A decorative border featuring slices of watermelon, lemons, and grapefruit with green mint leaves, set against a dark green background.

The Southern Nevada Health District
Environmental Health Division invites you
to attend the 3rd Quarter 2023

Food Safety Partnership Meeting

**MONDAY, JULY 17, 2023
8:30 - 10:00 AM**

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

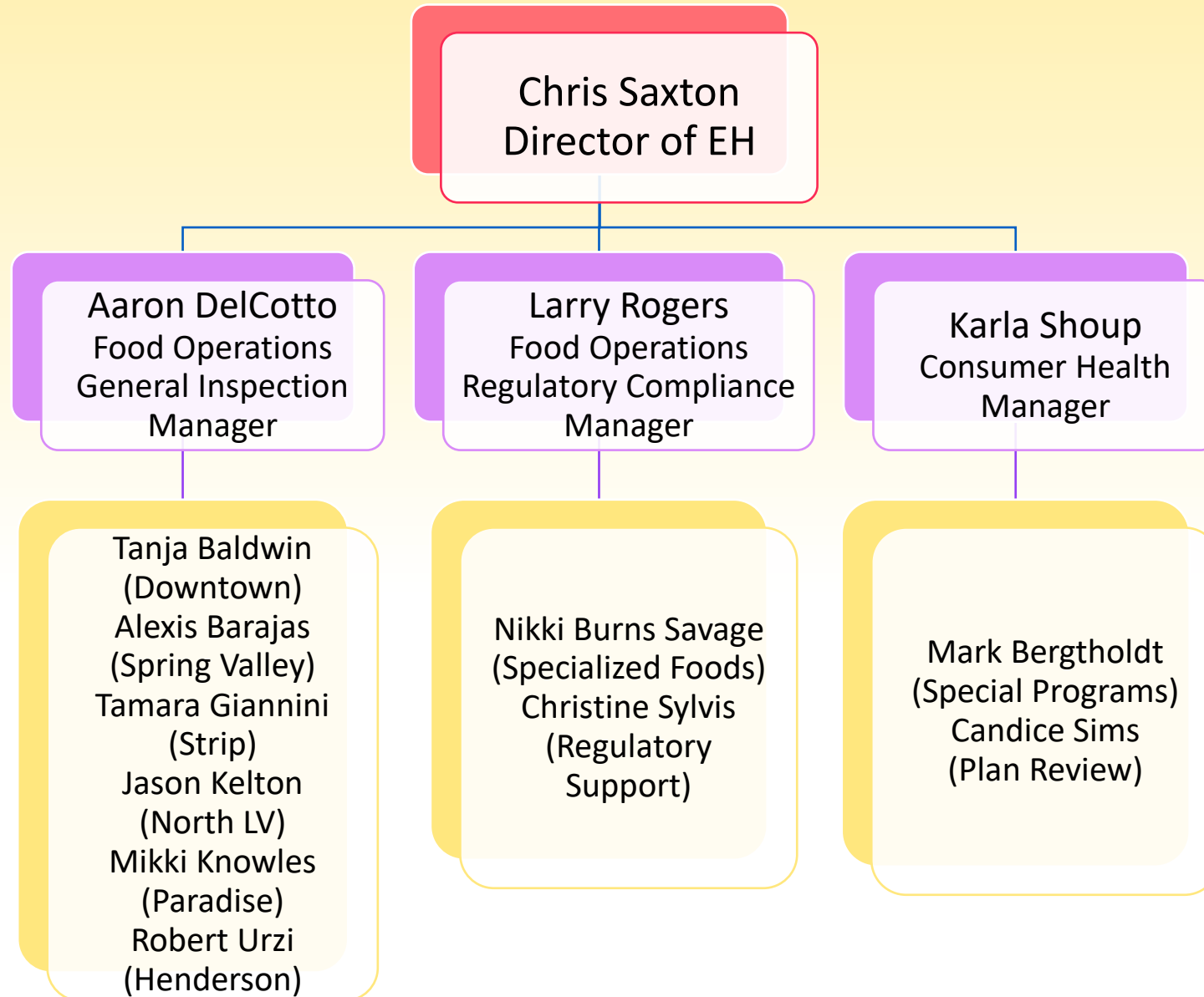


Agenda

- SNHD EH Introduction
- 2023 SNHD Food Regulations: Answers, Clarification & Resources
 - Tanja Baldwin, Stephanie Hernandez, Mikki Knowles
- Environmental Health Updates
- Q&A

An aerial photograph of a beach with turquoise waves crashing onto a sandy shore. The text 'EH LEADERSHIP' is overlaid on the left side of the image.

EH LEADERSHIP



SNHD Food Regulation Updates

- Purpose
 - To keep up with industry changes
 - Reflect advances in science and technology
- Completed through partnership with SNHD, industry, governing boards
 - SNHD Legal Review, Stakeholders, Listening Sessions, Public workshops, & Business Impact Surveys



Timeline

November 17, 2022

SNHD BoH approved
Regulations

May 1, 2023

Regulations went into effect,
1st inspection educational

March 3, 2023

Nevada Division of Public &
Behavioral Health BoH
approved Regulations

Information & Resources

- www.snhd.info/foodreg23
 - Copy of new regulations & summary of changes
- www.snhd.info/ferl
 - Food Establishment Resource Library (FERL)
 - Updated resources including signs, logs, Q&A's
 - Updates are on-going, check back frequently



You asked, we listened!



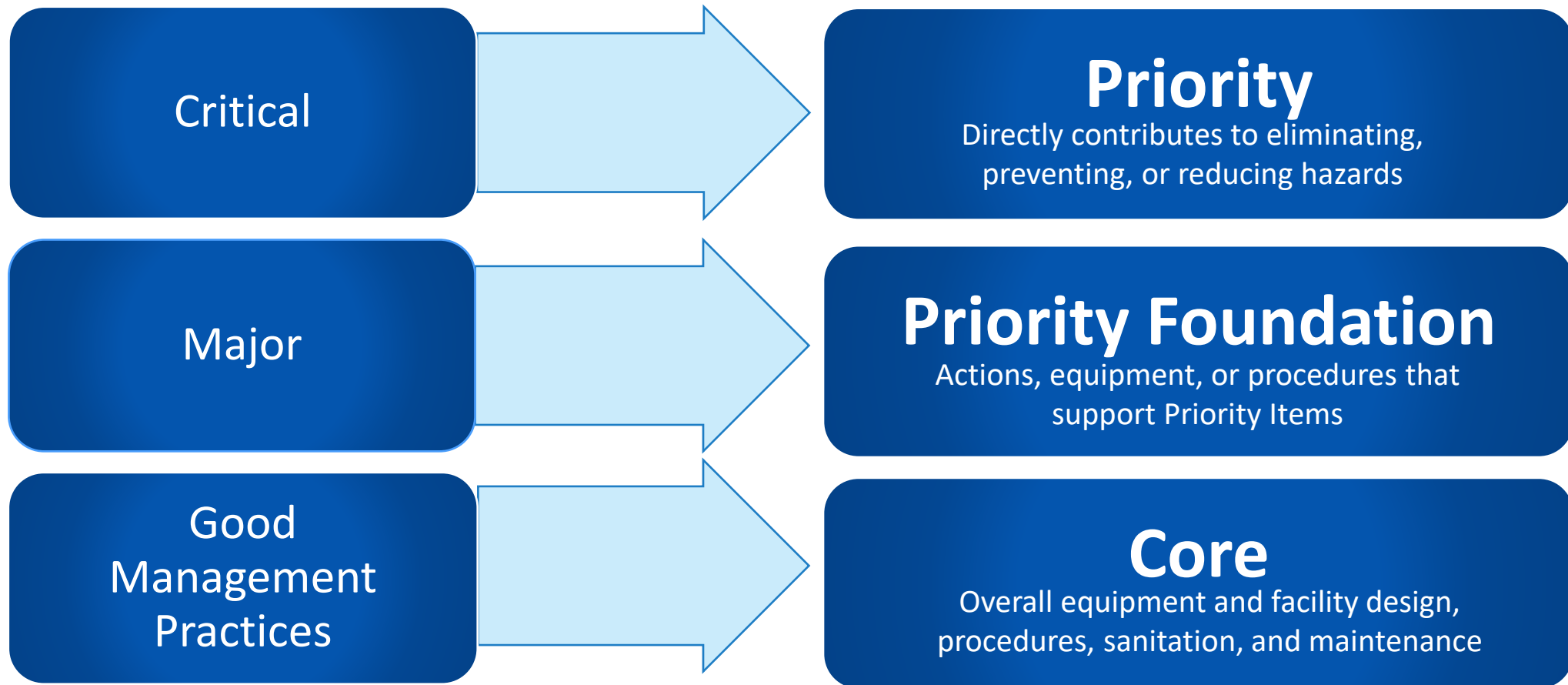
Question

Are there changes to the Inspection Report due to the 2023 Food Regulations?

Answers

- Inspection Report
 - Minor changes were incorporated to reflect the current Regulations, but remained essentially the same
- Violations
 - Risk designation titles were updated
 - Demerit values per risk category remained the same
- Grading System
 - Remained the same
 - 0-10 demerits – A Grade
 - 11- 20 demerits – B Grade
 - 21 – 40 demerits – C Grade
 - 41 or more demerits - Closure

Violation Risk Designations



Question

Do all persons in charge (PICs) need ServSafe?

Answer:

2-102.2 Certified Food Protection Manager

- The PIC must be a CFPM
- Low-risk food establishments are exempt



Definitions

Person in Charge (PIC)

The individual present at a food establishment who is responsible for the operation

Certified Food Protection Manager (CFPM)

An individual that passes a food protection manager certification examination which certifies they have the knowledge, skills, and abilities to protect the public from foodborne illness

Low-Risk Food Establishment

Limited to food establishments that: do not cook, cool, or reheat TCS food; rethermalize only commercial food; conduct minimal food handling

Answer:

CFPM Exemptions

- Risk Category 1 permits typically do not require a CFPM
 - Limited to ready-to-eat foods
 - Reheat only commercially processed foods
 - Minimal open food handling, no cooking or cooling
- Examples
 - Most convenience stores, ice cream shops, bars, donut shops, coffee/tea shops, liquor stores, gift shops, warehouse/storage

CFPM Options

Certification

- Must be from an ANSI accredited program
- Current list of options found on [ANSI webpage](#)
- Options shown along left column



Industry Resources

- All CFPM options have online training and proctored exams available
- For individuals, consider online training and exam or ServSafe classroom training
- For “small” groups, consider a private class with proctored exam
- For “large” groups, consider having someone certified as an instructor and/or proctor



Question

- Is hot water required to be at 120°F at the three-compartment sink?

Answers

- There is not a specific required temperature for hot water at 3-comp sink
- Must have adequate hot water in facility at all times required to:
 - Wash hands
 - At least 100°F with hot and cold running water
 - Wash dishes
 - 3-comp sink wash basin at 110°F or temperature on detergent label
 - Dish machine with incoming hot water temperature specified on data plate



Requirements

- Hand sinks must have 100°F
- Warewash according to manufacturer's instructions

Question

- Do the Regulations allow for ± 2 °F when measuring food temperatures for cooking, cooling, cold holding, reheating, or hot holding?

Answer

- The allowance for ± 2 °F has been removed from all sections referencing food temperatures.



Except

4-203.1 Temperature Measuring Devices

Food temperature measuring device must be accurate to ± 2 °F in the intended range of use.

Question

- Do the Regulations still allow for storing TCS foods at 45 °F?

Answer:

3-501.6 TCS Food, Cold Holding

- TCS food stored between 42 °F - 45 °F must be served or discarded within 24 hours and must be labeled with an expiration date.



Requirements

- TCS foods can be stored up to 24 hours at 45°F
- Item must be labeled with an expiration date
- No written procedure required



Question

- Did cook temperatures change for raw animal products?

Answer:

3-401.1 Cooking Raw Animal Foods

Temp/Time

- 155 °F for 17 sec
 - Tenderized or comminuted meat/fish, eggs* for HH
- 165 °F for <1 sec
 - Poultry, stuffed foods



Eggs

- 145 °F for 15 sec
 - Cracked to order & cooked for immediate service
- *155 °F for 17 sec
 - Pooled/cracked prior or cooked for hot holding



Meat

- Intact Beef Steak
 - Ready-to-eat when cooked to surface temperature of 145 °F with color change on all surfaces
- Children's Menu
 - Cannot offer undercooked comminuted meat



Question

- Does non-continuous cooking apply only to raw animal products?

Answer:

3-401.4 Non-Continuous Cooking

- Definition
 - The partial cooking of a **raw protein** which is intentionally halted so that it may be cooled then fully cooked on a later day prior to serving.
- Risks
 - Initial heating does not eliminate disease-causing bacteria.
 - May extend time food is in the temperature danger zone.
 - Potential cross-contamination between raw & ready-to-eat (RTE) foods.

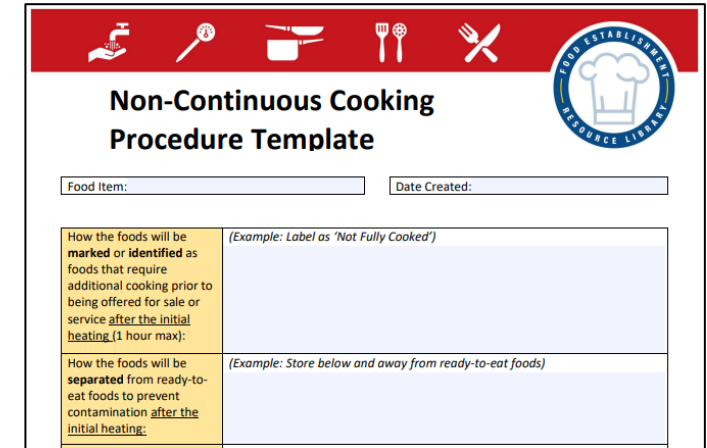
Question

- Does non-continuous cooking require prior approval?

Answer:

3-401.4 Non-Continuous Cooking

- Requirements
 - Approved written procedures
 - Monitoring, documentation, and corrective actions
 - Initial heat takes 60 min or less
 - Cooled using 2- & 4-hour parameters
 - Stored separate from RTE foods
 - Fully cooked prior to serving



The form is titled "Non-Continuous Cooking Procedure Template" and features a red header with icons for a hand, a clock, a pot, a fork, and a knife, along with a circular logo for the "FOOD ESTABLISHMENT RESOURCE LIBRARY". Below the title, there are two input fields: "Food Item:" and "Date Created:". The main body of the form consists of two rows. The first row has a yellow box on the left with the text "How the foods will be **marked or identified** as foods that require additional cooking prior to being offered for sale or service after the initial heating (1 hour max):" and a light blue box on the right with the example "(Example: Label as 'Not Fully Cooked')". The second row has a yellow box on the left with the text "How the foods will be **separated** from ready-to-eat foods to prevent contamination after the initial heating:" and a light blue box on the right with the example "(Example: Store below and away from ready-to-eat foods)".



Requirements & Resources

- Compliance with approved written procedures maintained on site.
- SNHD FERL document may be submitted for approval.

Question

- Do all food establishments need Vomit and Diarrhea Clean-up written procedures?

Answer:



2-501 Procedures for Clean-up of Vomit & Diarrhea

- A food establishment must have **written procedures** for employees to follow when responding to events that involve the discharge of vomitus or fecal matter.



Requirements & Resources

- Procedures must address clean-up and actions to minimize spread and exposure to people, food, and surfaces.
- SNHD FERL document may be used.



Standard Operating Procedure (SOP) for Vomit and Diarrhea Clean-up

PURPOSE: To prevent the spread of highly contagious pathogens from vomiting and diarrheal events.

SCOPE: This policy applies to employees responsible for cleaning up vomiting and diarrheal events in a food establishment.

INSTRUCTIONS: Develop a procedure for cleaning up vomiting and diarrheal events and training employees on how to follow the written procedure. Consider including the following guidelines:

- Contain the spill**
 - ☐ Clear an area of at least 25 feet in all directions from the vomit and/or diarrhea
 - ☐ Block access to the contaminated area
 - ☐ Use baking soda or another absorbent material designed to contain a liquid spill
- Clean up**
 - ☐ Employees responsible for cleanup must wear disposable gloves, mask, and apron
 - ☐ Throw away all food and single service items that may have been contaminated
 - ☐ Use paper towels to clean up the liquid starting from the outside and working towards the center. Dispose of the towels in a plastic trash or biohazard bag. Do NOT vacuum. Vacuuming can spread particles.
 - ☐ Use soapy water to clean the spill area, including surfaces close to the spill and frequent high touch areas such as faucet handles, doorknobs, counters, and phones
 - ☐ Rinse all washed areas thoroughly
 - ☐ Dry with disposable paper towels
 - ☐ All items must be disposed of after use
 - ☐ Wash hands thoroughly with soap and water after cleaning. Hand sanitizers alone may not be effective against the pathogens.
- Surface disinfection options**
 - ☐ Use chlorine bleach or other EPA-registered disinfectant sufficient to inactivate Norovirus on **hard non-porous surfaces**. Follow manufacturers labeled instructions for disinfectant strength and contact time.
 - ☐ Steam clean or use other EPA-registered disinfectants approved for food service facilities for all other surfaces

Question

- What are the requirements to inform staff about reporting foodborne illness symptoms?

Answer:

2-103 Duties of the PIC

- PIC must inform food handlers, **in a verifiable manner**, of their responsibility to report information about their health and activities as they relate to diseases that are transmissible through food.



Requirements & Resources

- Verifiable manner to demonstrate staff are informed of requirement to report symptoms.
- SNHD FERL documents may be used for training new staff and re-training current staff.
- FDA Employee Health and Personal Hygiene Handbook (2020) may be used.

Form 1-B Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi, *Shigella* spp., or Shiga Toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

I agree to report to the person in charge:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (*Salmonella* Typhi), shigellosis (*Shigella* spp. infection), *Escherichia coli* O157:H7 or other STEC infection, nontyphoidal *Salmonella* or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.
2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the Food Code and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

Question

- Are there any updates to the requirements for Service Animals or Dog Patio Dining?

Answer:

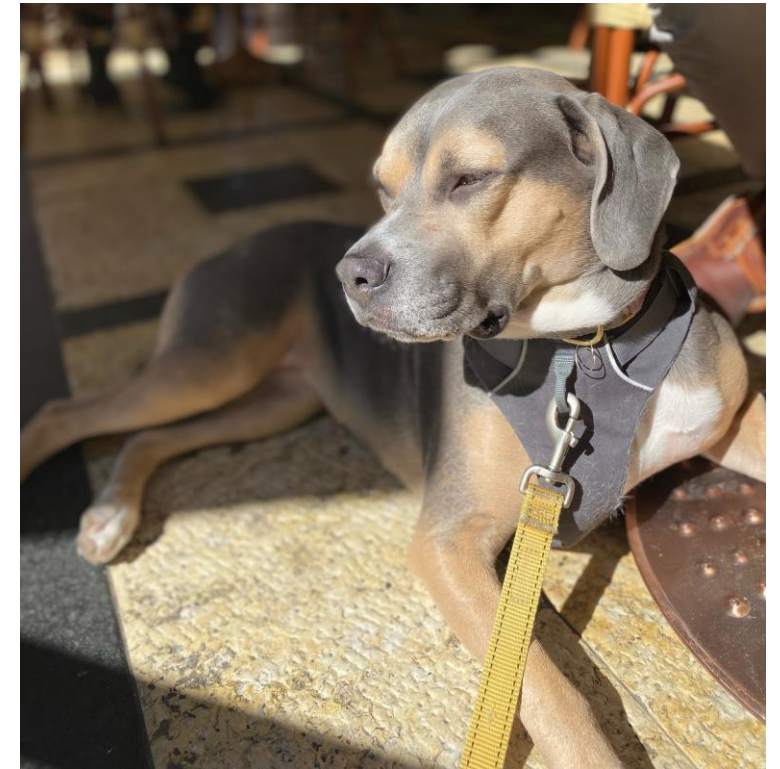
6-501.14 Prohibiting Animals

- Criteria and allowance for Service Animals in food establishments has not changed
- Dog patio dining requirements
 - **Dogs in Outdoor Dining Areas Agreement**
 - Direct access to outdoor dining area
 - Food and servingware are protected from contamination
 - Clean-up procedures and equipment



Requirements & Resources

- Compliance with signed Dogs in Outdoor Dining Areas Agreement
- Form is found in Appendix C and [SNHD Plan Review website](#)



Question

- Are there specific requirements for the sign at handwashing sinks?

Answer

6-301.5 Handwashing Signage

- Provide handwashing signs at wall-mounted handwashing sinks used by food handlers.



Proper Hand-Washing PROCEDIMIENTOS DE LAVADO DE MANOS



1 Wet your hands with hot, running water (at least 100°F/38°C).
Mójese las manos con agua corriente caliente (al menos, a 100°F/38 °C).



2 Apply soap.
Apliquese el jabón.



3 Scrub hands and arms for at least 20 seconds. Clean under fingernails and between fingers.
Lávase las manos y los brazos por lo menos veinte (20) segundos. Lávase debajo de las uñas y entre los dedos.



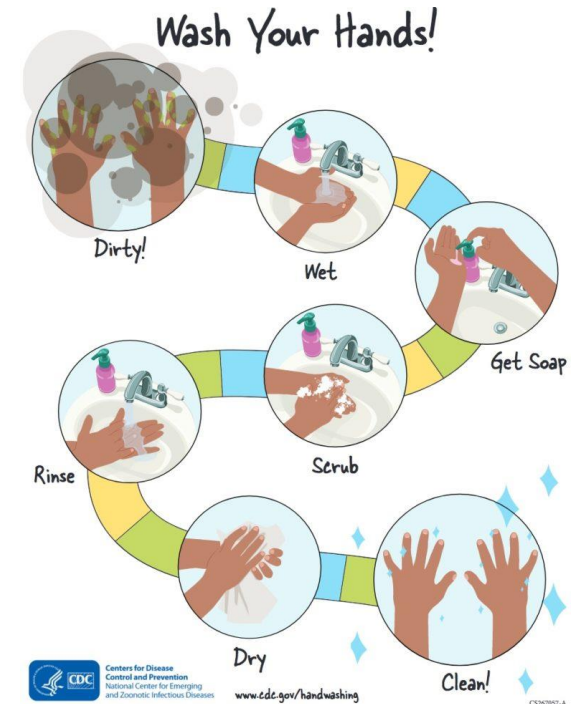
4 Rinse thoroughly under running water.
Enjuáguese las manos completamente con el agua corriente.



5 Dry hands and arms with a single-use paper towel.
Séquese las manos y los antebrazos con una toalla de papel descartable.



6 Turn off faucet using paper towel.
Cierre el grifo con la toalla de papel.





How can we help?

Please chat questions to "All Panelists"

You may also send questions to
EhTrainingOffice@SNHD.org

Food Handler Safety Training Cards

- First-time applicants
 - A scheduled same-day APPOINTMENT IS REQUIRED for in-person first-time and renewal testing. Walk-in testing is not currently offered.
 - Check before 6 a.m. for the best availability. Available locations will vary by day.
- Renewals
 - May renew online if took an iPad-based food safety test in-person at an SNHD office after July 2018 (expiration date after July 2021)
 - Certificate for download; no physical card
 - A scheduled same-day appointment



Certified Food Safety Manager Card

- Card issued after acquiring an ANSI approved Certified Food Protection Manager (CFPM) certification
- Card is valid for up to five years (the expiration date of the card will match the expiration date on your certificate)
- This card is not required, a Food Handler Safety Training Card can be used and renewed
 - Advantages:
 - Do not take SNHD exam
 - Possibly longer expiration date
 - Inspector may not ask for CFPM Certificate during inspection



CFPM Programs

- Most up to date information on ANSI/ANAB Food Protection Manager (ansi.org)
- Information also available on SNHD Certified Food Safety Manager Card webpage Certified Food Safety Manager Card – Southern Nevada Health District
- 1AAA Food Handler (AAA Food Safety, LLC)
- The Always Food Safe Company, LLC
- APS Culinary Dynamics (dba World Food Safety Organization)
- Learn2Serve
- National Registry of Food Safety Professionals
- Responsible Training/ Safeway Certifications
- ServSafe (National Restaurant Association Solutions)
- StateFoodSafety.com (American Safety Council)



Other services

- *No Appointment required, but check hours by location for:*
 - Retests after failing
 - Manager cards
 - Duplicate cards



Health Card Locations

Southern Nevada Health District Main Facility

280 S. Decatur Blvd., Las Vegas, NV, 89107

- Open Monday – Thursday for testing by appointment only

Fremont Public Health Center

2830 E. Fremont St., Las Vegas, NV 89104

- Open Tuesday – Friday for testing by appointment only

Henderson Public Health Center

220 E. Horizon Dr., Suite C, Henderson, NV 89015

- Open Monday – Thursday for testing by appointment only



Q&A

What's on your mind?



Next Meeting

- October 23, 2023
- Suggested Topics?
- Send comments, questions, or suggestions to
EHTrainingOffice@snhd.org
702-759-0500