

Food Establishment Resource Library



2013 Audit/Risk Based Inspection Initiative

Think Risk

Effective January 1, 2013, the Southern Nevada Health District will enhance the Food Inspection Program by increasing focus on controlling foodborne illness (FBI) risk factors in food establishments.

As such, the food inspection report form has been modified to focus more on those violations that have the most impact on food safety and consumer protection.

The minor violation portion of the form no longer has a demerit value assessed, which will decrease the total number of demerits an establishment can potentially get during an inspection.

While the good management practices (GMPs) remaining in this section are important to the sanitary maintenance of an establishment, more focus will be placed on the critical violation and major violation sections, as they increase the risk of foodborne illnesses.

To assist industry with this enhanced food safety focus, environmental health (EH) inspectors will provide education on the risk factors for foodborne illness specific to your particular establishment during your first time, routine inspection in 2013.

While emphasis is placed on more complex food operations, an abbreviated training will be given to low-risk and packaged food facilities on the specific risk factors found in these types of facilities. Information on risk factors of particular concern may be found on the [Reducing Foodborne Illness Risk Factors](#) webpage.

2013 Process for First Inspection

- More complex food operations that do not have a history of poor compliance or hostile interaction with EH staff will have their inspection that day changed to an audit, if the inspection result would be a "B" or "C" grade (11-40 demerits in violations).

The inspection findings will be documented as an "Audit", a "B" or "C" card will not be posted, and a fee, if the inspection would have resulted in a "C" grade will not be assessed. However, immediate action must be taken by the operator to control issues that could directly cause a foodborne illness.

If needed, information on Plan Review referral and training options will be provided.

To ensure that corrective actions have been taken, a regular, unannounced routine inspection will take place 15-30 days following the audit.

- If the establishment passes their inspection with 10 demerits or less, the "A" grade will be posted and the report will be documented as a routine inspection.

(more)



- To protect the public's health, if the EH inspector finds an establishment operating with an imminent health hazard or it has more than 40 demerits, it will be closed and fees applied. An audit will not apply and the report will be documented as a routine inspection.

All food activities must remain suspended until corrections have been made, applicable fee paid and the facility can pass a reinspection with 10 demerits or less with no repeat critical or major violations.

Visit the [Grade Cards FAQ](#) webpage for details on the demerit system and when an establishment can be closed.

Visit the [Imminent Health Hazard FAQ](#) webpage for details on how to identify a hazard and the reporting and self-closure procedures you should follow.

We are committed to providing industry the tools to offer safe food to residents and visitors in our community. If you have any questions complete the [Food Establishment Operator Inquiry Form](#) or contact your EH inspector ([EH Office Contact List](#)).