

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

Food Safety Partnership

SECOND QUARTER MEETING

Monday, April 22, 2024
8:30 - 10:00 AM

All are welcome to attend this virtual meeting.

The meeting will begin soon



WELCOME!

- 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



Agenda



SNHD Environmental Health Introductions



Vomit & Diarrhea Cleanup Procedures – Larry Navarrete, EH Training Officer



Sushi Rice Acidification – Tara Edwards, Senior EHS



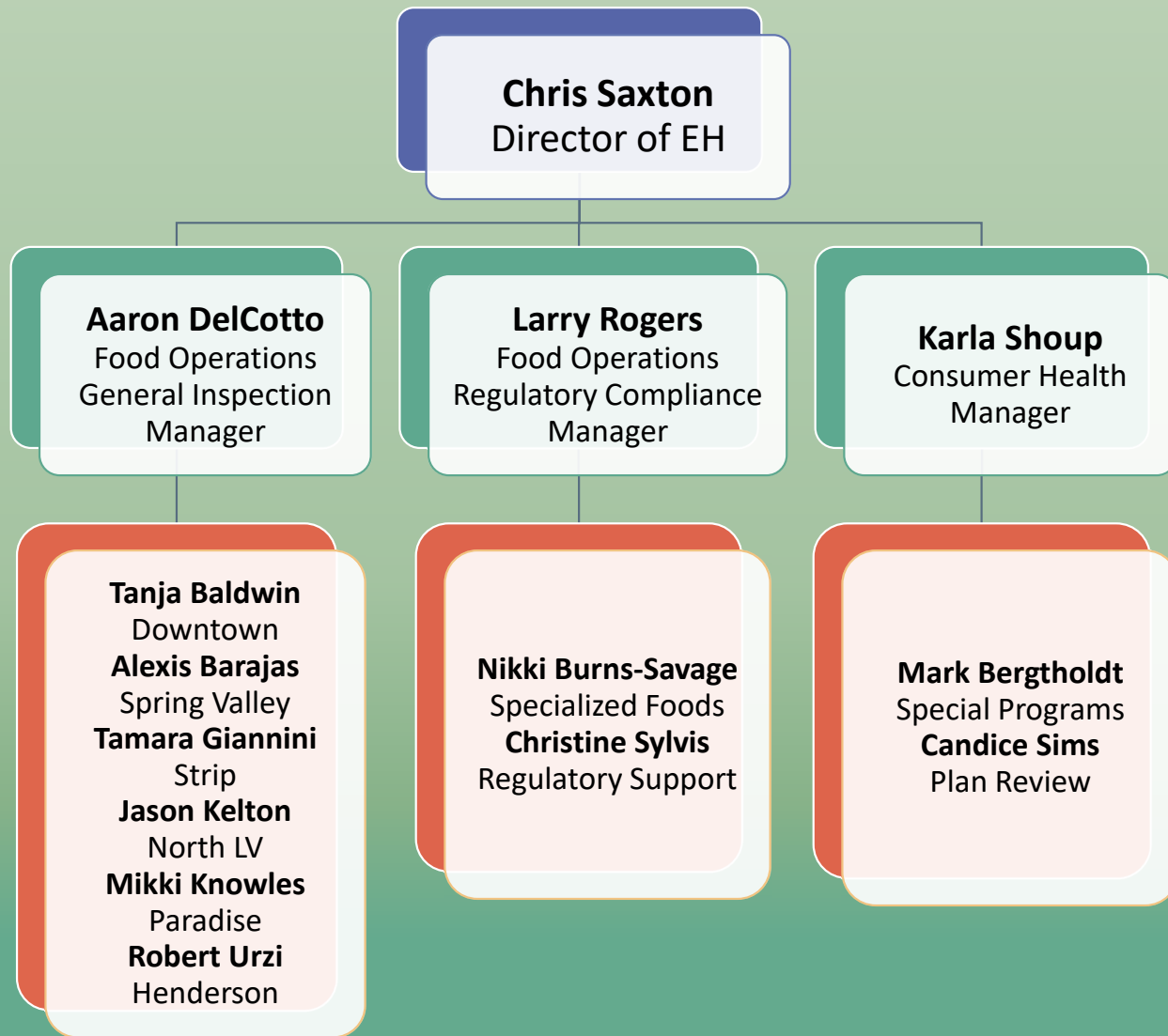
Special Events Highlights – Kristopher Kaplan, Senior EHS



Environmental Health Updates



Q&A



New Inspection Staff

March 2024

- Derrell Glen Concepcion
- Adriana Hemberger
- Lilian Hernandez
- Erica Ryan





VOMIT AND DIARRHEA CLEANUP PROCEDURE

**PRESENTED BY:
LARRY NAVARRETE
EH TRAINING OFFICER
FSP MEETING 4/22/24**



AGENDA

CREATE A PLAN

PROVIDE EQUIPMENT AND CHEMICALS

WRITE DOWN THE PROCEDURE

PROVIDE TRAINING

FINAL TIPS & TAKEAWAYS

REGULATION 2-501

- A food **establishment must have written procedures** for employees to follow when responding to events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures **must address the specific actions employees must take** to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

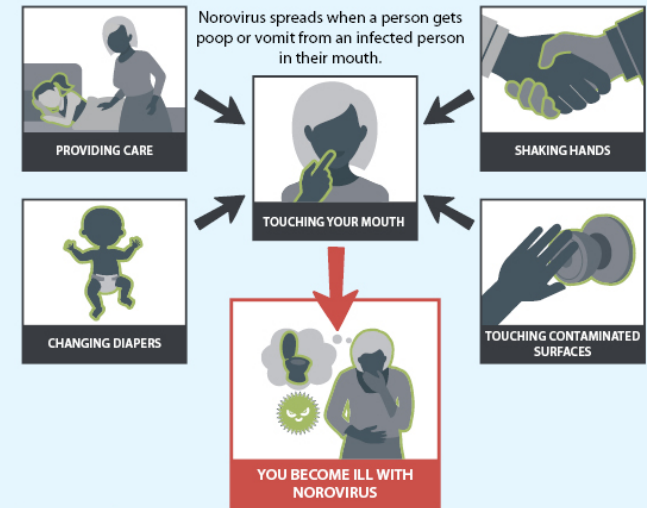
Ways to prevent norovirus outbreaks from food contamination

Kitchen managers should be trained and certified in food safety and ensure that all food service workers follow food safety practices outlined in the FDA model Food Code and CDC guidelines.



SOURCES: US Food and Drug Administration, Food code, 2013, <http://www.fda.gov/foodcode>, MMWR, March 4, 2011.

How You Get Norovirus From People or Surfaces



U.S. Department of Health and Human Services
Centers for Disease Control and Prevention

For more information, visit www.cdc.gov/norovirus

CS28713-A

WHY DO I NEED A PROCEDURE?

TO PREVENT THE SPREAD OF NOROVIRUS

CREATE AN EFFECTIVE PLAN

DEVELOP A PROCEDURE FOR
CLEANING UP VOMITING AND
DIARRHEAL EVENTS



SNHD TEMPLATE



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

The written procedure must be maintained in the food establishment and available to the Health Authority upon request.



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

Identify Surfaces & Assemble A Clean-up Kit

Surfaces: Identify all surfaces in the food establishment that will need to be disinfected. Ensure the planned disinfectant is labeled for use on those surfaces (check all surfaces in the establishment.)

- Hard, non-porous** (tile, vinyl, sealed concrete, stainless steel): Follow 'non-porous' directions on disinfectant label.
- Porous** (unsealed concrete, wood): Follow 'porous' disinfection directions on label.
- Carpet and upholstery:** Close area and steam clean if unable to use disinfectant.
- Linens and clothing:** Machine wash in chlorine bleach, if possible, and dry hot.
- Grass and outdoor concrete:** Block access, use absorbent material on spill, scrape into bag, and rinse area with water.

Clean-Up Kit: Identify items available for clean-up in the food establishment (check all that apply):

- | | | | |
|--|---|--|--|
| <input type="checkbox"/> Disposable masks | <input type="checkbox"/> Absorbent material (baking soda, kitty litter) | <input type="checkbox"/> Disposable mop head (no vacuum) | <input type="checkbox"/> Goggles |
| <input type="checkbox"/> Disposable gloves | <input type="checkbox"/> Disposable scoop/paper plates | <input type="checkbox"/> Mop bucket/hot water | <input type="checkbox"/> Disposable paper towels/cloth |
| <input type="checkbox"/> Disposable aprons | <input type="checkbox"/> Garbage bags | <input type="checkbox"/> Caution tape or signs | <input type="checkbox"/> Soap |

Disinfectant: Detail how to make and use the disinfectant (follow mixing instructions on the label)

EPA-Registered Disinfectant Name: Bleach or Other
 Amount of disinfectant: _____ Amount of water: _____ Contact time: _____

Instructions: _____
 Location of the kit: _____ Location of the utility sink to clean reusable tools: _____

Note: Tools used to clean-up vomit and diarrhea should not be stored or cleaned in the kitchen if possible.

Employee Training

- Employees must be properly trained in advance. Select all that apply.
- How are employees trained?
 - Read and sign the plan
 - Kit demonstration
 - Other: _____
 - How often are employees trained?
 - Once
 - Quarterly
 - Annually
 - Other: _____

Additional Facility-Specific Information

Plan Maintenance

- Where is the clean-up plan kept in the food establishment? _____
- How often is the plan reviewed and updated? Annually Other: _____

Person in Charge (PIC) and Employee Signature

Person in Charge Signature	Printed Name	Date
Employee Signature	Printed Name	Date



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CONTAIN THE SPILL



- Clear an area in all directions from the vomit and/or diarrhea
 - Norovirus can aerosolize in vomitus and spread up to 25 feet
- Block access to the contaminated area
- Use a material like baking soda, kitty litter, or sawdust to absorb the spill

CLEAN UP PART 1

- Use personal protective equipment
- Throw away any food and single service items that may have been contaminated
- Start picking up the spill from the outside and work in
- DO NOT VACUUM



CLEAN UP PART 2

- Use hot soapy water to clean all affected areas, including high touch surfaces like faucet handles, door handles, countertops, and tables
- Rinse all washed areas thoroughly
- Dry with disposable paper towels
- Dispose of anything used to clean spill in a plastic trash or biohazard bag





DISINFECT

- Disinfectant should be effective against Norovirus
- Follow label directions for concentration and contact time
- Wash hands thoroughly

WHAT IF SOMEONE ELSE CLEANS UP?

- A written plan is still required if an independent service/different department is responsible to clean the spill
 - How to cordon off and restrict?
 - Who to call? (such as environmental services)
 - Disposal of items? Discarding open food?

PROVIDE EQUIPMENT AND CHEMICALS

IDENTIFY SURFACES AFFECTED AND
PROVIDE APPROPRIATE EQUIPMENT
AND CHEMICALS NEEDED



PERSONAL PROTECTIVE EQUIPMENT (PPE)

- PPE is vital to prevent contamination during the clean up procedure.
- Consider
 - Disposable mask
 - Disposable aprons
 - Disposable gloves
 - Safety goggles

EQUIPMENT

- Proper equipment is necessary
- What do you need?
 - Absorbent material
 - Disposable mop head
 - Disposable scoop
 - Mop bucket/hot water
 - Garbage bags
 - Disposable paper towels
 - Caution tape or signs

DISINFECTANT

- Approved disinfectant for hard, non-porous surfaces
 - EPA-registered disinfectants
- Steam or approved food contact disinfectant for all other surfaces
- Follow label directions for concentration and contact time for the type of surface.
- If disinfectant concentration is used for food contact surfaces, properly wash rinse and sanitize after disinfection.

DO I NEED TO BUY A KIT?





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

Identify Surfaces & Assemble A Clean-up Kit	
Surfaces: Identify all surfaces in the food establishment that will need to be disinfected. Ensure the planned disinfectant is labeled for use on those surfaces (check all surfaces in the establishment.)	
<input checked="" type="checkbox"/> Hard, non-porous (tile, vinyl, sealed concrete, stainless steel): Follow 'non-porous' directions on disinfectant label. <input type="checkbox"/> Porous (unsealed concrete, wood): Follow 'porous' disinfection directions on label. <input type="checkbox"/> Carpet and upholstery: Close area and steam clean if unable to use disinfectant. <input type="checkbox"/> Linens and clothing: Machine wash in chlorine bleach, if possible, and dry hot. <input type="checkbox"/> Grass and outdoor concrete: Block access, use absorbent material on spill, scrape into bag, and rinse area with water.	
Clean-Up Kit: Identify items available for clean-up in the food establishment (check all that apply):	
<input checked="" type="checkbox"/> Disposable masks <input checked="" type="checkbox"/> Disposable gloves <input checked="" type="checkbox"/> Disposable aprons	<input checked="" type="checkbox"/> Absorbent material (baking soda, kitty litter) <input checked="" type="checkbox"/> Disposable scoop/paper plates <input checked="" type="checkbox"/> Garbage bags <input type="checkbox"/> Disposable mop head (no vacuum) <input type="checkbox"/> Mop bucket/hot water <input type="checkbox"/> Caution tape or signs <input type="checkbox"/> Goggles <input checked="" type="checkbox"/> Disposable paper towels/cloth <input checked="" type="checkbox"/> Soap
Disinfectant: Detail how to make and use the disinfectant (follow mixing instructions on the label)	
EPA-Registered Disinfectant Name: <input checked="" type="checkbox"/> Bleach or <input type="checkbox"/> Other	
Amount of disinfectant: <u>1/3 cup</u> Amount of water: <u>1 gallon</u> Contact time: <u>5 minutes</u>	
Instructions: _____	
Location of the kit: <u>Manager's office</u> Location of the utility sink to clean reusable tools: <u>By back door</u>	
Note: Tools used to clean-up vomit and diarrhea should not be stored or cleaned in the kitchen if possible.	
Employee Training	
Employees must be properly trained in advance. Select all that apply.	
<input type="checkbox"/> How are employees trained? <input checked="" type="checkbox"/> Read and sign the plan <input checked="" type="checkbox"/> Kit demonstration <input type="checkbox"/> Other: _____	
<input type="checkbox"/> How often are employees trained? <input type="checkbox"/> Once <input type="checkbox"/> Quarterly <input checked="" type="checkbox"/> Annually <input type="checkbox"/> Other: _____	
Additional Facility-Specific Information	
<small>PIC: Clear an area of 20 feet in all directions around the vomit/diarrhea. Discard all food and single service items. Dishwasher: Don PPE listed above. Use baking soda to soak up then use paper plates to scoop into trash bag. Use hot, soapy water to clean the 20 feet area starting from the furthest working to the middle. Rinse the area with water. Apply disinfectant with cloth towels and make sure it stays wet for 5 minutes. Put all supplies used and PPE in trash bag, tie in knot and discard in dumpster. Wash hands thoroughly.</small>	
Plan Maintenance	
<input type="checkbox"/> Where is the clean-up plan kept in the food establishment? <u>Manager's office</u>	
<input type="checkbox"/> How often is the plan reviewed and updated? <input checked="" type="checkbox"/> Annually <input type="checkbox"/> Other: _____	
Person in Charge (PIC) and Employee Signature	
Person in Charge Signature _____	Printed Name _____ Date _____
Employee Signature _____	Printed Name _____ Date _____

THE PROCEDURE

- The written procedure must be available to staff (and inspector upon request).
- Easily accessible digital copies are acceptable.

PROVIDE TRAINING

A PIC should know what to do prior to a vomiting or diarrheal event.

- How are employees trained?
 - When/how often?
- Location of written procedure?
- Where is the kit/supplies?
- How often is the plan updated?
- Are the chemicals in date?





THANK YOU

Please refer any questions to The Regulatory Support Office

ehtrainingoffice@snhd.org

FINAL TIPS & TAKEAWAYS

- The PIC should know where the written plan is located, what items are necessary, and what to do PRIOR TO an event occurring.
- A written procedure must be available for review by your inspector. An easily available digital copy is also acceptable.
- Have materials (“kit”) that has supplies and chemicals stated in your procedures to take care of an actual spill



SUSHI RICE ACIDIFICATION

Exploring the Hazards, Controls, and Requirements

April 22, 2024

Presented by Tara Edwards

SUSHI RICE

Cooked rice mixed with vinegar and seasonings

Commonly mixed with fish , vegetables, etc.



Time temperature control for safety (TCS)
food unless proven otherwise

HAZARDS

MICROBIAL GROWTH

Cooked rice=good growth medium

- Nutrients
- pH - Measure of acidity
 - Unacidified = 6-7 (~Neutral)
- High water activity (A_w) = Available water

OTHER

- Poor personal hygiene
- Improper storage or handling
- Inadequate cleaning and sanitization of food contact surfaces



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LOCAL NEWS

Suffolk County health commissioner says problem with cooked rice led to more than 2 dozen getting sick at Stony Brook restaurant

By Lisa Rozner
September 11, 2023 / 6:37 PM EDT / CBS New York

f X

CONTROLS TO PREVENT MICROBIAL GROWTH



[Time/Temperature Control](#)

[Time as a Public Health Control](#)

[Food Additive-Acidification](#)

TIME/TEMPERATURE CONTROL

Cooling: 3-501.4 of the regulations

135-70°F in 2 hours

AND

135-41°F in 6 hours

Holding : 3-501.6 & 3-501.7 of the regulations

135°F or above

OR

41°F or below for 7 days or less



CONTROLS TO PREVENT MICROBIAL GROWTH

A microscopic view of various rod-shaped bacteria, likely Bacillus or Clostridium species, showing different sizes and orientations. The bacteria are rendered in shades of blue and purple against a light background.

[Time/Temperature Control](#)

[Time as a Public Health Control](#)

[Food Additive-Acidification](#)

TIME AS A PUBLIC HEALTH CONTROL

3-501.9 of the regulations

Initial temperature of

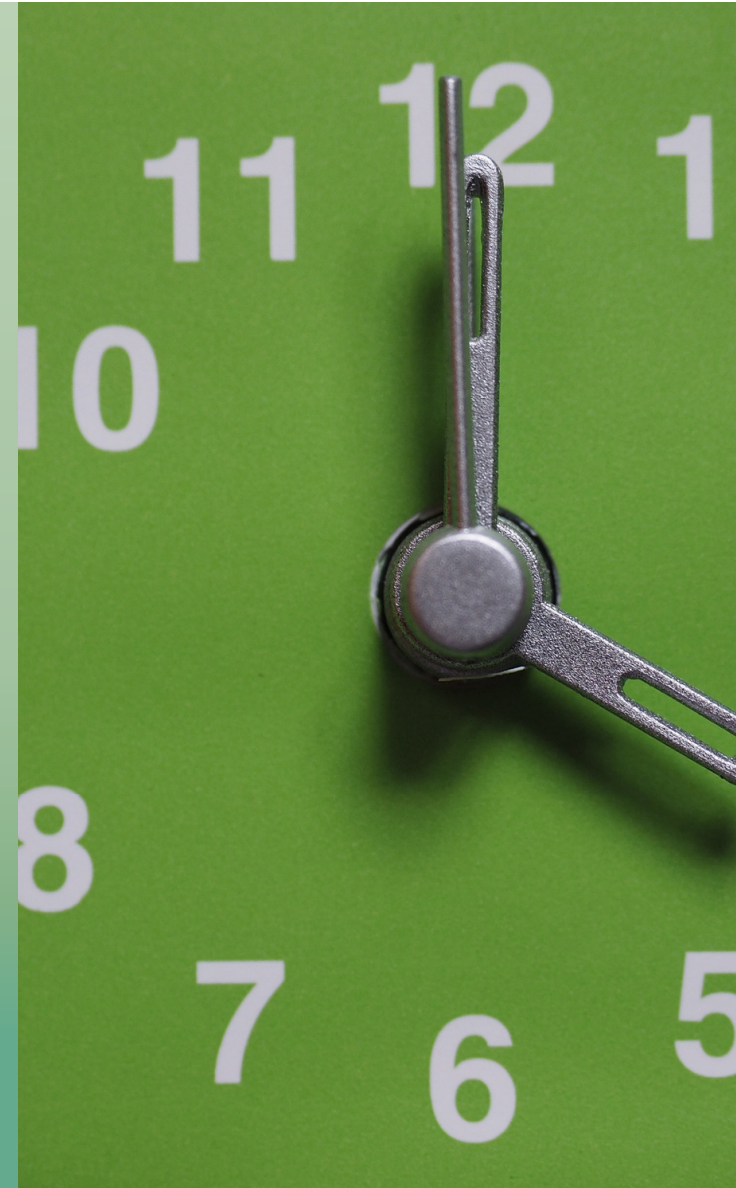
- 41°F or below or 135°F or above
-

Food marked to indicate the time that the food must be served or discarded

Discarded in

- 4 hours (any temperature)
-

Written procedure



CONTROLS TO PREVENT MICROBIAL GROWTH

A microscopic view of various rod-shaped bacteria, likely Bacillus or Clostridium species, showing different sizes and orientations. The bacteria are rendered in shades of blue and purple against a light background.

[Time/Temperature Control](#)

[Time as a Public Health Control](#)

[Food Additive-Acidification](#)

FOOD ADDITIVE- ACIDIFICATION



8-201.3 HACCP PLAN
REQUIRED
-Approved

3-502.1 WAIVER
REQUIRED

3-502.1 WAIVER

A food establishment must obtain a waiver from the health authority as specified in § 8-103.1 and under § 8-103.2 before

(C) using food additives or adding components such as vinegar:

(1) as a method of food preservation rather than as a method of flavor enhancement

Or

(2) to render a food so that it is not TCS food.

The health authority may approve an exemption to 3-502.1 (c)(1) or (c)(2) if, based on annual lab testing for aw, pH, or a challenge study, the food is proven to be non-TCS and is sold only at retail with no distribution to other entities.



HACCP PLAN AND WAIVER

3-502.1 A food establishment must obtain a waiver from the health authority as specified in § 8-103.1 and under § 8-103.2 before

(C) Using food additives or adding components such as vinegar:

(1) As a method of **food preservation rather than as a method of flavor enhancement**

- If the ingredient is used to make the food safe = a method of food preservation



HACCP PLAN AND WAIVER

3-502.1 a food establishment must obtain a waiver from the health authority as specified in § 8-103.1 and under § 8-103.2 before

(C) using food additives or adding components such as vinegar:

(2) to render a food so that it is **not TCS food**.

- Rice pH < 4.2



Table B

Interaction of pH and a_w for control of vegetative cells and spores in food

Not heat-treated or heat-treated but not packaged

a_w values	pH: < 4.2	pH: 4.2 - 4.6	pH: > 4.6 - 5.0	pH: > 5.0
< 0.88	Non-TCS food	Non-TCS food	Non-TCS food	Non-TCS food
0.88 – 0.90	Non-TCS food	Non-TCS food	Non-TCS food	PA
> 0.90 – 0.92	Non-TCS food	Non-TCS food	PA	PA
> 0.92	Non-TCS food	PA	PA	PA

HACCP PLAN AND WAIVER TEMPLATE

Single Hazard Special Process HACCP Plan for

Acidification



A. General Information for Waiver Request

Facility Name: _____

SNHD Permit Number for Primary Processing Permit: _____

Contact Person Name: _____

Contact Phone Number: _____

Contact Email Address: _____

Will the process take place in more than one permitted area within your facility?

Yes No
If yes, list the name and permit number(s) for each restaurant/outlet: _____

Will product be served at more than one restaurant/outlet?

Yes No
If yes, list the name and permit number(s) for each restaurant/outlet: _____

B. Categorization – Acidification

Products that require a Single Hazard Special Process HACCP Plan for Acidification are Time/Temperature control for Safety (TCS) Foods to which an acid (e.g. vinegar, lime juice, lemon juice, etc.) has been added to decrease the pH to a level that renders it a non-TCS. Some common examples of products that utilize this process include sushi rice, salsa, marinades, and salad dressings.

The Southern Nevada Health District 2010 *Regulations Governing the Sanitation of Food Establishments* define a potentially hazardous food (PHF) [TCS food] as a food that can support the growth of pathogenic microorganisms. Section 3-502.11 of the states: "A FOOD ESTABLISHMENT shall obtain a WAIVER from the HEALTH AUTHORITY as specified in Chapter 4-101.13 of these Regulations prior to: (C) Using FOOD ADDITIVES or adding components; (2) To render a FOOD so that it is not PHF [TCS]." In addition, section 4-101.14 When a HACCP PLAN is Required of the Regulations specifies that a HACCP plan must be prepared and approved by the health authority if a "A WAIVER is required as specified in Chapter 3-502.11" of the Regulations. Thus, allowing an acidified food to be stored at a temperature between 41°F and 135°F for more than 4 hours or extending the shelf life beyond 7 days

requires a HACCP plan approved by the SNHD.

C. Flow Diagram-Chart

[Instructions] – Add each step of the acidification process in the following table starting in box 1. The first step should be receiving ingredients and the last step consumption or sale of the product.

1	2	3
4	5	6
7	8	9
10	11	Last consumption (foodservice) or sale to consumer (retail)

Hazards

The primary hazard in holding TCS food at room temperature and/or beyond the 7-day shelf life is the presence and potential growth of pathogens. Improper acidification of the product may allow for an increase in the number of pathogens that cause foodborne illness.

Control

The main control that prevents the growth of pathogens is acidification. Most pathogens do not grow at pH levels below 4.2. Therefore, acidifying ingredients are added to reduce the pH of the product to below 4.2. Proper pH measurements as well as verification that pH meters are accurate ensures this control measure is effective and the product is safe.

The step in which acidifying ingredient is added to the product is number fill in number. This is the critical control point. Mark that step above with the designation "CCP" to indicate that as a Critical Control Point (CCP).

D. Acidification CCP Summary

Critical Limit
The product must be acidified to a pH of less than 4.2.

A record of pH meter calibration, pH measurements, corrective actions, and PIC verifications must be kept. Records MUST be kept for fill in amount of time record(s) will be maintained and made available to the Regulatory Authority upon request.

E. Training

The PIC must review HACCP plan documents with employees and complete a hands-on training fill in when training will take place, e.g., before implementing the process, when corrective actions are necessary, yearly, etc.

Training must include the following:
 Hazards related to the process
 Method for controlling the hazards (e.g. acidification)

responsible, how pH will be
it final pH will be

and acidifying agents.

corrective action must be

if pH is not met. Note:

record pH measurements
using the pH meter
often the record will be

- Process
- Recipe
- Final pH
- Method of monitoring
- Applicable corrective actions
- Hand washing per the SNHD food regulations
- Cleaning and sanitizing per the SNHD food regulations
- Eliminating bare hand contact with ready to eat foods per the SNHD food regulations
- Personal hygiene per the SNHD food regulations
- pH meter Use and Calibration SOP
- Employee Health Policy
- Completion, verification, and maintenance of applicable records

Provide a training record as an attachment to this Single Hazard Special Process HACCP plan. The training sessions must be documented on this record, and must include date, employees present, and instructor. The training record will be maintained fill in the amount of time that the training record will be maintained.

F. Additional Documents

- Provide the following documents:
- pH Meter Use and Calibration SOP and Record
 - Employee Health Policy
 - Documentation used for acidification (final pH of each batch and corrective actions)
 - Blank Training Record
 - Recipes for each acidified product covered under this plan
 - Final pH lab test of each acidified product covered under this plan

Signature

insert name of person in charge (PIC), as the person in charge of insert facility name, do certify that the Single Hazard Special Process HACCP Plan will be fully implemented as written.

Signature _____

Date _____

3-502.1 WAIVER- EXEMPTION

The health authority **may approve** an exemption to 3-502.1 (c)(1) or (c)(2) if:

- Based on annual lab testing for aw, pH, or a challenge study, the food is proven to be non-TCS
- Is sold only at retail
- With no distribution

pH=<4.0


Only at retail= No wholesale

No distribution=

- Made and sold in same establishment
- Not packaged for offsite consumption

APPROVED EXEMPTION

Special Process Exemption Request Form



GENERAL INFORMATION

Company name: _____

SNHD permit number: _____

Contact name: _____

Contact phone number: _____

Contact email address: _____

EXEMPTION REQUEST FOR:

ADDITIONAL INFORMATION:

Will the product be packaged for retail sale? Yes No

Will the product be sold/served in any other establishment or outlet? Yes No

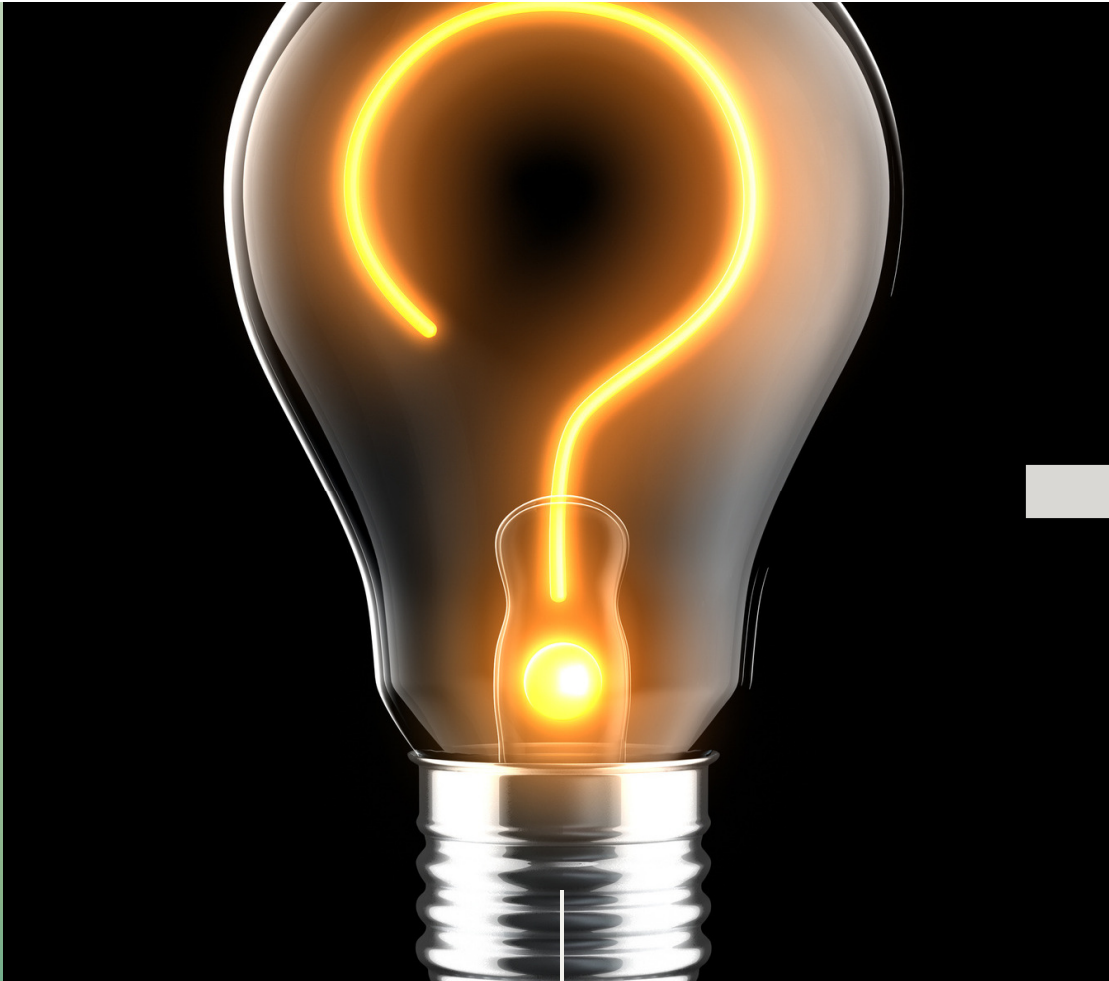
ATTACHMENTS:

Attach all supporting documentation to show the product will be made safely and consistently (e.g., recipe, process, lab test, etc.).

Signature _____ Date _____

Approved prior to implementation:

- Recipe with proportions and process steps
- Lab test



Questions?

Contact:
HACCP@SNHD.org

Super Bowl LVIII

*Southern Nevada Health District
Food Safety Partnership Meeting*



SUPER
BOWL

Agenda



1) Introduction

- Event Overview



2) Pre-Event Planning

- Host Committee
- Vendor Meetings, Identifying Events
- Logistics and Credentialing



3) Inspections

- Approach
- Special Considerations



4) Multi-Day Efforts

- Collaborations
- Unexpected Circumstances



5) Goals Achieved

Event Overview

- *Weeklong occasion with over 170+ associated events in Clark County:*
 - Super Bowl Opening Night
 - Super Bowl Experience
 - Super Bowl Media Center
 - Taste of the NFL Culinary
 - Shaq's Fun House
 - Guy Fieri's Tailgate
 - Super Bowl Gameday Experience



Pre-Event Planning: *Super Bowl Host Committee*

- Local volunteers that oversee NFL staff and serve as a liaison to the community
- Served as a point of contact for SNHD
- Initial meeting 8/24/2023
- Resource for Logistics and Information





Pre-Event Planning: Mapping out the Event

What happens prior to the kickoff?

Everyone knows about the game, but what about the tailgate?

- # of attendees – 60,000
- # of tailgate parties – 8
- Vendor meetings and walkthroughs prior to gameday

Events Associated with Super Bowl

- # of official sponsored parties – 170
- # of official events requiring SNHD permits – 47
- Many events across all Food Ops offices

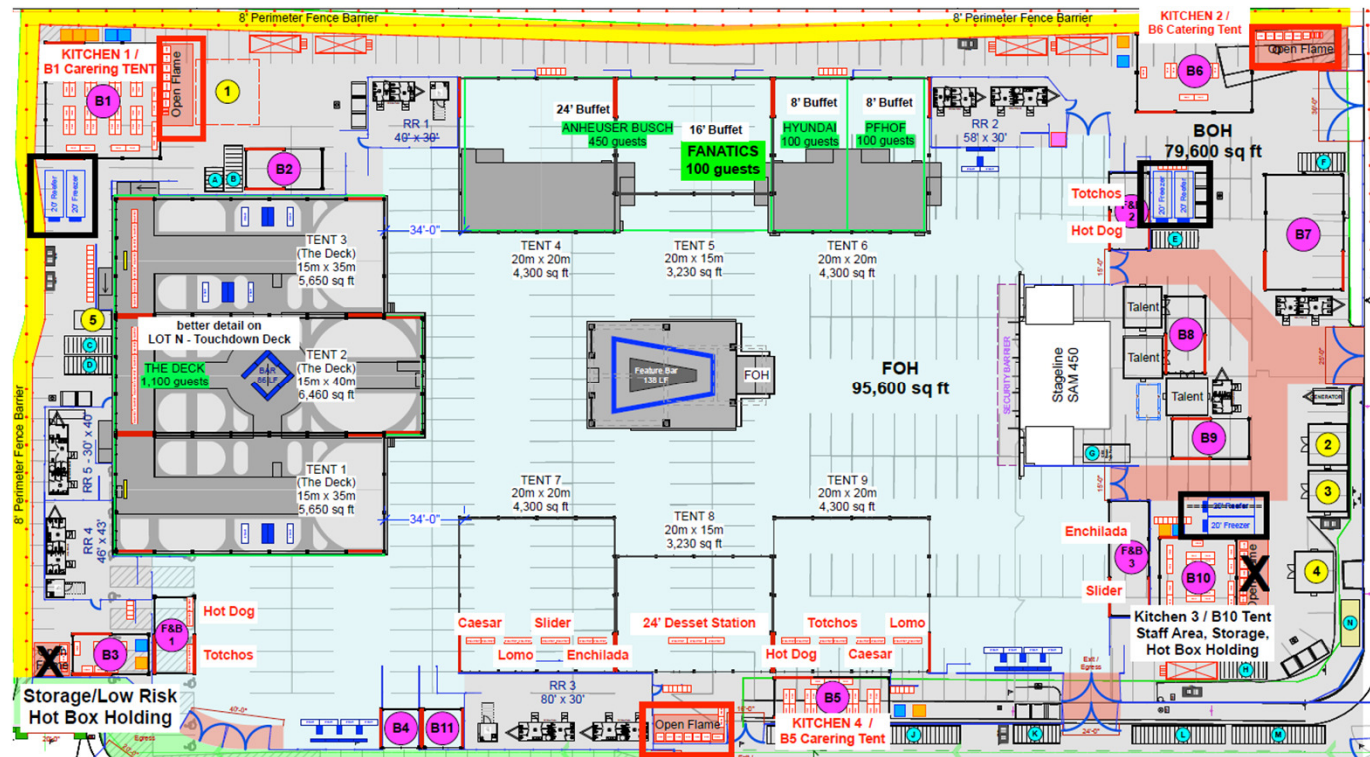


Gameday Experience

- “Tailgating” at Allegiant Stadium prior to the game.
- Service for 50,000 people across 8 different areas.
- All-Inclusive Buffets
- Traditional Point of Sale
- Tasting/Sampling Booths

Pre-Event Planning Map

- Kitchen build outs
- Point of sale or service
- Potable Water
- Wastewater
- Setbacks as required





Logistics + Credentialing

- High level security event (SEAR 1 Event) supported by the Federal Government
- Credentials needed for consistency among various agencies
- Access requested for 35 staff to specific zones at Allegiant and casino properties
- Many challenges and confusion due to this being a first-time event in Las Vegas



**Homeland
Security**

Inspections



- **Inspections focused on:**

- Access to potable water
- Waste disposal
- Hand sinks
- Refrigeration
- Cross-contamination
- Sanitizing
- Food Temperatures

- **Special Considerations:**

- Non-Continuous Cooking
- Cooling
- Overnight Storage
- Oysters – SOPs
- Permits operating for long duration
- ROP and other Special Processes



Collaborative Effort

Collaborations

- Initial walkthroughs began on 1/23/2024
- Common goal of having everything set and ready by game day.

Surveillance

- SNHD began inspections on 2/8/2024
- Infrastructure
- Water/sewer
- Setback requirements

Inspections

- Final inspections took place on Super Bowl Sunday.
- No major issues identified

Unexpected Circumstances

Credentialing

- Operational plan and credentialing submission
- Missing staff credentials
- Missing accurate credentials
- Timing/Entry issues

Parking

- Constant change in parking availability
- No designated spot for Super Bowl Sunday

Security

- VACIS in effect
- Clear bag policy in effect

End Goals Met

- Cooperative effort to ensure the entire event met SNHD public health and safety standard.
 - Allegiant Permit Count
 - 370 tasting booths
 - 143 temporary food establishments
 - SNHD Total Permit Count
 - 632 tasting booths
 - 274 temporary food establishments





Questions?



Environmental Health Updates

SNHD Invoices

- Invoices will be sent out first week of June
 - Electronically or mailed
- Permit fees will be adjusted to include the Consumer Price Index (CPI) of 3%
- The invoice will include the date late fees go into effect
 - This has historically been November 1; please take note of the new date.
- If you would like to opt-in to electronic invoices, please visit: <https://www.southernnevadahealthdistrict.org/permits-and-regulations/environmental-health-online-invoice/>

Food Handler Safety Training Cards AKA Health Cards

- Food Handler Safety Training Card testing is now conducted by appointment or as a walk-in.
- ADVANCE appointments open for booking at 6 a.m. each weekday morning for that day in the following week.
- WALK-INS are accommodated as capacity allows 7:30 to 11 a.m. and 1:30 to 4 p.m. at the Decatur, Fremont, and Henderson offices.
 - Laughlin and Mesquite remain by same-day appointment only.

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 listed at www.snhd.info/foodsafetymangaer
- Pass SNHD 10-questions food safety test.
- Manager Health Card expiration date will match certificate expiration date.

Question & Answer Time

What questions do you have for us?
What's on your mind?
How can we help?

Food 
Safety
Partnership

Chat to “All Panelists”
Bottom right of screen





Next Meeting

- July 22, 2024
 - Suggested Topics?
- Send comments, questions, or suggestions to EHTrainingOffice@snhd.org
- Copy of presentation and register for next meeting at www.snhd.info/ehrcp
- Contact us: 702-759-0500