature Control											
32		Proper cooling methods used; adequate equipment for temperature control				44		Slash resistant / cloth gloves used properly			
33		Plant food properly cooked for hot holding				Utensils, Equipment and Vending					
34		Approved thawing methods used				45	OUT	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		X	
35		Thermometers provided and accurate				46	OUT	Non-food contact surfaces clean		X	
Food Identification											
36		Food properly labeled; original container				Physical Facilities					
Prevention of Food Contamination											
37	OUT	Contamination prevented during food preparation, storage and display			X	47	OUT	Plumbing installed; proper backflow devices		X	
38		Personal cleanliness				48		Toilet facilities: properly constructed, supplied, and clean			
39		Wiping cloths: properly used and stored				49		Garbage and refuse properly disposed; facilities maintained			
40		Washing fruits and vegetables				50	OUT	Physical facilities installed, maintained, and clean		X	
Proper Use of Utensils											
41		In-use utensils: properly stored				51	OUT	Adequate ventilation and lighting; designated areas used		X	
42	OUT	Utensils, equipment and linens: properly stored and used			X						

Comments:

Permit is suspended until further notice. Facility may not prepare any food, wash any dishes, or perform any permitted activities in downstairs kitchen until permit is reinstated. Operating without a permit is unlawful and may result in criminal misdemeanor citation. Facility must call WCHD for inspection in order for permit to be reinstated.

The following construction items must be resolved:

- Base coving must be installed to deny pest entry ✓
- Evaporation pan for walk-in cooler must be repaired so it does not leak and hose should be situated so its not submerged ✓
- Interior light in walk-in must be repaired/replaced ✓
- Walls must be smooth, sealed, and easily cleanable with FRP or pain ✓
- Fix and/or seal all holes in walk-in ✓
- All concrete in kitchen/ washing/ prep/ storage areas must be sealed and non-porous ✓
- All walls where chest freezer is to move to must be smooth, sealed, and easily cleanable and have base coving ✓
- Silicone (or smooth and seal) catch tray under pipe to ceiling ✓
- All nonessential items must be removed (including kitchen prep items that facility has no operational use for) ✓

Facility must post CFPM certificate in facility.

Serving utensils and clean items must be stored in a way that they are not contaminated during storage.

Kitchen must be cleaned on a regular schedule once all construction is done and operational.

Training plan and SOPs must be established for cleaning, open and close, etc.

Facility is required to submit an operational plan for outdoor BBQ (and pay all applicable fees) if wishes to cook for customers outside.

This inspection, and all future inspections, will be charged.

Temperatures Observed: Item/Location/Temperature

Observations and Corrective Actions:

Item #	Violation
1	
8a	✓ 8a+8b- Handsink is not connected to water or drain. Handsink must be functional with hot and cold running water, paper towels, and pump hand soap prior to permit re-instatement.
8b	
37	
42	
45	
46	
47	

50

51

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): Call for inspection (give 24hours notice)

Environmental Health Specialist: Ellen Messinger-Patton

Received By:

FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT

DBA/Name: Risk Category Type: Address: 235 Flint St	Pagan Pub + Patis LLC	City/Zip: Reno	Date: 3/27/2017 Permit #: 7140409
Person in Charge:	Ryan Goldhammer		

Observations and Corrective Actions Continued:

Per 86 - Hand sink is not connected to water or drain. Hand sink must be functional with hot and cold running water, paper towels, and pump hand soap prior to permit re-instatement.

The following construction items must be resolved:

- Base covering must be installed to every post entry
- Evaporated pan for walk-in cooler must be repaired so it does not leak and hose should be situated so its not submerged
- Interior light in walk-in must be repaired/replaced
- Walls must be smooth, sealed, and easily cleanable with FRP or paint
- Fix and/or seal all holes in walk-in
- All concrete in kitchen/washing/prep/storage areas must be sealed and non-porous
- All walls where chest freezer is to move to must be smooth, sealed, and easily cleanable and have base covering
- Silicone (or smooth and seal) catch tray under pipe to ceiling
- All non-essential items must be removed (including kitchen prep items that facility has no operational use for)

Facility must post CFPM certificate in facility.

Serving utensils and clean items must be stored in a way that they are not contaminated during storage.

Kitchen must be cleaned on a regular schedule once all construction is done and operational.

Training plan and SOPs must be established for cleaning, open + close, etc.

Facility is required to submit an operational plan for outdoor BBQ (and prep all applicable areas) if wishes to cook for customers outside.

This inspection, and all future inspections, will be changed

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):	Call for inspection (give 24 hours notice)
Environmental Health Specialist:	Received By:

Permit F140409 Reinspect 2

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

WASHOE COUNTY HEALTH DISTRICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.washoecounty.us/health

No. of Critical Risk Factor/Intervention Violations:
4

Facility Status:
 Pass
 Conditional Pass
 Closed

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

DBA/Name: Panic Robi Pectio Risk Category: 3 Type: Rest Date: 3/27/2017
Address: 235 Flatt St City/Zip: Reno Permit #: F140409
Owner/Operator: Panic Robi Pectio LLC Person In Charge: Ryan Goldhammer Phone #: 376-1048
Hours of Operation: 3p-2a Area NO: 44F21 Inspection Type: Reinspect 2 Time In: 3:30p Time Out: 4:45p
Certified Food Protection Manager: Not available Exam Provider: not avail Certification #: not avail Date Expired: not avail

Compliance Status								
#	IN	NA	NO	OUT Critical	OUT Non Critical			
Supervision								
1					Y	Demonstration of Knowledge/Active Managerial Control	R	
Employee Health								
2						Communicable Diseases: knowledge, responsibilities, reporting	R	
3						Communicable Diseases: proper use of restriction/exclusion	R	
Good Hygienic Practices								
4						Proper eating, tasting, drinking, or tobacco use	R	COS
5						No discharge from eyes, nose, and mouth	R	COS
Control of Hands as a Vehicle of Contamination								
6						Hands clean and properly washed	R	COS
7						No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	R	COS
8a					Y	Handwashing sinks accessible; conveniently located	R	COS
8b					Y	Handwashing sinks supplied	R	COS
Approved Sources								
9a						Food obtained from approved source	R	COS
9b						Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	R	COS
9c						Game animals and wild mushrooms approved by regulatory authority	R	COS
10						Food received at proper temperature	R	COS
11						Food in good condition, safe, and unadulterated	R	COS
12a						Required Records: parasite destruction	R	
12b						Required Records: Shellstock tags maintained for 90 days in chronological order	R	
Food Protection from Contamination								
13a						Separating raw animal foods from raw or cooked RTE foods	R	COS
13b						Separating raw animal foods from each other during storage, preparation, holding, and display	R	COS
13c						Food protected from environmental contamination	R	COS
14						Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	R	COS
15a						After being sold or served to a consumer, food is not reserved	R	COS
15b						Discarding or reconditioning unsafe, adulterated, or contaminated Food	R	COS
PHF/TCS Foods								
16						Food cooked to proper final cook temperature	R	COS
17						Proper reheating procedures for hot holding		
18						Proper cooling time and temperatures	R	COS
19						Proper hot holding temperatures	R	COS
20						Proper cold holding temperatures	R	COS
21a						Proper date marking and disposition	R	COS
21b						Time as a public health control: written procedures and records	R	COS
Consumer Advisory								
22						Consumer advisory provided if required	R	COS
Highly Susceptible Populations								
23						Pasteurized foods used; prohibited foods not offered	R	COS

Compliance Status								
#	IN	NA	NO	OUT Critical	OUT Non Critical			
Food/Color Additives and Toxic Substances								
24						Food additives; approved and properly used	R	COS
25a						Poisonous or toxic chemicals properly identified, stored, and used	R	COS
25b						Poisonous or toxic materials held for retail sale properly stored	R	COS
Conformance with Approved Procedures								
26						Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan	R	COS
Equipment and Facilities								
27						Insects, rodents and animals not present/outer openings protected	R	COS
28						Warewashing equipment installed, maintained, and used; proper sanitization	R	COS
29						Hot and cold water available; approved source	R	COS
30						Sewage and wastewater properly disposed; availability of toilet facilities	R	COS
Safe Food								
31						Pasteurized eggs used where required	R	COS
Food Temperature Control								
32						Proper cooling methods used; adequate equipment for temperature control	R	COS
33						Plant food properly cooked for hot holding	R	COS
34						Approved thawing methods used	R	COS
35						Thermometers provided and accurate	R	COS
Food Identification								
36						Food properly labeled; original container	R	COS
Prevention of Food Contamination								
37					Y	Contamination prevented during food preparation, storage and display	R	COS
38						Personal cleanliness	R	COS
39						Wiping cloths: properly used and stored	R	COS
40						Washing fruits and vegetables	R	COS
Proper Use of Utensils								
41						In-use utensils: properly stored	R	COS
42					Y	Utensils, equipment and linens: properly stored, dried, and handled	R	COS
43						Single-service / single-use articles: properly stored and used	R	COS
44						Slash resistant / cloth gloves used properly	R	COS
Utensils, Equipment and Vending								
45					Y	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	R	COS
46					Y	Non-food contact surfaces clean	R	COS
Physical Facilities								
47					Y	Plumbing installed; proper backflow devices	R	COS
48						Toilet facilities: properly constructed, supplied, and clean	R	COS
49						Garbage and refuse properly disposed; facilities maintained	R	COS
50					Y	Physical facilities installed, maintained, and clean	R	COS
51					Y	Adequate ventilation and lighting; designated areas used	R	COS

Key: IN = In Compliance ; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Temperatures Observed: Item / Location / Temperature
N/A

Observations and Corrective Actions:
Permit is suspended until further notice. Facility may not prepare any food, wash any dishes, or perform any permitted activities in downstairs kitchen until permit is reinstated. Operating without a permit is unlawful and may result in criminal misdemeanor citation. Facility must call wctid for inspection in order for permit to be reinstated.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): Call for inspection (give 24 hours notice)

Environmental Health Specialist: [Signature] Received By: [Signature]

WASHOE COUNTY HEALTH DISTRICT

ENHANCING QUALITY OF LIFE

1001 East Ninth Street • P.O. Box 11130
Reno, Nevada 89520
(775) 328-2434



Public Health
Prevent. Promote. Protect.

Invoice for Reinspection

Billing Address: PIGNIC PUB & PATIO ATTN ACCOUNTS PAYABLE 235 FLINT ST RENO, NV 89501	Invoice No.: 384324	For Reinspections Dated: 03/28/2017
Owned and/or Operated by: PIGNIC PUB & PATIO INC	Invoice Date: 03/28/2017	
Facility Location: 235 FLINT ST	Permit No.: F140409	
Type of Facility: Food Permit	Total Payment Due: \$122.00	

Payment Due upon Receipt

WASHOE COUNTY HEALTH DISTRICT

ENHANCING QUALITY OF LIFE

Make check payable to Washoe County Health District
RETURN THIS PORTION WITH YOUR PAYMENT
1001 East Ninth Street • P.O. Box 11130, Reno, Nevada 89520



Public Health
Prevent. Promote. Protect.

Billing Address: PIGNIC PUB & PATIO ATTN ACCOUNTS PAYABLE 235 FLINT ST RENO, NV 89501	Owned and/or Operated by: PIGNIC PUB & PATIO INC
	Facility Location: 235 FLINT ST
	Invoice No.: 384324
	Invoice Date: 03/28/2017
Type of Facility: Food Permit	Permit No.: F140409
	Total Payment Due: \$122.00

**WASHOE COUNTY HEALTH DISTRICT
DIVISION OF ENVIRONMENTAL HEALTH SERVICES
P.O. BOX 11130 - RENO, NEVADA 89520-0027 - TELEPHONE 328-2434**

FACILITY ACTION SHEET

DATE 3/28/17

AREA NO. <u>HE21</u>	PERMIT NO. <u>F440409</u>	BUSINESS NAME <u>Panic Pub + Patio</u>	BUSINESS ADDRESS <u>235 Flint St</u>	
CITY <u>Reno</u>	ZIP CODE <u>-</u>	OWNER <u>Panic Pub + Patio LLC</u>	PERSON INTERVIEWED <u>Ryan Goldhammer</u>	TELEPHONE NO. <u>376-1948</u>
SUBTYPE <u>Rest</u>	DATE PERMIT ISSUED <u>-</u>	RISK CATEGORY <u>3</u>	ENVIRONMENTALIST NAME and CODE NO. <u>Messinger-Patten 781</u>	

- Issue New Permit
 Assess Reinspection Fee
 Closed to History
 Change of Ownership Only
 Assess Validated Complaint Fee (# of Hours _____)
 Name Change

Change of Subtype From _____ to _____
Change of Risk Category From _____ to _____
Change of Business Name From _____

To _____

Other Action _____

RECEIVED

MAR 28 2017

Washoe County Health District
Environmental Health

On Shift Grillyard Maintenance Procedures

- Sanitation buckets must be changed every 2-3 hours!!
- Remove and replace any full bus tubs
- At the beginning of shift change, check the fridge temperature (32-40 degrees fahrenheit)
- Instruct the guest that are cooking where sanitation buckets, hand sinks, fridges, bus tubs, paper towels, and trash cans are.
- Wipe down any dirty areas with a sanitation towel
- If you see any guest engaging in any unsafe food activities please instruct them how to be more food safe, and provide them with a Guest Grillyard Guide.
- Sweep up any hazards such as broken glass!
- Bring any empty, dirty or unattended glassware to the bar to be cleaned

Closing Grillyard Procedures

- Make sure all fridges are empty and clean out with hot soapy water, then a sani towel
- Scrub off all food preparation, cooking areas, and hand sinks with the hot soapy water
- Then follow over all the same surfaces with the sanitation water/ towel.
- Make sure all grills are off, empty, and scrubbed
- Empty all trashes and replace with new liners
- Bring all bus tubs, dirty dishes/ glassware and sanitation buckets are brought inside to be washed
- Put all used towels into the soiled linen bag
- Remove, empty, and clean all ash trays.
- Sweep up any hazards such as broken glass!
- Turn off the lights and kitchenettes

Guest Grillyard Guide

Some Food Safety and Cleanliness Procedures

Clean:

Keeping hands, surfaces, and utensils clean is an essential step towards avoiding the transfer of harmful bacteria to your food. We provide sanitation buckets and towels throughout the grillyard. Please use to disinfect any area that you have had raw meat, and for general cleanliness throughout the food preparation process

As always, it is important to wash hands before preparing food for consumption, but it is also essential to wash hands before and after handling raw meat and poultry to prevent the transfer of harmful bacteria. In the grillyard you will find hand sinks with antibacterial soap beside them. After thoroughly washing, please dry hands with the disposable paper towels provided.

Separate:

Keep raw meats and poultry separated from cooked food and other surfaces. Use separate utensils, plates, and cutting boards for raw and cooked foods. Discard any marinades or sauces that have come in contact with raw meat juices to avoid cross contamination.

When transferring food in a cooler to the BBQ, consider securely wrapping and separating all raw meat from other items to prevent immediate contact and to avoid raw meat juice from leaking into the cooler. You may even want to consider bringing a smaller cooler to be dedicated for holding only to-be-cooked foods.

Cook:

Cook all food to the recommended internal temperature, using a food thermometer, (provided in your Pignic grillbox) to ensure that the necessary temperature is met. It is important to use a thermometer for meats as it tends to brown quickly, leaving the insides undercooked with an appearance of being fully cooked. The USDA recommends cooking all raw beef, pork, lamb, and veal (steaks, roasts and chops) to 145°F and an allowed rest of at least three minutes before carving and consuming. Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160°F. Cook all poultry to a minimum internal temperature of 165°F.

Is it important to reheat fully cooked meats, such as the traditional hotdog? Yes! Grill to 165°F or until steaming hot.

Chill:

Basement Cleaning and Upkeep Procedures

Daily

- Check chemical levels of the dishwasher!!!!
- Make sure hand sink is clean, and stocked with anti-bacterial hand soap, and disposable paper towels
- Disinfect all prep surfaces with hot soapy water then with sanitation water and towel
- Wipe down walls with sanitation towel wherever there are splashes
- Wash all dirty dishes through dish line
- Clean out ice buckets. Store properly
- Let dishes air dry, then put away in their designated area
- Remove all floor mats
- Sweep floor ensuring to get under all shelving
- Mop floors ensuring to get under all shelving
- Empty all trash and replace with a new liner
- Clean, empty and dry dish line

Weekly

- Wash and sanitize walk-in
- Delime sinks and faucets
- Use drain cleaners, and clean floor drains
- Wash trash can interior and exterior
- Wash floor mats

Monthly

- Clean ice machine (can be done every several months)
- Wash walls and ceiling to remove any buildup
- Defrost, clean, and sanitize freezers

Grillyard Opening Procedure

- First!! Turn on all breakers and lights. This is the first step to ensure the fridges drop down to the correct temperature. (32-40 degrees fahrenheit)
- Grab one bucket full of hot soapy water and a clean towel. Grab a sanitation bucket with sani fluid and a clean towel.
- Scrub off all food preparation, cooking areas, and hand sinks with the hot soapy water
- Then follow over all the same surfaces with the sanitation water/ towel.
- Sweep grill yard, sun deck, fire pit, and garden area
- Wipe down all tables, chairs, and benches.
- Place out clean ash trays in non-food preparation or grilling area
- Provide a fresh sanitation bucket to each kitchenette/ grill area
- Provide bus tubs for dirty dishes to each grill/ kitchenette area.
- Make sure each handwashing station is clean and equipped with antibacterial handsoap, disposable paper towels, and a trashcan.
- Right before opening, check the thermometer located in each fridge to make sure it is between 32-40 degrees fahrenheit. If it is not put an out of order sign on it till it reaches the correct temperature.

OPENING / CLOSING BAR PROCEDURES

Opening

- Wipe Out and Sanitize Ice Bin.
- After 5 minutes use an approved food safe ice bucket to fill the ice bin.
- Use an ice bucket in between the 2 wells with ice for quick grab ingredients.
- Also 1 bucket for dumping ice, straws and fruit. Do not dump in hand sinks.
- Make sure there is a sanitized ice scoop for chip ice in ice bin.
- Use tongs to pull large format cubes from freezer storage. Put in clean metal six pan. Insert into ice in ice bin. Use small tongs for serving.
- Wash and cut fruit for garnishing using sanitized bar knife and cutting board. Use sanitized garnish jars. Have small tongs for serving garnishes.
- Pull Juices and Simple syrup, from Fridge wipe down and put on ice in the side rails in ice bin.
- Prime Dishwasher for 30 seconds or till no air bubbles are present. Run dishwasher, test liquid with test strip. Looking for dark purple.
- Frequently wash hands in between handling drinks and dirty dishes.

Closing:

- Pour Piping Hot Water down all drains including draft tray.
- Wipe down and sanitize all surfaces. Including beer tap spouts.
- Put caps over tap spouts.
- Burn Ice in ice bin with hot water. Cover with side rail containers.
- Fill one rail container with soda water. Pull spout of guns and soak.
- Empty all trashes and re bag cans.
- Wrap all fruit bowls and jars in saran wrap and put in refrigerator.
- Wipe down bottles.
- Sanitize all bar mats, tools, cutting board, etc in glass sanitizer. Then set out to air dry.
- Drain dishwasher, pull plug and leave door open.
- Put up bar stools.

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ENVIRONMENTAL HEALTH SERVICES DIVISION
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Telephone (775) 328-2434 • Fax (775) 328-6176
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0
No. of Critical Risk
Factor/Intervention violations

**FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT**

Facility Status:
 Pass
 Conditional Pass
 Closed

DBA/Name: PIGNIC PUB & PATIO		Risk Category: 3	Type: Restaurant	Date: 4/14/2017
Address: 235 FLINT ST		City/Zip: RENO		Permit #: F140409
Owner/Operator: PIGNIC PUB & PATIO INC	Person in Charge: Ryan Goldhammer			Phone #: 376-1948
Hours of Operation: 3p-2a	Area NO: 21	Inspection Type: Routine Reinspection w/ Fee	Time In: 3:00PM	Time out: 4:00PM
Certified Food Protection Manager: Not available	Exam Provider: N/A	Certification #: N/A		Date Expired: N/A
Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.				
Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com.				

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				PHF/TCS Foods			
1	Demonstration of Knowledge/Active Managerial Control			15a	After being sold or served to a consumer, food is not reserved		
Employee Health				15b	Discarding or reconditioning unsafe, adulterated, or contaminated Food		
2	Communicable Diseases: Knowledge, responsibilities, reporting			PHF/TCS Foods			
3	Communicable Diseases: Proper use of restriction/exclusion			16	Food cooked to proper final cook temperature		
Good Hygienic Practices				17	Proper reheating procedures for hot holding		
4	Proper eating, tasting, drinking or tobacco use			18	Proper cooling time and temperatures		
5	No discharge from eyes, nose, and mouth			19	Proper hot holding temperatures		
Control of Hands as a Vehicle of Contamination				20	Proper cold holding temperatures		
6	Hands clean and properly washed			21a	Proper date marking and disposition		
7	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed			21b	Time as a public health control: written procedures and records		
8a	Handwashing sinks accessible; conveniently located			Consumer Advisory			
8b	OUT Handwashing sinks supplied		X	22	Consumer advisory provided if required		
Approved Sources				Highly Susceptible Populations			
9a	Food obtained from approved source			23	Pasteurized food used; prohibited foods not offered		
9b	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish			Food/Color Additives and Toxic Substances			
9c	Game animals and wild mushrooms approved by regulatory authority			24	Food additives; approved and properly used		
10	Food received at proper temperature			25a	Poisonous or toxic chemicals properly identified, stored, and used		
11	Food in good condition, safe, and unadulterated			25b	Poisonous or toxic materials held for retail sale properly stored		
12a	Required Records: parasite destruction			Conformance with Approved Procedures			
12b	Required Records: Shellstock tags maintained for 90 days in chronological order			26	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan		
Food Protection from Contamination				Equipment and Facilities			
13a	Separating raw animal foods from raw or cooked RTE foods			27	OUT Insects, rodents and animals not present/outer opening protected		X
13b	Separating raw animal foods from each other during storage, preparation, holding, and display			28	Warewashing equipment installed, maintained, and used; proper sanitization		
13c	Food protected from environmental contamination			29	Hot and cold water available; approved source		
14	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination			30	Sewage and wastewater properly disposed; availability of toilet facilities		

Approved Retail Practices								
Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation								
Compliance Status			COS	R	Compliance Status		COS	R
Safe Food					43	Single-service / single-use articles: properly stored and used		
31		Pasteurized eggs used where required			44	Slash resistant / cloth gloves used properly		
Food Temperature Control					Utensils, Equipment and Vending			
32		Proper cooling methods used; adequate equipment for temperature control			45	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
33		Plant food properly cooked for hot holding			46	Non-food contact surfaces clean		
34		Approved thawing methods used			Physical Facilities			
35		Thermometers provided and accurate			47	Plumbing installed; proper backflow devices		
Food Identification					48	Toilet facilities: properly constructed, supplied, and clean		
36		Food properly labeled; original container			49	Garbage and refuse properly disposed; facilities maintained		
Prevention of Food Contamination					50	Physical facilities installed, maintained, and clean		X
37	OUT	Contamination prevented during food preparation, storage and display		X	51	Adequate ventilation and lighting; designated areas used		
38		Personal cleanliness						
39		Wiping cloths: properly used and stored						
40		Washing fruits and vegetables						
Proper Use of Utensils								
41		In-use utensils: properly stored						
42		Utensils, equipment and linens: properly stored and used						

Comments:

Permit to operate is re-instated.

Discontinue using charcuterie boards that are too large to wash in dishwasher without using a food-safe barrier such as parchment paper or butcher paper.

Send employee and facility SOPs to WCHD for review. Facility must pay operation plan review fee and submit BBQ plan to WCHD for approval. Do not cook outdoor BBQ food for service until plan is approved.

CFPM certificate MUST be posted in facility.

Temperatures Observed: Item/Location/Temperature

Observations and Corrective Actions:

Item #	Violation
8b	Supply handsink with pump soap and disposable paper towels to facilitate proper handwashing. Soap dispenser COS, install paper towels.
27	Cover hole in floor of stock room area with mesh or grate to deny pest entry.
37	Thoroughly clean interior of walk-in cooler- observed several dropped fruits and broken bottles on ground. Clean and maintain to prevent cross-contamination.
50	Some small holes observed in walk in cooler walls- seal and make smooth, sealed, easily cleanable, and durable. Affix coving behind freezer to FRP and make smooth.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.896)

Re-Inspection Date (on or after): 7 days (4/20/2017)

Environmental Health Specialist: Ellen Messinger-Patton

Received By:

**FOOD ESTABLISHMENT OFFICIAL
 INSPECTION REPORT NOTES**

Facility Status:
 Pass
 Conditional Pass
 Closed

DBA/Name: Risk Category Type: Address: Person In Charge:	Picnic Pub + Patio 235 4th St Ripon Grelalhammer	City/Zip: Reno, NV	Date: 4/13/17 Permit #: F14209
--	--	-----------------------	---

Observations and Corrective Actions Continued:

27. Cover hole in floor of stock room corner with mesh or grate to allow pest entry.

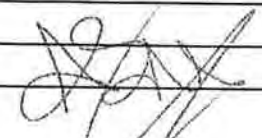
50. Some small holes observed in walk in cooler walls - seal and make smooth sealed, easily cleanable, and durable.
 Affix covering behind breezer to FIP and make smooth.

Discontinue using characteria boards that are too large to wash in dishwasher without using a hot-soak sanitizer such as parchment paper or butcher paper.

Send employee and facility SOPs to WCHD for review. Facility must pay operational ~~review~~ plan review fee and submit BPO plan to WCHD for approval. Do not cook outdoor BPO food for service until plan is approved.

CFRM next to license MUST be posted in facility.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):	7 days (4/20/17)
Environmental Health Specialist:	Elisabeth 784/1649 WCHD 759
Received By:	

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

No. of Critical Risk Factor/Intervention Violations:
0

Facility Status:
 Pass
 Conditional Pass
 Closed

DBA/Name: <u>Pignio Pk. Pizzeria</u>	Risk Category: <u>3</u>	Type: <u>Rest</u>	Date: <u>4/13/17</u>
Address: <u>335 Flint St</u>	City/Zip: <u>Reno</u>	Permit #: <u>E140409</u>	
Owner/Operator: <u>Pignio Pk. Pizzeria Inc</u>	Person In Charge: <u>Ryan Goldhammer</u>	Phone #: <u>376-1948</u>	
Hours of Operation: <u>3p-2a</u>	Area NO: <u>21</u>	Inspection Type: <u>Reinspect w/fee</u>	Time In: <u>3:00p</u>
Certified Food Protection Manager: <u>Dot ...</u>	Exam Provider: <u>N/A</u>	Certification #: <u>N/A</u>	Date Expired: <u>N/A</u>

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Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com

Compliance Status					
#	IN	NA	NO	OUT Critical	OUT Non Critical
Supervision					
1					
Demonstration of Knowledge/Active Managerial Control					
Employee Health					
2					
Communicable Diseases: knowledge, responsibilities, reporting					
3					
Communicable Diseases: proper use of restriction/exclusion					
Good Hygienic Practices					
4					
Proper eating, tasting, drinking, or tobacco use					
5					
No discharge from eyes, nose, and mouth					
Control of Hands as a Vehicle of Contamination					
6					
Hands clean and properly washed					
7					
No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed					
8a					
Handwashing sinks accessible; conveniently located					
8b				X	
Handwashing sinks supplied					
Approved Sources					
9a					
Food obtained from approved source					
9b					
Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish					
9c					
Game animals and wild mushrooms approved by regulatory authority					
10					
Food received at proper temperature					
11					
Food in good condition, safe, and unadulterated					
12a					
Required Records: parasite destruction					
12b					
Required Records: Shellstock tags maintained for 90 days in chronological order					
Food Protection from Contamination					
13a					
Separating raw animal foods from raw or cooked RTE foods					
13b					
Separating raw animal foods from each other during storage, preparation, holding, and display					
13c					
Food protected from environmental contamination					
14					
Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination					
15a					
After being sold or served to a consumer, food is not reserved					
15b					
Discarding or reconditioning unsafe, adulterated, or contaminated Food					
RHF/TCS Foods					
16					
Food cooked to proper final cook temperature					
17					
Proper reheating procedures for hot holding					
18					
Proper cooling time and temperatures					
19					
Proper hot holding temperatures					
20					
Proper cold holding temperatures					
21a					
Proper date marking and disposition					
21b					
Time as a public health control: written procedures and records					
Consumer Advisory					
22					
Consumer advisory provided if required					
Highly Susceptible Populations					
23					
Pasteurized foods used; prohibited foods not offered					

Compliance Status					
#	IN	NA	NO	OUT Critical	OUT Non Critical
Food/Color Additives and Toxic Substances					
24					
Food additives; approved and properly used					
25a					
Poisonous or toxic chemicals properly identified, stored, and used					
25b					
Poisonous or toxic materials held for retail sale properly stored					
Conformance with Approved Procedures					
26					
Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan					
Equipment and Facilities					
27					
Insects, rodents and animals not present/outer openings protected					
28					
Warewashing equipment installed, maintained, and used; proper sanitization					
29					
Hot and cold water available; approved source					
30					
Sewage and wastewater properly disposed; availability of toilet facilities					
Safe Food					
31					
Pasteurized eggs used where required					
Food Temperature Control					
32					
Proper cooling methods used; adequate equipment for temperature control					
33					
Plant food properly cooked for hot holding					
34					
Approved thawing methods used					
35					
Thermometers provided and accurate					
Food Identification					
36					
Food properly labeled; original container					
Prevention of Food Contamination					
37					
Contamination prevented during food preparation, storage and display					
38					
Personal cleanliness					
39					
Wiping cloths; properly used and stored					
40					
Washing fruits and vegetables					
Proper Use of Utensils					
41					
In-use utensils; properly stored					
42					
Utensils, equipment and linens; properly stored, dried, and handled					
43					
Single-service / single-use articles; properly stored and used					
44					
Slash resistant / cloth gloves used properly					
Utensils, Equipment and Vending					
45					
Food and non-food contact surfaces cleanable, properly designed, constructed, and used					
46					
Non-food contact surfaces clean					
Physical Facilities					
47					
Plumbing installed; proper backflow devices					
48					
Toilet facilities; properly constructed, supplied, and clean					
49					
Garbage and refuse properly disposed; facilities maintained					
50					
Physical facilities installed, maintained, and clean					
51					
Adequate ventilation and lighting; designated areas used					

Key: IN = In Compliance ; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Temperatures Observed: Item / Location / Temperature

Observations and Corrective Actions:
 Permit to operate is reinstated.
 8b Supply hand sink with pump soap and disposable paper towels to facilitate proper handwashing. Soap dispenser ~~not~~ install paper towels.
 37- Thoroughly clean interior of walk in cooler + observed several dropped fruits and broken bottles on ground. Clean and maintain to prevent cross-contamination.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): 7 days (4/29/17)

Environmental Health Specialist: [Signature] Received By: [Signature]

ORIGINAL - FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW - HEALTH DISTRICT

WASHOE COUNTY HEALTH DISTRICT

ENHANCING QUALITY OF LIFE

1001 East Ninth Street • P.O. Box 11130
Reno, Nevada 89520
(775) 328-2434



Public Health
Prevent. Promote. Protect.

Invoice for Reinspection

Billing Address: PIGNIC PUB & PATIO ATTN ACCOUNTS PAYABLE 235 FLINT ST RENO, NV 89501	Invoice No.: 386643	For Reinspections Dated: 04/13/2017
Owned and/or Operated by: PIGNIC PUB & PATIO INC	Invoice Date: 04/18/2017	
Facility Location: 235 FLINT ST	Permit No.: F140409	
Type of Facility: Food Permit	Total Payment Due: \$122.00	

Payment Due upon Receipt

WASHOE COUNTY HEALTH DISTRICT

ENHANCING QUALITY OF LIFE

Make check payable to Washoe County Health District
RETURN THIS PORTION WITH YOUR PAYMENT
1001 East Ninth Street • P.O. Box 11130, Reno, Nevada 89520



Public Health
Prevent. Promote. Protect.

Billing Address: PIGNIC PUB & PATIO ATTN ACCOUNTS PAYABLE 235 FLINT ST RENO, NV 89501	Owned and/or Operated by: PIGNIC PUB & PATIO INC
	Facility Location: 235 FLINT ST
	Invoice No.: 386643
	Invoice Date: 04/18/2017
Type of Facility: Food Permit	Permit No.: F140409
	Total Payment Due: \$122.00

**WASHOE COUNTY HEALTH DISTRICT
DIVISION OF ENVIRONMENTAL HEALTH SERVICES
P.O. BOX 11130 - RENO, NEVADA 89520-0027 - TELEPHONE 328-2434**

FACILITY ACTION SHEET

DATE 4/13/17

AREA NO. <u>WF 21</u>	PERMIT NO. <u>FK40409</u>	BUSINESS NAME <u>Panic Pub + Radio</u>	BUSINESS ADDRESS <u>235 Flint St</u>	
CITY <u>Reno</u>	ZIP CODE <u>89601</u>	OWNER <u>Panic Pub Radio Inc</u>	PERSON INTERVIEWED <u>Ryan Godhammer</u>	TELEPHONE NO. <u>376-1948</u>
SUBTYPE <u>Regt</u>	DATE PERMIT ISSUED <u>—</u>	RISK CATEGORY <u>3</u>	ENVIRONMENTALIST NAME and CODE NO. <u>Messinger - Patton 489</u>	

- Issue New Permit
 Assess Reinspection Fee
 Closed to History
 Change of Ownership Only
 Assess Validated Complaint Fee (# of Hours _____)
 Name Change

Change of Subtype From _____ to _____

Change of Risk Category From _____ to _____

Change of Business Name From _____

To _____

Other Action _____

RECEIVED
APR 18 2017
Washoe County Health District
Environmental Health

**WASHOE COUNTY
HEALTH DISTRICT**
ENHANCING QUALITY OF LIFE

**WASHOE COUNTY HEALTH DISTRICT
ENVIRONMENTAL HEALTH SERVICES DIVISION**
1001 East Ninth Street • P.O. Box 11130 • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.washoecounty.us/health

0
No. of Critical Risk
Factor/Intervention violations

**FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT**

Facility Status:
 Pass
 Conditional Pass
 Closed

DBA/Name: PIGNIC PUB & PATIO		Risk Category: 3	Type: Restaurant	Date: 10/8/2017
Address: 235 FLINT ST		City/Zip: RENO		Permit #: F140409
Owner/Operator: PIGNIC PUB & PATIO INC	Person in Charge: Ryan Goldhammer			Phone #: 775-232-787
Hours of Operation: 3 pm - 12 am	Area NO: 21	Inspection Type: Routine Reinspection w/o Fee	Time In: 2:00PM	Time out: 2:45PM
Certified Food Protection Manager:	Exam Provider:	Certification #:		Date Expired:

Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.

Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				15a	After being sold or served to a consumer, food is not reserved		
1	Demonstration of Knowledge/Active Managerial Control			15b	Discarding or reconditioning unsafe, adulterated, or contaminated Food		
Employee Health				PHF/TCS Foods			
2	Communicable Diseases: Knowledge, responsibilities, reporting			16	Food cooked to proper final cook temperature		
3	Communicable Diseases: Proper use of restriction/exclusion			17	Proper reheating procedures for hot holding		
Good Hygienic Practices				18	Proper cooling time and temperatures		
4	Proper eating, tasting, drinking or tobacco use			19	Proper hot holding temperatures		
5	No discharge from eyes, nose, and mouth			20	Proper cold holding temperatures		
Control of Hands as a Vehicle of Contamination				21a	Proper date marking and disposition		
6	Hands clean and properly washed			21b	Time as a public health control: written procedures and records		
7	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed			Consumer Advisory			
8a	Handwashing sinks accessible; conveniently located			22	Consumer advisory provided if required		
8b	Handwashing sinks supplied			Highly Susceptible Populations			
Approved Sources				23	Pasteurized food used; prohibited foods not offered		
9a	Food obtained from approved source			Food/Color Additives and Toxic Substances			
9b	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish			24	Food additives; approved and properly used		
9c	Game animals and wild mushrooms approved by regulatory authority			25a	Poisonous or toxic chemicals properly identified, stored, and used		
10	Food received at proper temperature			25b	Poisonous or toxic materials held for retail sale properly stored		
11	Food in good condition, safe, and unadulterated			Conformance with Approved Procedures			
12a	Required Records: parasite destruction			26	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan		
12b	Required Records: Shellstock tags maintained for 90 days in chronological order			Equipment and Facilities			
Food Protection from Contamination				27	Insects, rodents and animals not present/outer opening protected		
13a	Separating raw animal foods from raw or cooked RTE foods			28	Warewashing equipment installed, maintained, and used; proper sanitization		
13b	Separating raw animal foods from each other during storage, preparation, holding, and display			29	Hot and cold water available; approved source		
13c	Food protected from environmental contamination			30	Sewage and wastewater properly disposed; availability of toilet facilities		
14	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination						

Approved Retail Practices

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food				43	Single-service / single-use articles: properly stored and used		
31	Pasteurized eggs used where required			44	Slash resistant / cloth gloves used properly		
Food Temperature Control				Utensils, Equipment and Vending			
32	Proper cooling methods used; adequate equipment for temperature control			45	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
33	Plant food properly cooked for hot holding			46	Non-food contact surfaces clean		
34	Approved thawing methods used			Physical Facilities			
35	Thermometers provided and accurate			47	Plumbing installed; proper backflow devices		
Food Identification				48	Toilet facilities: properly constructed, supplied, and clean		
36	Food properly labeled; original container			49	Garbage and refuse properly disposed; facilities maintained		
Prevention of Food Contamination				50	Physical facilities installed, maintained, and clean		
37	Contamination prevented during food preparation, storage and display			51	Adequate ventilation and lighting; designated areas used		
38	Personal cleanliness						
39	Wiping cloths: properly used and stored						
40	Washing fruits and vegetables						
Proper Use of Utensils							
41	In-use utensils: properly stored						
42	Utensils, equipment and linens: properly stored and used						

Comments:

Discussed with owner/operator to not use Rawbry's recipe for juicing unpasteurized drinks. Operator is in understanding of HACCP requirements if establishment wishes to juice. All checked OK.

Please contact area health inspector with further questions regarding HACCP requirements for juicing.

Temperatures Observed: Item/Location/Temperature

n/a

Observations and Corrective Actions:

Item # Violation

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): n/a

Environmental Health Specialist: Kim Franchi

Received By:

FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT

No. of Critical Risk
Factor/Intervention Violations:

Facility Status:
 Pass
 Conditional Pass
 Closed

DBA/Name: <i>Pignic Pub</i>	Risk Category: <i>2</i>	Type: <i>Restaurant</i>	Date: <i>10/10/17</i>
Address: <i>235 Flint</i>	City/Zip: <i>Reno 89502</i>	Permit #: <i>FI10408</i>	Phone #: <i>232-7677</i>
Owner/Operator: <i>Ryan Goldhammer</i>	Person In Charge: <i>Ryan Goldhammer</i>	Time In: <i>2:00 pm</i>	Time Out: <i>2:45 pm</i>
Hours of Operation: <i>3 pm - 12 am</i>	Exam Provider:	Certification #:	Date Expired:

Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Critical violations are items that are more likely to directly contribute to foodborne illness.

Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com

Compliance Status					
#	IN	NA	NO	OUT Critical	OUT Non Critical

Risk Factor Interventions					
Supervision					
1					R
Demonstration of Knowledge/Active Managerial Control					
Employee Health					
2					R
Communicable Diseases: knowledge, responsibilities, reporting					
3					R
Communicable Diseases: proper use of restriction/exclusion					
Good Hygienic Practices					
4					R COS
Proper eating, tasting, drinking, or tobacco use					
5					R COS
No discharge from eyes, nose, and mouth					
Control of Hands as a Vehicle of Contamination					
6					R COS
Hands clean and properly washed					
7					R COS
No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed					
8a					R COS
Handwashing sinks accessible; conveniently located					
8b					R COS
Handwashing sinks supplied					
Approved Sources					
9a					R COS
Food obtained from approved source					
9b					R COS
Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish					
9c					R COS
Game animals and wild mushrooms approved by regulatory authority					
10					R COS
Food received at proper temperature					
11					R COS
Food in good condition, safe, and unadulterated					
12a					R
Required Records: parasite destruction					
12b					R
Required Records: Shellstock tags maintained for 90 days in chronological order					
Food Protection from Contamination					
13a					R COS
Separating raw animal foods from raw or cooked RTE foods					
13b					R COS
Separating raw animal foods from each other during storage, preparation, holding, and display					
13c					R COS
Food protected from environmental contamination					
14					R COS
Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination					
15a					R COS
After being sold or served to a consumer, food is not reserved					
15b					R COS
Discarding or reconditioning unsafe, adulterated, or contaminated Food					
PHF/TCS Foods					
16					R COS
Food cooked to proper final cook temperature					
17					R COS
Proper reheating procedures for hot holding					
18					R COS
Proper cooling time and temperatures					
19					R COS
Proper hot holding temperatures					
20					R COS
Proper cold holding temperatures					
21a					R COS
Proper date marking and disposition					
21b					R COS
Time as a public health control: written procedures and records					
Consumer Advisory					
22					R COS
Consumer advisory provided if required					
Highly Susceptible Populations					
23					R COS
Pasteurized foods used; prohibited foods not offered					

Compliance Status					
#	IN	NA	NO	OUT Critical	OUT Non Critical
Food/Color Additives and Toxic Substances					
24					R COS
Food additives: approved and properly used					
25a					R COS
Poisonous or toxic chemicals properly identified, stored, and used					
25b					R COS
Poisonous or toxic materials held for retail sale properly stored					
Conformance with Approved Procedures					
26					R COS
Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan					
Equipment and Facilities					
27					R COS
Insects, rodents and animals not present/outer openings protected					
28					R COS
Warewashing equipment installed, maintained, and used; proper sanitization					
29					R COS
Hot and cold water available; approved source					
30					R COS
Sewage and wastewater properly disposed; availability of toilet facilities					
Approved Retail Practices					
Safe Food					
31					R COS
Pasteurized eggs used where required					
Food Temperature Control					
32					R COS
Proper cooling methods used; adequate equipment for temperature control					
33					R COS
Plant food properly cooked for hot holding					
34					R COS
Approved thawing methods used					
35					R COS
Thermometers provided and accurate					
Food Identification					
36					R COS
Food properly labeled; original container					
Prevention of Food Contamination					
37					R COS
Contamination prevented during food preparation, storage and display					
38					R COS
Personal cleanliness					
39					R COS
Wiping cloths: properly used and stored					
40					R COS
Washing fruits and vegetables					
Proper Use of Utensils					
41					R COS
In-use utensils: properly stored					
42					R COS
Utensils, equipment and linens: properly stored, dried, and handled					
43					R COS
Single-service / single-use articles: properly stored and used					
44					R COS
Slash resistant / cloth gloves used properly					
Utensils, Equipment and Vending					
45					R COS
Food and non-food contact surfaces cleanable, properly designed, constructed, and used					
46					R COS
Non-food contact surfaces clean					
Physical Facilities					
47					R COS
Plumbing installed; proper backflow devices					
48					R COS
Toilet facilities: properly constructed, supplied, and clean					
49					R COS
Garbage and refuse properly disposed; facilities maintained					
50					R COS
Physical facilities installed, maintained, and clean					
51					R COS
Adequate ventilation and lighting; designated areas used					

Key: IN = In Compliance ; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Temperatures Observed: Item / Location / Temperature

Observations and Corrective Actions:

Discussed with owner/operator to not use Rauby's recipe for juicing unpasteurized drinks. Operator is in understanding of HACCP requirements if establishment wishes to juice. All checked OK.
Please contact area health inspector with further questions regarding HACCP requirements for juicing.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

Environmental Health Specialist: *Kim Franklin*

Received By: *[Signature]*

ORIGINAL - FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW - HEALTH DISTRICT

Case Number: ENF17-C02693
Citation Number: ENA17-NOV00874
Subject Property: 235 FLINT

VIOLATIONS AND CORRECTIVE ACTIONS:

The following violations have been cited:

RMC Sec 8.22.090

NUISANCES - UNLAWFUL TO PERMIT OR ALLOW EXISTENCE OF NUISANCE.
UNLAWFUL OCCUPANCY AND BUILDING WITHOUT A PERMIT ARE A NUISANCE PER SE
AS DEFINED IN RMC 8.22.035.

IPMC Sec 604.3

ELECTRICAL SYSTEM HAZARDS. - ELECTRICAL FACILITIES. THE ELECTRICAL OUTLET
IN THE FRONT ENTRANCE COVERED PORCH AREA IS MISSING A FACE PLATE AND CAP.

RMC Sec 18.22.201 (f)

ACTIVITIES INCONSISTENT WITH APPROVAL OR PERMIT.
UTILIZING THE 2ND FLOOR STORAGE SPACE AS A SECOND BAR AREA INCREASING THE
OCCUPANT LOAD IN VIOLATION OF THE SPECIAL USE PERMIT. INSTALLATION OF
PLUMBING FIXTURES ON THE 2ND FLOOR, ALL PREVIOUS PLUMBING FIXTURES WERE
REMOVED ON THE 2ND FLOOR UNDER BLD14-04331. BLD14-04331 RECEIVED A SEWER
CREDIT OF \$7980.00, SINCE THE FIXTURES HAVE NOT BEEN ABANDONED THE SEWER
CREDIT IS VOID.

IBC Sec 105.1

INSTALLATION OF PLUMBING FIXTURE (HAND SINK), WALLS, WALK IN COOLER AND
ELECTRICAL OUTLETS IN THE BASEMENT WITHOUT AN APPROVED BUILDING PERMIT.
INSTALLATION OF PLUMBING FIXTURES ON THE SECOND FLOOR WITHOUT AN
APPROVED BUILDING PERMIT.

The following actions are required to avoid further administrative fines being issued:

Case Number: ENF17-C02693
Citation Number: ENA17-NOV00874
Subject Property: 235 FLINT

CEASE ALL USE OF THE 2ND FLOOR EXCEPT FOR STORAGE. HAVE A LICENSED CONTRACTOR APPLY FOR, OBTAIN AND COMPLETE ALL REQUIRED INSPECTIONS FOR A BUILDING PERMIT FOR THE INSTALLATION OF PLUMBING FIXTURES, WALLS, WALK IN COOLER AND ELECTRICAL OUTLETS IN THE BASEMENT. IMMEDIATELY REIMBURSE THE CITY OF RENO FOR THE SEWER CREDITS ISSUED UNDER BLD14-04331 IN THE AMOUNT OF \$7980.00. HAVE A LICENSED CONTRACTOR APPLY FOR, OBTAIN AND COMPLETE ALL REQUIRED INSPECTIONS FOR THE INSTALLATION OF PLUMBING ON THE 2ND FLOOR.

IF YOU WANT TO UTILIZE THE 2ND FLOOR YOU MUST AMEND THE CONDITIONS OF THE SPECIAL USE PERMIT, THEN HAVE A LICENSED CONTRACTOR OBTAIN A BUILDING PERMIT TO CHANGE THE OCCUPANCY OF THE 2ND FLOOR.

INSTALL A FACE PLATE AND CAP ON THE ELECTRICAL OUTLET.

Case Number: ENF17-C02693
Citation Number: ENA17-NOV00874
Subject Property: 235 FLINT

Important - Read the Following Carefully

All necessary permits must be secured and completed to correct the violations set forth in this notice.

Reinspection Fee - The Reno Municipal Code Section 1.05.030 provides for the recovery of costs incurred by the city for all reinspections. A reinspection fee will be levied for all reinspections required after the date of this notice until full compliance with this notice. If full compliance is not achieved by the date above mentioned correction date, you will be charged an initial reinspection fee of **\$100.00**. All future required reinspection fees are **\$45.00** each.

Administrative Citation - Reno Municipal Code Section 1.05.200 provides for the issuance of administrative citations for Municipal Code Violations. There are four levels of citations that can be issued progressively for a violation. The fines, as indicated above, are \$100.00 for the first citation, \$250.00 for the second citation and \$500.00 for the third and subsequent citations for the violation(s) of the same ordinance within one year upon non-commercial properties. Commercial properties shall be subject to \$1000.00 for the fourth and subsequent citations for violation(s), of the same ordinance within one year. These fines are cumulative and citations may be issued for each day the violation exists.

Consequences of Failure to Correct Violation(s) - Failure to correct the violation(s) can lead to further administrative actions such as the remedies detailed in Chapter 1.05 of the Reno Municipal Code or criminal prosecution as a misdemeanor with a maximum penalty of six months in jail and \$1000.00 fine.

Rights of Appeal - You have the right to appeal this administrative citation within ten (10) business days from the date of the citation. An appeal form can be obtained from the City Clerks Office located at 1 E. First Street - 2nd floor. The cost for the appeal is \$50.00. For directions call 334-2030. A properly filed appeal will result in an administrative hearing. A full description of the hearing process for the City's administrative hearings for Municipal Code violations and your rights in that process are found in the Reno Municipal Code Chapter 1.05 Article VI (Copies of the current Municipal Code can be electronically accessed at www.municode.com or you may contact

ENF17-C02693

Case Number: ENF17-C02693
Citation Number: ENA17-NOV00874
Subject Property: 235 FLINT

Failure of any person to properly file a written appeal within ten (10) business days from the date of this citation shall constitute a waiver of his or her right to an administrative hearing and adjudication of the administrative citation or any portion thereof and the total amount of the fine.

General Operational Plan, Outdoor Food Establishment & BBQ Operational Plan

General Information

Name: Pignic Pub and Patio

Address: 235 Flint Street, Reno, NV 89501

Permit Number: ___F140409___

Hours of Operation:

Monday: 3pm - 12am

Tuesday: 3 pm - 12am

Wednesday: 3pm- 12am

Thursday: 3pm - 1am

Friday: 3pm - 3am

Saturday: 12pm - 3am

Sunday: 12pm - 12am

Seating Capacity: Interior= 49 (max capacity) Outdoor= 49

STANDARD OPERATING PROCEDURES:

Person/People in charge (PIC), are the owners Ryan Goldhammer, Trevor Leppek, and the Bar Manager Annalisa Suarez. They will be in charge of ensuring all employees are trained on the operation plan and that said plan is being followed as outlined.

Employee Hand Washing:

Use designated hand washing sinks for hand washing only. Do not use food preparation, utility, and dishwashing sinks for hand washing.

Provided:

- Warm (at least 100 °F) running water
- Liquid soap in a fixed dispenser
- Disposable towels
- Waste container conveniently located near the hand washing sink or near the door in restrooms.

Wash hands:

- Before starting work
- After touching hair, face, or body
- After using the toilet room
- After sneezing, coughing, or using a handkerchief or tissue
- After smoking, eating, drinking, or chewing gum or tobacco
- After touching dirty dishes, equipment, or utensils
- Before changing tasks to prevent cross-contamination

- During food preparation as often as necessary to remove soil and contamination
- After handling raw meats, poultry, or fish
- When moving from one food preparation area to another
- Before putting on or changing gloves
- After removing gloves when working with raw animal products
- **No Bare Hand Contact with Ready To Eat (RTE) Foods**
Food handlers may use single service gloves, tongs, spatulas, serving spoons, deli paper and/or toothpicks to prevent contact with ready to eat food items with bare hands during food preparation and/or service.
 - After any clean up activity such as sweeping, mopping, or wiping counters
 - After handling trash
 - After handling money
 - After any time the hands may become contaminated

Follow proper hand washing procedures as indicated below:

- Wet hands and forearms with warm, running water at least 100 °F and apply soap.
- Scrub lathered hands and forearms, under fingernails, and between fingers for at least 15 seconds.
- Rinse thoroughly under warm running water.
- Dry hands and forearms thoroughly with single-use paper towels.
- Turn off water using paper towels.
- Use paper towel to open door when exiting the restroom.

Corrective Action:

- Retrain any employee found not following the procedures in this SOP.
- Ensure employees that are observed not washing their hands at the appropriate times are required to immediately wash their hands using the proper procedures
- Ensure employees that are observed contacting ready-to-eat food with bare hands are retrained to ensure proper procedures to avoid bare hand contact with ready-to-eat foods and proper hand washing procedures.

This procedure applies to all persons who may be a Person in Charge (PIC)

Illness:

- Food employees shall report to Person in Charge when they have a symptom caused by illness, infection, or other source that is:
 - Associated with, diarrhea, vomiting or other acute gastrointestinal illness
 - Jaundice
 - Sore throat with fever
 - A boil, infected wound or other lesion containing pus that is open or draining. If located on the hands or wrists, a finger cot that protects the lesion and a single use glove must be worn.
 - Lesions on exposed portions of the arms must be protected by an impermeable cover.

- Employees with gastrointestinal symptoms (vomiting and/or diarrhea) will be excluded for a minimum of 48 Hours after symptoms have stopped.
- Employees with jaundice will be excluded until laboratory results indicate the individual is not currently infected with Hepatitis A.
- Employees with acute respiratory infection or sore throat with fever will be excluded until symptom free. Employees could be re-assigned to activities so that there is no risk of transmitting a disease through food.

Cuts, Abrasions and Burns:

- Bandage any cut, sores, rash, lesion, abrasion or burn that has broken the skin.
- Wear disposable gloves to cover bandages on hands. Change as appropriate.
- Inform Person in Charge of all wounds.

Corrective Action:

The foodservice manager will require all employees with boils, burns, cuts and infected wounds on hands, wrists and exposed portions of arms to wear a non-penetrable cover (such as a finger cot) and a glove. The manager may assign other duties that do not involve food preparation.

Cleaning & Sanitization:

Policy:

All flatware, serving dishes, and utensils are washed, rinsed, and sanitized after each use. The machine for warewashing will be checked prior to each meal period to ensure that it is functioning properly.

Procedure:

Employees who use the warewashing machine will be responsible for knowing how to use the machine, document its use, and properly maintain it after use.

Steps include:

- Fill dish machine tanks prior to use, using the automatic filler.
- Run dish machine after being filled, but prior to being used, until it reaches 110°F.
- Check that soap and chemical sanitizer dispensers have enough products for the day's use.
- Scrape and rinse all items before placing them in the machine.
- Load the dishwasher racks. Avoid overloading or improper loading.
- Place rack in machine and close door. Check that the wash cycle is maintaining at least 120°F and runs for a minimum of 2 minutes.
- Record the temperatures for the wash and rinse cycles and the water pressure on the Chemical Dish Machine Monitoring Form. Temperatures and pressure should be at least: Wash - 120°F and runs for a minimum of 2 minutes, Rinse - 75-120°F, Minimum water pressure for final rinse should be at 15-25 psi.
- Check sanitizer concentration using appropriate test strips in accordance with the "test strip guide" located on the test strip container.
- Run racks of trays, dishes, and flatware through the dish machine.
- Use clean hands, remove dishes from machine, and allow to air dry.

Also See All Grill-Yard Attachments.

Cooking & Reheating Potentially Hazardous Foods:

Train foodservice employees on using the procedures in this SOP, including Using and Calibrating Thermometers.

Follow Wahoe County Health District Regulations.

If a recipe contains a combination of animal products, cook the product to the highest required temperature.

Cook or reheat products to the following temperatures:

a. 145 °F for 15 seconds

Whole muscle beef, whole muscle pork and commercially raised game animals

b. 155 °F for 15 seconds

Ground products containing beef or pork

Beef or pork that has been mechanically tenderized or injected

c. 165 °F for 15 seconds

Poultry

Food previously cooked and cooled at this facility that is reheated for hot holding

d. 155 °F for 15 seconds

Food commercially processed that will be stored in hot holding unless the manufacture specifies a higher cooking temperature

Fresh, frozen, or canned fruits and vegetables that will be stored in hot holding.

e. 130 °F for 112 minutes

Whole beef roasts, corned beef roasts, pork roasts and cured pork roasts (including ham)

(PIC Monitoring)

Use a clean, sanitized, and calibrated probe thermometer, preferably a thermocouple.

Avoid inserting the thermometer into pockets of fat or near bones when taking internal cooking temperatures.

If using a dial thermometer, make sure the thermometer is inserted into the product past the mark on the probe. If unable to do so due to product size, use a digital thermometer or thermocouple.

Take at least two internal temperatures from each batch of food by inserting the thermometer into the thickest part of the product, which usually is in the center.

Corrective Action:

Retrain any foodservice employee found not following the procedures in this SOP.

Holding Hot and Cold Potentially Hazardous Foods For Service:

- Train foodservice employees who prepare or serve food about proper hot and cold holding procedures. Include in the training a discussion of the temperature danger zone.
- Follow State or local health department requirements regarding required hot and cold holding temperatures.
- Hold hot foods at 135 °F or above; and
- Cold foods at 41 °F or below.
- Preheat countertop warmers, grills, and smokers.

(PIC Monitoring)

Use a clean, sanitized, and calibrated probe thermometer to measure the temperature of the food.

Take temperatures of foods by inserting the thermometer near the surface of the product, at the thickest part, and at other various locations.

For Hot-Held foods for service:

- Verify that the air/water temperature of any unit is at 135 °F or above before use.
- Reheat foods in accordance with the Reheating Potentially Hazardous Foods.
- All hot potentially hazardous foods should be 135 °F or above before placing the food out for display or service.
- Take the internal temperature of food if holding in a grill / smoking unit or countertop warmer and at least every 2 hours thereafter.

For Cold-Held foods for service:

- Verify that the air/water temperature of any unit is at 41 °F or below before use.
- All cold potentially hazardous foods should be 41 °F or below before placing the food out for display or service.

For Cold foods in storage:

- Take the internal temperature of the food before placing it into any walk-in cooler or reach-in cold holding unit.
- Verify that the air temperature of any cold holding unit is at 41 °F or below before use.

Corrective Action:

For Hot Foods:

- Reheat the food to 165 °F for 15 seconds if the temperature is found to be below 135 °F and the last temperature measurement was 135 °F or higher and taken within the last 2 hours. Repair or reset holding equipment before returning the food to the unit, if applicable.
- Discard the food if it cannot be determined how long the food temperature was below 135 °F.

For Cold Foods:

- Rapidly chill the food using an appropriate cooling method if the temperature is found to be above 41 °F and the last temperature measurement was 41 °F or below and taken within the last 2 hours:
- Place food in shallow containers (no more than 4 inches deep) and uncovered on the top shelf in the back of the walk-in or reach-in cooler
- Stir the food in a container placed in an ice water bath
- Add ice as an ingredient
- Separate food into smaller or thinner portions
- Repair or reset holding equipment before returning the food to the unit, if applicable.
- Discard the food if it cannot be determined how long the food temperature was above 41 °F.

OUTDOOR PREPARATION OPERATIONAL PLAN:

Prepared / Displayed Foods: Pignic Pub and Patio Deli

Estimated Volume: Food Package bi-weekly. 8-10 of each deli item

Macaroni salad- Savemart Deli
Potato salad- Savemart Deli
Raw Asparagus- Costco
Raw Bell Pepper- Costco
Raw Corn on the cobb- Costco
Precooked Evergood Louisiana Hot Links- Costco
Pre Seasoned tri-tip- Costco

Preparation:

All food is pre-prepared so very little food preparation is necessary.

- Macaroni / Potato Salad is portioned out into small deli cups and dated.
- Asparagus, Bell Pepper, and Corn in wrapped and dated.
- Seasoned tri-tip is trimmed into smaller sections based on weight. All raw meat is cut on the designated cutting boards, wrapped and dated.
- Precooked Evergood Hot Links are wrapped and dated.

All food products are stored in the upstairs "deli" fridge, or in the downstairs walk-in.

Outdoor Food Preparation, Service, Transport, Storage and Display:

Estimated Volume: Per Event 50-60 guests

Smoked Bacon (for Bloody Marys):

Laid out in one layer on sheet pan, cooked in a pellet wood smoker preheated to 350° F. Cook for 20-30 minutes until crispy and at a temperature of 155°F. Transfer bacon to disposable towels on clean sheet pan to drain. Transfer said towel lined sheet pan to walking to rapidly cool. Once cooled transfer bacon into deli tub and label and date. Bacon will be stored on the bottom shelf of the bar garnish/juice fridge. Excess will be stored in downstairs walk-in fridge.

Pignic Menu Items for Special Events:

- Sausage Platter w/ Potato Salad and Grilled Vegetables
- Taco Bar w/ Chopped Beer, Pork, Chicken and Fresh Vegetables and Salsas
- Smoked Tri-Tip or Pork Loin w/ Roasted Vegetables and Green Salads
- Holiday Ham w/ Potatoes and Cooked Vegetables
- Pasta w/ Sauce and Green Salad
- Smoked Pork w/ Baked Beans and Coleslaw
- Grilled Hamburgers and Hot Dogs w/ Chili and Fresh Vegetables

All Pre-Cooked and Smoked Sausages:

Reheated on medium to medium high heat natural gas grill until internal temperature reaches 135° F, then kept hot in steam table for service. Any extra after event is individually wrapped, dated, and stored in metal container in the walk-in fridge.

Potato Salad:

Boil potatoes, strain, then cool in a ice bath. combine with selected condiments, spices, and fresh produce. Transfer to a clean metal bowl that is positioned into a larger container or bowl of ice. This is to keep cold for service. If there are any leftovers after event, transfer to deli tubs, date, label and store in walk-in fridge.

Whole muscle beef, pork, or commercially raised game (i.e. tri-tip, steaks, pork tenderloin, ect.)
Cook to 145°F for 15 seconds. Held at 135°F or higher on grill, in steam table, or in a crock pot.

Ground beef, pork, veal, or lamb (burgers, taco meat, ect.)
Cook to 155°F for 15 seconds. Held at 135°F or higher on grill, in steam table, or in a crock pot.

Poultry, (whole, pre-butchered, strips, ground):
Cook to 165°F for 15 seconds. Held at 135°F or higher on grill, in steam table, or in a crock pot.

Stuffing, Stuffed meat, stuffed fish, stuffed pasta and casseroles:
Cook to 165°F for 15 seconds

Ready to eat foods (green salads, slaws, ect.):
Chopped on a clean cutting board with a clean knife, combined and stored below 41°F

Guest Grill-Yard Guide:

Guests may prepare and cook their own food in the designated grill-yard. Guests may bring food from an outside source or purchase from the Pignic Deli.

Guests are provided with a Waiver Of Liability, as well as a the rules and guidelines outlined in the following guide. Additionally, they are provided with Washoe County temperature guide as outlined in the Standard and Outside Grilling procedures.

Rules and Safety Hazards:

Guest will not light the natural gas, charcoal, or pellet smoker grill. A PIC or trained grillyard attendant will light the BBQ for the guest.

If while using the natural gas grill the flame goes out, guest must first turn off the gas, and then let the grill attendant or PIC know so they can re-light it for you.

- Guest may never leave a lit grill unattended.

- Pets are not permitted in grilling area.
- Never try to move a lit or hot grill, and remember the grill will stay hot for at least an hour after use.
- It is important when grilling to wear appropriate clothing.
 - Shirt tails, sleeves or apron strings must not dangle over the grill.
 - Long hair should be tied back
- IN CASE OF FIRE!
 - Never use water to put out a grease fire.
 - The only way to put out a grease fire is to "smother it".
 - In a pan that means covering it with a lid, damp cloth, baking soda, or a combination of the three.
 - In a grill the best thing to do is turn off the fire source, and shut the lid to smother it. If it is a charcoal grill first douse it with baking soda, and then cover.

Pignic Baskets:

Each grilling guest is given a "Pignic Basket" that includes a plastic lidded Tupperware you can use to hold, season, or marinate your raw meats.

Don't forget to keep your raw meats in the provided fridge to keep at a safe temperature (below 41°F), until you are ready to grill.

Also provided in your basket is a Knife, Cutting board, Calibrated Thermometer, Tongs, Grill Fork.

Clean:

- Keeping Hands, Surfaces, and Utensils clean is an essential step towards avoiding the transfer of harmful bacteria to your food.
- Sanitation buckets with towels are provided throughout the grill-yard.
- Sanitation water is changed out every 2 hours by staff.
- Utensils are mandatorily changed out every 2 hours by staff.
- Staff (including People In Charge) are available at all times to monitor, supervise, and offer guidance to patrons utilizing the grill-yard. Employees will check on the grill-yard guests at a minimum of every 15 minutes and will sanitize surfaces, check trashcans, and general procedures of guests who are grilling. Sanitization and hand washing is available for guests and employees at all times.
- Hard Surface Sanitizer is available at all times to guests. They may additionally use to disinfect any area that has had raw meat, and for general cleanliness throughout the food preparation process
- Guest must wash hands before preparing food for consumption, and before and after handling raw meat and poultry, .
- Hand sinks with antibacterial soap and paper towels are located at kitchenettes throughout the grill-yard
- After thoroughly washing your hands with warm water (at least 100°F), please dry hands with the disposable paper towels provided, dispose of the paper towels in nearby trash can.

Separate:

- Guest must keep raw meats and poultry separated from cooked food and other surfaces.
- Guest must separate utensils, plates, and cutting boards for raw and cooked foods.
- Guest must discard any marinades or sauces that have come in contact with raw meat juices to avoid cross contamination.
- Food stored in a cooler should have all raw meat securely wrapped and separated from other items.

Cook:

All food prepared by Guest is for their own consumption only and their invited guests.

- Guests are provided with recommended internal temperature guides, using a calibrated food thermometer, (provided in your Pignic grill box).
- Pignic staff will calibrate the thermometers before putting in a Pignic Basket.
- Guests will also be required to understand how to calibrate their own thermometer using the following guidelines:
 - Fill a glass with ice cubes, then top off with cold water.
 - Stir the water and let sit for 3 minutes.
 - Stir again, then insert your thermometer into the glass, making sure not to touch the sides.
 - The temperature should read 32°F (0°C). Record the difference and offset your thermometer as appropriate.
- Cook all raw beef, pork, lamb, and veal (steaks, roasts and chops) to 145°F and an allowed rest of at least three minutes before carving and consuming.
- Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 155°F.
- Cook all poultry to a minimum internal temperature of 165°F.
- Reheat fully cooked meats, such as the traditional hotdog or sausage, grill to 165°F.
To properly read the temperature of your meat, stick the meat thermometer at least 2-inches in, and at the center of the thickest portion of the meat avoiding fat and bone. Take readings from both ends of the meat.

Chill:

- Be sure to handle leftovers appropriately by chilling promptly in shallow containers.
- Discard any food left out for more than two hours, or after one hour if outdoor temperatures are over 90°F.
- Pignic provides small fridges in the grillyard for Guest use.
- Guest must store perishable foods in these fridges.
- Grillyard attendant or PIC will check grillyard fridge temperatures daily

- If it is not between 32- 40°F an out of order sign will be placed on said fridge until it comes to the correct temperature or is repaired.

BBQ OPERATIONAL PLAN:

See Attached Site Plan.

Cooking Equipment:

- Stainless Steel Gas Grills: PGS Legacy and KitchenAide
- Stainless Steel Electric Smokers: (2) Green Mountain Grills
- Ceramic Charcoal Grills: Big Green Egg and Primo
- Kitchenette w/ Hand Sinks (3)
- Stainless Steel Prep Tables (3)

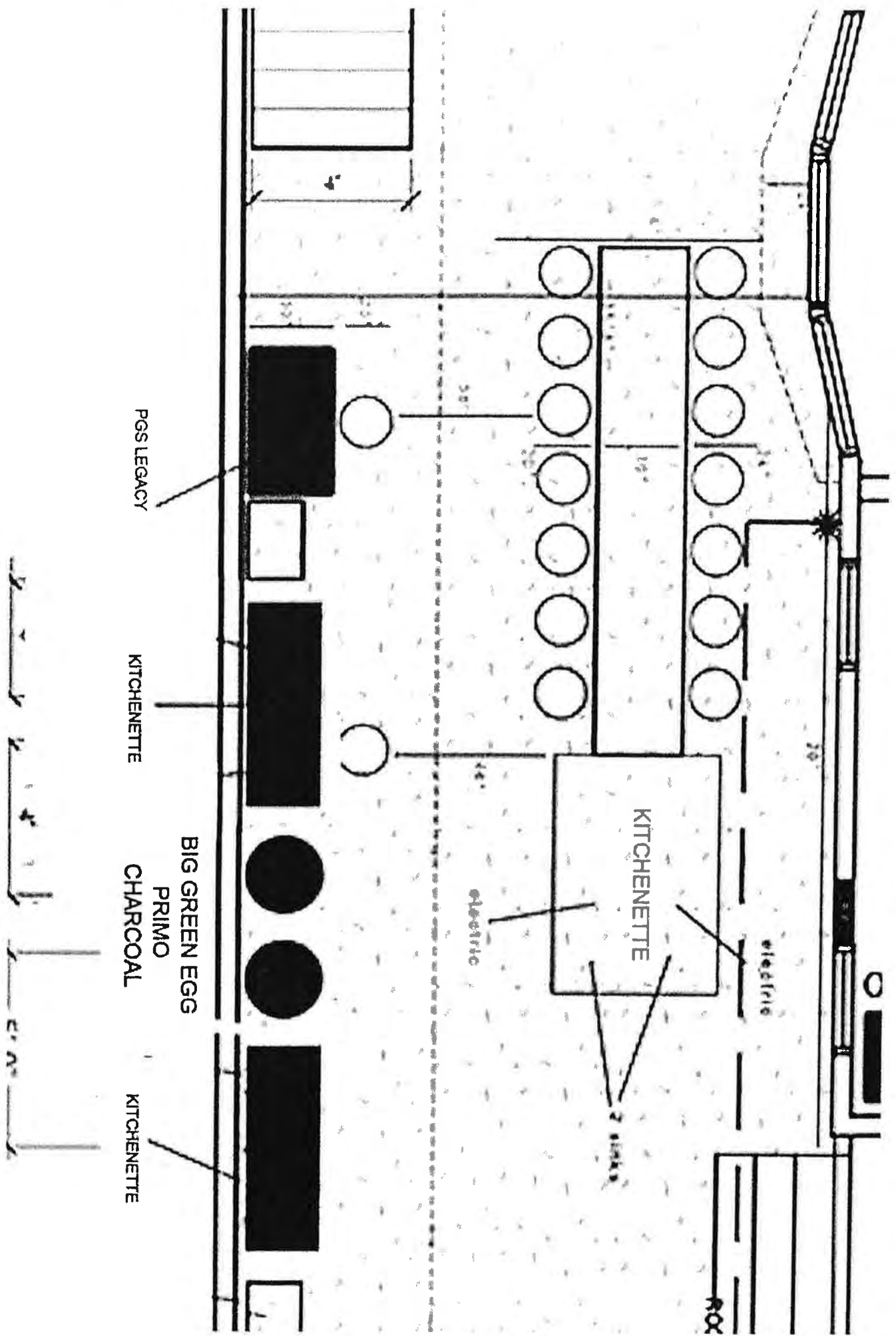
Grill-Yard Construction & Maintenance:

- Pavers with City Of Reno inspected grade towards floor sinks. All floor sinks are fed into grease interceptor. All hand sinks are located within 10' of all grilling stations and are fed into floor sinks and grease interceptor.
- BBQ cooking and support equipment is located on the premises of the property where the food establishment is located and it must not be more than 50 feet from the structure housing the establishment.
- BBQ Cooking Area and Support Equipment is cleaned daily to remain free of organic materials such as bark or pine needles and is kept separated from planters and other safety considerations.
- Storage for wood chips, charcoal, and other lighting materials are stored in a lidded storage bin
- 15 feet away from any grill.
- The grill-yard is monitored daily for vermin and insects and receives monthly service from a professional pest control team.
- Grills used by Pignic Pub & Patio staff shall be labeled as off-limits or suspended from guests during use. Grills will be cleaned by trained staff or PIC following the Grill Cleaning Procedures before and after use by Pignic Pub & Patio staff.

Grill Cleaning Procedures:

- Wearing work gloves, remove the grates and the metal plates under them. Place in a bucket of hot water and regular dish soap.
- Loosely cover the heating elements with a big piece of foil to protect them. With the grill brush, scrub the underside of the hood.
- Use the grill brush to scrub the inside walls above the elements. (Ash and debris will fall onto the foil.) Wipe the walls with a damp paper towel.
- Toss the foil and wipe the elements with the grill brush. Wipe metal plate and grate and drip pan with Hard Surface Sanitizer. Replace metal plate and grates and drip pan.
- Clean the exterior and the cabinet interior with stainless steel wipes or Hard Surface Sanitizer.

* Grills are cleaned daily and checked for functionality.



Grill-yard Opening Procedure

- First!! Turn on all breakers and lights. This is the first step to ensure the fridges drop down to the correct temperature. (32-40°F) .
- Check Hard Surface Sanitizer using chemical test strips. Hard Surface Sanitizer is a phosphate-free concentrated detergent, which provides effective sanitation.
Concentration / Dillution: pH 10.5 @ 1:64
- Grab one bucket full of hot soapy water and a clean towel. Grab a sanitation bucket with Hard Surface Sanitizer and a clean towel.
- Wash, rinse, and sanitize all food preparation, cooking areas, and hand sinks with Hard Surface Sanitizer.
- Then follow over all the same surfaces with the sanitation water/ towel.
- Sweep grill yard, sun deck, fire pit, and garden area
- Wipe down all tables, chairs, and benches.
- Place out clean ash trays in non-food preparation or grilling area
- Provide a fresh sanitation bucket to each kitchenette/ grill area
- Provide bus tubs for dirty dishes to each grill/ kitchenette area.
- Make sure each hand washing station is clean and equipped with antibacterial hand soap, disposable paper towels, and a trashcan.
- Right before opening, check the thermometer located in each fridge to make sure it is between 32-40°F. If it is not put an out of order sign on it till it reaches the correct temperature.

Closing Grill-yard Procedures

- Make sure all fridges are empty and clean out. Wash, rinse, and sanitize.
- Check Hard Surface Sanitizer using chemical test strips. Hard Surface Sanitizer is a phosphate-free concentrated detergent, which provides effective sanitation.
Concentration / Dillution: pH 10.5 @ 1:64
- Wash, rinse, and sanitize all food preparation, cooking areas, and hand sinks with the Hard Surface Sanitizer.
- Then follow over all the same surfaces with the sanitation water/ towel.
- Make sure all grills are off, empty, and scrubbed
- Empty all trashes and replace with new liners
- Bring all bus tubs, dirty dishes/ glassware and sanitation buckets are brought inside to be washed
- Put all used towels into the soiled linen bag
- Remove, empty, and clean all ash trays.
- Sweep up any hazards such as broken glass!
- Turn off the lights and kitchenettes

Basement Cleaning and Upkeep Procedures

Daily

- Check chemical levels of the dishwasher!!!!
- Make sure hand sink is clean, and stocked with anti-bacterial hand soap, and disposable paper towels
- Disinfect all prep surfaces with hot soapy water and then with hard surface sanitizer
- Wipe down walls with sanitation towel wherever there are splashes
- Wash all dirty dishes through dish line
- Clean out ice buckets. Store properly
- Let dishes air dry, then put away in their designated area
- Remove all floor mats
- Sweep floor ensuring to get under all shelving
- Mop floors ensuring to get under all shelving
- Empty all trash and replace with a new liner
- Clean, empty and dry dish line

Weekly

- Wash and sanitize walk-in
- Delime sinks and faucets
- Use drain cleaners, and clean floor drains
- Wash trash can interior and exterior
- Wash floor mats

Monthly

- Clean ice machine (can be done every several months)
- Wash walls and ceiling to remove any buildup
- Defrost, clean, and sanitize freezers

**FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT NOTES**

DBA Name: Risk Category Type: Address: Person In Charge:	Picnic Pole + Patio 235 Flint St Ryan Goldhammer	City/Zip: Reno	Date: 10/18/17 Permit #: FK107409
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Observations and Corrective Actions Continued:

This is a notice of violation you are required to obtain a temporary food permit any time you have a special event/temporary event according to the Regulations of the WCHD Board of Health governing Food Establishments, See 210.025. You are also required to cease and desist any outdoor cooking for customers until such time that your operational plan is approved. Failure to comply with this notice will result in further legal action which may include, permit suspension, permit revocation or citation.

Cease & Desist customers from being their own food to cook as per See 200.055. Customers can only prepare or cook foods that are provided by the establishment. Submit an updated operational plan within 30 days (11/18/17). Failure to submit updated plan may result in permit suspension pending revocation. Additional permit required for outdoor food.

Discussed disallowing dogs on patio and necessary waiver/operational plan requirements.

Discussed options for appeal and variance processed.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):	Operational plan by 11/8/2017
Environmental Health Specialist:	Received By:

OPERATIONAL PLAN REVIEW APPLICATION
Washoe County Health District
Regulations of the Washoe County
District Board of Health Governing Food Establishments

THE FEE FOR AN INITIAL OPERATIONAL PLAN REVIEW IS \$ 200.00 DATE 10/10/2017
NAME OF ESTABLISHMENT PICNIC PUB & PATIO PERMIT NUMBER F140409
ADDRESS 235 FLINT ST CITY RENO ZIP NV 89501
PERSON TO CONTACT RYAN GOLDHAMMER DAYTIME PHONE 775 232 7877

I am submitting an Operational Plan for (select all that apply):

- Barbeque
- Bed & Breakfast
- Portable Unit for Service of Food, Operation of Pool Decks
- Outdoor Food Establishments
- Food Establishments with Catering to include those providing meals to School Kitchens
- Satellite Food Distribution Facilities with more than one drop off location

Will process be used at more than one location? Yes No

If yes, list name(s) and permit number(s) _____

Will product be served at more than one location? Yes No

If yes, list name(s) and permit number(s) _____

How will the product be sold? (Select all that apply): Retail Wholesale

*Note: For each of the above processes selected, an Operational plan containing all of the required documentation as outlined in the WCHD Checklist for General Operational Plan Requirements and the applicable process specific checklist must accompany this application. Failure to submit required documentation may result in the rejection of the proposed Operational plan.

Signature [Handwritten Signature]

Date 10/10/17

RECEIVED
OCT 10 2017

paid
[Handwritten initials]

Washoe County Health District
Environmental Health



FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT

No. of Critical Risk
Factor/Intervention Violations:

Facility Status:

- Pass / *N/A*
 Conditional Pass
 Closed

DBA/Name: <i>Pignic Pub + Patio</i>	Risk Category: <i>3</i>	Type: <i>Restaurant</i>	Date: <i>11/17/17</i>
Address: <i>235 Flint St</i>	City/Zip: <i>Reno</i>	Permit #: <i>F140409</i>	Phone #: <i>376-1948</i>
Owner/Operator: <i>Pignic Pub + Patio Inc.</i>	Person In Charge: <i>JASON BAILEY</i>	Time In: <i>3:20</i>	Time Out: <i>3:40</i>
Hours of Operation: <i>3p-2a</i>	Area NO: <i>21</i>	Inspection Type: <i>N/A</i>	Date Expired: <i>3-7-19</i>
Certified Food Protection Manager:	Exam Provider:	Certification #:	

Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Critical violations are items that are more likely to directly contribute to foodborne illness.

Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com

Compliance Status					
#	IN	NA	NO	OUT Critical	OUT Non Critical
Supervision					
1					
Employee Health					
2					
3					
Good Hygienic Practices					
4					
5					
Control of Hands as a Vehicle of Contamination					
6					
7					
8a					
8b					
Approved Sources					
9a					
9b					
9c					
10					
11					
12a					
12b					
Food Protection from Contamination					
13a					
13b					
13c					
14					
15a					
15b					
PHF/COS Foods					
16					
17					
18					
19					
20					
21a					
21b					
Consumer Advisory					
22					
Highly Susceptible Populations					
23					

Compliance Status					
#	IN	NA	NO	OUT Critical	OUT Non Critical
Food/Color Additives and Toxic Substances					
24					
25a					
25b					
Conformance with Approved Procedures					
26					
Equipment and Facilities					
27					
28					
29					
30					
Approved Retail Practices					
Safe Food					
31					
Food Temperature Control					
32					
33					
34					
35					
Food Identification					
36					
Prevention of Food Contamination					
37					
38					
39					
40					
Proper Use of Utensils					
41					
42					
43					
44					
Utensils, Equipment and Vending					
45					
46					
Physical Facilities					
47					
48					
49					
50					
51					

Key: IN = In Compliance ; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation

Temperatures Observed: Item / Location / Temperature

N/A

Observations and Corrective Actions:

Permit suspended - see attached letter. Hand delivered to facility 11/17/17.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

Environmental Health Specialist: *David M. ...* Received By: *...*

Pictures taken at time of
November 17, 2017 inspection

















**WASHOE COUNTY
HEALTH DISTRICT**

ENHANCING QUALITY OF LIFE

November 17, 2017

Ryan Goldhammer
Pignic Pub and Patio
235 Flint St.
Reno, NV 89501

RE: Permit Suspension
Pignic Pub and Patio Permit # F140409

NOTICE

Dear Mr. Goldhammer:

On October 18, 2017 Washoe County Health District (WCHD) staff met with you to discuss the operation of Pignic, Permit #F140409. At that time you were given a Cease and Desist in regards to allowing customers to bring in their own food products. You were also noticed to Cease and Desist all barbeque activities by Pignic, unless a Temporary Food Permit was obtained. A temporary abeyance was given in regards to the Cease and Desist for not allowing the customers to bring in their own unapproved food products pending submittal of a variance application, operational plan, and associated fees. On November 3, 2017 you and your representative met with WCHD staff where you provided a variance application and operational plan. During this meeting, it was decided that an application for an Outdoor Food Establishment must also be submitted and you were informed that the WCHD would review the variance application and propose revisions. The WCHD has been in contact with you and your representatives over the last several weeks. You have not submitted a revised variance application or the Outdoor Food Establishment Permit application and associated fees. The WCHD has reviewed and evaluated the operational plan submitted on November 3, 2017. The operational plan does not include required or satisfactory operating procedures to ensure potential public health hazards are addressed.

The WCHD hereby notifies you that you are in violation of the following provision of the Regulations of the Washoe County District Board of Health Governing food Establishments:

050.010 (A) Compliance

Food must be obtained from approved sources.

050.010 (C) Compliance

Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;



030.005 (A) Assignment, person-in-charge required

The permit holder shall be the person-in-charge or shall designate a person-in-charge and shall ensure that a person-in-charge is present at the food establishment during all hours of operation.

120.010 Barbecue, operational plan required

An operational plan must be submitted to, and approved by, the Health Authority before a food establishment may construct or operate a barbecue. The plan must include the equipment to be used in the construction or operation of the barbecue and describe the facility for, and the operation of, the barbecue

200.010 Outdoor food establishment, permit to operate

- A. No person may operate an outdoor food establishment without first having obtained a permit to do so from the Health Authority.*
- B. The permit to operate an outdoor food establishment shall be separate and distinct from the permit to operate the supporting food establishment.*
- C. A permit to operate an outdoor food establishment shall be an annual permit.*
- D. The Health Authority shall not issue a permit to operate an outdoor food establishment if there is no supporting permitted food establishment or if the supporting food establishment is not able, in the opinion of the Health Authority, to support the outdoor food establishment operation as indicated in the permit application.*

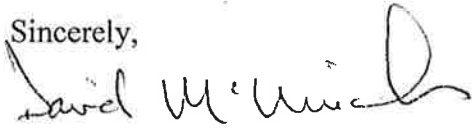
As a result of the above referenced violations, the WCHD has determined that operation of the Pignic food establishment, Permit #F140409 constitutes a substantial health hazard. **You are hereby issued a cease and desist for all operation of the referenced food establishment and your food establishment permit #F140409 is suspended.** You must remove all non-bar permit related food products from your facility within 24 hours of this notice and discontinue the use of all outdoor barbeque equipment by your business and by customers immediately upon receipt of this notice. The only active permit for this location is for the service of beverages under your bar permit, #F140408.

In order to achieve permit reinstatement, you must submit written procedures to the WCHD that clearly define proposed foodservice operations are in compliance with the above referenced sections of the Regulations of the Washoe County District Board of Health Governing Food Establishments. Written procedures must include proposed menu items and a list of equipment to be used in all food preparation activities.

Failure to comply with this order is a misdemeanor pursuant to NRS Section 446.945 and may result in further legal action.

If you wish to appeal this decision pursuant to the Regulations of the Washoe County District Board of Health Governing Food Establishments, Section 240.105, a written request for a hearing before the Food Protection Hearing and Advisory Board must be filed with the WCHD within ten business days of receiving this notice.

Sincerely,

A handwritten signature in black ink, appearing to read "David McNinch". The signature is fluid and cursive, with a large initial "D" and "M".

David McNinch, Environmental Health Specialist Supervisor
Environmental Health Services Division

cc: Chad Westom, Environmental Health Services Division Director
Tony Macaluso, Environmental Health Specialist Supervisor
Ellen Messinger-Patton, Environmental Health Specialist

SENDER: COMPLETE THIS SECTION

- Complete items 1, 2, and 3.
- Print your name and address on the reverse so that we can return the card to you.
- Attach this card to the back of the mailpiece, or on the front if space permits.

1. Article Addressed to:

RYAN GOLDHAMMER
 PIGNIC PUB AND PATIO
 235 FLINT ST
 RENO NV 89501



9590 9402 2527 6306 4411 07

2. Article Number (Transfer from service label)

7011 2970 0004 2279 6214

PS Form 3811, July 2015 PSN 7530-02-000-9053

COMPLETE THIS SECTION ON DELIVERY

A. Signature *[Handwritten Signature]* Agent Addressee

B. Received by (Printed Name) *Jason B...* Date of Delivery *7/17*

D. Is delivery address different from item 1? Yes
 If YES, enter delivery address below: No

3. Service Type
- Adult Signature
 - Adult Signature Restricted Delivery
 - Certified Mail®
 - Certified Mail Restricted Delivery
 - Collect on Delivery
 - Collect on Delivery Restricted Delivery
 - Restricted Delivery
 - Priority Mail Express®
 - Registered Mail™
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EHS - D. McNinch

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4729 6222 4000 0262 111

Sent To Ryan Goldhammer/Pignic Pub Patio

PS Form 3811, July 2015

Date: November 3, 2017 (Revised 11/17/2017)

From: Ryan Goldhammer, Trevor Leppek

TO: Washoe County District Board of Health (Health Authority)

RE: Pignic Pub and Patio located at 235 Flint Street, Reno Nevada 89501
Application for Variance from Regulations Governing Food Establishments

STATEMENT OF PROPOSED VARIANCE

As the Owners of Pignic Pub and Patio we provide the following Application for Variance in response to Cease and Desist order issued on October 18, 2017. The Order was specific to the following Regulations:

200.055 Outdoor food establishment, food preparation by consumer

Consumers may be permitted to cook, baste and season while cooking food items for their own personal consumption provided:

- A. A food handler from the supporting establishment is physically present in the outdoor food establishment;
- B. The consumer uses only food items, utensils and equipment provided from the supporting food establishment or outdoor food establishment;
- C. The consumer is made aware of approved safe time and temperature requirements for the food items being prepared and is provided with and instructed on the use of calibrated temperature measuring equipment if requested;
- D. The consumer is made aware of the physical hazards related to using the outdoor food establishment's equipment;
- E. The consumer is not cooking, basting or seasoning while cooking food items for anyone's consumption but their own; and
- F. The permit holder has an approved operational plan on file with the Health Authority specifically relating to cooking by the consumer.

We respectfully request a variance to sub-sections B and E of 200.055.

RATIONALE

Pignic Pub and Patio values the importance of regulations that enhance our quality of life and keep the public safe. We have every intention of maintaining the intent of these regulations but simply cannot operate the Pignic Pub and Patio business model, as we have since 2014, and comply with these strict standards.

Pignic Pub and Patio provides a unique and innovative service that is becoming more and more popular as consumers desire the opportunity to provide their own food, cook, serve and consumption with friends and family or by themselves.

The following describes how Pignic Pub and Patio will alternatively address the public health hazards and nuisances of the regulations once the Variance is approved:

200.055, sub B: This regulation goes to the core of the innovative Pignic Pub and Patio business model. Consumers must be allowed to bring in their own food, prepare and serve it. It is important to note that consumers prepare and cook their food on Pignic Pub and Patio equipment (barbecues, tables etc.) but they provide their own food and

utensils. Pignic Pub and Patio will require that food provided by the consumer will be received in original packaging, at proper cold temperature, and that a copy of the sales receipt be kept as documentation by Pignic.

200.055, sub E: The strict standard "while cooking food items for anyone's consumption but their own;" implies that the cooked and prepared food cannot be shared among the others in their party. It is important that they can and Pignic Pub and Patio will inform the consumers and monitor their activity for compliance.