



Food Safety Partnership Meeting

Monday, April 17, 2023
8:30 – 10:00 a.m.

We will begin shortly

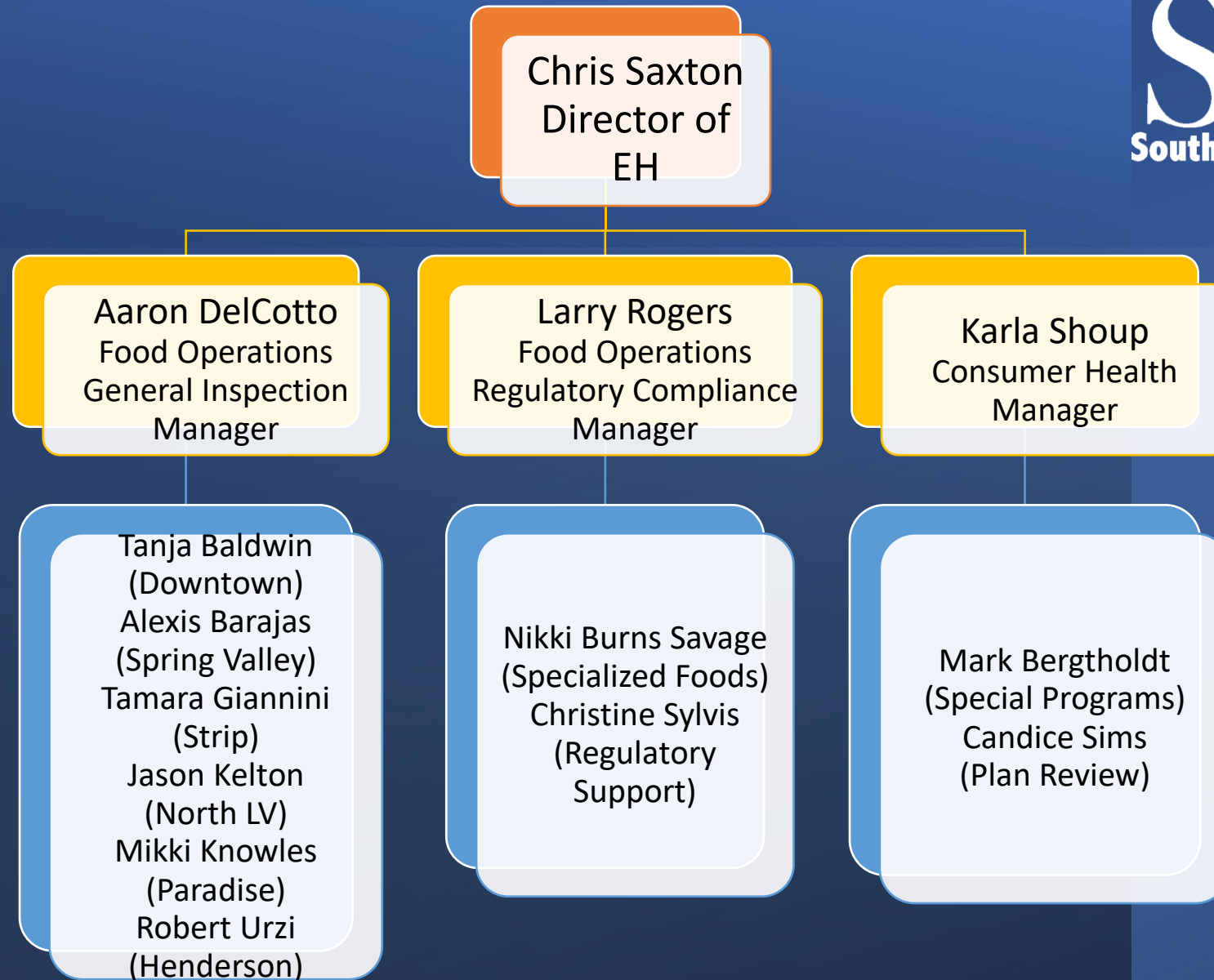


Virtual Meeting

- Thank you for attending!
- Platform: WebEx Events
 - You are not able to unmute
 - You cannot show your camera
 - Chat to “All Panelists” to share ideas, ask questions, and give comments.
 - Send questions at any time; some will be held until Q&A time
- A copy of the slides will be posted on www.snhd.info/ehrcp

Agenda

- Welcome & meet the SNHD Food Operations Leadership Team
- PIC Knowledge
- PIC Duties
- Environmental Health Updates
- Q&A



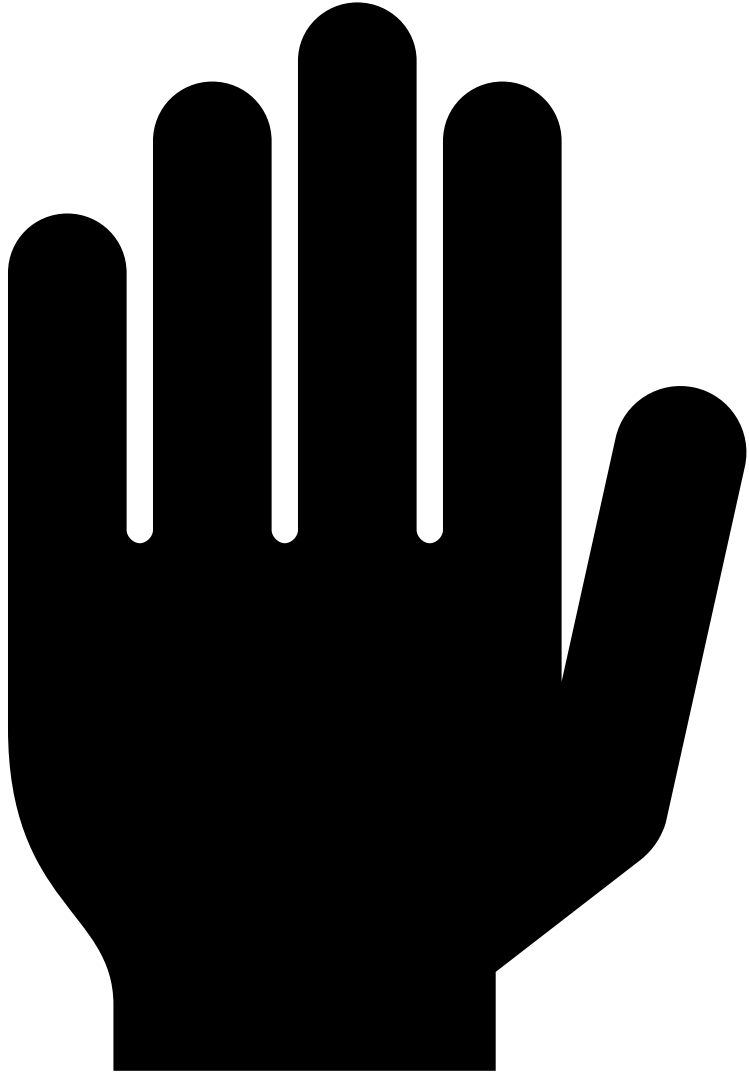
A rustic wooden table is set with a variety of food items. In the foreground, a wooden cutting board holds a round of cheese, a red pepper, blackberries, raspberries, and sliced cheese. To the left, there are several loaves of bread. In the background, a vase with fresh herbs sits on the table, along with a plate of food and a bowl of salad. The scene is set outdoors, with a black metal railing and greenery visible in the background. The text "New Environmental Health Specialists are starting April 24, 2023" is overlaid in white, bold, sans-serif font.

New Environmental Health
Specialists are starting April
24, 2023

Knowledge of the Person In Charge (PIC)

2023 Food Regulations 2-102





Who's the PIC?

“It’s me, Hi!”

- All food establishments are required to have a PIC who is responsible for the operation of the food establishment
- The PIC must demonstrate knowledge of foodborne illness prevention, application of HACCP principles, and the regulatory requirements
- A knowledgeable PIC is vital to the safe operation of a food establishment

How to be a knowledgeable PIC:

1. Receive no priority violations on the inspection,
2. Possess a current Certified Food Protection Manager (CFPM) certificate, or
3. Answer inspector's questions as they relate to the food operation

Certified Food Protection Manager (CFPM)

- A CFPM is someone who has passed a food protection manager certification exam
- The exam must be proctored by an accredited program
- Accredited program means it has been certified by the American National Standards Institute National Accreditation Board (ANSI)
 - This certifies that the organization has been 3rd party evaluated and meets all the Conference for Food Protection (CFP) Standards
- A full listing of accredited programs can be found on the ANSI website
<https://anabpd.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>
 - This list changes as accredited programs are added/removed



Certified Food Protection Manager (CFPM)

- Services offered by each company vary
 - Language availability
 - Classroom vs. self-study
 - Course & exam vs. exam only
 - Online test proctoring vs. in-person
- Accredited programs are independent companies not affiliated with SNHD
- All provide a certificate verifying CFPM status after successful completion of the exam
- Once you obtain a CFPM certificate you may get a SNHD Certified Food Safety Manager Card

#	Accredited Organization
1	1 AAA Food Safety (AAA Food Safety, LLC) Certified Food Protection Manager
2	360training.com, Inc. Learn2Serve® Food Protection Manager Certification Program
3	AboveTraining/StateFoodSafety.com Certified Food Protection Manager (CFPM) Exam
4	National Registry of Food Safety Professionals Food Protection Manager Certification Program International Certified Food Safety Manager
5	National Restaurant Association ServSafe® Food Protection Manager Certification Program
6	Responsible Training / Safeway Certifications, LLC Food Protection Manager Certification
7	The Always Food Safe Company, LLC Food Protection Manager Certification

Certified Food Protection Manager (CFPM)



Certified Food Protection Manager

The Southern Nevada Health District (SNHD) 2023 *Food Regulations* section 2-102.2 requires that each food establishment* has a Person In Charge (PIC) who is a Certified Food Protection Manager (CFPM) on site during all hours of operation, including evenings, weekends, and breaks. This may require that multiple people complete the requirement to ensure coverage.

A CFPM is a person who has successfully passed an accredited food safety certification examination demonstrating that they have the knowledge, skills, and abilities required to protect the public from foodborne illness.

To become a CFPM, register for any one of the approved American National Standards Institute (ANSI)-accredited **Food Manager** courses and pass the corresponding certification exam. Course information is available at:

- <https://anab.ansi.org/credentialing/food-protection-manager>

Once a valid CFPM certificate is obtained, a SNHD Certified Food Safety Manager card may be issued by visiting a SNHD Public Health Center.

During the visit:

- complete an application
- provide the CFPM certificate for review (SNHD exam not required)
- provide valid ID to verify identity
- pay the fee, have a photo taken, and a card will be issued with the expiration date of the CFPM certificate

SNHD Public Health Center locations and hours are available at:

- <https://www.southernnevadahealthdistrict.org/programs/food-handler-safety-program/locations-hours-of-operation/>

The PIC's CFPM certificate and/or SNHD Certified Food Safety Manager Card must be available on site.

*This does not apply to low risk or other types of food establishments deemed by the Health Authority to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of food operation.

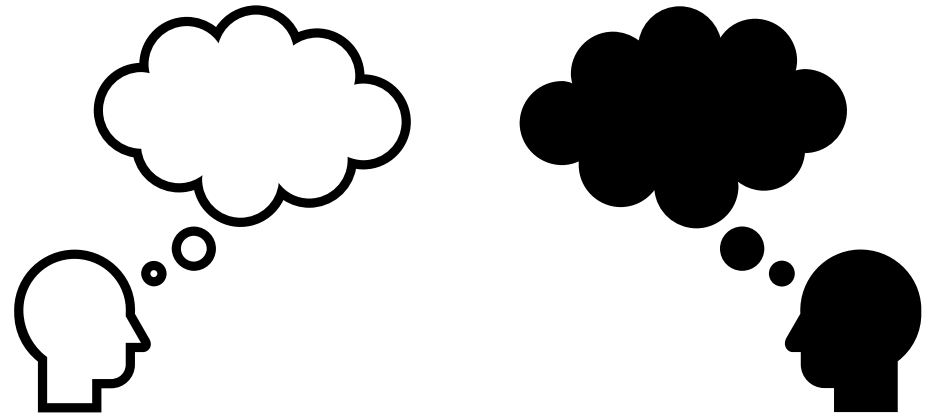


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- Once you obtain a CFPM certificate you may get a SNHD Certified Food Safety Manager Card
 - Fulfills requirement to have a valid food handler card (“health card”)
 - No additional testing required!
 - Bring certificate & ID in person to SNHD office during normal business hours
- SNHD Certified Food Safety Manager Card is valid for 5 years
 - Normal SNHD Food Handler Card only valid for 3 years
- Handout summarizing the CFPM information covered here is available at www.snhd.info/ferl

PIC Demonstration of Knowledge

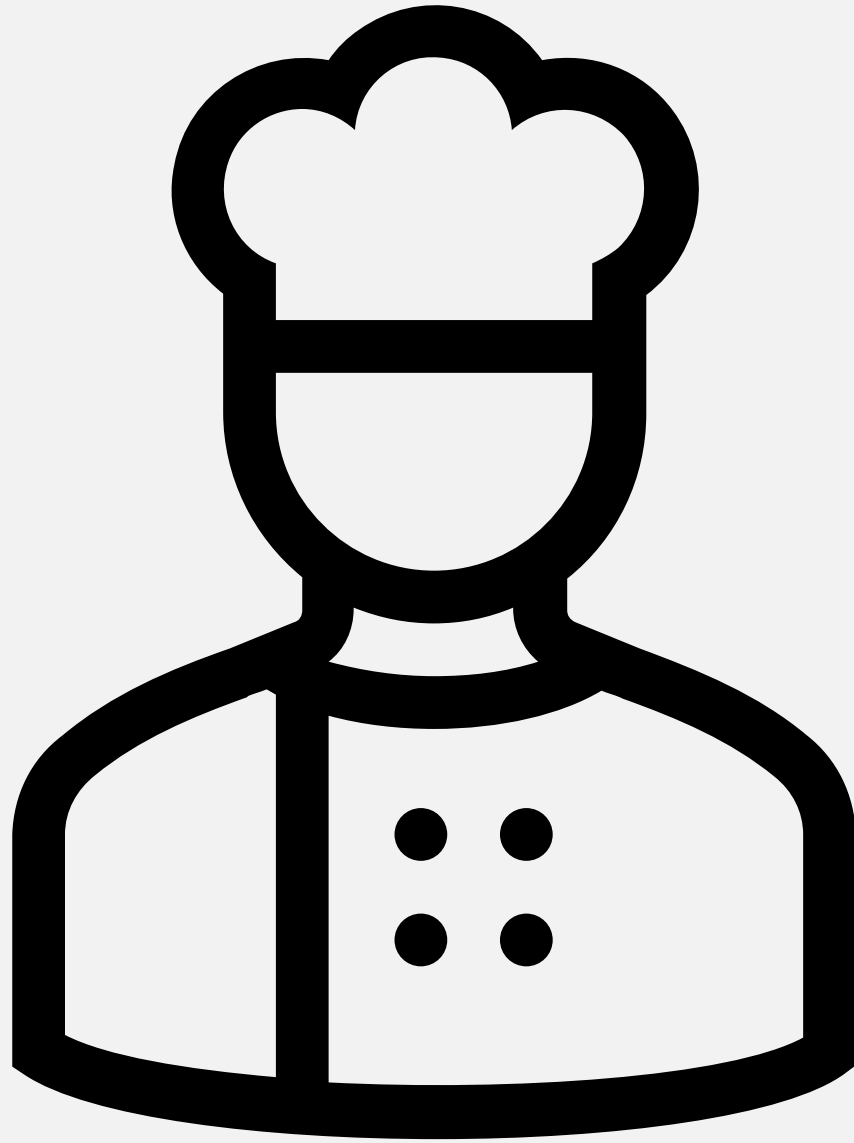
- Answering questions as they relate to the operation of your food establishment
- 2023 Food Regulations 2-102.1 (C) (1)-(17) lists topics that a PIC should be knowledgeable in
- Not meant to be a ‘quiz’
 - Use resources when needed



PIC Demonstration of Knowledge

202.1 (C) (1)-(17)

- How does employee personal hygiene relate to foodborne illness (FBI)?
- What is the PIC responsible for doing to ensure an ill food handler doesn't transmit FBI?
- Symptoms associated with FBI?
- Importance of maintaining time/temperature control of TCS food?
- What are the time/temperature limits for storage, cooling, and reheating of TCS food?
- What are the minimum cooking temperatures?
- Risk of eating raw/undercooked animal foods?
- How does controlling contamination, bare hand contact, handwashing, and cleanliness prevent FBI?
- What are the 9 major food allergens? What does an allergic reaction look like?
- How does having properly functioning equipment affect food safety?
- How to clean and sanitize?
- What is the water source for the restaurant? How is it protected?
- How should chemicals be stored/labeled?
- What are the critical control points for the different foods prepared in the establishment?
- If you have a HACCP plan, what are its requirements?
- What are the responsibilities of the PIC , food handler, SNHD?
- Restriction/exclusion and reporting responsibilities of the PIC and food handlers?





PIC Knowledge

Resources

- www.snhd.info/ferl - Food Education Resource Library
 - Logs
 - Signs
 - Q&A's
 - New materials for the 2023 Food Regulations
- www.snhd.info/opr - Outbreak Prevention & Response
 - Detailed information on FBI prevention, reporting
 - Norovirus clean up
 - Food recalls


PIC Resources: Food Establishment Resource Library (FERL)





Clinics Programs Permits & Regulations A to Z News & Information About Us Locations 

[Food Establishment Resource Library](#)

Food Allergy Awareness Materials

Signs 


Logs & Templates 

Frequently Asked Questions About Food Establishments 

Food Establishment Operator Questions

Food Handler Safety Videos

Hazard Analysis and Critical Control Point (HACCP) Plan


Inspection Process, Associated Violations, and Foodborne Illness Risk Factors 

Think Risk Training Workbook

Food Establishment Regulations


Food Establishment Operations


Environmental Health


 **Food Establishment Resource Library**


2023 FOOD REGULATION UPDATES


The Food Establishment Resource Library will assist food establishment operators with running their establishments safely and comply with the 2010 Regulations Governing the Sanitation of Food Establishments.

 Food Allergy Awareness Materials

 Food Handler Safety Videos

 Frequently Asked Questions About Food Establishments

 Logs & Templates


 Signs

Contact Information

Telephone: (702) 759-0588


Email: environmentalhealth@snhd.org

WWW.SNHD.INFO/FERL



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PIC Resources: Outbreak Prevention & Response (OPR)



ClinicsProgramsPermits & RegulationsA to ZNews & InformationAbout UsLocations

Q

Outbreak Prevention and Response

By Disease Type

By Facility Type

Outbreak Control

Resources: Outbreak Prevention and Response

Outbreak Prevention and Response

An outbreak can be devastating to businesses large and small. Early and comprehensive intervention is the key to controlling illness transmission and keeping guests healthy. Use the resources on this page to develop prevention strategies and response plans for your facility. In the event of an outbreak, the Southern Nevada Health District will work with your business to identify appropriate corrective actions and precautions to end the outbreak quickly.

If you suspect that you might be experiencing an outbreak at your property, please reach out to SNHD immediately. The sooner SNHD knows about it, the sooner we can work together to help end it. You can call the Office of Epidemiology at (702) 759-1300 at any time, Environmental Health Foodborne Illness at (702) 759-1504, or your assigned inspector during business hours.


DISEASE SPECIFIC RESOURCES

OUTBREAK CONTROL

FACILITY SPECIFIC RESOURCES

GENERAL FOODBORNE ILLNESS RESOURCES

WWW.SNHD.INFO/OPR



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Active Managerial Control

Putting the pieces together to build a food safety system



FDA Food Code 2022

Annex 4: Management of Food Safety Practices

- Achieving Active Managerial Control
- Duties of the PIC



A shared goal



Proactive systems

Controls in place to prevent violations from recurring

Active Managerial Control

- Operators have the greatest impact on food safety
- Reduce FBI risk factors
- Encompass safe food handling in the Regulations

What does Active Managerial Control Look Like?

Duties of the PIC - Chapter 2-103

Established controls:

- Standard operating procedures for food preparation
- Recipe cards that include temperatures
- Purchasing specifications
- Equipment maintenance plan
- Monitoring procedures
- Record keeping
- Employee and manager training
- A health policy to exclude ill workers
- Quality control

PIC must ensure that:

- Staff following the regulations/SOPs
- Washing hands when required
- Verifying food upon delivery
- Holding & cooking time and temperatures
- Cooling parameters
- Cleaning and sanitizing food contact surfaces
- Preventing cross-contamination
- Consumer notifications
- Employees report foodborne illness

A person in a white lab coat is standing in a kitchen, holding a clipboard and looking at a stainless steel refrigerator. The kitchen has various equipment, including a stove and a sink, and there are some items on the counter.

Success stories from kitchens with active managerial control

Procedures, policies, monitoring – do your duties!



Thank You

Alexis Barajas, EH Supervisor



Michelle Guzman, Training Officer



ehtrainingoffice@snhd.org



www.snhd.info/foodreg23





EH Updates

Christine Sylvis, EH Supervisor

COMING SOON

 **Food Establishment Resource Library**

**2023 Regulation Update Quick
Reference Sheet**

 **2023 Food Regulations**

Recording of Industry Training

2023 Regulation
Training
Virtual Attendance

Session	# Unique Attendees
April 6	153
April 12 morning	136
April 12 afternoon	144

NvEHA/NFSTF

- Variety of EH Topics
 - Food Safety Culture
 - Food Outbreaks
 - Allergy Safety
 - Food Safety Technology
 - Legionella
 - Body Modifications
 - Public Water
 - Wastewater
- Register at <https://NvEHA-NFSTF-2023AEC.eventbrite.com>

NEVADA ENVIRONMENTAL HEALTH ASSOCIATION
&
NEVADA FOOD SAFETY TASK FORCE
JOINT ANNUAL EDUCATION CONFERENCE

Welcome Back!

— 5.16-5.17.23 —

SAVE THE DATE

LOCATION: ALEXIS PARK HOTEL & RESORT



Q&A

What's on your mind?



Next Meeting

- July 17, 2023
- Suggested Topics?
- Send comments, questions, or suggestions to EHTrainingOffice@snhd.org