

The **Southern Nevada Health District**  
Environmental Health Division  
invites you to attend the

# Food Safety Partnership

FIRST QUARTER MEETING

**Monday, January 22, 2024**  
**8:30 - 10:00 AM**

All are welcome to attend this virtual meeting.





# Food Safety Partnership Meeting

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- Thank you for attending!
- Platform: WebEx Events
- You are not able to unmute or 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](http://www.snhd.info/ehrcp)

# Agenda

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- SNHD Environmental Health Introductions
- Non-Continuous Cooking
- Dogs in Outdoor Dining Areas
- Food Recalls: Response and Resources
- Environmental Health Updates
- Q&A

**Chris Saxton**  
Director of EH

**Aaron DelCotto**  
Food Operations  
General Inspection  
Manager

**Larry Rogers**  
Food Operations  
Regulatory Compliance  
Manager

**Karla Shoup**  
Consumer Health  
Manager

**Tanja Baldwin**  
Downtown  
**Alexis Barajas**  
Spring Valley  
**Tamara Giannini**  
Strip  
**Jason Kelton**  
North LV  
**Mikki Knowles**  
Paradise  
**Robert Urzi**  
Henderson

**Nikki Burns-Savage**  
Specialized Foods  
**Christine Sylvis**  
Regulatory Support

**Mark Bergtholdt**  
Special Programs  
**Candice Sims**  
Plan Review

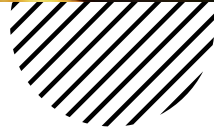
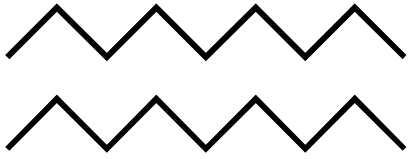
# **N o n - C o n t i n u o u s C o o k i n g**

**Alexis Barajas**

EH Supervisor  
Food Operations







# What is it?

Partial Cooking (par-cook)

Blanching

Marking

Non-Continuous Cooking (NCC):

The cooking of raw animal food using a process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking later, prior to sale or service.

2023 Food Regulations 3-401.4



# What are the Rules?

- A written NCC procedure to explain the process and it is approved by the Health Authority.
- Initial heating less than 1 hour
- Cooled properly
- Marked that it must be cooked
- Held frozen or cold
- Separated from ready-to-eat food
- Fully cooked to the temperature for that raw animal food
- Steps are monitored and documented
- Staff is trained on the procedure
- Procedure is kept on-site



# The Plan

Submit a written  
procedure to SNHD





# Food Establishment Resource Library

[www.snhd.info/ferl](http://www.snhd.info/ferl)




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## Logs & Templates

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 16. Non-Continuous Cooking Procedure Template *New*

English

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# Sample Procedure



## Non-Continuous Cooking Procedure

Non-continuous cooking template:

Food Item:	
Establishment Name:	

Date:	
Permit:	

How will the foods be initially heated and <b>monitored</b> to ensure the process is limited to <b>60 minutes</b> or less and the <b>corrective action</b> to be taken if the requirements are not	
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# Heat, Cool, Cook



## Initial Heating Log

Date	Food	Initial Heating Time (≤1hr)	Cooling Temperature / Time			Cold Holding Temp (≤41°F)	Corrective Actions	Initials	PIC Initials
			Start (135°F)	2 hrs. (≤70°F)	6 hrs. (≤41°F)				
Example: 5/1/23	Chicken	30 min	136°F	68°F	36°F	40°F	None	JW	AM
			12:00pm	2:00pm	6:00pm				

## Final Cooking Log

Date	Food	Final Cook Temp	Cooling Temperature/ Time*			Hot Holding Temp* (≥135°F)	Corrective Actions	Initials	PIC Initials
			Start (135°F)	2 hrs. (≤70°F)	6 hrs. (≤41°F)				
5/2/23	Chicken	167°F	136°F	68°F	36°F	140°F	None	JW	AM
			12:00pm	2:00pm	6:00pm				

# Common Questions



## Does my facility need this?

- Review your menu and recipes. Does any egg, fish, meat, or chicken have a marking, blanching, or par-cook step?
- Commonly used for chicken wings, meat patties, and stir fry meat.
- Make a batch and compare your initial heating step to the required cooking temperatures:
  - 145°F fish, steak (whole muscle)
  - 155°F eggs, ground meats, tenderized meat
  - 165°F chicken

## Can my facility keep our recipe?

- Write down your procedure.
- Compare your procedure to the rules.
- Submit the procedure to your inspector.
- Wait for an approval from SNHD.
- Keep the written procedure in the kitchen, available upon request.
- Train your staff on how to monitor and document the process.



# Common Questions



## Is this practice NCC?

- Common for catering and banquets to mark chicken or beef on the grill then cool on sheet pans to be finished the day of the event. This **is non-continuous cooking** when the initial heat is not a full cook.
- Common for large roasts or turkeys to be taken out to baste, test, or rotate the meat. This is only a temporary interruption in a continuous cooking procedure and **is not** non-continuous cooking.





# Summary

If the food is NOT fully cooked during the first heating, then non-continuous cooking procedure DOES apply.

If the process is started and the food is finished and served the same day, then non-continuous cooking procedure does NOT apply.

Written procedures must be approved by the SNHD supervisor and will be documented in your file.

Ask your inspector for clarification!





**THANK  
YOU**

EHTrainingOffice@snhd.org

702-759-0500

[www.snhd.info/ferl](http://www.snhd.info/ferl)



A photograph of a white dog, possibly a Golden Retriever, sitting on a paved outdoor dining area. The dog is wearing a colorful patterned collar and a yellow leash. In the background, a woman is seated at a table with a checkered tablecloth, looking at her phone. The scene is brightly lit, suggesting a sunny day.

# Dogs In Outdoor Dining Area Agreement

Jessica Ward, REHS



# 6.501.14 – Prohibiting Animals

Live animals may be allowed in the following situation when eliminating contamination of foods, equipment, tables, chairs, and utensils:

1. Edible fish, shellfish, or decoration fish in aquariums
2. Patrol dogs accompanying police or security officers in storage and dining areas
3. Sentry dogs for security purpose
4. Service animals per NRS.426.097

## 5. Dogs in Outdoor Dining Areas with agreement

6. Caged/ confined animals in area not used for food operation

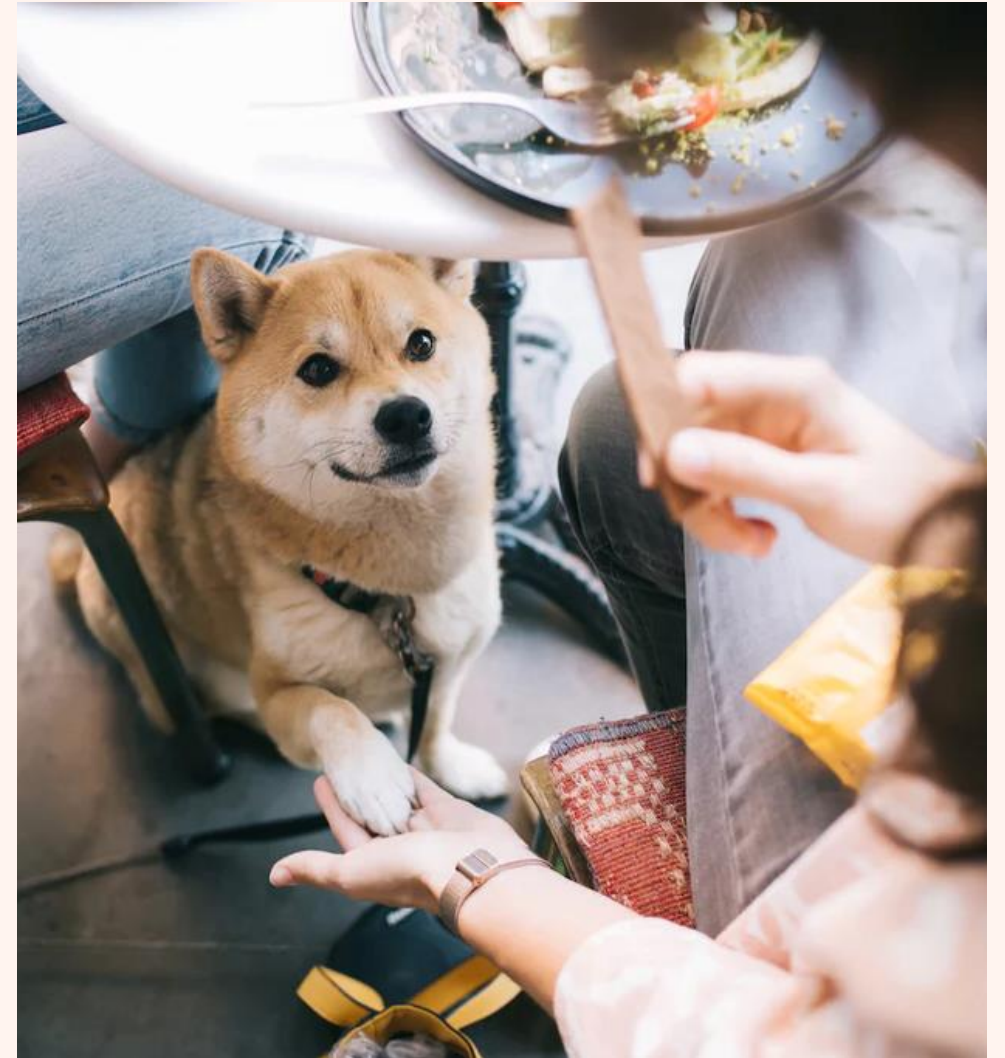


# Dogs in Outdoor Dining Area Agreement Form

- Replaced Dog Patio Wavier under updated 2023 Food Regulation
- Form available on SNHD 2023 Food Regulation Appendix C or SNHD Plan Review website under “Application for Plan Review” tab
- Form must be signed and available on site – does not need SNHD approval
- Signed form verified by EHSs during inspection

# Requirements

1. Designated door to the outdoor dining area from outside of food establishment
2. Signage with requirements posted
  - Leashed/ restrained
  - Dog waste cleaned up by owner and discarded in designated covered trashcan
  - Remain on ground – not on furniture
  - Not eat off reusable tableware or utensil





# Requirements

3. Provide covered trashcan and disposable trash bags
4. Deep cleaning with designated cleaning tools for outdoor dining area only
5. Employee training
6. Waste clean-up kit – gloves, liquid absorbent, scoop, scraper, etc





Question?  
Contact us!

# FOOD RECALLS: RESPONSE & RESOURCES

PRESENTED BY:  
STEPHANIE HERNANDEZ

# OBJECTIVES

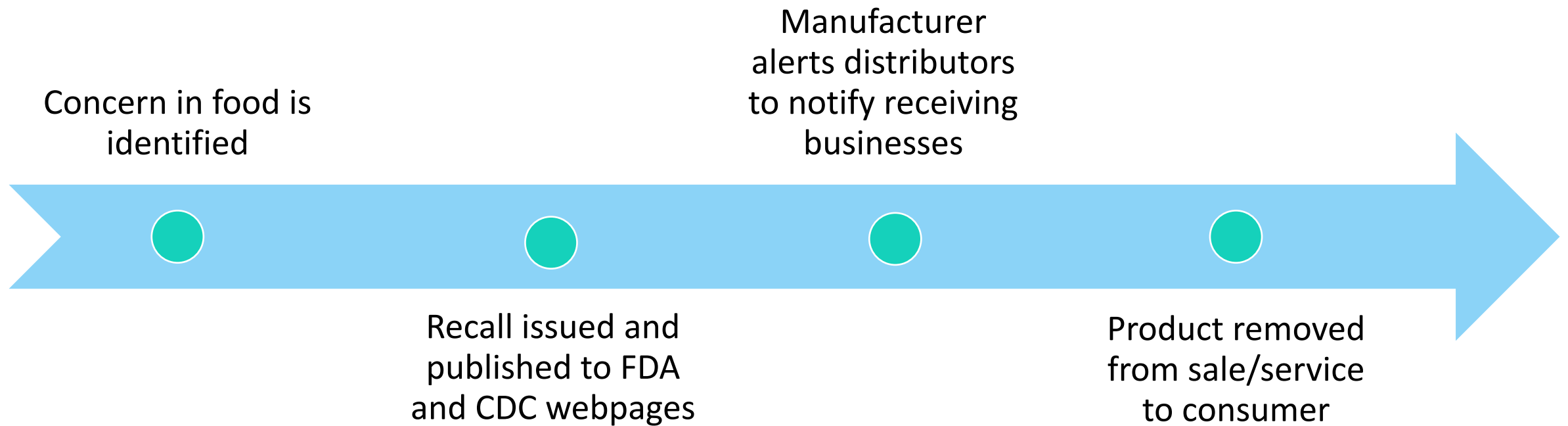
- Food recall overview and timeline
- Food establishment role and response during a recall
- SNHD resources and support for operators
- Recent food recalls

# Food Recalls

- Foods are recalled if there is a reason to believe that the product could cause injury or illness. The goal of the recall is to remove the food product from sale and alert customers not to eat the food.
- Recall may be due to:
  - Contamination with a disease-causing agent
  - Presence of foreign objects
  - Failure to list a major allergen
  - Another possible health risk
- Usually voluntary and initiated by the manufacturer
- May be federally requested or mandated



# Food Recall Overall Timeline





# Food Establishment's Role during a Recall

- Food establishments are often the last step before product reaches consumer
  - Recipient of recall notice or illness complaints
  - In charge of product hold, destruction, or return to distributor/manufacturer
  - May provide information and instructions to the consumer
  - Work with local health authority to collect data and ensure recall is carried out successfully



# Food Recall Response by Food Establishment

- Remove the product from sale/service.
- Follow internal procedures and instructions provided by distributor or manufacturer.
  - Hold, destroy, return product
  - Maintain records
- Communicate requested information to SNHD



# SNHD Support for Industry

- Assists food facilities in complying with recalls that have an impact in Clark County
- May contact food establishments if the manufacturer indicates that the facility may have received recalled product and to ensure proper steps are being followed.
- Provides ongoing information during routine inspections and through outreach activities.



# Food Recall Questions

- SNHD may reach out to operators to gather information and comply with federal requests

Did the facility receive any recalled product?

- Has the product been removed from sale/service?

Has the facility been previously notified about the recall?

- Who provided notification?
- When/how was the notification given?
- What instructions were provided?

Is there recalled product currently at the facility?

- What is the quantity?
- Where is it stored currently?
- What is the facility going to do with the product?

Has the facility received any illness complaints?

- Complaint details?

# Food Recall Resources

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- SNHD Webpages
  - [SNHD main webpage](#) Hot Topics section includes select ongoing recall information
  - [Outbreak Prevention and Response: Food Recalls](#)
    - Auto-fills current recall alerts from CDC
    - Recall response information
    - Contact information to report reactions or problems to FDA Consumer Complaint Coordinator
    - CDC, USDA, and FDA links
- FDA Webpage
  - [Recalls, Market Withdrawals, & Safety Alerts](#)
    - Can subscribe to receive recall alerts



# Examples of Recent Food Recalls



## Rizo Lopez Foods, Inc. Recalls Aged Cotija Mexican Grating Cheese (8oz) Because of Possible Health Risk

### Company Announcement

Rizo Lopez Foods, Inc. of Modesto, CA is recalling a total of 344 cases of Aged Cotija Mexican Grating Cheese (8oz), UPC 72724200043 batch number 4DW-23318 because it has the **potential to be contaminated with *Listeria monocytogenes***, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and



## WanaBana Recalls WanaBana, Weis, and Schnucks Apple Cinnamon Fruit Purée Pouches & Cinnamon Apple Sauce Due to Elevated Lead

### Company Announcement

**For Immediate Release** – November 9, 2023 - United States - WanaBana USA is voluntarily recalling all lots of WanaBana Apple Cinnamon Fruit Purée pouches due to reports of **elevated levels of lead** found in certain units of the product.



# Examples of Recent Food Recalls



## Fratelli Beretta USA, Inc. Recalls Busseto Foods Brand Ready-to-Eat Charcuterie Meat Products Due to Possible Salmonella Contamination

FRATELLI BERETTA USA, INC. →

### FSIS Announcement

WASHINGTON, Jan. 3, 2024 – Fratelli Beretta USA, Inc., a Mount Olive, N.J. establishment, is recalling approximately 11,097 pounds of Busseto Foods brand ready-to-eat charcuterie meat products that **may be contaminated with *Salmonella***, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.



## Salm Partners, LLC Recalls Ready-to-Eat Turkey Kielbasa Products Due to Possible Extraneous Material Contamination

### FSIS Announcement

WASHINGTON, Jan. 5, 2024 – Salm Partners, LLC, a Denmark, Wis. establishment, is recalling approximately 133,039 pounds of ready-to-eat turkey kielbasa products that **may be contaminated with extraneous materials, specifically bone fragments**, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.





How can we help?

Please chat questions to "All Panelists"

You may also send questions to  
[EHTrainingOffice@SNHD.org](mailto:EHTrainingOffice@SNHD.org)

# Environmental Health Updates

- Super Bowl Special Events
- Health Cards



# Food Handler Safety Training Cards AKA Health Cards

- Testing appointments open at the following times:
  - Decatur, Fremont and Henderson offices:
    - MORNING appointments open for booking at 5 p.m. on the day prior.
    - AFTERNOON appointments open for booking at 10 a.m. each working day.
  - Laughlin and Mesquite offices:
    - SAME-DAY appointments open for booking at 5 a.m. each working day.
- Clients are encouraged to self-schedule online at [www.snhd.info/foodhandlerappointments](http://www.snhd.info/foodhandlerappointments).
- Certified Food Safety Manager Card
  - Visit a Health Cards office between 7:30 and 11 a.m. or between 1:30 and 4 p.m. No appointment needed.
  - Present a printed certificate from an ANSI-accredited manager program.
  - Pass SNHD 10-questions food safety test.
  - Manager Health Card expiration date will match certificate expiration date.



# Q&A Time

What questions do you have for us?

What's on your mind?

How can we help?

**Chat to “All Panelists”**

**Food**   
**Safety**  
**Partnership**



# Next Meeting

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- April 22, 2024
  - Suggested Topics?
  - May be hybrid online and in-person. Thoughts?
- Send comments, questions, or suggestions to [EHTrainingOffice@snhd.org](mailto:EHTrainingOffice@snhd.org)
- Copy of presentation and register for next meeting at [www.snhd.info/ehrcp](http://www.snhd.info/ehrcp)
- Contact us: 702-759-0500