SOUTHERN NEVADA HEALTH DISTRICT

2026 PUBLIC ACCOMMODATION REGULATIONS~~REGULATIONS GOVERNING THE SANITATION AND SAFETY OF PUBLIC ACCOMMODATION FACILITIES~~

WHEREAS, the Southern Nevada Health District (SNHD) has been established by the County of Clark and the cities of Las Vegas, North Las Vegas, Henderson, Mesquite, and Boulder City as the Public Health Authority for those entities, pursuant to Nevada Revised Statutes (NRS) 439; and

WHEREAS, the Southern Nevada District Board of Health is the governing body of the Southern Nevada Health District, ~~and is vested with jurisdiction over all public health matters within its district of Clark County, Nevada,~~ and is authorized to adopt Regulations necessary to protect and promote the public health and safety in the geographical area subject to its jurisdiction; and

WHEREAS, the Southern Nevada District Board of Health finds that the sanitation and safety of public accommodation facilities does affect the public health, and that it is necessary to adopt Public Accommodation Regulations ~~Governing the Sanitation and Safety of Public Accommodation Facilities~~ to prevent and control the spread of communicable disease, and to promote and regulate the safety and sanitary condition of those establishments; and

WHEREAS, the Southern Nevada District Board of Health believes that the following Regulations are designed to protect the public health and safety, it does therefore publish, promulgate and order compliance with the substantive and procedural requirements hereinafter set forth within Clark County, Nevada.

~~INTENT AND SCOPE~~

~~**Intent** The purpose of these Regulations is to protect the public health, safety and environment through preventive measures and timely correction of significant public health issues relating to public accommodation facilities.~~

~~**Scope** These Regulations establish definitions; set minimum standards for the design, construction, operation, and maintenance of public accommodation facilities; outline record keeping and reporting requirements; provide for enforcement; and include provisions for the issuance, suspension, and revocation of Health Permits~~

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Section 1

– ~~GENERAL PROVISIONS~~General Provisions

~~Summary of Acronyms used in this Regulation~~

~~EPA~~	~~United States Environmental Protection Agency~~
~~°F~~	~~Degrees Fahrenheit~~
~~FIFRA~~	~~Federal Insecticide, Fungicide, and Rodenticide Act~~
~~IDLH~~	~~Immediately Dangerous to Life~~
~~ISDS~~	~~Individual Sewage Disposal System~~
~~NAC~~	~~Nevada Administrative Code~~
~~NRS~~	~~Nevada Revised Statute~~
~~NSF~~	~~National Sanitation Foundation International~~
~~OSHA~~	~~Occupational Safety and Health Administration~~
~~Ppm~~	~~parts per million~~
~~Psi~~	~~pounds per square inch~~
~~RV~~	~~Recreational Vehicle~~
~~SCRV~~	~~Self Contained Recreational Vehicle~~
~~SNHD~~	~~Southern Nevada Health District~~

1.1 Title

These Provisions must be known as the Southern Nevada Health District (SNHD) 2024 Public Accommodation Regulations, hereinafter referred to as "Regulations."

1.2 Scope

The Regulations establish definitions; set minimum standards for the design, construction, operation, and maintenance of public accommodation facilities; outline record keeping and reporting requirements; provide for enforcement; and include provisions for the issuance, suspension, and revocation of Health Permits

1.3 Intent

The purpose of these Regulations is to protect the public health, safety and environment through preventive measures and timely correction of significant public health issues relating to public accommodation facilities.

1.4 Definitions. ~~As used in these Regulations, unless the context otherwise requires, the following words and terms defined have the meanings ascribed to them in this document:~~

The following definitions apply in the interpretation and application of these Regulations

"Air Gap" is an unobstructed vertical distance between the lowest opening from a pipe, plumbing fixture, or appliance to the flood-level rim of the drain.

~~1.1~~ **"Agency of jurisdiction"** ~~defined. The agency of jurisdiction~~ is the local building department, safety authority, fire marshal, business licensing, police or other federal, state or local health agency, federal regulatory agencies, departments of agriculture, other than the Health Authority, having jurisdiction concerning construction, operation, maintenance, and public safety of a public accommodation facility.

"Back siphonage" is backflow caused by a negative pressure (i.e., a vacuum or partial vacuum) in a public water system or consumer's potable water system.

~~1.2~~ **"Bathroom"** ~~defined. A bathroom~~ is a room which contains a bathtub or a shower, or both.

~~**1.3 "Bed and breakfast facility" defined. A bed and breakfast facility is a public accommodation facility located within a commercial home with no more than five (5) guest rooms, offering bed and breakfast accommodations for no more than ten (10) persons, rented or let on a daily basis for a period of time not to exceed thirty (30) days (See NAC 446.850).**~~

~~**1.4 "Bed frame" defined. A bed frame is an open metal or wooden support framework upon which a bed is placed to allow floor clearance.**~~

~~1.5~~ **"Bedding"** ~~defined. Bedding~~ includes mattresses, quilts, blankets, sheets, pillows, comforters and spreads.

~~**1.6 "Biocide" defined. A biocide is an Environmental Protection Agency (EPA) registered physical or chemical agent capable of killing microorganisms.**~~

~~**1.7 "Biofilm" defined. Biofilm means an assemblage of microbial cells attached to an environmental surface and enclosed in a matrix primarily composed of polysaccharides that is not easily removed by normal rinsing or water flow. Mineral crystals (scale), corrosion particles, clay or silt particles, may be present within or on the biofilm matrix.**~~

~~1.8~~ **"Biohazard event"** ~~defined. A biohazard event~~ is an event in which a biological agent, including pathogenic microorganisms and their toxins, causes a condition that may constitute a threat to human health and safety.

~~1.9~~ **"Biohazard Event Control Plan"** ~~defined. A Biohazard Event Control Plan~~ is a written plan which contains detailed clean-up procedures by which public accommodation facility employees can safely disinfect potentially-contaminated ~~environmental~~ surfaces and control potential communicable disease outbreaks among guests and/or employees. ~~The Biohazard Event Control Plan must also include procedures for which biohazard events are to be reported to the Health Authority and procedures for documenting response activities in a logbook.~~

~~**1.10 "Box frame" defined. A box frame is a closed support frame upon which a bed is placed to allow floor clearance.**~~

~~**1.11 "Cease and Desist Order" defined. A Cease and Desist Order is a written Order issued by the Health Authority which directs the responsible person to immediately stop doing or allowing a specific action to occur at a public accommodation facility. A Cease and Desist Order does not include a direction to completely cease operating a public accommodation facility. Under certain circumstances, a Cease and Desist Order can include a timeframe to achieve compliance with the Order so long as there is not an imminent threat to public health or safety.**~~

~~1.12~~ **"Certified applicator"** ~~defined. A certified applicator~~ is a person who is certified by the Nevada Department of Agriculture as ~~and is~~ qualified to use or supervise the use of restricted-use pesticides.

~~1.13~~ **"Clean"** ~~defined. Clean~~ means free of visible dirt, dust, sludge, foam, slime (including algae and fungi), rust, scale, mineral deposits, accumulation of impurities, and/or other foreign material.

~~1.14~~ **“Common bathroom”** ~~defined. A common bathroom~~ is a guest bathroom that is to be shared by the guests of more than one ~~(1)~~ guest room.

~~1.15~~ **“Communicable disease”** ~~defined. A communicable disease~~ is a disease which is caused by a specific infectious agent or its toxic products, and which can be transmitted, either directly or indirectly, from a reservoir of infectious agents to a susceptible host organism.

~~1.16~~ **“Disinfect”** ~~defined. Disinfect~~ means the use of a disinfectant to destroy of inhibit pathogenic microorganisms on work surfaces, equipment or instruments~~to carry out a process that kills most or significantly reduces pathogenic microorganisms~~.

~~1.17~~ **“Disinfectant”** ~~defined. A disinfectant~~ is ~~an~~ a United States Environmental Protection Agency (EPA)-registered antimicrobial agent, such as a chemical~~,~~ or heat, that destroys, neutralizes, or inhibits the growth of pathogenic microorganisms~~. All chemical disinfectants must provide a strength equivalent to at least 50 ppm of free available chlorine at a pH of 7.0 to 7.6 in their normal use concentration.~~

~~**1.18 “Disposable article” defined. A disposable article is a cup, container, lid, closure, plate, knife, fork, spoon, stirrer, paddle, straw, placemat, napkin, doily, wrapper or similar article which is made wholly or in part from a synthetic or other readily destructible material and which is intended to be discarded after a single use.**~~

~~1.19~~ **“Dry camping”** ~~defined. Dry camping~~ is the practice of camping or parking where there are no available hookups for water, sewage disposal, electricity, and other amenities at each individual parking space.

~~**1.20 “Environmental surface” defined. An environmental surface is the surface of any furniture, equipment, fixture, walls, floors, ceilings, bathtubs, showers or similar surface which is part of a public accommodation facility.**~~

~~**1.21 “EPA-registered” defined. EPA-registered means any chemical or substances, including sanitizers, sterilizers, biocides, or other substances which must be registered with the United States EPA under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) prior to their distribution and use by industry and consumers.**~~

~~**1.22 “Faucet” defined. A faucet is a device that regulates the flow rate of water at the point of delivery at a sink or bathtub.**~~

~~**1.23 “Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA)” defined. Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) is the federal law found in Title 7 of the United States Code, Chapter 6, Subsection 136 et. seq., amended 1996 which provides for federal control of pesticide distribution, sale, and use. EPA was given authority under FIFRA not only to study the consequences of pesticide usage but also to require users (farmers, utility companies, and others) to register when purchasing pesticides. Later amendments to the law require users to take exams for certification as applicators of pesticides. All pesticides used in the United States must be registered (licensed) by EPA.**~~

~~**1.24 “Foot-candle” defined. Foot-candle is a unit of measure of the intensity of light falling upon a surface, equal to one lumen per square foot and originally defined with reference to a standardized candle burning at one foot from a given surface.**~~

~~**1.25 "Fumigation" defined. Fumigation is the application of a poisonous substance that has a vapor pressure greater than five (5) millimeters of mercury at 77°F that is intended to destroy living organisms, e.g., methyl bromide.**~~

~~**1.26**~~ **"Furniture"** ~~defined. Furniture~~ is the movable articles in a guest room or public area that make it fit for living or working. Furniture includes but is not limited to ~~,~~ tables, chairs, bed headboards, bed frames, box frames, sofas~~, carpets~~, curtains, pictures, vases, mirrors, televisions and other electrical equipment, and appliances. Bedding ~~, utensils,~~ and tableware are NOT considered to be furniture.

"Ground Fault Circuit Interrupter" (GFCI) is a device for protection of personnel that de-energizes an electrical circuit or portion thereof in the event of excessive ground current.

~~1.27 "Gray water" defined. Gray water is waste water, not including black water (raw sewage), from residential, commercial, and industrial sources, such as sink, shower, or bathtub drainage or washing machine discharges. Gray water is sometimes used for irrigation.~~

~~1.28~~ **"Guest"** ~~defined. A guest~~ is any person other than employees, either paying or non-paying, that uses any part of a public accommodation facility.

~~**1.29**~~ **"Guest room"** ~~defined. A guest room~~ is any sleeping or resting rooms and contiguous areas such as bathrooms, kitchens, kitchenettes, etc., intended for private use by a guest or guests of a public accommodation facility.

~~**1.30**~~ **"Guest room attendant"** ~~defined. A guest room attendant~~ is any public accommodations facility employee who, as part of ~~his or her~~ their normal work assignment, performs the routine cleaning and upkeep (excluding maintenance items) of one or more guest rooms.

~~**1.31 "Guest room Closure Order" defined. A guest room Closure Order is a written notification to cease immediately the renting, leasing, or other occupation of a guest room at a public accommodation facility.**~~

~~**1.32**~~ **"Health Authority"** ~~defined. Health Authority~~ means the officers and agents of the ~~Southern Nevada District Board of Health and the~~ Southern Nevada Health District.

~~**1.33**~~ **"Health Permit"** ~~defined. A Health Permit~~ is written approval by the ~~SNHD~~ Health Authority to operate a public accommodation facility~~,~~ under the provisions of these Regulations. ~~Approval is given in accordance with these Regulations and is separate from any other licensing requirements of other agencies of jurisdiction that may exist within communities or political subdivisions comprising the SNHD.~~

~~**1.34 "Health Permit revocation" defined. Health Permit revocation occurs when the Health Authority revokes all permission to operate a public accommodation facility based on cause due to the presence of significant health and safety hazards. Upon receipt of the revocation Order, the public accommodation facility must cease immediately all renting, leasing, or other occupation of guest rooms and must close all facilities such as laundry facilities operated under the Health Permit. Revocations are intended to result in permanent closure of the public accommodation facility. The public accommodation facility may seek relief through the appeal process outlined in these regulations.**~~

~~**1.35 "Health Permit suspension" defined. Health Permit suspension occurs when the Health Authority suspends all permission to operate a public accommodation facility based on cause due to the presence of significant health and safety hazards that are facility wide or are of such severity to cause an imminent hazard to the health and safety of guests and employees. Suspensions may lead to eventual Health Permit Revocation. The public accommodation facility may seek relief through the appeal process outlined in these Regulations.**~~

~~**1.36**~~ **"Hostel"** ~~defined. A hostel~~ is a public accommodation facility consisting of a building or group of buildings in which there are five ~~(5)~~ or more guest rooms used, designed, or intended to be used, let, or rented out for the purpose of offering to the general public transitory lodging. Hostels are supervised, and include common restroom, bathroom, and kitchen facilities.

~~**1.37**~~ **"Hotel"** ~~defined. A hotel~~ is any public accommodation facility which is a building or group of buildings in which there are three ~~(3)~~ or more guest rooms used, designed, or intended to be used, let, or rented out for the purpose of offering to the general public lodging, on a day-to-day basis, where the primary entrance is through a lobby or foyer.

~~**1.38 "Hot water" defined. Hot water is water that attains and maintains a temperature between 90 and 120 degrees Fahrenheit. Each use of hot water in a public accommodation facility may require a more specific temperature range, (e.g., water at a hand sink should range from 100 to 110 degrees Fahrenheit).**~~

~~**1.39**~~ **"Housekeeping cart"** ~~defined. A housekeeping cart~~ is any cart used by guest room attendants to facilitate cleaning, linen exchange, and other routine housekeeping activities associated with guest room upkeep.

~~**1.40 "Immediately Dangerous to Life or Health (IDLH)" defined. Immediately Dangerous to Life or Health (IDLH) means conditions that pose an immediate threat to life or health or conditions that pose an immediate threat of severe exposure to contaminants which are likely to have adverse cumulative or delayed effects on health.**~~

~~**1.41 "Kitchenette" defined. A kitchenette is a room or area within a single guest room of a public accommodation facility that must have the following amenities: a kitchen sink supplied with hot and cold potable water; cooking facilities such as a microwave oven, convection oven, or stove; a washable counter for food preparation; a refrigerator; and a cupboard or other kitchen cabinetry, and a ventilation hood. A kitchenette may also have an automatic dishwasher with a sanitizing cycle. Any other amenities are optional. (NAC 447.170)**~~

~~**1.42 "Management Plan"** defined. A Management Plan is a document written and used by an SCRV dry camping facility that provides information on how the facility intends to address pertinent issues such as:~~

~~Source(s) of potable water;~~

~~Location(s) of the sanitary station(s);~~

~~Disposal of solid waste;~~

~~Facility signage location and language;~~

~~Availability of back-up restrooms; and/or~~

~~Parking lot(s) and surrounding grounds maintenance.~~

~~1.43 "Medical attention" defined. Medical attention is care given to an individual by a medical professional or other legally credentialed allied health practitioner, such as an emergency medical technician or first responder.~~

~~1.44 "Medical professional" defined. A medical professional is a licensed, certified, or registered provider of health care such as a physician, physician assistant, osteopathic physician, advanced practitioner of nursing, registered nurse, podiatric physician, or a licensed hospital as the employer of any such person.~~

~~1.45~~ "Mold" ~~defined. Mold~~ is any of the microscopic organisms of the kingdom *Fungi*, which possess a filamentous structure or mycelium. ~~Molds are devoid of chlorophyll and generally have cell walls made primarily of chitin.~~

~~1.46~~ "Mold remediation" **~~defined. Mold remediation~~** includes, without limitation:

> The enclosure, abatement, or removal of mold or material containing mold from a building or structure, including any associated mechanical systems inside or outside the building or structure;
>
> The repair, renovation, or demolition of a building or structure containing mold or material containing mold; or
>
> Any activity connected with the enclosure, removal, abatement, repair, renovation, or demolition of a building or structure containing mold or material containing mold.

~~1.47~~ "Motel" ~~defined. A motel~~ is a public accommodation facility which consists of a building or group of two ~~(2)~~ or more detached or semi-detached buildings containing one ~~(1)~~ or more guest rooms, each with a separate exterior entrance, used as a room for lodging on a day-to-day basis.

~~1.48 "National Sanitation Foundation International (NSF)" defined. National Sanitation Foundation International (NSF) is an independent, not for profit organization that offers programs and services to augment and support the work of regulatory officials. This includes the development of public health standards, certification of products to those standards, and education and training in all areas of environmental health, including air, water, and food safety.~~

~~1.49~~ "Non-sewered toilet" ~~defined. A nonsewered toilet~~ is a toilet that is not connected to a sewage disposal system. The term includes, without limitation, a free-standing portable toilet and a recreational vehicle and/or trailer equipped with waste holding tanks.

~~1.50~~ "Nuisance" ~~defined. A nuisance~~ is anything which is injurious to health or offensive to the senses, so as to interfere with the comfort or endanger the health or safety of the public.

"Order" is a written directive issued by the Health Authority which instructs the responsible person to immediately stop doing or allowing a specific action to occur at a public accommodation facility.

~~1.51 "Occupational Health and Safety Administration (OSHA)" defined. Occupational Health and Safety Administration (OSHA) is the agency which supervises and regulates all matters relating to the protection of the safety and health of employees in conformity with the provisions of NRS 618. In the~~

~~State of Nevada, this agency is the Division of Industrial Relations of the Department of Business and Industry.~~

~~1.52~~ **"Outbreak"** ~~defined. An outbreak~~ is the occurrence of cases of a communicable disease in a community, geographic region or particular population at a rate in excess of that which is normally expected in that community, geographic region or particular population, per Nevada Administrative Code (~~(~~NAC) 441A.130~~)~~.

~~1.53~~ **"Pathogenic"** ~~defined. Pathogenic~~ means the ability to produce disease.

"Person in Charge" means the individual present at a public accommodation facility who is responsible for its operation.

~~1.54~~ **"Personal hygiene items"** ~~defined. Personal hygiene items~~ are consumable articles ~~such as bars of soap, bath gel, bubble bath, shampoo, conditioner, lotion, mouthwash, toothbrushes, toothpaste, cotton swabs, cotton balls, razors, shaving cream, emery boards, combs, brushes, tweezers, feminine hygiene items, powder, etc., which~~ that are used for personal cleanliness and/or grooming.

~~1.55 "Plumbing Code (PC)" defined. Plumbing Code means the current adopted (by the building department of the agency of jurisdiction) edition of the document entitled "Uniform Plumbing Code" published by the International Association of Plumbing & Mechanical Officials, Walnut, California and any local codes added thereto) or the 2000 International Plumbing Code, if adopted by the agency of jurisdiction.~~

~~1.56~~ **"Potable water"** ~~defined. Potable water~~ is water that is safe for human consumption.

~~1.57 "Principal" defined. A principal is an owner, officer, partner, member or technician of a pest control business who has qualified by examination in one or more of the categories of pest control set forth in NAC 555.280.~~

~~1.58 "Primary principal" defined. A primary principal is a principal who:~~

~~Is the only principal for a pest control business; or~~

~~Has been designated by a pest control business licensed pursuant to NAC 555.370 as the person responsible for the daily supervision of the category or categories of pest control performed by each business location of the pest control business within this state.~~

~~1.59~~ **"Public accommodation facility"** ~~defined. A public accommodation facility~~ is a hotel/casino, resort, hotel, motel, hostel, ~~bed and breakfast facility,~~ or other facility offering rooms or areas to the public for monetary compensation or other financial consideration on an hourly, daily, or weekly basis. Facilities offering rooms for 31 consecutive days or longer may be exempt from these Regulations.

~~1.60 "Public accommodation facility Closure Order" defined. A public accommodation facility Closure Order is a written notification to cease immediately all business operations of a public accommodation facility.~~

~~1.61~~ **"Public area"** ~~defined. A public area~~ is any area open to public view, whether indoors or outdoors, excluding guest rooms, at a public accommodation facility to which the public has approved access.

~~1.62~~ **"Putrescible"** ~~defined. Putrescible~~ means capable of being decomposed by microorganisms with sufficient rapidity as to cause nuisances from odors or gases.

"~~1.63~~ Recreational park trailer" ~~defined. A recreational park trailer~~ is a vehicle which is primarily designed to provide temporary living quarters for recreational, camping, or seasonal use and which:

Is built on a single chassis mounted on wheels;

Has a gross trailer area not exceeding 400 square feet in the set-up mode; and

Is certified by the manufacturer as complying with Standard No. A119.5 of the American National Standards Institute. (NRS 482.1005)

~~1.64~~ **"Recreational vehicle (RV)"** ~~defined. A recreational vehicle~~ is a vehicular-type unit primarily designed as temporary living quarters for travel, recreational or camping use, which may be self-propelled, mounted upon, or drawn by, a motor vehicle, occupied in any one place for 30 days or less. The term includes a recreational park trailer. (NRS 482.101)

~~**1.65 "Residual pressure" defined. Residual pressure is the pressure available at the fixture or water outlet after allowance is made for pressure drop due to friction loss, head, meter, and other losses in the system during maximum demand periods.**~~

~~1.66~~ **"Responsible person"** ~~defined. A responsible person~~ is the person or persons who own, manage, lease, act as the primary point of contact or otherwise control the construction, remodeling, operation or maintenance of a public accommodation facility.

~~1.67~~ **"Restricted-use pesticide"** ~~defined. A restricted-use pesticide~~ is any pesticide that~~, including any highly toxic pesticide, which the Nevada State Department of Agriculture has determined after a hearing, to be injurious to persons, pollinating insects, bees, animals, crops or land, other than pests or vegetation it is intended to prevent, destroy, control or mitigate; or detrimental to vegetation, except weeds; wildlife; or public health and safety; or~~ has been classified for restricted use by or under the supervision of a certified applicator in accordance with Title 7, Agriculture; Chapter 6, Insecticides and Environmental Pesticide Control; Subchapter II, Environmental Pesticide Control; Section 136.

~~1.68~~ **"Restroom"** ~~defined. A restroom~~ is a public room that contains one or more toilets and one or more ~~lavatories~~sinks.

~~1.69~~ **"Room service cart"** ~~defined. A room service cart~~ is any cart used by food establishment staff to facilitate the provision of food from a room service kitchen to guests in a guest room.

~~1.70~~ **"Sanitary station"** ~~defined. A sanitary station~~ is a facility used for removing and disposing of wastes from RV and self-contained recreational vehicle (SCRV) waste retention tanks.

~~1.71~~ **"Sanitized"** ~~defined. Sanitized~~ means the treatment of equipment, tableware~~utensils~~, and surfaces that can be accessed by the public with a biocide by a process which has been approved by the Health Authority as being effective in destroying pathogenic microorganisms of public health concern.

~~**1.72 "Scale reduction" defined. Scale reduction is any mechanical or chemical method used to remove the formation of hard water mineral deposits which have formed scale on equipment, plumbing, or**~~

~~any other surfaces where its build up has significantly reduced the function or sanitary condition of the object.~~

~~1.73~~ **"Self-contained recreational vehicle (SCRV)"** ~~defined. A self-contained recreational vehicle (SCRV)~~ is a recreational vehicle or trailer of any size designed to serve as self-contained living quarters, including potable water and waste disposal facilities, for recreational or seasonal travel.

~~1.74~~ **"Service animal"** ~~defined. A service animal~~ is any ~~guide~~ dog~~, signal dog, or any other animal~~ or miniature horse that is individually ~~specially~~ trained to provide assistance to an individual with a disability. ~~This also includes animals such as dogs used to perform work on behalf of a public accommodation facility.~~

~~1.75~~ **"Service building"** ~~defined. A service building~~ is a building provided to house ~~sanitary~~ toilet and shower facilities.

~~1.76~~ **"Sewage"** is wastewater consisting of liquid waste and water-carried solids, including effluent from commercial, industrial, and domestic sources and toilets.~~defined. Sewage is the water-carried human or animal waste from residences, buildings, industrial establishments, feedlots or other places, together with such ground water infiltration and surface water as may be present. The term includes the mixture of sewage with wastes or industrial wastes and gray water.~~

"Short-Term Residential Rental" means the commercial use, or the making available for commercial use, of a residential unit for dwelling, lodging or sleeping purposes, wherein any individual guest rents or occupies the entire dwelling unit or one or more individual rooms within the unit for a period of less than thirty-one consecutive calendar days. Short-Term Residential Rentals are not included in the definition of Public Accommodations and not required to maintain a Public Accommodation Health Permit.

~~1.77 "Showerhead" defined. A showerhead is a perforated nozzle assembly that sprays water on a guest taking a shower.~~

~~1.78~~ **"Significant water/moisture"** is~~defined. Significant water/moisture means:~~

t~~T~~he presence of uncontrolled visible water or detectable moisture (measured as 95 percent relative humidity or higher) which persists for more than twenty-four ~~(24)~~ hours from an unmitigated source such as a roof leak, pipe leak or similar unexpected source; or

~~Moisture may be present due to the water contained in warmer air condensing into droplets when it reaches dew point against a cooler surface such as a wall, causing detectable condensation.~~

~~Moisture readings in wall and floor components that exceed recommended percentages for specific materials such as construction materials (12-16 percent) and wood (25 percent). While not absolutes, they may indicate a developing problem.~~

~~The presence of uncontrolled visible water or detectable moisture (measured as 95 percent relative humidity or higher) which originates from the normal activities associated with a public accommodation facility and continues on an ongoing basis; or~~

~~E~~evidence of uncontrolled visible water or detectable moisture (unmeasured) indicated by the presence of visible mold

~~**1.79 "Site map" defined. A site map is a pictorial description of the general layout, available services, and location and arrangement of the parking spots provided by the SCRV dry camping facility.**~~

~~**1.80**~~ **"Solid waste"** ~~defined. Solid waste~~ is all putrescible and nonputrescible refuse in solid or semisolid form, including, but not limited to, garbage, rubbish, junk vehicles, ashes or incinerator residue, street refuse, dead animals, demolition waste, construction waste, and solid or semisolid commercial and industrial waste. The term does not include hazardous waste managed pursuant to NRS 459.400 to 459.600, inclusive, or a vehicle described in subparagraph (2) of paragraph (b) of subsection 1 of NRS 444.620.~~.~~

"Surface" is the surface of any furniture, equipment, fixture, walls, floors, ceilings, bathtubs, showers or similar surface which is part of a public accommodation facility.

~~**1.81 "Special Event" defined. A special event is any public gathering which is for a specific purpose, includes the service of food or a temporary food establishment, and is less than 14 days in duration. This does not include any private/"by invitation only" gathering or nonprofit/church gatherings held on nonprofit/church property.**~~

~~**1.82 "Sterilization plant" defined. A sterilization plant is a building approved by the Health Authority for the purpose of sterilizing used bedding in compliance with NRS 444.010 to 444.040 and NAC 444.001 to 444.005 inclusive.**~~

~~**1.83**~~ **"Tableware"** is eating, drinking, and serving utensils for table use, such as flatware including forks, knives, and spoons; hollowware including bowls, cups, serving dishes, ice buckets, coffee pots, carafes, and tumblers; and plates.~~defined. Tableware is all nondisposable utensils for eating and drinking, including knives, forks, spoons, glasses and cups.~~

"Time/Temperature Control for Safety" (TCS) means a food that requires time or temperature control to limit pathogenic microorganism growth or toxin formation.

~~1.84 "Used bedding" defined. Used bedding is any mattress, box spring, cot, futon, bed sheet, mattress pad, blanket, bedspread, comforter, quilt, dust ruffle, pillow, pillow case, cushion, or other materials used in the filling of any of the above or similar articles which has been previously used prior to receipt by the operator of a public accommodations facility.~~

~~1.85 "Utensils" defined. Utensils are any tableware or kitchenware used in the storing, preparing, conveying or serving of food; specifically including, but not limited to, ice buckets, ice scoops, tongs, and coffee pots and/or carafes.~~

Section 2

– ~~SUBSTANTIAL HAZARDS TO PUBLIC HEALTH AND SAFETY~~Substantial Hazards to Public Health and Safety

2.1 Substantial Hazards to Public Health and Safety include, but are not limited to:

2.1.1 Substantial damage to the public accommodation facility caused by earthquake, wind, fire, rain, or flood.

2.1.2 Loss of electrical power to such critical systems as lighting, heating, cooling, or ventilation controls for a period of two ~~(2)~~ or more hours.

2.1.3 Reduction of water pressure below 20 pounds per square inch (psi) to any part of a facility, any unplanned water outage, ~~or the water supply is cut off in its entirety~~ for a period of one ~~(1)~~ or more hours.

2.1.4 A water supply that is not approved by the Health Authority.

2.1.5 A defect or condition that exists in the system supplying potable water that may result in the contamination of the water.

2.1.6 A cross-connection between the potable and non-potable water distribution systems, such as landscape irrigation, air conditioning, heating, and/or fire suppression. ~~See Appendix A: "Public Health Significance of Cross-Connections."~~

2.1.7 A back siphonage event.

2.1.8 Sewage that is not disposed of in an approved and sanitary manner.

2.1.9 Lack of properly installed toilet and/or hand washing facilities.

2.1.10 An infestation, harborage or propagation of ~~vermin~~pests.

2.1.11 The presence of toxic or noxious gases, vapors, fumes, mists or particulates in concentrations immediately dangerous to life or health, or in concentrations sufficient to cause an environmental disease or a public nuisance.

2.1.12 The presence of any unapproved pesticide residues in the interior building areas of a public accommodation facility, in food establishments contained within the public accommodation facility, or in any food present in the facility; or the presence of excessive restricted-use pesticides in any outdoor area of a public accommodation facility; or any evidence of the indiscriminate use of a pesticide or herbicide which may be injurious to the health of humans.

2.1.13 The presence of any disease-causing organism in water exposed to the atmosphere, which has caused an environmental disease in the public accommodation facility. ~~An informational example "Legionella Sampling Plan and Form" is provided in Appendix B.~~

2.1.14 An employee infected with a communicable disease which represents an immediate hazard to staff or guests. ~~A list of communicable diseases considered to be an immediate~~

~~hazard is located in Appendix C, along with a combined copy of NRS and NAC 441A, "Communicable Diseases."~~

2.1.15 Equipment that by condition, design, construction or use poses an immediate risk of entrapment, fall, puncture, pinch, crush, trip, or other cause of injury.

2.1.16 ~~Environmental s~~Surfaces, furnishings, ~~beds, mattresses, pillows, blankets, linen~~bedding, towels, chairs or other items within a room that are stained with blood or bodily fluids, soiled, or infested with ~~vermin~~pests; or are in an otherwise unsanitary condition.

2.1.17 Any unmitigated biohazardous event that simultaneously involves more than one ~~(1)~~ guest room or a public area ~~exceeding 200 square feet~~.

2.1.18 Missing or inoperable smoke detection equipment in each sleeping or separated living area.

2.1.19 Inability of the heating and cooling equipment to maintain the room temperature between 60°F and 90°F by thermostatic control in all living and sleeping rooms while being used by guests.

2.1.20 The presence of uncontrolled putrescible waste within the public accommodation facility, on the facility grounds, or in waste accumulation and disposal areas in quantity and duration as to create a nuisance.

2.1.21 All illegal clandestine drug laboratories and related activities. ~~Cleanup guidelines are located in Appendix D~~.

2.2 Notification of the Health Authority

~~2.22~~ All substantial health hazards listed in Section 2 that are not mitigated within the required timeframes listed in these Regulations must be reported to the Health Authority ~~via telephone. Contact information for the Health Authority is provided in Appendix E~~.

2.3 Health Authority Actions

When the Health Authority determines a substantial health hazard exists at a public accommodation facility, the Health Authority may order the public accommodation facility to take corrective action, suspend operations, and/or take any other action as provided in Section 12 of these regulations.

Section 3

– ~~FACILITIES AND EQUIPMENT~~Facilities and Equipment

3.1 Plans for construction, remodeling

3.1.1 No person may construct or extensively remodel ~~Before any person begins the construction or extensive remodeling of~~ a public accommodation facility that requires a building permit~~,~~ without written approval from the Health Authority. ~~he must submit the plans to the appropriate Health Authority for review and approval.~~

3.1.2 Plans to construct or remodel a public accommodation facility must include:

3.1.2.1 Full set of onsite Civil Engineering Improvement Plans

3.1.2.2 Mechanical (heating, ventilation, and cooling) Drawings

3.1.2.3 Plumbing Drawings

3.1.2.4 Electrical and lighting/photometric Drawings

3.1.2.5 Specification sheets for the guest room heating/cooling units

3.1.2.6 Exterior site plans and details

3.1.2.7 Interior floor plans and details, including guestroom plans and elevations.

3.1.3 Plans must be submitted prior to beginning construction or remodeling

~~**3.2 Exemption of existing facilities, equipment from design, construction requirements**~~

~~**If any facility or equipment being used by the operator of a public accommodation facility one year from the implementation date of these Regulations does not meet the requirements for design and construction established in this chapter, the operator is exempted from those requirements and may continue to use the facility or equipment if it is in good repair, is capable of being maintained in a sanitary condition and does not create a health hazard.**~~

3.2~~3~~ Certain areas prohibited from use as quarters for living or sleeping

~~It is unlawful for~~ A public accommodation facility must not allow any person to use, or to permit another person to use, any of the following portions of a public accommodation facility for living or sleeping purposes:

3.2~~3~~.1 Any kitchen, cellar, hallway, water closet, bath, shower compartment, or ~~slop~~mop-sink room.

3.2~~3~~.2 Any other room or place which does not comply with the provisions of this chapter, or in which, in the judgment of the Health Authority, living or sleeping is dangerous or prejudicial to life or health by reason of an overcrowded condition, ~~a want of~~insufficient light, windows, ventilation or drainage, dampness, or offensive or obnoxious odors or poisonous gases in the room or place, or a lack of exits as required by the version of the Uniform Building Code being used by the agency of jurisdiction.

3.34 Air space, floor area and ceiling height of rooms

No room for sleeping purposes shall have less than 500 cubic feet of air space for each occupant. The floor area of each sleeping room must be at least 80 square feet and at least 7 feet in width. All rooms must have a ceiling height of at least 8 feet.

3.45 Floors

3.45.1 Every floor and every floor covering, such as carpeting, must be kept clean and in good repair, sanitized or replaced so that it will not become a hazard to safety or health.

3.45.2 The floors in areas with a high potential to be wet, including areas used for washing and sanitizing tableware and in laundry areas, kitchenettes, and in areas in bathrooms and toilet rooms, which are next to the tub, shower or toilet, must be constructed of smooth, durable, nonabsorbent and easily cleanable material.

~~3.5.3 The floors must not be covered with carpeting in areas used for washing and sanitizing tableware, in laundry areas, in kitchenettes, and in areas in bathrooms and toilet rooms, which are next to the tub, shower, or toilet.~~ The ~~appropriate~~ Health Authority may prohibit the use of carpeting in any other area, which it deems would be made unsanitary by the use of carpeting.

3.45.4.3 Every concrete, tile, ceramic and vinyl floor installed in a bathroom, toilet room, laundry room or kitchenette must be coved at the junctures between the floor and the walls. All material used to cove the junctures must be fitted snugly to the floor and the walls so there are no openings large enough to permit the entrance of ~~vermin~~pests.

3.56 Walls, ceilings and closures

3.56.1 All walls, ceilings, doors, windows, skylights, other closures, fixtures and decorative material must be kept clean and in good repair.

3.56.2 The walls of bathrooms, toilet rooms, rooms for washing tableware, and kitchenettes must be smooth and easily cleanable.

3.56.3 The materials used in constructing the walls and ceilings must be joined along their edges so as to leave no open spaces or cracks.

3.56.4 Studs, joists, rafters and beams must not be left exposed in bathrooms, toilet rooms, laundry rooms or kitchenettes. If left exposed in other areas, these structural members must be suitably finished and be kept clean and in good repair.

3.67 Furniture

All furniture must be kept in good repair, cleanable, and maintained in a clean and sanitary condition.

3.78 Lighting

3.78.1 At least 50 foot-candles of light at a distance of 30 inches from the floor must be provided in each area for washing tableware and in each kitchenette.

3.7~~8~~.2 At least 20 foot-candles of light at a distance of 30 inches ~~(76.2 cm)~~ from the floor must be provided in each laundromat area for guest use, toilet room, bathroom and in each other area during cleaning.

3.7~~8~~.3 At least 15 foot-candles of light at a distance of 30 inches from the floor must be provided in any area used for living or sleeping.

3.8~~9~~ Smoke Alarms

3.8~~9~~.1 Each guest room or separated living area must be equipped with at least one working smoke alarm, which is installed, maintained, and tested according to existing fire codes.

3.8~~9~~.2 The smoke alarm must be free of foreign matter such as tape or paint that could impair its proper function.

3.9 Ground Fault Circuit Interrupters (GFCI)

GFCI electrical outlets shall be installed in all public accommodation facilities built after 1971 at the following locations:

3.9.1 Bathrooms: All electrical outlets must be GFCI protected

3.9.2 Kitchens: All electrical outlets serving countertop areas and any receptacle within 6 feet of a sink must have GFCI protection

3.9.3 Laundry, Utility and Wet Bar sinks: Any receptacle within 6 feet of a sink must have GFCI protection

3.9.4 Public accommodation facilities constructed prior to 1971 without GFCI protection must install GFCI outlets if updating the building's electrical system.

3.10 Heating and ventilating systems

3.10.1 All bathrooms and toilet rooms must be adequately ventilated so that excessive moisture is removed from the room.

3.10.2 Each system for heating, cooling or ventilation must be properly installed and maintained ~~and operational~~ at all times that guest rooms are occupied.

3.10.3 All sleeping rooms, bathrooms and toilet rooms must be capable of being maintained at a temperature between 60~~8~~°F ~~(20°C)~~ and ~~8~~90°F ~~(26.7°C)~~ while being used by guests.

3.10.4 The use of portable space heaters as the primary source of heat is prohibited in guest rooms.

3.11 Baths, showers, toilets and ~~lavatories~~sinks

3.11.1 Common bathrooms servicing guest rooms are prohibited in all hotels and motels newly built ~~or remodeled one year after the effective date of these regulations~~.

3.11.2 Each guest room in a public accommodation facility ~~newly built one year after the effective date of these regulations~~ must contain, at a minimum, one toilet, one

~~lavatory~~sink, and one shower and/or bathtub, which may include a bathtub/shower combination.

3.11.3 All baths, showers, toilets and ~~lavatories~~ sinks must be kept in good repair.

3.11.4 While being used by guests, the floors of the bathrooms ~~and toilet rooms must be sanitized each day, unless the guest has declined regular guest room services. If a guest declines regular guest room services, the public accommodation facility must ensure that these surfaces are cleaned and sanitized at least once per week and between guests.~~

~~3.11.5 While being used by guests~~, every surface of a bathtub, shower, shower enclosure, toilet and ~~lavatory~~sinks, which may come in contact with a person's body, must be cleaned and sanitized each day, unless the guest has declined regular guest room services. If a guest declines regular guest room services, the public accommodation facility must ensure that these surfaces are cleaned and sanitized at least once per week and between guests. In the event that the guest room remains vacant, the public accommodation facility must ensure that the guest room is cleaned and sanitized prior to use by the next guests.~~Guidance on recommended cleaning and sanitizing of specialty bath equipment such as fill-and-drain whirlpool spa bathtubs can be found in Appendix F.~~

3.11.5~~6~~ Cloths used for cleaning and sanitizing dirty environmental surfaces of the guest room shall be used in one guest room only, and then be placed in the dirty compartment of the housekeeping cart when the guest room attendant has completed cleaning that room.

3.11.6 Cellulose sponges are prohibited from use; abrasive scrubbing pads that are used in multiple rooms must be stored in disinfecting solution

3.11.7 ~~All other surfaces of the bathroom must be cleaned and sanitized when visibly soiled or dirty but at least once a week, unless the guest has declined regular guest room services. If a guest declines regular guest room services, the public accommodation facility must ensure that these surfaces are cleaned and sanitized at least once per week. In the event that the guest room remains vacant, the public accommodation facility must ensure that the guest room is cleaned and sanitized prior to use by the next guests.~~The pumping and recirculation of fill-and-drain whirlpool spa bathtubs must be disinfected between guests.

3.11.8 All under-the-counter cabinets must be maintained in a clean, dry, and structurally sound condition. The cabinets must be replaced if the understructure shows warping, peeling and/or rotting.

3.12 Sanitation of guest room following occupation by guest having a communicable disease

3.12.1 Whenever the responsible person knows or suspects that a guest room has been occupied by a person with a reportable infectious illness, the guest room shall be thoroughly cleaned and sanitized~~, including fumigation, as needed~~, depending on the suspected or known pathogen, according to the public accommodation facility's ~~"Guest~~

~~Room Clean-up Standard Operating Procedure (SOP)."~~Biohazard Event Response Plan. ***An example SOP can be found in Appendix A~~G~~***.

3.12.2 All linens, towels, and bedding from the contaminated guest room shall be ~~thoroughly~~ laundered and~~,~~ dried ~~and disinfected~~ before reuse.

3.12.3 The guest room shall not be occupied by new guests until the timeframe recommended by the manufacturer of the treatment substance ~~, such as a fumigant,~~ has passed.

3.13 Water supply

3.13.1 The potable water supply for each public accommodation facility must be from a source approved by the State of Nevada Division of Environmental Protection, Bureau of Safe Drinking Water and must meet all NRS 445A requirements.

3.13.2 Each public accommodation facility must be supplied with a hot and cold potable water supply that meets all sanitary purposes, including water for ~~culinary~~cooking, bathing, ~~lavatory~~sink use, and laundering.

3.13.3 Anytime the responsible person receives a water quality-related complaint in which two or more persons report similar illness within 24 hours of each other, the responsible person ~~shall obtain the name, address, phone number (room number if the affected individual is a guest), along with a list of the reported symptoms and name of the medical facility to which the ill persons are being transported, if medical attention is sought. The responsible person shall then~~must report the alleged illnesses to the Health Authority immediately~~. via the Health Authority's 24-hour telephone line. (See Health Authority contact information in Appendix E)~~

3.14 Plumbing

3.14.1 The potable water system must be installed and maintained in such a manner that there is no cross connection between it and any other system.

3.14.2 Every room with laundry facilities must have a drain in the floor of the room. The floor must be sloped to provide proper drainage.

3.14.3 Each washing machine, dishwasher or sink used for washing laundry, tableware ~~or utensils~~, and all ice machines, must drain through an approved air gap to a floor sink.

3.14.4 A device used to prevent backflow or back siphonage that is installed on a potable water system must comply with the standards for the construction, installation, maintenance, inspection, and testing of the Uniform Plumbing Code (UPC) for that specific application and type of device.~~, including the Southern Nevada 1997 Plumbing Code Amendments, unless a more stringent code is adopted by the agency of jurisdiction.~~

3.14.5 Each hose bibb must be equipped with a suitable backflow prevention device, such as an Atmospheric Vacuum Breaker (AVB), and installed and maintained in accordance with manufacturer guidelines.

3.14.6~~5~~ The written results of annual backflow prevention device testing must be made available at the public accommodation facility for Health Authority review.

3.15 Water damage evaluation

3.15.1 Whenever evidence of significant water/moisture intrusion from any source is found within or on the walls, ceilings, attic spaces, crawl spaces, floors, carpeted surfaces, ventilation ducts, insulation, or other materials or areas which may promote the growth of mold, the source of the water or moisture must be identified and stopped to prevent or reduce mold growth.

3.15.2 Whenever a need arises to conduct a large-scale mold remediation affecting more than 1,000 square feet within a public accommodation facility, the Health Authority must be notified in writing of actions taken. ~~For guidance, see Appendix H: "Mold Remediation Guidelines (NYC and SNHD)"~~

3.16 Solid waste disposal

3.16.1 Each public accommodation facility must have solid waste containers of sufficient number and size to store all the solid waste in a manner that does not exceed the waste containers' capacities until the solid waste is removed.

3.16.2 ~~If the~~ When solid waste is not being removed in a manner that prevents a public health nuisance or danger, the Health Authority ~~shall~~ may direct the responsible person at the public accommodation facility to increase their solid waste container capacity and/or increase the frequency of scheduled pickups until adequate removal of the solid waste is achieved.

3.16.3 The solid waste containers must be:

3.16.3.1 Kept at locations approved by the Health Authority.

3.16.3.2 Emptied at least twice weekly. The frequency of solid waste removal must be at an interval, which prevents putrescible waste from becoming a nuisance even if such frequency is more often than twice weekly.

3.16.3.3 Kept covered and closed with a tight~~-~~-fitting lid at all times except when being filled, emptied, or cleaned, unless the equipment is specifically designed to be operated as an open dumpster or trash compactor.

3.16.3.4 Kept clean. Facilities for washing them must be provided and operated in a sanitary manner or appropriate contracts with a solid waste disposal company must be in place to clean and/or replace waste containers that become excessively dirty.

3.16.4 Wastewater generated from cleaning the containers must be disposed of as sewage in the public sewerage system, ~~or~~ in an Individual Sewage Disposal System (ISDS) approved by the Health Authority, or as otherwise approved by the Health Authority. This wastewater must

~~3.16.5 Wastewater generated during cleaning of solid waste containers shall~~ not be discharged into ~~the~~ storm drains or onto public thoroughfares.

3.17 Sewage disposal

3.17.1 All sewage ~~carried by water~~ must be disposed of ~~by means of~~to a public sewerage system ~~or by a system for disposal such as an ISDS, which is approved by the Health Authority~~.

3.17.2 ~~**If the public accommodation facility intends to discharge its sewage to an ISDS, the facility must submit plans for review and approval and obtain a permit for the ISDS from the Health Authority for that purpose.**~~

~~3.17.3~~ Any sewage discharge, sewer pipe leaks, spills, or backflow onto the ground, or other inappropriate release of sewage must be promptly stopped, ~~and/or~~ contained, and remediated. When a public accommodation facility fails to stop, contain, and remediate an inappropriate sewage release within four hours of the condition being discovered, the Health Authority may close the facility without notice in accordance with Section 12 of these Regulations.~~within four (4) hours or the facility may be subject to closure by the Health Authority.~~

3.17.4 All sewage spills must be remediated in a manner that eliminates potential disease transmission, offensive odors, sewage solids, and sewage litter. ***For guidance, see Appendix C: Sewage Remediation Guidelines***

3.18 Outdoor areas

3.18.1 All outdoor areas including, but not limited to, parking areas, walkways, landscaped areas, storage areas, service buildings, and undeveloped grounds must have sufficient drainage to prevent water from collecting and stagnating in pools, and must be kept clean and free of any health hazards.

Section 4

-– GENERAL SANITATIONGeneral Sanitation

4.1 Public areas

4.1.1 All public areas of public accommodation facilities must be maintained in a clean and sanitary manner, free of nuisances.

4.2 Public restrooms

4.2.1 All public restrooms must be kept in sanitary condition and good repair.

4.2.2 The floors of all public restrooms must be ~~thoroughly~~ cleaned and sanitized at least daily.

4.2.3 All surfaces of toilets, urinals, and other fixtures which may come in contact with a person's body in a public restroom, must be cleaned and sanitized at least daily. Any other surfaces not specifically addressed must be maintained in a clean condition.

4.2.4 All public restrooms must be stocked with a sufficient supply of toilet paper, disposable paper towels, electric hand dryer, or single-use cloth towels and liquid soap dispensed from easily cleanable permanent ~~wall- or counter-~~ mounted dispensers.

4.2.5 Cloth towels provided in public restrooms for use by guests and customers must be dispensed in a manner that clearly facilitates single use prior to laundering. If cloth towels are provided for this purpose, they must be stored for use, dispensed, and stored for re-laundering in a sanitary manner.

4.3 Guest room bedding, linen, and towels

4.3.1 All items of bedding, linen, and towels must be protected from contamination ~~by dust or filth~~.

4.3.2 All guest room bathrooms must be provided with a sufficient supply of clean towels while the room is occupied.

4.3.3 All beds ~~kept or used in any public accommodation facility~~ must be provided with a sufficient supply of clean bedding, which is appropriately sized, while the room is occupied.

4.3.4 Sheets and pillow cases must be replaced at least twice weekly, at the request of a guest, between guests, and~~or~~ whenever they have become soiled or are in disrepair.

4.3.5 Mattresses must be protected from contamination with waterproof encasements.

4.3.6 Clean bedding that is found to be in poor condition ~~during the room makeup process~~ must be discarded and replaced.

4.3.7~~6~~ Clean linen and bedding must not be stored or transported in laundry bags, laundry carts or other containers which have been used for soiled linen unless the operator of the public accommodation facility demonstrates to the Health Authority that the containers are, or can be, properly cleaned and their surfaces sanitized.

4.4 Third-party linen provider

When a third-party linen provider is used, ~~then~~ any bedding, linens, towels, and/or conveyances that are found to be dirty, stained, or otherwise in poor condition must be rejected ~~at the receiving dock~~ and returned to the third-party linen provider.

4.5 On-site laundry facilities

When bedding, linens, and/or towels are laundered in-house~~, then~~:

4.5.1 They must be laundered, folded, and stored in an area that is clean and well maintained.

4.5.2 Separate storage areas must be designated for soiled bedding, linen, and towels away from clean bedding, linen, and towels.

4.5.3 There must be an adequate hot water (at least 90°F) supply to the on-site laundry facilities.

4.5.4 There must be an adequate number of washing machines, dryers, and folding tables to handle the volume of laundry generated at the public accommodation facility. Such approved equipment must be installed or placed:

4.5.4.1 With a drain indirectly connected to sewer through an air gap;

4.5.4.2 On an~~, at a minimum, a composite tile or other~~ approved floor, with wall-to-floor junctures sealed with base coving;

4.5.4.3 In a room with a minimum 50 foot-candles of light measured 30 inches above the floor;

4.5.4.4 On adjacent walls with coverings of fiberglass-reinforced plastic paneling or equivalent where moisture is likely to occur; and

4.5.4.5 In a room with an enclosed ceiling, finished with a cleanable surface.

4.5.5 The washing machines, dryers, and folding tables must be maintained in good operating condition.

4.5.6 There must be a handwashing sink, supplied with hot and cold running water and dispenser-fed liquid soap and disposable towels installed in the laundry room. ~~and/or chemical storage and handling room.~~

4.5.7 Prior to their next use, bedding, linens, and towels must be washed with soap or detergent and sanitized with a product labeled for that use.

4.5.8 Laundry that ~~arrives in the laundry facility, which~~ has been exposed to a biohazardous event, must be handled in accordance with the public accommodation facility's Biohazard Event Response Plan ~~written for the facility~~ and all applicable regulatory requirements. ***An example "Biohazard Event Response Plan" can be found in Appendix ~~I~~A.***

4.5.9 Laundered bedding, linen, and towels must be stored off ~~at least six (6) inches above~~ the floor level in a clean, ~~ventilated, illuminated, and well-maintained~~ place until used.

4.5.10 Linen storage shelves or cabinets must be constructed of smooth, nonporous, corrosion, and water damage-resistant material.

4.5.11 Existing wooden or combination metal/wood shelving must be sealed with an enamel sealing paint or clear coat and the shelves must be maintained in an easily cleanable condition.

4.6 Used bedding

4.6.1 The responsible person may not sell, trade, give away, or otherwise allow the transfer of any used bedding from a~~his~~ public accommodation facility for use in another public accommodation facility unless the used bedding is first sterilized by an approved sterilization process at a sterilization plant that has been approved by the Health Authority or otherwise disinfected in accordance with NAC 444.001 through 444.006. This prohibition does not include the exchange of furniture and mattresses that are in good condition between properties that are operated under the same management group, when such a need arises.

4.6.2 No used bedding may be recovered from any landfill, dump, dumpster or other waste disposal, junkyard, or hospital for the purpose of reuse in a public accommodation facility even after sterilization at an approved sterilization plant.

4.6.3 Used mattresses~~bedding which has~~that have ~~-~~been sterilized in a ~~sterilization plant~~process approved by the Health Authority, ~~otherwise disinfected in accordance with NAC 444.001 through 444.006 or~~which are transported for sale in Southern Nevada from another jurisdiction must be labeled with a waterproof tag permanently affixed on each article of bedding. The label must state "Sterilized", "Disinfected" or "Sanitized" and, "Secondhand~~,~~" ~~in accordance with the language required by the jurisdiction in which the bedding was processed~~. The label must include the name, address, and Health Permit number of the sterilization plant.

4.6.4 The owner of a sterilization plant located outside of the Health Authority's jurisdiction may submit an application for reciprocity approval ~~(see Appendix J for a sample application)~~ if the sterilization plant meets all of the requirements of NRS 444.010 through 444.040, NAC 444.001 through 444.006, and Section 4.6 of these Regulations inclusive, and has a current Health Permit in good standing from the agency of jurisdiction.

4.7 Maintenance areas

Maintenance areas shall be clean and organized. ~~well-maintained and c~~Chemical storage and use shall be conducted in accordance with manufacturer's instructions.

~~**4.7.2 Maintenance areas where chemicals are processed or mixed shall have a sink supplied with hot and cold running water and dispenser-fed liquid soap and disposable towels.**~~

4.8 Housekeeping carts

4.8.1 Each cart shall be maintained in clean, sanitary, and good working condition.

~~4.8.2 Each cart shall be maintained in clean and sanitary condition.~~

4.8.2~~3~~ Clean items shall not come into contact with any soiled articles or chemicals on the cart.

4.8.3~~4~~ Each cart used for combined delivery of clean articles and removal of items for laundering must have a separate storage bin or bag for the soiled articles. The storage bin shall be made of a cleanable, smooth, and impervious material while storage bags shall be made of a durable material that is machine washable unless the bag is for single use only.

4.8.4~~5~~ Laundry storage bins and bags shall be washed whenever they become visibly dirty.

4.8.5~~6~~ All containers of chemicals used for maintaining guest rooms must be labeled.

4.9 Personal hygiene supplies

4.9.1 A supply of toilet paper must be provided to guests for use in the guest room bathroom.

4.9.2 A supply of single-use soap must be made available for use by guests. Used personal hygiene items left by departing guests must be discarded. Permanently-mounted stocked soap and shampoo dispensers may be provided for tub, shower, or ~~lavatory~~ sink use.

4.10 Ice

4.10.1 Ice used in a public accommodation facility must be made of water obtained from a water supply approved by the State of Nevada Division of Environmental Protection, Bureau of Safe Drinking Water or the ice must be obtained from a food establishment approved by the Health Authority.

4.10.2 All ice-making machines must be certified by National Sanitation Foundation (NSF) or an equivalent third-party certification organization and located, installed, operated and maintained ~~so as~~ to prevent contamination of the ice.

4.10.3 The responsible person at the public accommodation facility must have and adhere to an appropriate or effective routine maintenance and cleaning schedule for ice machines.

4.10.4 Ice must be handled, transported and stored in a manner which protects it from contamination.

4.10.5 Ice machines that are provided for direct use by guests must be designed to dispense ice cubes automatically from a storage area, which is within the machine and is inaccessible to the guest.

4.10.6 Ice buckets, ice scoops and other containers and ~~utensils~~ tableware used for ice, unless of a disposable/single-use type, must be made of a smooth, impervious material and designed to permit effective cleaning. Such containers and utensils must be cleaned and

sanitized each day the guest room is occupied, and must be stored and handled in a sanitary manner. When a guest declines regular guest room service, the public accommodation facility must ensure that containers and tableware are cleaned and sanitized at least once per week and between guests.

4.10.7 New, disposable/single-use, food-grade plastic ice bucket liners must be provided each day that the guest room is occupied except when disposable/single-use ice buckets are being provided.

4.11 Tableware

4.11.1 Suitable areas and equipment must be provided for the cleaning, sanitizing, drying and storage of tableware. Such equipment must be installed and/or placed:

4.11.1.1 With a drain indirect to sewer;

4.11.1.2 On, at a minimum, a composite tile or other approved floor, with wall-to-floor junctures sealed with base coving;

4.11.1.3 In a room with a minimum 50 foot-candles of light measured 30 inches above the floor;

4.11.1.4 On adjacent walls with coverings of fiberglass-reinforced plastic paneling or equivalent where moisture is likely to occur;

4.11.1.5 In a room with an enclosed ceiling, finished with a smooth, washable surface; and

4.11.1.6 In a room maintained to prevent the contamination of equipment~~,~~ and tableware ~~or utensils~~.

4.11.2 In-room cleaning ~~and sanitizing~~ of any tableware is permitted in a guest room with use of an in-room automatic dishwasher, appropriate detergent, and having a functional and/or adequate sanitizing cycle.

4.11.3 If the tableware is not cleaned using a dishwasher in the guest room, a sink with three ~~(3)~~ compartments and integral double drain boards or a dishwasher having a functional and/or adequate sanitizing cycle, certified by NSF or equivalent third-party certification organization must be used in another area of the facility. ~~All sinks must be certified by NSF or equivalent third-party certification organization.~~

4.11.4 Dish tables and drain boards must be large enough to accommodate the separate proper handling of soiled and clean tableware.

4.11.5 A handwashing sink, supplied with hot and cold running water and dispenser-fed liquid soap and disposable towels, must be installed within any room, other than a guest room, used for washing tableware~~, utensils~~ or glassware.

4.11.6 The Health Authority may approve any type of facility, device, or procedure for cleaning and sanitizing tableware if the responsible person demonstrates that it is effective and reliable for that purpose.

4.11.6~~7~~ If no dishwashing facilities are available, single-use tableware only must be provided.

4.11.7~~8~~ Manually washing and sanitizing

4.11.7~~8~~.1 All tableware must be thoroughly washed in a reasonably clean solution that contains an effective concentration of detergent.

4.11.7~~8~~.2 All tableware must be rinsed in clean ~~warm~~ water after washing.

4.11.7~~8~~.3 All tableware, when manually washed, must be sanitized by immersion ~~for 1 minute in a clean, sanitizing solution containing 50 ppm of available chlorine.~~ into an approved sanitizer at concentrations per the manufacturer's use directions included in the labeling.

4.11.7~~8~~.4 ~~A test kit of reasonable accuracy, plus or minus 25%, must be used to test the available chlorine in the sanitizing solution.~~ The proper test kit must be provided for each type of sanitizer used.

~~**4.12.8.5** Other chemical agents which have been demonstrated to the satisfaction of the Health Authority to be effective and non-toxic without rinsing under conditions of use and for which a suitable test kit is available may be used in the sanitizing solution if the solution has a bactericidal effect equivalent to a solution containing 50 ppm of available chlorine. These other chemical agents include, but are not limited to, Quaternary Ammonium Compounds (Quats) at 200 ppm and Iodine at 12.5 ppm.~~

4.11.8.~~6~~ 5 After being sanitized, all the tableware must be placed in a position permitting self-draining in a suitable area where it is allowed to air dry.

4.11.8~~9~~ Storage and handling

4.1~~3~~1.8~~1.9~~.1 All tableware must be stored at least six inches above floor level in a clean and dry location so that it is protected from ~~splash, dust and other~~ contamination.

~~4.11.9.2 All cleaned and sanitized tableware must be handled by employees of a public accommodation facility in such a manner that no part of their hands or clothing touch any surfaces of the tableware which will later be in contact with the food or the user's mouth.~~

4.11.8~~31.9~~.~~3~~2 All cleaned and sanitized tableware must be protected from contamination during storage and handling. ~~Acceptable methods include, but are not limited to, wrapping, paper caps, a utensil drawer with an organizer, placement upside-down on a doily, cabinets, and bins.~~

4.12 Disposable/single-use articles

4.12.1 All disposable/single-use articles in a public accommodation facility must be stored in closed ~~cartons or~~ containers to protect the contents from contamination~~,~~ and be handled and dispensed in a manner that will prevent contamination.

4.12.2 Disposable/single-use articles may be used only once.

4.13 Pets and service animals

4.13.1 No pet or service animal may be allowed to create a nuisance.

4.13.2 Animal wastes must be cleaned up as often as necessary to prevent nuisances, odors, and transmission of ~~zoonotic~~ diseases.

Section 5

– CONTROL OF VERMINPest Control

5.1 General provisions and preventive measures

5.1.1 Insects, rodents, and other vermin pests must be controlled. Corrective engineering measures may be required by the Health Authority whenever a pest control problem is identified.

5.1.2 All openings to the exterior of a public accommodation facility must be protected to prevent access of or by rodents, flies and other verminpests. Operational windows and patio doors in guest rooms may be required to be screened if pest issues are observed.

5.1.3 Access doors such as those used for warehouse access must be kept closed when not in use unless a control measure such as an air curtain or bird netting is being used to prevent verminpest entry.

5.1.4 The interior and exterior of a public accommodation facility must be maintained in a condition, which willto prevent the harborage or feeding of verminpests.

5.1.5 Guest rooms found to have live rodents, cockroaches, bed bugs, or other vermin pests in type and number to cause a public health nuisance must be closed to the public immediately and until the presence or infestation is eliminated.

5.1.6 The solid waste receptacle storage area must be checked for evidence of vermin pest activity. Corrective actions must be taken whenever evidence of vermin pest activity is found.

5.1.7 The feeding of feral birds and animals may cause a public nuisance and is prohibited.

5.2 Pest control application

5.2.1 All pesticides must be used and stored in a safe manner in accordance with the manufacturer's recommended directions and labeling instructions and stored in a safe manner.

5.2.2 Only certified applicators or persons under the direct supervision of a primary principal or principal, as defined by NRS 555.2618, NAC 555.2555, and NAC 555.256, may apply restricted-use pesticides at a public accommodation facility.

5.2.3 Any activities involving fumigation must be performed in compliance with NRS and NAC 555. Information regarding NRS and NAC 555 is located in Appendix K.

5.2.43 The Health Authority may require that the responsible person enter into a contract for licensed commercial pest control service whenever the Health Authority determines that:

5.2.43.1 An iin-house pest control applicator using a restricted-use pesticide does not have a current Nevada Restricted Use Pesticide Certificate issued in his or hertheir name by the Nevada Department of Agriculture which includes

approval in at least the commercial certification categories of Industrial Pest Control and Institutional Pest Control of NAC 555.620 7(a) and 7(b) respectively;

5.2.43.2 In-house pest control measures are inadequate to maintain control of pests;

5.2.43.3 An in-house certified applicator is not available or is not being used;

5.2.34.4 Adequate in-house records as required in Section 5.4 are not being maintained; or

5.2.34.5 In-house pest control chemicals are being stored or applied improperly.

5.3 Rodent waste clean-up

5.3.1 All rodent waste clean-up must be completed in a manner which reduces the disturbance of rodent feces, urine, and saliva particles and associated mists.

5.3.2 Appropriate respiratory protection must be provided for any employee involved in rodent waste clean-up consistent with the U.S. Centers for Disease Control and Prevention recommendations ~~which can be found on the worldwide web at http://www.cdc.gov/ncidod/diseases/hanta/hps/noframes/prevent3.htm Also see Appendix L~~.

5.4 Record keeping

5.4.1 The responsible person must ensure that a copy of all records which document ~~the receipt of~~ pest control services from licensed commercial applicators, for the past one~~two (2)~~ year timeframe, are maintained on-site for review by the Health Authority.

5.4.2 If the public accommodation facility has an in-house certified applicator performing their pesticide applications, then records documenting all pest control applications at the public accommodation facility must be kept on site and in accordance with ~~as per~~ NAC 555.700 for the past ~~two (2)~~one year~~s~~ indicating the date, type, and location of pest control activities. ***See Appendix ~~K~~ B for a "Pesticide Use Report Sample."***

5.5 Required reporting

Any out-of-control infestation of pests~~vermin~~ must be reported ~~verbally~~ to the Health Authority. ~~See Appendix E for Health Authority contact information.~~

Section 6
- ~~EMPLOYEES~~Employees

6.1 Illness reporting and duty status

6.1.1 Employment in a public accommodation facility is a sensitive occupation under NAC 441A.170

6.1.2~~1~~ Any employee or person deemed to be an employee pursuant to NAC 441A.205, who has been diagnosed by a medical professional licensed or registered to practice medicine or nursing in the state in which they practice and excluded from work by that medical professional or the SNHD Office of Disease Surveillance (ODS)~~Epidemiology (OOE)~~ because he or she:

6.1.2~~1~~.1 Has a communicable disease,

6.1.2~~1~~.2 Is in a carrier state of a communicable disease,

6.1.2~~1~~.3 Has a boil or other infected wound,

6.1.2~~1~~.4 Or has an acute respiratory infection

must not work in a public accommodation facility until cleared, in writing, by a medical professional licensed or registered to practice medicine or nursing in the state in which they practice. The SNHD ODS~~OOE~~ shall make the final decision whether or not an excluded employee is released to work based on the requirements of NAC 441A. ~~(See Appendix C)~~

6.1.2 During the course of an ~~outbreak~~ investigation conducted by the Health Authority ~~at a public accommodation facility~~ into a suspected or confirmed outbreak involving a public accommodation facility, all employees and persons deemed employees must~~will~~ cooperate with the Health Authority in investigating the outbreak, including providing information on illness signs and symptoms and undergoing tests that may be required.

6.2 Employee training

6.2.1 All employees that are directly involved in the servicing or maintenance of guest rooms ~~shall~~ must be trained to recognize obvious health hazards in the guest room as outlined in Section 2. Any employee encountering such a health hazard ~~shall~~ must immediately report it to ~~his or her~~their supervisor or the responsible person.

6.2.2 All employees designated to be directly involved in responding to biohazard events must be trained in biohazard issues and handling in accordance with Occupational Safety and Health Administration (OSHA) standards. ~~Guidance regarding precautions that may be used by employees in public accommodation facilities is found in Appendix M.~~

6.2.3 All employees must maintain good personal hygiene practices as appropriate for their work assignment.

6.3 Handwashing

Each employee working in a public accommodation who comes in contact with amenities, tableware, linen or who cleans toilets, bathrooms, or restrooms while servicing guest rooms or public restroom facilities ~~shall thoroughly~~ must wash their~~his~~ hands with soap and warm water, change soiled gloves, and/or apply a hand sanitizer approved by the Health Authority (Apply hand sanitizer only after proper handwashing has been performed):

6.3.1 Before starting work each day;~~,~~

6.3.2 After personal restroom use;~~,~~

6.3.3 In laundry rooms between handling dirty and clean linen; and

6.3.4~~3~~ As often as may be required to remove soil and contamination.

6.4 Employee clothing

6.4.1 The outer garments of each person engaged in handling bedding, linen, towels or tableware in a public accommodation facility must be kept visibly clean.

6.4.2 Soiled employee clothing stored on site must be stored in a designated area away from clean clothing and other laundered items

6.5 Employee facilities

6.5.1 Employee locker rooms and restrooms must be maintained in a clean, sanitary, and safe condition.

6.5.2 Each employee restroom must be furnished with a hand washing sink, wall-mounted soap and paper towel dispensers, and hot and cold running water.

6.6 Employee Food Handler's Health Cards

6.6.1 All employees involved in food handling activities ~~associated with room service and continental breakfasts~~ must possess a ~~current,~~ valid Food Handler's Health Card issued by the Health Authority.

6.6.2 Employees that handle food service tableware~~utensils~~ only after service to the guest, conduct in-room dishwashing, ~~or~~ who only stock mini-bars or collect ice from the public accessible ice machines do not have to possess a current, valid Food Handler's Health Card.

Section 7

– FOOD SERVICE AND FOOD SERVICE FACILITIESFood Service and Food Service Facilities

7.1 Prepackaged food sales

7.1.1 A public accommodation facility may offer guest room prepackaged nonpotentially hazardousnon-TCS food sales using a cabinet, refrigerator, or similar mini-bar. No Health Permit is required for this guest service.

7.1.2 The commissary used to service guest rooms with point-of-sale food items must have a valid Health Permit issued by the Health Authority. This Health Permit may be combined with another food establishment as part of a single Health Permit within the public accommodation facility at the discretion of the Health Authority.

7.1.3 Gift shops within public accommodation facilities that sell snacks and beverages must meet the requirements outlined in NRS 446.870 and NAC 446.042. See Appendix N Food Establishment Health Permit Exemptions. the Regulations adopted by the Health Authority pursuant to NRS 446.940(2).

7.2 Room service

7.2.1 If When room service is offered, a separate Health Permit for the room service kitchen facilities must be obtained and kept in good standing. WhenIf the Health Permit of the room service kitchen facility is suspended or revoked, all room service activity must cease.

7.2.2 Room service carts must be kept well maintained, clean, and in sanitary condition.

7.2.3 Chemicals such as “sterno” and “canned heat” must be stored separate from and below food items on room service carts.

7.2.4 Room service carts mustshall not be used for housekeeping purposes.

7.2.5 Leftover room service food items and used tableware mustshall be removed from public hallways at least once per eight (8) hour shift.

7.3 Continental breakfast facilities

7.3.1 Permanent or temporary facilities constructed for the purpose of regularly or routinely serving foods to guests, whether or not a separate fee is charged for the service, shall be considered food establishments, as defined by NRS 446.020, and shall be subject to the provisions of NRS 446, and the Regulations adopted by the Health Authority pursuant to NRS 446.940(2).

7.3.2 A separate Health Permit is required for the operation of a Continental Breakfast.

7.3.3 Facilities may provide coffee and non-TCS, individually prepackaged food for guest use in the lobby or other areas without a food operations health permit. The countertop and

equipment must be kept clean. If no three-compartment sink or approved dishwasher is available:

7.3.3.1 All coffee cups and other items must be disposable, single-service and prepackaged.

7.3.3.2 Creamers and food must be non-TCS and dispensed from disposable, prepackaged, single-use containers.

7.4 Kitchenettes

7.4.1 Except in hostels, no community kitchen facilities are permitted.

7.4.2 A kitchenette~~,~~ or community kitchen, when provided, must have all of the following facilities:

7.4.2.1 A sink which is supplied with adequate hot and cold running water. The hot water must be able to reach a temperature of 120°F at the faucet within two minutes, and be supplied at a pressure at the faucet of at least 20 psi.

7.4.2.2 Cooking equipment that is properly installed and a means within the guest room, such as a hood with a fan or other ventilation system, to remove smoke, fumes, and odors.

7.4.2.3 A washable container for waste.

7.4.2.4 A counter for food preparation. The surface of the counter must be made of material which is impervious and easily cleanable.

7.4.2.5 A refrigeration unit for holding cold food. The unit must be capable of maintaining a temperature of 41~~5~~°F or lower.

7.4.2.6 A cupboard or other receptacle in which ~~utensils,~~ tableware and food can be stored protected from contamination.

7.4.3 All tableware stored for use by guests in a kitchenette must be washed, rinsed, and sanitized between guests in an approved three-compartment sink or a dishwasher ~~with a sanitizing cycle~~.

Section 8~~14 –~~ –

~~ADJUNCT PROVISIONS FOR SCRV DRY CAMPING AT PUBLIC ACCOMMODATION FACILITIES~~SCRV Dry Camping at Public Accommodation Facilities

~~**NOTE: As shown in Section 1, Definitions, definition 1.59:**~~

~~**"Public accommodation facility" defined. A public accommodation facility is a hotel/casino, resort, hotel, motel, hostel, bed and breakfast facility, or other facility offering rooms or areas to the public for monetary compensation or other financial consideration on an hourly, daily, or weekly basis.**~~

~~***This Section of these Regulations only applies to public accommodation facilities that wish to offer dry camping on their property.***~~

~~14~~8.1 Plans for construction, area designation, remodeling

8.1.1 ~~All SCRV dry camping facilities in Clark County, Nevada which are constructed, reconstructed or extensively altered after July 27, 2006, must conform to the requirements outlined in these Regulations.~~ Any public accommodation facility providing or intending to supply SCRV dry camping spaces must notify the Health Authority at least 30 days prior to doing so and must submit the information outlined in Section 8~~14~~.11 of these Regulations entitled, The Management Plan. ~~*See Appendix S for an example.*~~ Approval ~~for construction of SCRV dry camping facilities~~ must be obtained from all appropriate agencies of jurisdiction before commencing construction. ~~*See Appendix P for a list of state, county, and local agencies of jurisdiction which may apply.*~~

8.1.2 No public accommodation facility may construct, reconstruct, or remodel SCRV dry camping facilities without the prior approval of the Health Authority.

~~14~~8.2 Allowable vehicle type

8~~14~~.2.1 Only SCRVs registered with a public accommodation's SCRV dry camping facilities are permitted to use those amenities. All other types of RVs or trailers are excluded from using SCRV dry camping facilities.

8~~14~~.2.2 A public accommodation facility must not allow a guest of the SCRV dry camping facility to stay longer than the facility's management plan allows. ~~Guests who plan on staying for more than the time indicated in the public accommodation SCRV dry camping facility's Management Plan and who arrive in RVs or passenger vehicles towing trailers must either:~~

~~14.2.2.1 Rent a guest room in a public accommodation facility, or~~

~~14.2.2.2 Secure a space at a health-permitted RV park or campground.~~

8~~14~~.3 ~~Exclusions~~ Special Events

8~~14~~.3.1 The parking and usage of SCRVs, RVs, trailers and any other associated set-up or conveyance during Health permitted Special events are not governed under these Regulations. Regulations and conditions outlined in the Special Event Permit are in force during the Special event, separate from the operation of the SCRV dry camping facility.~~Guests driving SCRVs who do not intend to stay for more than the time indicated in the public accommodation SCRV dry camping facility's Management Plan and that do not cause a substantial health hazard or public nuisance; but are at a public accommodation facility to make use of the hotel, casino, and/or food and beverage services presented there, are excluded from parking in or using the services in the SCRV dry camping facility parking area.~~

~~14.3.2 Visitors who intend to stay for less than the time period indicated in Section 14.3.1 shall be directed to park in the parking lot assigned to accommodate larger vehicles such as SCRVs, RVs, busses, and travel trailers.~~

~~14.3.3 Individuals who park their vehicles temporarily, such as truckers, are not required to park in the SCRV parking lot nor register as SCRV guests.~~

~~14.3.4 The parking and usage of SCRVs, RVs, trailers and any other associated set-up or conveyance during Health Permitted Special Events are not governed under these Regulations. Regulations and conditions outlined in the Special Event Health Permit are in force during the Special Event, separate from the operation of the SCRV dry camping facility.~~

8~~14~~.4 Parking lots and spaces

8~~14~~.4.1 Parking spaces for SCRVs must be located on a well-drained site and ~~shall~~ must not create a public health hazard or nuisance.

8~~14~~.4.2 Parking spaces for SCRVs must be arranged in a manner so that there is adequate space between each SCRV and from any road, public walkway or the exterior boundary of the property.

8~~14~~.5 Baths and showers; backup toilets and ~~lavatories~~ sinks

8~~14~~.5.1 An SCRV dry camping facility shall provide conveniently located backup public restrooms, such as within a service building or the public accommodation facility.

8~~14~~.5.2 When the restroom facilities provided are not in the public accommodation facility, but are in an area such as service building, these rooms must be well ventilated with all openings screened to exclude flying insects and constructed of material permitting satisfactory cleaning.

8~~14~~.5.3~~2.1~~ Floors in a service building must be constructed of water-impervious material, well-pitched to a floor drain. The floor must be free from cracks or uneven surfaces that interfere with proper cleaning.

8~~14~~.5.4~~2.2~~ Partitions must be raised 12 inches from the floor and must be so constructed as to be easily cleaned. All service buildings and sanitary facilities must be kept in good repair.

8~~14~~.5.5~~3~~ During health-permitted temporary events, the SCRV dry camping facility may~~can~~, upon approval by the Health Authority, provide ~~properly maintained~~properly maintained non-sewered toilets and temporary hand washing facilities to accommodate the large number of guests present.

~~**14.5.4 Bathtubs and showers are not required to be provided in support of SCRV dry camping facilities. If the SCRV bathtub or shower breaks down, then the guest can rent a guest room at a public accommodation facility, which provides bathing and showering facilities.**~~

8~~14~~.6 Water supply station

~~14~~8.6.1 SCRV dry camping facilities must ~~be~~ provide~~d with~~ a potable water supply from a source approved by the State of Nevada Division of Environmental Protection, Bureau of Safe Drinking Water and meets all applicable NRS 445A requirements.

8~~14~~.6.1.1 The potable water supply may be located on the property offering SCRV dry camping spaces, or

8~~14~~.6.1.2 The potable water supply may be provided by another SCRV dry camping facility, RV Park, or campground with potable water hookups. There must be a written inter-facility agreement to permit the guests of the subject SCRV dry camping facility to use the ~~off-site~~off-site potable water supply.

8~~14~~.6.2 A new water supply intended to serve the SCRV dry camping facility must be approved by the Health Authority prior to operation as a potable water source.

8~~14~~.6.3 The potable water system supply station must be maintained in a clean and sanitary manner.

8~~14~~.6.4 The water supply station ~~shall~~ must provide hoses to fill SCRV water tanks. These hoses must be maintained in a clean and sanitary manner. ~~The~~ A hose can be disconnected and stored in a sanitary place or it can remain attached to the faucet and be rolled up on a hose reel positioned off the ground. The hose ~~shall~~ must not be allowed to lie ~~up~~on the ground when not in use.

8~~14~~.6.5 The hose/faucet connection must have an operational backflow or back siphonage prevention device installed.

8~~14~~.7 Sewage disposal

8~~14~~.7.1 All liquid wastes from service buildings must be discharged into a ~~public~~ sanitary sewer~~. or ISDS approved by the Health Authority or State of Nevada Division of Environmental Protection. These wastes must be disposed of in accordance with NAC 444.750 to 444.8396, inclusive.~~

8~~14~~.7.2 An approved sanitary station must be provided and toilet wastes from the retention tanks of SCRVs must be discharged through it to a ~~public~~sanitary sewer ~~or ISDS~~.

8~~14~~.7.3 Sewage disposal sanitary stations must be maintained in good working order. Visual inspections must be made by staff to ensure that no failure occurs.

8~~14~~.7.4 Any hose or pipe used to empty the SCRV's waste holding tank must be provided with a standard fitting to assure a watertight connection with the sanitary station. Each connection on both the SCRV and the sanitary station must be closed when not in use.

8~~14~~.7.5 Sanitary stations must be maintained free of litter, debris, and raw sewage. Should an incident occur where raw sewage is released from the SCRV or backs up from the sewer connection, it shall be addressed by implementing the SCRV dry camping facility's Biohazard Event ~~Cleanup~~ Response Plan. ***An example is provided in Appendix ~~I~~A: Biohazard Event Response Plan for Public Areas.***

8~~14~~.8 Solid waste disposal

Each SCRV dry camping facility must have solid waste containers (e.g., dumpsters, trash cans) of sufficient number and size to store all the solid waste in a manner that does not exceed the waste containers' capacities until it is removed. The criteria given for solid waste containers in Section 3.16 of these Regulations~~, entitled Solid Waste Disposal~~, apply to the SCRV dry camping facility as well as the public accommodation facility.

8~~14~~.9 Outdoor areas

The public accommodation facility providing SCRV dry camping facility parking spaces and service buildings is responsible for maintaining the premises. All outdoor areas including, but not limited to, walkways, landscaped areas, storage areas, service buildings, and undeveloped grounds must have sufficient drainage to prevent water from collecting and stagnating in pools, and be kept clean and free of any health hazards.

8~~14~~.10 Signage

~~The SCRV dry camping facility may display signs providing direction to guests. The following types of signs are recommended to be posted in areas where guests enter the property, and should be easily readable at a distance from the driveway or entrance:~~

8~~14~~.10.1 The SCRV dry camping facility must display signs identifying the location of~~A sign directing SCRVs intending to dry camp to the appropriate area.~~

~~14.10.2 Signs directing all other SCRVs, RVs, large trucks, and trailers to the appropriate large-vehicle parking area and average-sized vehicles to their designated parking areas.~~

~~14.10.3 A sign identifying the location of~~:

8~~14~~.10.3.1 Potable water supply.

8~~14~~.10.3.2 ~~-~~Sewage disposal sanitary station.

8~~14~~.10.3.3 Solid waste disposal containers.

~~**14.10.4 The SCRV dry camping spaces are recommended to be clearly marked in a manner that makes them easy to locate.**~~

~~**14.10.5 An alternative to signage such as a map directing individuals to the needed services would be allowed.**~~

8~~14~~.11 The Management Plan

8~~14~~.11.1 The Management Plan document

As part of applying for an SCRV dry camping facility Health Permit, prior to beginning operation, each SCRV dry camping facility shall have a written Management Plan that addresses the operational and administrative policies and procedures that the SCRV dry camping facility plans to implement on its property. Each Management Plan should include narrative descriptions and/or site map(s) of the following items:

8~~14~~.11.1.1 Basic facility information such as facility name, address, and contact information.

~~14~~8.11.1.2 A site map of the SCRV dry camping facility parking area(s). Note the dry camping parking area(s) in relation to an ~~easily-located~~easily located landmark on the public accommodation facility grounds, such as the hotel/casino itself. On the site map, mark:

8~~14~~.11.1.2.1 ~~—~~The size of all of the areas of the SCRV dry camping facility.

8~~14~~.11.1.2.2 ~~-~~The layout of the parking area.

8~~14~~.11.1.2.3 ~~-~~The layout of the spaces.

8~~14~~.11.1.2.4 ~~-~~The number of spaces available.

8~~14~~.11.1.2.5 The location of the potable water supply if it is on property. When water is supplied from off property (as part of an inter-facility agreement with another facility) include directions to go from the current facility to the facility with the water supply. Also provide an abridged site map showing the location of the water supply on the property of the facility with which the supply agreement has been made.

8~~14~~.11.1.2.6 The location of the sewage system and sanitary station if they are on property. If they are provided off property (as part of an inter-facility agreement with another facility) include directions to go from the current facility to the facility with the sanitary station. Also provide an abridged site map showing the location of the sanitary station on the property of the facility with which the disposal agreement has been made.

8~~14~~.11.1.2.7 -The location of solid waste disposal facilities, including the proposed number of waste disposal stations.

8~~14~~.11.1.2.8 The location of backup public restrooms.

8~~14~~.11.1.2.9 Any available signage locations.

8~~14~~.11.1.3 Include narrative information in the Management Plan such as:

8~~14~~.11.1.3.1 Information that supports the critical items listed above that are marked on the site map. Examples include a written description of each of the items, such as backup bathrooms (e.g., located in service building or located in casino) and language used on any signs.

8~~14~~.11.1.3.2 Information regarding any contingency plans the facility might have to accommodate guest overflow or seasonal changes to the size and layout of the dry camping parking area.

8~~14~~.11.1.3.3 The language used in the inter-facility agreements. Actual copies of the agreements can be attached as part of the management plan submission.

8~~14~~.11.1.3.4 Plans for visually surveying parking lots and the SCRV dry camping spaces for health and safety hazards at regular intervals by Security or other facility-assigned staff.

8~~14~~.11.1.3.5 Methods for documenting areas requiring cleanup or other attention during the parking lot/camping space survey. Facility-assigned staff should document any issues, note the necessary corrective action(s) to be taken, and then contact the appropriate department within the facility to complete the work.

8~~14~~.11.1.3.6 Information regarding the public accommodation facility's own guest check-in, registration, and checkout policies for the SCRV dry camping facility.

8~~14~~.11.1.3.7 Information regarding rules of conduct and responsibilities assigned to the guests.

8~~14~~.11.1.3.8 A description of the content of pamphlets, maps, and other informational items provided to the guests.

8~~14~~.11.1.3.9 Security's location, contact information, duties, and interface with other property departments such as maintenance and management.

8~~14~~.11.1.3.10 Information on the SCRV dry camping facility's administrative policies regarding the circumstances under which the facility would want to contact the Health Authority for assistance (e.g., guests illegally disposing of liquid or solid waste in a manner inconsistent

with these Regulations or the facility's Management Plan), including contact information for the Health Authority.

8~~14~~.11.1.3.11 Any other information unique to this SCRV dry camping facility.

8~~14~~.11.1.3.12 Responsibilities and plans for the upgrade of or changes to this Management Plan document.

8~~14~~.11.2 Management Plan submission

The Management Plan shall be submitted to the Health Authority for review prior to implementation. During the review process, the Health Authority shall make required and recommended changes to the Management Plan. After approval, the Health Authority and the responsible person shall mutually agree upon an implementation schedule and dates by which any noted corrective actions must be taken.

8~~14~~.11.3 Management Plan revision review

Should any changes to the Management Plan become necessary that would significantly alter the nature of the SCRV dry camping facility's operation, then those changes must be provided to the Health Authority for review and approval prior to their implementation.

~~**BED AND BREAKFAST FACILITIES**~~

~~8.1 Bed and breakfast commercial kitchen exemption requirements~~

~~A bed and breakfast commercial home which does not exceed a capacity of ten (10) persons or five (5) guest rooms, may be exempted from the commercial kitchen provisions of both NRS 446, Food Establishments, and the Southern Nevada Health District Regulations 1996 Governing the Sanitation of Food Establishments, if, in the opinion of the Health Authority, no imminent hazard to the public health is likely to result or occur.~~

~~8.2 Restricted food establishment Health Permit~~

~~A restricted food establishment Health Permit will be issued pursuant to section 8.1 only if the preparation and service of food is restricted to the following food items requiring limited preparation:~~

~~8.2.1 Eggs, hot cakes, toast, French toast, waffles, rolls, hash browns, bacon, sausage, ham, cheese, fresh fruit and juices or commercially canned fruit and fruit juices, breakfast beverages, cold and hot cereals, prepackaged ready-to-eat foods, and other food items authorized in writing by the Health Authority. All potentially hazardous food~~

~~prepared in a bed and breakfast facility operating with a restricted Health Permit must be prepared fresh with no foods held over to another day.~~

~~8.2.2 A bed and breakfast facility which has a kitchen that fully complies with the provisions of NRS 446, and the Health Authority's current version of Clark County Health District Regulations Governing the Sanitation of Food Establishments may prepare and serve foods other than those listed on the restricted menu.~~

~~8.3 Food storage and preparation equipment~~

~~Food storage and preparation equipment in a bed and breakfast facility which has been issued a restricted food establishment Health Permit must be located and installed in a way that prevents contamination of food and facilitates cleaning.~~

~~8.4 Non-commercial equipment acceptability conditions~~

~~Non-commercial equipment designed for use in a private home, such as cooking units, refrigerators, dishwashers, cabinets, hoods and utensils are acceptable only if they are effective, do not cause a health problem for the public, and are maintained clean and in good repair.~~

~~8.5 Fresh food preparation required daily~~

~~All food prepared in a bed and breakfast facility operating with a restricted Health Permit must be prepared fresh with no foods held over to another day. A guidance document is provided in Appendix O.~~

Section 9 ~~–~~

~~HEALTH PERMITS~~Health Permits

9.1 Health Permit required

9.1.1 No person may operate a public accommodation facility without a valid permit from the Health Authority~~All public accommodation facilities must have a current and valid Health Permit issued by the Health Authority in order to operate~~.

9.2 Health Permit posted

The current Health Permit must be posted conspicuously behind the front service counter in the lobby at a location clearly visible to the public at the time of check-in ~~designated by the Health Authority~~.

9.3 Applications for and issuance of Health Permits to operate

9.3.1 Prior to commencing the operation of any public accommodation facility, the responsible person or persons, business entity, or agent must make written application for a Health Permit on forms provided by the Health Authority, pay all applicable fees, and receive written approval from the Health Authority to operate.

9.3.2 When making application for a Health Permit to operate a public accommodation facility, the following information and items must be brought to the Health Authority for review and/or approval:

9.3.2.1 The name, location and mailing address of the public accommodation facility;

9.3.2.2 The applicant's full name, mailing address, and signature;

9.3.2.3 A statement indicating whether the applicant is a natural person, firm or corporation, and:

9.3.2.3.1 If the applicant is a natural person, the name and mailing address shall be provided.

9.3.2.3.2 If the applicant is a firm or partnership, the name(s) and mailing address(es) of the managing partner(s) shall be provided.

9.3.2.3.3 If the applicant is a corporation, the names and mailing addresses of the corporate officers shall be provided.

9.3.2.3.4 If the applicant is a limited liability company, the name(s) and mailing address(es) of the manager(s) shall be provided.

9.3.2.4 The name and signature of the responsible person of the public accommodation facility ~~and signature~~;

9.3.2.5 Proof of ownership, ~~or~~ lease agreement, or operating agreement for the property and buildings on which the public accommodation facility will be built.

9.3.2.6 A complete set of construction plans including all schedules, e.g., floor plans, elevations, electrical schematics, etc.

~~**9.3.3 Health Permits shall be issued by the Health Authority to public accommodation facilities found to be in compliance with these Regulations. Health Permits shall be subject to review and renewal annually.**~~

9.3.3~~4~~ Any food establishment or any swimming pool/spa operating at the same address or on the same property as a public accommodation facility must have a separate food establishment or swimming pool/spa Health Permit issued by the Health Authority, respectively.

9.3.4~~5~~ A Health Permit issued pursuant to these Regulations is not transferable from person to person or from location to location.

9.4 Health Permit issuance

Upon receipt of a completed Health Permit application, construction plans, and all applicable fees, the Health Authority shall acknowledge receipt of the plans ~~within 48 hours~~ and then review the submitted application and plans in a timeframe agreed upon by the Health Authority and the public accommodation facility. The Health Authority shall make an inspection of the public accommodation facility to determine compliance with the provisions of NRS 447, ~~and~~ NAC 447, ~~Public Accommodations;~~ and these Regulations. The Health Authority shall issue a permit to operate when applicable requirements are met.

9.5 Health Permit fee schedule

Pursuant to NRS 439.360(5), and under the authority of NRS 439.410(3), the District Board of Health adopts by reference, the current Environmental Health ~~Health Permit~~ Fee Schedule ~~as it applies to public accommodation facilities and any other associated facilities or establishments requiring Health Permits~~.

~~9.6 Penalties~~

~~Pursuant to NRS 447.210, every proprietor, owner, manager, lessee or other responsible person in charge of any public accommodation facility who fails to comply with NRS and/or NAC 447 or these Regulations, whether through the acts of himself, his agent or employees, is guilty of a misdemeanor. Every day that any public accommodation facility is in violation of NRS and/or NAC 447 or these Regulations constitutes a separate offense.~~

Section 10 –

~~PLAN REVIEW AND SUBMISSION AND APPROVAL DATE~~Plan Review and Submission and Approval

10.1 Regulation of new construction and renovation of a public accommodation facility

The construction of new public accommodation facilities and remodeling of existing public accommodation facilities must~~shall~~ be in accordance with all ~~pertinent state~~applicable laws, ~~rules~~ ordinances, codes and regulations ~~of the state board of health or Health Authority, and the editions used by the agency of jurisdiction of the Uniform Building Code and the Uniform Plumbing Code and such other codes as the state board of health may designate. Appendix P provides a listing of other federal, state, and local laws, regulations, and codes that may apply~~.

10.2 Plans for construction and remodeling

At least thirty days prior to beginning construction or remodeling of a public accommodation facility, the responsible person must submit construction plans with all schedules; e.g., floor plans, elevations, electrical schematics, etc., to the Health Authority for review and approval.

10.3 Health Authority review timeline

10.3.1 Plans for construction and remodeling of a public accommodation facility which are submitted to the Health Authority must be reviewed within a reasonable time frame unless the applicant and the Health Authority agree upon a specific time period ~~agreed upon in advance with the submitting public accommodation facility's management~~.

10.3.2 Construction or remodeling of a public accommodation facility may not begin until authorized by the Health Authority.

10.4 Exemption of existing facilities and equipment from design construction requirements

~~If any facility or equipment being used by the responsible person or his or her designee of a public accommodation facility one year from the implementation date of these Regulations does not meet the requirements for design and construction established in this section, the operator is exempted from those requirements and may continue to use the facility or equipment if~~Equipment in use and compliant at the time these Regulations are revised will be considered compliant so long as it is in good repair, is capable of being cleaned and maintained in a sanitary condition, and does not create a health hazard, safety hazard, or nuisance condition.

Section 11 -
~~INSPECTIONS~~Inspections

11.1 Agent of Health Authority identification

An agent of the Health Authority shall wear and show the responsible person ~~his or her~~their Health Authority photo-identification card upon entering a public accommodation facility to make an inspection or other official visit pursuant to NRS 447.200 and these Regulations. Such an inspection or official visit may be made as often as the Health Authority determines is necessary to ensure compliance with NRS and NAC 447, applicable law and these Regulations.

11.2 Responsible person must provide immediate access to Health Authority

Upon showing the required photo-identification to the responsible party, the Health Authority ~~shall~~ must be provided immediate access to the public accommodation facility to perform an inspection or other official work. Any unreasonable denial of access by an owner or operator to guest rooms or other areas of the public accommodation facility for inspection after the Health Authority has properly identified himself may result in an immediate suspension of the Health Permit to operate the public accommodation facility. The public accommodation facility ~~Closure~~ Order may state that the Health Permit is suspended and all renting of guest rooms must be discontinued immediately. Any responsible person to whom such an order is issued shall comply with it immediately.

11.3 Unlawful to interfere with Health Authority

It is unlawful for any person to interfere with the Health Authority in the performance of ~~his or her~~their duties, pursuant to NRS 199.300.

11.4 Health Authority must provide written report

11.4.1 Upon completion of the visit to the public accommodation facility, the Health Authority representative shall prepare a written report describing any findings. The report must set forth any deficiencies discovered during the inspection.

11.4.2 Deficiencies may be present that do not constitute a substantial threat to public health and safety. Corrective actions for these types of deficiencies shall be noted on the inspection report and be assigned a specified period of time within which the indicated corrections must be completed.

11.4.3 A copy of the completed report must be furnished to the owner, operator, or responsible person of the public accommodation facility upon completion of the inspection.

~~**11.4.4** A copy of the completed report must also be retained by the Health Authority for the records of the facility.~~

11.5 Failure to correct a deficiency

11.5.1 Failure of the responsible person to correct a deficiency within the period specified in the written report is a violation of these Regulations.

11.5.2 Violations that constitute a substantial threat to public health and safety and their remedies are addressed in Section ~~1~~2 of these Regulations.

11.6 Annual inspection

Public accommodation facilities shall be inspected at least once each year.

Section 12 -
~~ENFORCEMENT~~Enforcement

12.1 ~~Cease and Desist Orders~~Corrective Action and Closure Orders

When the Health Authority determines that a violation of these regulations has occurred or that a substantial threat to health and safety exists at a public accommodation facility, the Health Authority may take the following actions~~If any violation or combination of violations noted on the inspection report constitutes a substantial threat to health and safety, then the following actions may be taken by the Health Authority~~:

12.1.1 ~~If the violation is located in any part of the public accommodation facility other than a guest room, then a Cease and Desist Order shall be issued by the Health Authority describing the violation, its location within the public accommodation facility, the corrective action necessary to remedy the situation in a manner that protects public health and safety, and a time frame within which the corrective action must be completed.~~The Health Authority may order a public accommodation facility to correct a violation within a specified time frame and may order further corrective action, at the public accommodation facility's expense, to protect health and safety. Corrective actions may include without limitation, lockout and tagout of equipment, testing or assessment by qualified individuals, development of procedures, or any other action intended to prevent health and safety. The Health Authority may inspect a public accommodation at any time to verify compliance with an order.

12.1.2 ~~**If the violation is located within a guest room or multiple guest rooms operated by the public accommodation facility, then a Guest Room Closure Order can be issued. Guest rooms which have been ordered closed by the Health Authority may not be rented, leased, or otherwise occupied until cleared by the Health Authority following a reinspection.**~~

~~12.1.3 When all guest rooms within a public accommodation facility are closed, then the facility may be issued a public accommodation facility Closure Order. This Order requires that all activities related to the facility's operation must cease until the substantial health hazards noted on the Order are corrected and a satisfactory reinspection has occurred.~~ In addition, the Health Authority may order a public accommodation facility to close a portion of the public accommodation facility, including guest rooms, when the Health Authority determines that a violation or condition impacting the public accommodation facility constitutes a substantial threat to health and safety. Any area which has been ordered closed by the Health Authority must not be rented, leased, or otherwise occupied until approved in writing by the Health Authority following a reinspection.

12.2 Reinspection protocol for ~~Cease and Desist~~Corrective Action Orders and Closure Orders

12.2.1 The Health Authority may require ~~A~~a public accommodation facility ~~which has any guest room or other area (such as a laundry room, chemical storage area, equipment room, or dish washing area) closed due to a substantial health hazard must pay a reinspection fee and closure fee prior to requesting a~~to pay applicable fees, including without limitation,

verified complaint fees, reinspection fees, and closure fees, prior to conducting a reopening inspection of the guest room(s) or area(s) in question (see the current edition of the Southern Nevada Health District Environmental Health Fee Schedule).

12.2.2 Once the public accommodation facility pays the applicable~~reinspection~~ fees and closure fee and requests a~~the~~ reinspection, the Health Authority shall reinspect within three business days of the request, or at some other time ~~make~~ mutually agreed upon ~~arrangements with the responsible person to reinspect, within 72 hours of the receipt of the request.~~between the public accommodation facility and the Health Authority.

12.3 Health Permit suspension

12.3.1 When conditions at the public accommodation are so severe as to constitute a substantial threat to public health and safety throughout the majority of the property or when the responsible person fails to remedy deficiencies previously addressed in an inspection report or Order~~, Cease and Desist Order, or Closure Order,~~, the Health Authority may suspend the public accommodation's Health Permit.

12.3.2 ~~Any public accommodation facility which operates without a valid Health Permit as part of its facility a food establishment, swimming pool, spa, or potable water supply system, such as a water well, is in substantial noncompliance of these Regulations and is subject to immediate public accommodation facility Health Permit suspension or revocation.~~The Health Authority may suspend a public accommodation facility's health permit when the public accommodation facility causes or allows a food establishment, swimming pool, spa, or potable water supply system, such as a water well, to operate within the public accommodation facility without a required Health Permit.

12.3.3 The Health Authority may ~~also~~ suspend the Health Permit of a public accommodation facility if the public accommodation facility:

12.3.3.1 Does not have a valid Health Permit, license, or other authorization required by applicable government agencies.

12.3.3.2 Rents, leases, lets or otherwise allows~~lets~~ a room which has been closed by the Health Authority to be occupied.

12.3.3.3 Knowingly causes or allows illegal activity which could cause potential illness, injury, or death of guests or employees to occur at the public accommodation facility~~, which may cause potential illness, injury, or death of guests or employees~~.

12.4 Procedure for request of Health Permit reinstatement

12.4.1 When a public accommodation facility Health Permit has been suspended, a responsible person representing the facility may make application for a reinspection, which may result in the reinstatement of the Health Permit.

12.4.2 The applicant must provide to the Health Authority a written request for reinspection and reinstatement within ten ~~(10)~~ calendar days of the initial suspension of the Health Permit.

12.4.3 Following a timely review of the application, the Health Authority shall make a reinspection of the public accommodation facility.

12.4.4 The Health Authority shall determine if the conditions have been corrected, which caused the threat to public health and resulted in the suspension of the Health Permit.

12.4.5 Unless the Health Authority is pursuing permanent revocation of the Health Permit, if the conditions have been corrected and the applicant is complying with the requirements of these~~is~~ Regulations, the Health Permit shall be reinstated.

12.5 Health Permit revocation

The Health Authority may permanently revoke a public accommodation facility's Health Permit ~~under certain conditions including, but not limited~~due to~~,~~ repeated or willful noncompliance with the requirements of these Regulations. The public accommodation facility must cease all operations upon receipt of a Notice of Revocation and pending a hearing pursuant to an exercised right of appeal.

12.6 Appeal ~~r~~Rights

Upon written petition submitted to the Health Authority within five ~~(5)~~ business days after receipt of a Notice of Suspension or Revocation of a public accommodation facility Health Permit, the recipient of the written Notice may exercise their~~his~~ right of appeal and must then be afforded a hearing as soon as possible, and in any event in not more than ~~ten (10) business~~thirty days from the receipt of the petition by the Health Authority. ~~Hearings shall be conducted by a Health Authority Hearing Officer and in accordance with the following:~~

12.7 Hearings

12.7.1 All hearings provided for in this Section must be conducted in accordance with the Nevada Administrative Procedure Act and NRS 233B

12.7.2 All hearings will be conducted by a Hearing officer selected by the Health Authority's legal counsel.

17.7.2.1 The Hearing Officer must not be an employee of the State or any political subdivision of the State, or of any entity which is permitted or regulated pursuant to these Regulations.

17.7.2.2 The Hearing Officer will be an independent contractor paid in accordance with a fee schedule approved by the Southern Nevada District Board of Health.

12.7.3 Based upon the record of the hearing, the Hearing Officer will make a finding and may sustain, modify, or rescind any official notice or order considered in the hearing.

12.7.4 A written order specifying the Hearing Officer's decision will be furnished to the owner or other responsible party by the Health Authority.

12.7.5 Nothing herein contained must be construed as denying the rights of appeal to the courts after administrative remedies as herein above have been exhausted.

~~**12.6.1 Any party may be represented by counsel.**~~

~~**12.6.2 Opportunity shall be afforded all parties to respond and present evidence and argument on all issues involved.**~~

~~**12.6.3 Each party may call and examine witnesses, introduce exhibits, crossexamine of opposing witnesses on any matter relevant to the issues whether or not the matter was covered in the direct examination, impeach any witness, regardless of which party first called him to testify, and rebut the evidence against the party itself.**~~

~~**12.6.4 Every witness shall declare, by oath or affirmation, that he will testify truthfully. Unless limited by a specific statute, the Hearing Officer may administer oaths or affirmations to witnesses appearing before him in the hearing.**~~

~~**12.6.5 Irrelevant, immaterial or unduly repetitious evidence must be excluded. Evidence may be admitted, except where precluded by statute, if it is of a type commonly relied upon by reasonable and prudent persons in the conduct of their affairs. Effect shall be given to the rules of privilege recognized by law. Objections to evidentiary offers may be made and shall be noted in the record. Subject these requirements, when a hearing will be expedited and the interest of the parties will not be prejudiced substantially, any part of the evidence may be received in written form.**~~

~~**12.6.6 The Hearing Officer may issue subpoenas to compel attendance of any person at the hearing, and require the production of books, records and other documents material to a hearing.**~~

~~**12.6.7 The Hearing Officer may inquire of any witness following any segment of testimony.**~~

~~**12.6.8 Members of the public may testify in cases before the Hearing Officer.**~~

~~**12.6.9 All testimony shall be recorded verbatim, by human or electronic means. Any party requesting a transcript of any oral proceeding, or any part thereof, shall pay the cost thereof.**~~

~~**12.6.10 The decision of the Hearing Officer must be reduced to writing and shall be final ten (10) days after mailing to by certified mail, return receipt requested or personal service upon each party.**~~

~~**12.6.11 Any party aggrieved by a decision of the Hearing Officer may seek judicial review of the decision of the Hearing Officer, in accordance with the provisions of NRS 233B.130(2), and NRS 233B.131 through 233B.150, inclusive.**~~

12.8~~7~~ Health Authority additional legal remedy

Whenever the responsible person, operator, or owner fails to comply with the provisions of these Regulations in a timely manner, relief may also be sought through a court of competent jurisdiction.

Section 13 -
MISCELLANEOUS

13.1 Severability clause

Should any section, paragraph, sentence, phrase, or provision of these Regulations be held invalid for any reason, the remainder of these Regulations shall not be affected.

13.2 -Effective date

13.2.1 These Regulations were adopted at a duly noticed public hearing ~~April 27, 2006~~January 22, 2026.

13.2.2 These Regulations became effective on ~~June 16, 2006~~June 5, 2026, upon approval by the Nevada State Board of Health.

~~**13.2.3 These Regulations were amended to include Section 14, Adjunct Provisions for SCRV Dry Camping at Public Accommodation Facilities and were adopted at a duly noticed public hearing July 27, 2006.**~~

~~13.2.4 The amendments to these Regulations became effective on August 11, 2006 upon approval by the Nevada State Board of Health.~~

~~**Section**~~