

2010 REGULATION	2023 REGULATION																														
<b>General</b>																															
<p>The majority of the content in Chapters 1—8 has been adopted from the FDA Food Code 2017. Many of the changes are based on information gathered from the public since 2010. The purpose of this document is to highlight significant regulation content changes that impact enforcement activities. The following list is not all inclusive. To review all changes, please review the 2023 Food Regulations Draft.</p>																															
<b>Appendices</b>																															
<p><b>The following Appendices can be found on our website and were removed from the regulation:</b></p> <table border="0"> <tr><td>Appendix B</td><td>Refrigerated Storage</td></tr> <tr><td>Appendix C</td><td>Roast Cooking Chart</td></tr> <tr><td>Appendix D</td><td>Is Your Sushi Rice Safe to Eat?</td></tr> <tr><td>Appendix E</td><td>Food Labeling Guide</td></tr> <tr><td>Appendix F</td><td>Consumer Advisory Language</td></tr> <tr><td>Appendix G-1</td><td>Compliance Schedule</td></tr> <tr><td>Appendix G-2</td><td>Compliance Schedule Action Plan</td></tr> <tr><td>Appendix I</td><td>Event Coordinator Guidelines</td></tr> <tr><td>Appendix J</td><td>Risk Control Plan</td></tr> <tr><td>Appendix K</td><td>Bare Hand Contact Application</td></tr> <tr><td>Appendix L</td><td>Reduced Oxygen Packaging</td></tr> <tr><td>Supplemental Document</td><td>Hand Washing Guidelines</td></tr> </table>	Appendix B	Refrigerated Storage	Appendix C	Roast Cooking Chart	Appendix D	Is Your Sushi Rice Safe to Eat?	Appendix E	Food Labeling Guide	Appendix F	Consumer Advisory Language	Appendix G-1	Compliance Schedule	Appendix G-2	Compliance Schedule Action Plan	Appendix I	Event Coordinator Guidelines	Appendix J	Risk Control Plan	Appendix K	Bare Hand Contact Application	Appendix L	Reduced Oxygen Packaging	Supplemental Document	Hand Washing Guidelines	<p><b>The following Appendices were added:</b></p> <table border="0"> <tr><td>Appendix A</td><td>Communicable Disease Protocol</td></tr> <tr><td>Appendix B</td><td>Checklist for Reopening After an Imminent Health Hazard</td></tr> <tr><td>Appendix C</td><td>Operational Plan for Pets in Outdoor Dining Areas</td></tr> </table>	Appendix A	Communicable Disease Protocol	Appendix B	Checklist for Reopening After an Imminent Health Hazard	Appendix C	Operational Plan for Pets in Outdoor Dining Areas
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<b>Table of Contents</b>																															
<p>Chapter 9 Warehouse The warehouse chapter was removed and incorporated into Chapters 1-8.</p>	<p>Chapter 9 Commissaries (new specialty chapter)</p>																														
<p>Chapter 11 Portable Units for Service of Food</p>	<p>Chapter 11 Open-Air Vendors (name update)</p>																														
<p>Chapter 12 Catering and Food Delivery</p>	<p>Chapter 12 Catering (name update)</p>																														
<p>Chapter 13 Farmers Markets and Ancillary Food Establishments</p>	<p>Chapter 13 Swap Meet and Farmers Markets (name update)</p>																														
<p>Chapter 14 Seasonal Food Establishment Seasonal food establishments are incorporated into Chapter 11</p>	<p>Chapter 14 Special Events and Temporary Food Establishments (previously Chapter 15)</p>																														
<b>Chapter 1</b>																															
<p>Old Terminology</p> <ul style="list-style-type: none"> <li>Good Management Practice</li> <li>Major Violation</li> <li>Critical Violation</li> <li>Potentially Hazardous Food (TCS)</li> </ul>	<p>New Terminology</p> <ul style="list-style-type: none"> <li>Core Item</li> <li>Priority Foundation Item</li> <li>Priority Item</li> <li>Time Temperature Control for Safety Food (TCS)</li> </ul>																														

<b>Chapter 2 Management and Personnel</b>	
<p><b>2-102.11 Knowledge</b> The PERSON IN CHARGE shall demonstrate to the HEALTH AUTHORITY, during inspections and upon request, knowledge of FOOD BORNE ILLNESS and disease prevention, application of the HACCP principles, and the requirements of these Regulations. Except as specified in Section 8-205.11 of these Regulations, the PERSON IN CHARGE shall demonstrate this knowledge in relation to the RISKS inherent in a specific FOOD operation by [various] criteria [listed]</p>	<p><b>2-102.2 Certified Food Protection Manager</b> (A) The PIC must be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. (B) This section does not apply to certain types of food establishments deemed by the Health Authority to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of food preparation.</p>
	<p>A detailed description of reporting symptoms, diagnoses, exclusions, and restrictions was added: <b>2-201.1 Responsibilities and Reporting Symptoms and Diagnosis</b> <b>2-201.2 Exclusions and Restrictions</b></p>
	<p><b>2-501 Procedures for Clean-up of Vomiting and Diarrheal Events</b> A food establishment must have written procedures for employees to follow when responding to events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures must address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Pf</p>
	<p><b>2-602 Persons Exempt from Food Handler Safety Training Card Requirements</b> The following are exempt from obtaining a food handler safety training card: (A) A person employed in a food establishment who only handles food that is packaged and not TCS food and only handles TCS foods incidentally, outside the normal and usual course of the person’s assigned duties, (B) Temporary trainers, guest chefs, and other personnel working at a food establishment for not more than seven calendar days within a 6-month period, (C) Persons who are Registered Environmental Health Specialists, (D) Student volunteers in a school kitchen who work under the supervision of a Certified Food Safety Manager, (E) Inmates who work under the management of a Certified Food Safety Manager, and (F) Individuals unable to obtain a Food Handler Safety Training Card because of a disability who work under the supervision of a Certified Food Safety Manager.</p>
<b>Chapter 3 Food</b>	
	<p><b>3-201.1 Compliance with Food Law</b> (E) Whole-muscle, intact beef steaks that are intended for consumption in an undercooked form without a consumer advisory as specified in ¶ 3-401.1(C) must be: (1) Obtained from a food processing establishment that, upon request by the purchaser, packages the steaks and labels them, to indicate that the steaks meet the definition of whole-muscle, intact beef, Pf or (2) Deemed acceptable by the Health Authority based on other evidence, such as written buyer specifications or invoices, that indicates that the steaks meet the definition of whole-muscle, intact beef, Pf and (3) If individually cut in a food establishment:</p>

	<ul style="list-style-type: none"> <li>(a) Cut from whole-muscle, intact beef that is labeled by a food processing establishment as specified in Subparagraph (E)(1) of this section or identified as specified in Subparagraph (E)(2) of this section, Pf</li> <li>(b) Prepared so they remain intact, Pf and</li> <li>(c) If packaged for undercooking in a food establishment, labeled as specified in Subparagraph (E)(1) of this section or identified as specified in (E)(2) of this section. Pf</li> </ul>
<p><b>3-202 Specifications for Receiving</b>  <b>3-202.11 Temperature</b>          (A) Refrigerated PHF (TCS) shall be received at a temperature of 41 °F ±2° or below, except that milk and live MOLLUSCAN SHELLSTOCK may be received at 45 °F ±2°.</p>	<p><b>Specifications for Receiving</b>  <b>3-202.1 Temperature</b>          (B) If a temperature other than 41 °F (5 °C) for a TCS food is specified in law governing its distribution, such as laws governing milk and molluscan shellfish, the food must be received at or below the specified temperature.</p>
<p><b>3-203 Original Containers and Records</b>  <b>3-203.11 Maintaining SHELLSTOCK Identification</b>          (A) SHELLSTOCK tags shall remain attached to the container in which the SHELLSTOCK was received by the FOOD ESTABLISHMENT until the container is empty or remain with the product while in storage.          (B) Tags or labels, from SHELLSTOCK that have been sold or served, shall be maintained for a minimum of 90 calendar days from the date that is recorded on the tag or label. A record keeping system that keeps the tags or labels in chronological order, correlated to the date when or dates during, which the SHELLSTOCK are sold or served shall be maintained.          (C) If SHELLSTOCK is removed from its tagged or labeled container:          (1) The source identification shall be preserved by using a record keeping system as specified in Paragraph B of this Section.          (2) The SHELLSTOCK shall not be COMMINGLED with SHELLSTOCK from another container, unless and until, being ordered by the CONSUMER.</p>	<p><b>3-203 Original Containers and Records</b>  <b>3-203.1 Molluscan Shellfish, Original Container</b>          (A) Except as specified in ¶¶ (B)—(D) of this section, molluscan shellfish must not be removed from the container in which they are received other than immediately before sale or preparation for service.          (B) For display purposes, shellstock may be removed from the container in which they are received, displayed on drained ice, or held in a display container, and a quantity specified by a consumer may be removed from the display or display container and provided to the consumer only when:          (1) The source of the shellstock on display is identified as specified under § 3-202.8 and recorded as specified under § 3-203.2, and          (2) The shellstock are protected from contamination.          (C) Shucked shellfish may be removed from the container in which they were received and held in a display container from which individual servings are dispensed upon a consumer’s request only when:          (1) The labeling information for the shellfish on display as specified under § 3-202.7 is retained and correlated to the date when, or dates during which, the shellfish are sold or served, and          (2) The shellfish are protected from contamination.          (D) Shucked shellfish may be removed from the container in which they were received and repacked in consumer self-service containers only when:          (1) The labeling information for the shellfish is on each consumer self-service container as specified under § 3-202.7 and ¶¶ 3-602.1(A) and (B)(1)-(5),          (2) The labeling information as specified under § 3-202.7 is retained and correlated with the date when, or dates during which, the shellfish are sold or served,          (3) The labeling information and dates specified under Subparagraph (D)(2) of this section are maintained for 90 calendar days, and          (4) The shellfish are protected from contamination.</p> <p><b>3-203.2 Shellstock, Maintaining Identification</b></p>

	<p>(A) Except as specified under Subparagraph (C)(2) of this section, shellstock tags or labels must remain attached to the container in which the shellstock are received until the container is empty. Pf</p> <p>(B) The date when the last shellstock from the container is sold or served must be recorded on the tag or label. Pf</p> <p>(C) The identity of the source of shellstock that are sold or served must be maintained by retaining tags or labels for 90 calendar days from the date that is recorded on the tag or label, as specified under ¶ (B) of this section, by: Pf</p> <p>(1) Using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label, as specified under ¶ (B) of this section, Pf and</p> <p>(2) If shellstock are removed from the tagged or labeled container:</p> <p>(a) Preserving source identification by using a record keeping system as specified under Subparagraph (C)(1) of this section, Pf and</p> <p>(b) Ensuring that shellstock from one tagged or labeled container are not commingled with shellstock from another container with different certification numbers; different harvest dates; or different growing areas as identified on the tag or label before being ordered by the consumer. Pf</p>																				
<p><b>3-302.12 FOOD Storage Containers Identified with Common Name of FOOD</b>          Except for containers holding FOOD that can be readily and unmistakably recognized including but not limited to dry pasta, working containers holding FOOD, or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, including but not limited to cooking oil, flour, herbs, potato flakes, salt, spices, and sugar shall be identified, in English, with the common name of the FOOD. Other applicable languages may be used in addition to the English name.</p>	<p><b>3-202.2 Food Storage Containers, Identified with Common Name of Food</b>          Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar must be identified with the common name of the food.</p>																				
<p><b>3-304.12 In-Use Utensils, Between-Use Storage</b>          (F) In a container of water, if the water is maintained at a temperature of 41 °F ±2° or below, or at 135 °F ±2° or above, and the UTENSILS and container are cleaned at least every four hours, or more often if necessary to preclude accumulation of FOOD residue.</p>	<p><b>3-304.2 In-Use Utensils, Between-Use Storage</b>          (G) In a container of ice or water maintained at a temperature of 41 °F (5 °C) or lower, if the in-use utensils are only used for non-TCS foods and the container is cleaned at a frequency specified under Subparagraph 4-602.1(D)(6).</p>																				
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	<p><b>3-401.4 Non-Continuous Cooking of Raw Animal Foods</b>          Raw animal foods that are cooked using a non-continuous cooking process shall be:</p>																				

	<ul style="list-style-type: none"> <li>(A) Subject to an initial heating process that is no longer than 60 minutes in duration; <sup>P</sup></li> <li>(B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked Time/Temperature Control for Safety food under ¶ 3-501.4(A); <sup>P</sup></li> <li>(C) After cooling, held frozen or cold, as specified for Time/Temperature Control for Safety food under ¶ 3-501.6(A)(2); <sup>P</sup></li> <li>(D) Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time as specified under ¶¶ 3-401.1 (A)-(C); <sup>P</sup></li> <li>(E) Cooled according to the time and temperature parameters specified for cooked Time/Temperature Control for Safety food under ¶ 3-501.4(A) if not either hot held as specified under ¶ 3-501.6(A), served immediately, or held using time as a public health control as specified under § 3-501.9 after complete cooking <sup>P</sup>; and</li> <li>(F) Prepared and stored according to written procedures that:             <ul style="list-style-type: none"> <li>(1) Have obtained prior approval from the health authority;</li> <li>(2) Are maintained in the food establishment and is available to the health authority upon request;</li> <li>(3) Describe how the requirements specified under ¶ (A)-(E) of this section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met;</li> <li>(4) Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service; and</li> <li>(5) Describe how the foods, after initial heating but prior to cooking as specified under ¶ (D) of this section, are to be separated from ready-to-eat foods as specified under ¶ 3-302.1 (A).</li> </ul> </li> </ul>
<p><b>3-501.16 POTENTIALLY HAZARDOUS FOOD (TCS), Hot and Cold Holding</b>          Except during preparation, cooking, or cooling, or when time is used as the means of public health control, PHF (TCS) shall be maintained at 135 °F ±2° or above, or at 41 °F ±2° or below, except:</p> <ul style="list-style-type: none"> <li>(A) Roast beef that is properly cooked or reheated shall be maintained at 130 °F ±2° or above for 112 minutes.</li> <li>(B) FOOD that is cooked or served within 72 hours after the time when its temperature is between 41 °F ±2° to 45 °F ±2°. FOOD shall be labeled with the appropriate date and time.</li> </ul>	<p><b>3-501.6 TCS Food, Hot and Cold Holding</b>          (A) Except during active preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.9, and except as specified under ¶ (B) and in ¶ (C) of this section, Time/Temperature Control for Safety food shall be maintained:</p> <ul style="list-style-type: none"> <li>(1) At 135 °F (57 °C) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.1(B) or reheated as specified in ¶ 3-403.1(E) may be held at a temperature of 130 °F (54 °C) <sup>P</sup> or above; or</li> <li>(2) At 41 °F (5 °C) or less. <sup>P</sup></li> </ul>
<p><b>3-501.19 Time as a Public Health Control</b>          (C) If time only, rather than time in conjunction with temperature control up to a maximum of six hours, is used as the means of public health control:</p> <ul style="list-style-type: none"> <li>(3) The FOOD shall be marked or otherwise identified to indicate:             <ul style="list-style-type: none"> <li>(a) The time when the FOOD is removed from 41 °F ±2° or below cold holding temperature control.</li> </ul> </li> </ul>	<p><b>3-501.9 Time as a Public Health Control</b>          (C) If time without temperature control is used as the public health control up to a maximum of six hours:</p> <ul style="list-style-type: none"> <li>(3) The food must be marked or otherwise identified to indicate: Pf             <ul style="list-style-type: none"> <li>(a) The time when the food is removed from 41 °F (5 °C) or below cold holding temperature control, and</li> <li>(b) The time that is six hours past the point in time when the food is removed from cold holding temperature control,</li> </ul> </li> </ul>

	<p><b>3-502.2 Reduced Oxygen Packaging Without a Waiver, Criteria</b></p> <p>(F) A HACCP plan is not required when a food establishment uses a reduced oxygen packaging method to package TCS food that is always:</p> <ol style="list-style-type: none"> <li>(1) Labeled with the production time and date,</li> <li>(2) Held at 41 °F (5 °C) or less during refrigerated storage, and</li> <li>(3) Removed from its package in the food establishment within 48 hours after packaging.</li> </ol>
<p><b>3-602.11 FOOD Labeling</b></p> <p>(A) FOOD PACKAGED in a FOOD ESTABLISHMENT, for off-PREMISE consumption within Clark County, shall be labeled in English, and as specified in LAW, including 21 CFR 101 Food Labeling, and 9 CFR 317 Labeling, Marking Devices and Containers. A guidance document is provided in Appendix E.</p> <p>(B) Packages of FOOD, prepared within Clark County including processed FOOD, dietary supplements, and packages of FOOD re-PACKAGED from bulk that are for sale in a FOOD ESTABLISHMENT, for off-PREMISE consumption, shall have a label reviewed and APPROVED by the HEALTH AUTHORITY or AGENCY OF JURISDICTION. Any fees required shall be paid in full before any label may be used or the PACKAGED FOOD may be sold.</p>	<p><b>3-602.1 Food Labels</b></p> <p>(A) Food packaged in a permitted food establishment for retail sale must be labeled as specified in NAC 446.187 <i>Labeling</i>, 21 CFR 101 <i>Food Labeling</i>, and 9 CFR 317 <i>Labeling, Marking Devices, and Containers</i>.</p>
<p><b>Chapter 4 Equipment and Utensils</b></p>	
<p><b>4-402.11 Cleaning and Sanitizing FOOD-CONTACT SURFACES</b></p> <p>(A) Sponges and Abrasive Cleaning Articles:</p> <ol style="list-style-type: none"> <li>(1) Sponges shall not be used for cleaning FOOD-CONTACT SURFACES, EQUIPMENT, or UTENSILS in a FOOD ESTABLISHMENT.</li> </ol>	<p><b>4-101.6 Sponges, Use Limitation</b></p> <p>Sponges must not be used in contact with cleaned and sanitized or in-use food-contact surfaces.</p>
<p><b>Temperatures throughout specify ±2 °F</b></p>	<p><b>4-203 Accuracy</b></p> <p><b>4-203.1 Temperature Measuring Devices, Food</b></p> <p>(A) Food temperature measuring devices that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit must be accurate to ±1 °C in the intended range of use. Pf</p> <p>(B) Food temperature measuring devices that are scaled only in Fahrenheit must be accurate to ±2 °F in the intended range of use. Pf</p> <p><b>4-203.2 Temperature Measuring Devices, Ambient Air and Water</b></p> <p>(A) Ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit must be designed to be easily readable and accurate to ±1.5 °C in the intended range of use. Pf</p> <p>(B) Ambient air and water temperature measuring devices that are scaled only in Fahrenheit must be accurate to ±3 °F in the intended range of use. Pf</p>
<p><b>4-202.12 Three-Compartment Sinks</b></p> <p>(D) PERMITTED satellite areas, including bars, operating in conjunction with a main WARE WASHING facility, owned, leased, or managed by the same PERMITTED, may operate without a three compartment sink provided that a glass washer is provided at the bar, and in all cases, WARE WASHING procedures must be APPROVED by the HEALTH AUTHORITY.</p>	<p><b>4-301.2 Manual Warewashing, Sink Compartment Requirements</b></p> <p>(D) Satellite areas operated by the same person within a food establishment may operate without a three-compartment sink if there is a three-compartment sink available for use within 600 feet of the satellite area and the satellite area:</p> <ol style="list-style-type: none"> <li>(1) Has a warewashing machine,</li> <li>(2) Is a low-risk food establishment and uses disposable service wares, or</li> <li>(3) Is a low-risk food establishment and no soiled service wares are returned to the satellite area after consumer use.</li> </ol>

<p><b>4-202.15 Ventilation Hood System</b></p> <p>(A) Adequacy:</p> <ol style="list-style-type: none"> <li>(1) A ventilation hood shall be installed:             <ol style="list-style-type: none"> <li>(a) Over cooking EQUIPMENT that releases grease laden vapors.</li> <li>(b) Where required by local building and safety authorities.</li> <li>(c) When accumulation of greasy residue on walls or ceiling indicates that grease laden vapor is not being properly removed.</li> </ol> </li> <li>(2) Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from accumulation on walls and/or ceilings.</li> <li>(3) Sunday brunches, temporary set-ups, table-side cooking, sampling, and demonstrations may be exempt, provided grease does not accumulate in the immediate area, as determined by the HEALTH AUTHORITY.</li> </ol>	<p><b>4-301.4 Ventilation Hood Systems, Adequacy</b></p> <p>Ventilation hood systems and devices must be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.</p>												
<p><b>4-402.11 Cleaning and Sanitizing FOOD-CONTACT SURFACES</b></p> <p>(3) Sanitizing of washed and rinsed EQUIPMENT and UTENSILS: After being washed and rinsed, FOOD-CONTACT SURFACES of EQUIPMENT and UTENSILS shall be sanitized by APPROVED manual or mechanical methods, using one of the sanitizers listed in 21 CFR 178.1010, Sanitizing Solutions, and used as follows:</p> <ol style="list-style-type: none"> <li>(a) Chlorine sanitizers: A chlorine sanitizing solution shall be applied at a concentration of at least 50 ppm or a concentration as specified by the manufacturer.</li> <li>(b) Iodine Sanitizers: An iodine sanitizing solution shall have a:             <ol style="list-style-type: none"> <li>(i) Concentration of at least 12.5 ppm, and not more than 25 ppm.</li> <li>(ii) pH and temperature as specified by the manufacturer.</li> </ol> </li> <li>(c) Quaternary Ammonium Sanitizers: A quaternary ammonium compound shall:             <ol style="list-style-type: none"> <li>(i) Be applied at a concentration as specified by the manufacturer.</li> <li>(ii) Be used only within the water temperature and water hardness limits as specified by the manufacturer.</li> <li>(iii) Not be used in a WARE WASHING machine unless the manufacturer's label specifies such use.</li> </ol> </li> <li>(d) Applied at the concentration as specified in the current Food Code.</li> <li>(e) Detergent Sanitizers: If a detergent sanitizer is used without a distinct water rinse between the washing and sanitizing steps, the agent applied in the sanitizing step shall be the same detergent sanitizer that is used in the washing step.</li> <li>(f) Other APPROVED Sanitizers: A sanitizer listed in 21 CFR 178.1010, Sanitizing Solutions, but is not covered in Section 4-402.11 (B) (3) (a-d) of this Chapter, shall:             <ol style="list-style-type: none"> <li>(i) Be applied in accordance with the manufacturer's use directions included in the labeling.</li> </ol> </li> </ol>	<p><b>4-501.14 Manual and Mechanical Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness</b></p> <p>A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under ¶4-702(C) must meet the criteria specified under §7-204.1 Sanitizers, Criteria, must be used in accordance with the EPA-registered label use instructions, and must be used as follows:</p> <p>(A) A chlorine solution must have a minimum temperature based on the concentration and pH of the solution as listed in the following chart, P</p> <table border="1" data-bbox="1186 781 1892 1000"> <thead> <tr> <th>Concentration Range (MG/L)</th> <th>Minimum Temperature PH 10 or less °F ( °C)</th> <th>Minimum Temperature PH 8 or less °F ( °C)</th> </tr> </thead> <tbody> <tr> <td>25-49</td> <td>120 (49)</td> <td>120 (49)</td> </tr> <tr> <td>50-99</td> <td>100 (38)</td> <td>75 (24)</td> </tr> <tr> <td>100</td> <td>55 (13)</td> <td>55 (13)</td> </tr> </tbody> </table> <p>(B) An iodine solution must have a:</p> <ol style="list-style-type: none"> <li>(1) Minimum temperature of 68 °F (20 °C),</li> <li>(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, P and</li> <li>(3) Concentration between 12.5 MG/L and 25 MG/L,</li> </ol> <p>(C) A quaternary ammonium compound solution must:</p> <ol style="list-style-type: none"> <li>(1) Have a minimum temperature of 75 °F (24 °C),</li> <li>(2) Have a concentration as specified under § 7-204.1 and as indicated by the manufacturer's use directions included in the labeling, P and</li> <li>(3) Be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions,</li> </ol> <p>(D) If another solution of a chemical specified under ¶¶ (A)-(C) of this section is used, the permit holder must demonstrate to the Health Authority that the solution achieves sanitization and the use of the solution must be approved,</p>	Concentration Range (MG/L)	Minimum Temperature PH 10 or less °F ( °C)	Minimum Temperature PH 8 or less °F ( °C)	25-49	120 (49)	120 (49)	50-99	100 (38)	75 (24)	100	55 (13)	55 (13)
Concentration Range (MG/L)	Minimum Temperature PH 10 or less °F ( °C)	Minimum Temperature PH 8 or less °F ( °C)											
25-49	120 (49)	120 (49)											
50-99	100 (38)	75 (24)											
100	55 (13)	55 (13)											



<p>(ii) Provide effective SANITIZATION. The PERMIT HOLDER shall demonstrate to the HEALTH AUTHORITY that the solution can be monitored by an accurate and easily usable method.</p>	
	<p><b>4-602 Frequency</b>  <b>4-602.1 Equipment Food-Contact Surfaces and Utensils</b>  (F) To verify that the frequency of cleaning for ice bins, ice makers, and water vending machines is adequate, a food establishment that is packaging ice for human consumption must submit to an approved laboratory, once every six months, a sample of each type of finished product for microbiological analysis. The analysis must include testing for fecal coliform and total coliform organisms, and:  (1) If the test results in a positive sample, the unit must be taken out of service until such time a follow up test confirms the absence of total coliform.  (2) Records of sampling and analyses must be maintained for a period of not less than 2 years and made available to the Health Authority upon request.</p>
<p><b>Chapter 5</b>  <b>Water, Plumbing, and Waste</b></p>	
<p><b>5-204.11 Toilet Facilities Within FOOD ESTABLISHMENTS</b>  (A) Owner/operators of FOOD service facilities shall provide conveniently located toilet facilities for their employees. Public restrooms may be utilized for employees provided they are within the same building, are conveniently located to the FOOD ESTABLISHMENT, and are accessible to employees during all hours of the FOOD ESTABLISHMENT's operation.  (B) Public access to toilet facilities shall not be allowed through a FOOD preparation, FOOD storage, or WARE WASHING area.  (C) FOOD ESTABLISHMENTS, located within theme parks and entertainment complexes, may utilize centrally located restrooms that are reasonably accessible.  (D) A FOOD ESTABLISHMENT that provides public seating shall have separate public restrooms for males and females when 10 or more public seats are provided. Only one restroom is required if there is less than 10 seats.  (1) Public seating includes seats, benches, stools and similar furniture provided by the owner or operator of a building, mall, or similar operation for use by the FOOD ESTABLISHMENT and located within 25' of the ESTABLISHMENT.  (2) FOOD ESTABLISHMENTS holding existing PERMITS that were APPROVED for customer seating with a single customer restroom shall be exempt from this requirement until the FOOD ESTABLISHMENT is extensively remodeled or the existing PERMIT lapses for greater than one billing cycle.</p>	<p><b>5-203.2 Toilets and Urinals</b>  At least one (1) toilet, and not fewer than the toilets required by LAW, shall be provided for use by employees in each food establishment. If authorized by LAW and urinals are substituted for toilets, the substitution shall be done as specified in LAW.  (A) Public restrooms may be utilized for employees provided they are located within 200 feet of the food establishment and are accessible to employees during all hours of the food establishment's operation.</p>
<p><b>5-203 Service Sinks</b>  <b>5-203.11 Requirements</b>  (A) All service sinks, including but not limited to mop sinks and can wash stations, and all FOOD-handling sinks, including but not limited to dump sinks, blender stations, produce sinks, and other FOOD preparation sinks, shall be serviced with hot and cold running water through a mixing or combination faucet.</p>	<p><b>5-203.3 Service Sink</b>  (A) At least one service sink or one curbed cleaning facility equipped with a floor drain must be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid wastewater.  (B) Toilets, urinals, or sinks normally used for preparing food or washing utensils or equipment may not be used as a service sink for the disposal of commercial or industrial wastewater such as mop water.</p>



<p>(B) At least one service sink, or one curbed cleaning sink equipped with a floor drain, directly connected to sewer shall be provided and conveniently located for cleaning of mops or similar wet floor cleaning tools, and for the disposal of mop water and similar liquid waste. The faucets at this sink shall be protected by a backflow prevention device. This sink shall not be used for FOOD preparation, FOOD handling, or for hand washing. Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.</p>	
<p><b>5-205.15 Backflow Prevention Device, Carbonator</b></p> <p>(A) A reduced pressure zone valve assembly shall be installed upstream from a carbonator device and downstream from any water supply line containing copper.</p> <p>(B) Backflow prevention devices attached to carbonator systems shall be tested and certified at least annually by a certified backflow prevention specialist. A copy of the certification shall be provided to the HEALTH AUTHORITY upon request.</p> <p>(C) Backflow prevention devices shall be tagged to show the last date the assembly was tested and certified.</p>	<p><b>5-203.5 Backflow Prevention Device, Carbonator</b></p> <p>(A) If not provided with an air gap as specified under §5-202.3, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 1 inch (100 mesh to 25.4 mm) must be installed upstream from a carbonating device and downstream from any copper in the water supply line.</p> <p>(B) A dual check valve attached to the carbonator need not be of the vented type if an air gap or vented backflow prevention device has been otherwise provided as specified under ¶ (A) of this section.</p>
<p><b>5-202.12 HAND WASHING SINKS, Location</b></p> <p>(A) Wall-hung HAND WASHING SINKS shall be installed and located to allow convenient use by employees in areas used to prepare FOOD and wash UTENSILS.</p> <p>(B) In areas without walls, such as buffets, carving stations, and island stations, or due to EQUIPMENT configuration prohibiting conventional design, the HEALTH AUTHORITY may approve alternate HAND WASHING SINK design and placement. HAND WASHING SINKS shall be conveniently located and easily accessible to employees at all times.</p> <p>(C) HAND WASHING SINKS shall be easily accessible and available to employees without opening doors or moving barriers.</p> <p>(D) BEVERAGE and ice dispensing areas in new and extensively remodeled establishments shall have a separate and distinct wall-hung HAND WASHING SINK, if:</p> <ol style="list-style-type: none"> <li>(1) Located in a FOOD pick-up area.</li> <li>(2) Bussing of soiled TABLEWARE area.</li> <li>(3) Any open FOOD including but not limited to soup, toast, garnishes, salads, or salad dressings is placed in the area.</li> <li>(4) Bagging ice.</li> </ol> <p>(E) Additional HAND WASHING SINKS are not required in areas used solely for the bussing of soiled TABLEWARE.</p> <p>(F) All dish washing areas shall have convenient and easily accessible wall-hung HAND WASHING SINKS to allow proper hand washing after loading soiled TABLEWARE, and prior to unloading clean TABLEWARE.</p> <p>(G) HAND WASHING SINKS shall be located in, or immediately adjacent to, rooms with toilets, or in toilet vestibules. Sinks used for preparing FOOD or for washing EQUIPMENT or UTENSILS may not be used for washing hands. The rinsing of FOOD and UTENSILS in HAND WASHING SINKS is prohibited.</p> <p>(H) Fixed dispensers of liquid soap or detergent for cleaning hands shall be available at all HAND WASHING SINKS. Interim portable soap dispensers may be temporarily used when repairs may be required for fixed dispensers.</p>	<p><b>5-204 Location and Placement</b></p> <p><b>5-204.1 Handwashing Sinks</b></p> <p>(A) A handwashing sink shall be located:</p> <ol style="list-style-type: none"> <li>(1) In each permit area to allow convenient use by employees in food preparation, food dispensing, and warewashing areas;</li> <li>(2) In, or immediately adjacent to, toilet rooms.</li> </ol> <p>(B) A handwashing sink shall be stocked with:</p> <ol style="list-style-type: none"> <li>(1) A cleaning compound for hands in a fixed dispenser,</li> <li>(2) Disposable towels in a fixed dispenser; and,</li> <li>(3) A lined waste receptacle</li> </ol>

<ul style="list-style-type: none"> <li>(I) A supply of sanitary, disposable towels for drying hands shall be conveniently located near each HAND WASHING SINK. Shared common towels are prohibited. Waste receptacles that are EASILY CLEANABLE shall be conveniently located near the HAND WASHING SINK. Cloth towels are prohibited at employee HAND WASHING SINKS.</li> <li>(J) HAND WASHING SINKs, dispensers for soap, towel dispensers, and all related fixtures shall be kept clean and in good repair. Hand blow dryers shall not be used at HAND WASHING SINKs as a sole means for drying hands in areas used by employees.</li> <li>(K) A HAND WASHING SINK may have a direct connection to a sewer line drain.</li> <li>(L) In areas that process or prepare raw FOOD of animal origin for consumption of as READY-TO-EAT FOOD, a separate HAND WASHING SINK shall be provided for the sole use of that operation.</li> </ul>	
<p><b>5-402.12 Backflow Prevention</b></p> <p>A direct connection shall not exist between the SEWAGE system and a drain receiving discharges from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. An air gap of at least 1” shall be provided between the EQUIPMENT drain pipe and the flood level rim of the floor drain. To reduce splash at the floor drain, the drain pipe may be cut at an angle, if adequate air gap is provided.</p>	<p><b>5-402.2 Backflow Prevention</b></p> <ul style="list-style-type: none"> <li>(A) Except as specified in ¶¶ (B), and (C) of this section, a direct connection must not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. P</li> <li>(B) Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.</li> <li>(C) If allowed by law, a warewashing machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 5 feet (1.5 m) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.</li> </ul>
<p><b>5-402.13 Grease Trap</b></p> <ul style="list-style-type: none"> <li>(A) As per the regulations adopted by the <i>Southern Nevada Uniform Plumbing Code</i>, one or more grease traps or grease interceptors shall be installed at any FOOD ESTABLISHMENT that generates grease that could enter a sewer system.</li> <li>(B) Grease traps or grease interceptors shall be EASILY CLEANABLE.</li> <li>(C) A grease trap or grease interceptor shall be located outside the FOOD ESTABLISHMENT whenever possible.</li> <li>(D) A grease trap or grease interceptor shall not be located in any area where FOOD is prepared, or where UTENSILS or TABLEWARE are washed or stored. Prior to installation the location shall be APPROVED by the HEALTH AUTHORITY.</li> <li>(E) Alternative methods of grease disposal (grease machines) may be located within a FOOD ESTABLISHMENT with prior approval from the HEALTH AUTHORITY.</li> </ul>	<p><b>5-402.3 Grease Interceptor</b></p> <p>If present, a grease interceptor must be located to be easily accessible for cleaning, maintenance, and inspections.</p>
<p><b>5-402.14 Conveying SEWAGE</b></p> <ul style="list-style-type: none"> <li>(A) SEWAGE shall be conveyed to the point of disposal through an APPROVED sanitary SEWAGE system, or other APPROVED system, including use of SEWAGE transport VEHICLES, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated in an APPROVED manner.</li> <li>(B) Soil and waste lines shall not be installed over FOOD preparation, storage, or EQUIPMENT and UTENSIL cleaning areas, unless separated by the floor immediately above or by some other method APPROVED by the HEALTH AUTHORITY such as the installation of trough pans under roof drain lines, soil lines, and waste lines which are drained into floor sinks.</li> </ul>	<p><b>5-402.4 Conveying Sewage</b></p> <p>Sewage must be conveyed to the point of disposal through an approved sanitary sewage system or other approved system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.</p>

<p><b>5-402.15 Gravity Drainage of Liquid Waste Effluent from EQUIPMENT to Sewer</b></p> <p>(A) Drainage of all liquid waste effluent from EQUIPMENT to sewer shall be accomplished by gravity at not less than 1 inch per 12 of fall.</p> <p>(B) Sump pumps and lift stations are not allowed for the purpose of draining FOOD service EQUIPMENT to sewer, except in the case of a lift station installed outside the FOOD ESTABLISHMENT that has been APPROVED by the building and sanitation REGULATORY AUTHORITY. In such a case, an alarm system with both audio and visual signals shall be installed within each FOOD ESTABLISHMENT serviced by the lift stations.</p> <p>(C) Evaporative wastewater may be drained to a heated evaporative pan device APPROVED by the HEALTH AUTHORITY.</p> <p>(D) Secondary HVAC drains, within FOOD processing or storage areas, may not terminate at the ceiling or at any place that may be a source of FOOD or UTENSIL CONTAMINATION.</p>	
<p><b>Chapter 6 Facilities</b></p>	
	<p><b>6-301.1 Handwashing Signage</b> A sign or poster that notifies food employees to wash their hands shall be provided at all wall mounted handwashing sinks used by food employees and shall be clearly visible to food employees.</p>
<p><b>6-601.19 Lighting</b></p> <p>(A) At least 50-foot candles of light are required on all work surfaces of EQUIPMENT.</p> <p>(B) BARBECUE units without overhead lighting shall cease operations when ambient lighting is insufficient to meet this requirement.</p>	<p><b>6-303 Lighting Intensity</b> The light intensity must be:</p> <p>(A) At least ten foot candles (108 lux) at a distance of 30 inches (75 cm ) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of use or cleaning,</p> <p>(B) At least 20 foot candles (215 lux):</p> <ol style="list-style-type: none"> <li>(1) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold, offered or displayed for sale, or served,</li> <li>(2) Inside equipment such as reach-in and under-counter refrigerators, and</li> <li>(3) At a distance of 30 inches (75 cm) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in restrooms, and,</li> </ol> <p>(C) At least 50 foot candles (540 lux) at a surface where a food handler is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.</p>
<p><b>6-501.21 Prohibiting Animals</b> Live animals shall be allowed on the PREMISES of a FOOD ESTABLISHMENT only in the following situations and provided that CONTAMINATION of FOOD, clean EQUIPMENT, UTENSILS, LINEN, and unwrapped SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES shall not occur:</p> <p>(A) In areas that are not used for FOOD preparation, and that are usually open for customers, including but not limited to dining and sales areas, SERVICE ANIMALS that are controlled by the disabled employee or PERSON, if a health or safety HAZARD will not result from the presence or activities of the SERVICE ANIMAL. Such animals shall not be allowed on the seats and/or tables in a FOOD ESTABLISHMENT.</p>	<p><b>6-501.14 Prohibiting Animals</b></p> <p>(A) Except as specified in ¶¶ (B) and (C) of this section, live animals must not be allowed on the premises of a food establishment. Pf</p> <p>(B) Live animals may be allowed in the following situations if the contamination of food, grocery carts or baskets, dining tables or chairs, clean equipment, utensils, linens, and unwrapped single-service and single-use articles cannot result:</p> <ol style="list-style-type: none"> <li>(5) Dogs in outdoor dining areas, which are accessible without passing through the food establishment, and the patrons and staff operate in accordance with a signed Dogs in Outdoor Dining Areas Agreement (Appendix C),</li> </ol>

<p><b>Chapter 7</b> <b>Poisonous or Toxic Materials</b></p> <p>No significant change</p>	
<p><b>Chapter 8</b> <b>Compliance and Enforcement</b></p>	
<p><b>8-203.12 Change of Ownership of an Existing Establishment</b> An existing FOOD ESTABLISHMENT, at the time of change of ownership, shall meet the following requirements prior to issuance of a health PERMIT:</p> <p>(C) Facilities receiving more than 10 DEMERITS of violations shall be closed until applicable fees are paid, and a reinspection is conducted resulting in a total of 10 DEMERITS or less of violations, with no identical CRITICAL or MAJOR VIOLATIONS remaining.</p>	<p><b>8-303 Issuance</b> <b>8-303.1 Permit Issuance</b> The Health Authority may issue a permit to a food establishment after the following requirements are met:</p> <p>(C) A final permitting inspection shows that the food establishment:</p> <p>(3) Is in substantial compliance with these regulations either by:</p> <p>(a) Being constructed, converted, or remodeled in accordance with the approved plans, or</p> <p>(b) Receiving 15 or fewer demerits during a final permitting inspection. Food establishments receiving more than 15 demerits during a final permitting inspection for change of permit holder must be closed, if in operation. A reinspection may be conducted after applicable fees are paid and must result in 15 or fewer demerits, with no repeat priority or priority foundation violations occurring, for permit issuance.</p>
<p><b>8-303 FOOD ESTABLISHMENT Grades</b> <b>8-303.11 Grades</b> (E) Notwithstanding the grade criteria of Paragraph 8-303.11 (A) of this Chapter, whenever an identical consecutive CRITICAL or MAJOR VIOLATION is documented, the establishment shall be DOWNGRADED to the next lower grade with a reinspection required and associated fee paid as specified in Paragraph 8-301.11 (B) of this Chapter.</p>	<p><b>8-403.2 Food Establishment Grades</b> (F) Notwithstanding the grade criteria of ¶ 8-403.2(B), whenever a repeat violation of a priority item is documented in the next routine inspection, the food establishment must be downgraded to the next lower grade.</p> <p>(H) Food establishments such as, annual itinerants, farmers markets, and those undergoing a Change of Permit Holder will be inspected on a pass fail criteria which is determined as follows:</p> <p>(1) Pass; a demerit score of 0 – 15,</p> <p>(2) Fail; a demerit score of 16 or more.</p> <p>(I) Notwithstanding the Pass/Fail criteria of ¶ 8-403.2(H), whenever a repeat violation of a priority item is documented in the next routine inspection, the permit must be immediately suspended. The food establishment must remain closed until the permit holder has corrected the priority and priority foundation items, paid any applicable fees, and an inspection is conducted that results in a score of 15 or fewer demerits with no repeat violation of a priority or priority foundation item.</p>
	<p><b>8-405 Priority Items and Priority Foundation Items</b> <b>8-405.1 Timely Correction</b> (A) Except as specified in ¶ (B) of this section, a permit holder must at the time of inspection correct a violation of a priority item or priority foundation item of these regulations and</p>

	<p>implement corrective actions for a HACCP plan provision that is not in compliance with its critical limit. Pf</p> <p>(B) Considering the nature of the potential hazard involved and the complexity of the corrective action needed, the Health Authority may agree to or specify a longer time frame, not to exceed: Pf</p> <p>(1) For priority items, correction is required within 72 hours after the inspection, or</p> <p>(2) For priority foundation items and HACCP plan deviations, correction is required within 10 calendar days after the inspection.</p>
	<p><b>8-405.2 Verification and Documentation of Correction</b>          The permit holder must notify the Health Authority within the timeframe specified in ¶ 8-405.1(B), unless otherwise specified, after corrections are made to priority or priority foundation items, or a HACCP plan deviation.</p>
	<p><b>8-406 Time Frame for Correction of Core Items</b>          (A) Except as specified in ¶ (B), the permit holder must correct core items by a date and time specified by the Health Authority but no later than 90 calendar days after the inspection.</p>
	<p><b>8-601 Administrative Process for Non-Compliance</b>          Food establishments exhibiting a history of uncontrolled risk factors for foodborne illness and non-compliance with these regulations may enter the administrative process for non-compliance.</p> <p>(A) Additional conditions may be placed upon the permit.</p> <p>(B) Failure to gain control of risk factors for foodborne illness at the facility can lead to further administrative actions up to and including suspension of the permit to operate, pending permit revocation.</p>
	<p><b>8-602.2 Post Revocation Action</b>          (C) Following permit revocation, any persons listed as sole proprietor, officer, or managing member of the business must be prohibited from obtaining a food establishment permit within the jurisdiction of the Southern Nevada Health District.</p>
	<p><b>8-602 Appeal Process</b>          (A) A person aggrieved by findings or corrective action required by the Health Authority following an inspection or investigation may make a written request for a meeting with the inspector responsible for the action and the program supervisor to discuss the inspection or investigation, including, if applicable, the person’s objections to the findings or corrective action required, and any requests to modify the inspection or investigation report. A request for such a meeting must be received by the Health Authority no later than 15 business days after the date of the inspection or investigation.</p> <p>(B) If the meeting held pursuant to ¶ (A) does not resolve the issue, the aggrieved person may submit a written request for a meeting with the section manager or division director to discuss any unresolved issues. A request for such a meeting must be received by the Health Authority no later than 10 business days after the meeting held pursuant to ¶ (A).</p>
<p><b>Chapter 9          Commissaries (NEW CHAPTER)</b></p>	
<p><b>Chapter 10          Mobile Units</b></p>	

	<p><b>10-102 Construction Requirements</b>  <b>10-102.1 Prohibitions</b>          (A) Restrooms must not be built as an integral part of a Mobile Unit.          (B) Freshwater and wastewater tanks must be built as an integral part of a Mobile Unit and are prohibited from being on the ground.          (C) Permanent utility hook up is prohibited. The unit must be easily conveyable from place to place and return to the commissary whenever necessary for dumping wastewater and filling freshwater.</p>
<p><b>10-304.11 Operational RESTRICTIONS</b>          (A) Except when operating at a special event, a MOBILE UNIT shall not operate from any single location for more than half an hour.          (B) A MOBILE UNIT may not operate later than 7:00 p.m. or half an hour after sunset, whichever occurs first, unless they are at a special event.          (C) A MOBILE UNIT may not sell products on a street where the posted speed limit is above 25 mph.          (D) A MOBILE UNIT may not operate within 250 of another vendor.          (E) A MOBILE UNIT may not operate within 1,000 of a school less than one hour after the school's dismissal time.          (F) A MOBILE UNIT may not play music when parked.</p>	
	<p><b>10-301 Required Records for Mobile Units</b>          The following records must be submitted to the Health Authority upon request or as specified below. Records are to be maintained for no less than 90 calendar days.          (B) Temperature logs must be maintained for:          (1) The internal temperature of each TCS food immediately prior to loading into the mobile unit's hot or cold holding equipment, and          (2) The ambient air temperature of each refrigeration unit prior to loading TCS food, and every four hours that the vehicle is in operation,</p>
<p><b>Chapter 11</b>  <b>Open-Air Vendors</b></p>	
<p><b>11-201.11 RESTRICTIONS</b>          (B)(3) A PORTABLE UNIT FOR SERVICE OF FOOD may be operated with the support of up to three APPROVED ACCESSORY UNITS.</p>	<p><b>11-102.1 Open-Air Vendor Equipment and Design</b>          Open-Air Vendors must:          (A) Be limited to 100 square feet,</p>
<p><b>11-301 FOOD Service</b>  <b>11-301.11 Menu RESTRICTIONS by Type of Unit</b>          A PORTABLE UNIT FOR SERVICE OF FOOD may be used to serve only FOOD items that have been APPROVED by the HEALTH AUTHORITY or AGENCY OF JURISDICTION. Menu items which may be served from a PORTABLE UNIT FOR SERVICE OF FOOD shall be regulated as follows:          (A) Any type of PORTABLE UNIT FOR SERVICE OF FOOD may serve PRE-PACKAGED non-PHF (TCS) BEVERAGE, including alcoholic BEVERAGES.          (B) PORTABLE BANQUET BARS may only serve BEVERAGES and drink garnishes.          (C) Any type of PORTABLE UNIT FOR SERVICE OF FOOD, except PORTABLE BANQUET BARS, may serve PRE-PACKAGED non-PHF (TCS).          (D) GOLF CART-STYLE FOOD UNITS may serve only PRE-PACKAGED non-PHF (TCS) and if designed, constructed, and APPROVED by the HEALTH AUTHORITY to do so, PRE-</p>	<p><b>11-201 Operational Requirements for Open-Air Vendors</b>          Open-Air Vendors must:          (B) Operate as a low risk food establishment, unless approved to operate as a barbecue as described in 11-102.2 or a seasonal permit as described in 11-202 (B),          (C) Conduct minimal food preparation on site,          (D) Not conduct complex food processes such as cooling,</p>

<p>(E) PACKAGED LOW-RISK FOOD that is either commercially PACKAGED, or prepared and wrapped, in the FOOD unit's APPROVED COMMISSARY.</p> <p>INDOOR and OUTDOOR/INDOOR FOOD SERVICE CARTs may serve any non-PHF (TCS) and, if designed, constructed, and APPROVED by the HEALTH AUTHORITY to do so, serve LOW-RISK FOOD. Those FOODs need not be PRE-PACKAGED but shall require only minimal handling at the cart. Heating procedures not traditionally classified as cooking are allowed, including:</p> <ol style="list-style-type: none"> <li>(1) Heating of hot dogs, to at least 135 °F ±2° and subsequent hot-holding until serving at a temperature of at least 135 °F ±2°.</li> <li>(2) Steaming of PASTEURIZED milk or similar fluid dairy products for immediate use in the preparation of espresso-type BEVERAGES.</li> <li>(3) Warming of non-PHF (TCS) or LOW-RISK FOOD by use of a microwave oven.</li> <li>(4) EQUIPMENT intended or capable of cooking FOOD including but not limited to, burners, griddle tops, grill tops, BARBECUE grills, and deep fat fryers shall not be present on indoor and OUTDOOR/INDOOR, or outdoor FOOD service carts.</li> </ol>	
	<p><b>11-301 Required Records for Open-Air Vendors</b></p> <p>Open-Air Vendors must provide the following records to the Health Authority upon request:</p> <p>(A) Temperature logs for:</p> <ol style="list-style-type: none"> <li>(1) The internal temperature of each TCS food immediately prior to loading into the hot or cold holding equipment, and</li> <li>(2) The ambient air temperature of each refrigeration unit prior to loading TCS food, and every four hours that the vendor is in operation,</li> </ol>
<p><b>Chapter 12</b> <b>Catering</b></p>	
<p><b>12-303.13 FOOD Temperature Requirements During Transportation</b></p> <p>(A) Immediately prior to transport all PHF (TCS) temperatures shall be taken and recorded on a log to ensure that the FOOD is placed in the VEHICLE at temperatures as specified in Chapter 3-401 through 3-403 of these Regulations. The log shall be made available to the HEALTH AUTHORITY upon request.</p> <p>(B) FOOD provided for transport by a FOOD DELIVERY SERVICE for immediate delivery to the customer, shall be temperature checked by the CATERING FOOD ESTABLISHMENT prior to transport. At no time shall the driver or any other employee of the FOOD delivery VEHICLE have direct contact with the FOOD during transport.</p> <p>(C) Upon arrival at the event or catering location the PERSON IN CHARGE shall take and record on a log the temperatures of all PHF (TCS). This does not apply to FOOD DELIVERY SERVICES.</p> <p>(D) FOOD that is not within the required temperature range at delivery, as required by these Regulations, shall be consumed or discarded within four hours. If rethermalization or cooling EQUIPMENT is available, FOOD shall be reheated or cooled as specified in these Regulations.</p>	<p><b>12-202 Food Temperature Monitoring Requirements</b></p> <p>Temperature logs must be maintained for:</p> <p>(A) The internal temperature of each TCS food immediately prior to loading into the hot or cold holding equipment, and</p> <p>(B) The ambient air temperature of each refrigeration unit prior to loading TCS food, and every four hours of the catering event,</p>
<p><b>Chapter 13</b> <b>Swap Meet and Farmers Markets</b></p>	



	<p><b>13-101.2 Support Services</b> Newly constructed or substantially remodeled swap meets must have an onsite commissary if they contract with or lease space to three or more food vendors that handle TCS foods. The swap meet must provide access to the necessary support services for all contracted food vendors.</p>
	<p><b>13-201 Required Records</b> The following records must be maintained on site by the swap meet or farmer market manager and be available for review by the Health Authority: (A) Copies of the health permit for each participating food establishment, (B) A list of all participating food vendors, and (C) A copy of the producer certificate which lists the approved food for each participating farmer.</p>
<p><b>Chapter 14 Special Events and Temporary Food Establishments</b></p>	
<p>EVENT COORDINATOR PERMIT means a PERMIT as issued by SNHD for a SPECIAL EVENT that will include 2 or more TEMPORARY FOOD ESTABLISHMENTS or FOOD BOOTHS at a given location, other than a single operator with multiple FOOD ESTABLISHMENTS located on their own property.</p>	<p><b>14-101 Event Coordinator</b> <b>14-101.1 Permit Requirements</b> (A) An event coordinator permit is required for a special event when there are: (1) Five or more permitted food vendors or mobile vendors, or (2) Two or more tasting booths.</p>
	<p><b>14-201 Temporary Permit Requirements</b> (A) A person desiring to operate a temporary food establishment must apply for a permit at least one business day prior to the start date of the event. (D) A temporary food establishment must not exceed 100 square feet.</p>
	<p><b>14-202 Temporary Food Establishment Permit Exemptions</b> The Health Authority may exempt a temporary food establishment from the provisions of these regulations if the Health Authority determines that the food which is sold, offered or displayed for sale, or served at the establishment does not constitute a potential or actual hazard to the public health. Exemptions may include, but are not limited to: (A) Bottled water, canned soft drinks, (B) Customer self-service coffee or tea. This exemption does not include TCS or open-food handling except brewing coffee or tea, (C) Commercially prepared acidic beverages (such as orange juice, lemonade, and other similar beverages) that are served from the original properly labeled container without the addition of consumer ice or other regulated food product, (D) Hermetically sealed and unopened containers of non-TCS beverages, which do not require refrigeration, (E) Hot chocolate prepared for immediate service without the use of TCS foods, (F) Non-TCS prepackaged baked goods with proper labeling from an approved source and requiring no on-site preparation, (G) Non-TCS foods and unopened prepackaged food from an approved source with proper labeling, such as honey, jerked meats, potato chips, popcorn, and other similar foods, (H) Farm products sold by a vendor with a producer certificate and no food preparation, breaching of produce, or product sampling is done, (I) Commercially prepared, prepackaged, and unopened ice cream that is appropriately labeled including ingredients and manufacturer information, and</p>

	<p>(J) Vendors that provide samples of food without compensation, do not sell the food on-site, and are inspected under an Event Coordinator permit.</p>
	<p><b>14-3 Annual Itinerants</b>  <b>14-302.2 Handwashing Facilities</b>  (C) An adequate number of handwashing sinks that meet the following criteria must be provided:  (1) If portable, the handwashing sink must meet the requirements of Subpart 4-205,  (2) Provide a continuous flow of hot and cold running water without the use of a manual pump,  (3) Be self-contained, and  (4) Be equipped with an integral five gallon minimum potable water supply tank and a wastewater storage tank that is at least 15% greater than the potable water supply.</p>
	<p><b>14-303 Required Records</b>  The Annual Itinerant permit holder must provide the following records to the Health Authority upon request:  (A) Temperature logs for:  (1) The internal temperature of each TCS food immediately prior to loading into the hot or cold holding equipment, and  (2) The ambient air temperature of each refrigeration unit prior to loading TCS food, and every four hours that the vendor is in operation,</p>