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## **RISK CONTROL PLAN FOR FOOD ESTABLISHMENTS EXPOSED TO OUTDOOR ENVIRONMENTS**

### **Purpose**

To protect food from environmental conditions and contaminants due to exposure during inclement weather conditions, such as high wind or rain, and pests, such as birds and insects.

### **Location**

Name of the Food Establishment:

Permit Number:

Address:

Describe where the permitted food area is located on the premises:

### **Risk**

Describe the risk that you are trying to control such as contamination by pests and inclement weather conditions.

### **Protection of Open Food from Environmental Contamination**

How will the risk be mitigated? For example, closure of foodservice during inclement weather, closure of exterior openings, covering food, service of packaged food, etc.

### **Sanitation**

Describe how the food contact surfaces are cleaned and sanitized. If applicable, how often will outdoor areas be cleaned? Are there additional measures in place such as covered hands-free waste receptacles to prevent pests?

**Duties of the Person In Charge (PIC)**

Describe how the PIC will monitor and enforce these control measures

**Employee Training**

Describe how employees will be trained on these control measures

**Disposition of Contaminated Food**

Describe what employees will do if food becomes contaminated

**Should this plan fail to adequately control the risk of contamination by weather, insects, birds, rodents, or other vermin, as documented during operational inspections, it is understood that additional means of food protection will be required by SNHD.**

Print Name

Title

Signature

Date