

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

# Food Safety Partnership

**Monday, January 27, 2025**  
**8:30 – 10:00 AM**

All are welcome to attend this virtual meeting.

**The meeting will begin soon**



# Food Safety Partnership Meeting

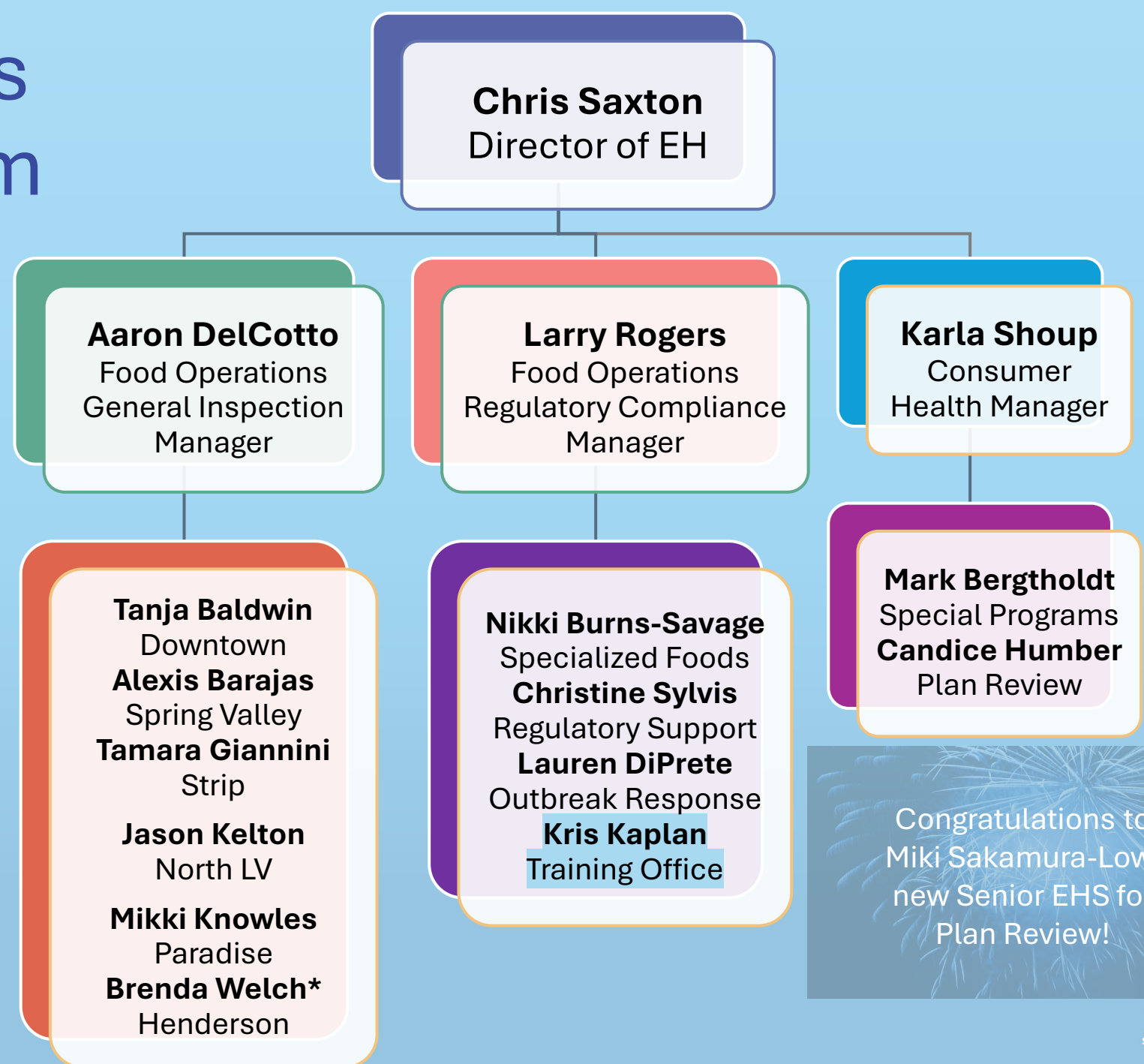


- Thank you for attending!
- Platform: Teams Webinar
- You are not able to unmute or show your camera
- Use Q&A to send questions and comments.
- A copy of the slides will be posted on [www.snhd.info/ehrcp](http://www.snhd.info/ehrcp)

# Agenda

- SNHD Environmental Health Introductions
- Cooling From Prep and Ambient Temperature
- Thawing
- Norovirus Prevention and Response
- Environmental Health Updates
- Q&A

# Food Operations Leadership Team



# *Cooling From Prep and Ambient Temperature*

*Kristina Moreno, REHS*

# Summary:

- What is a TCS food?
- Examples of TCS foods
- Cooling from Ambient (Room) Temperature Do's and Do Not's
- Cooling from preparation
- Resources

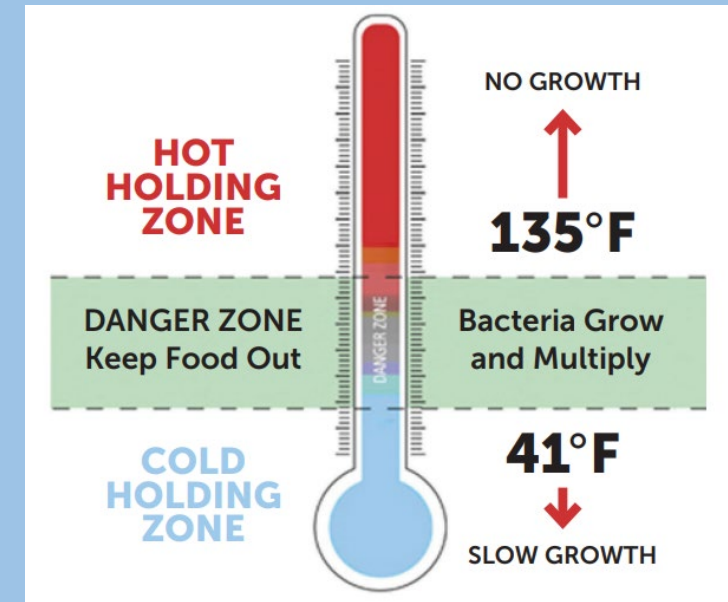


# What is a Time / Temperature Control for Safety (TCS) food?

**Time/Temperature Control for Safety (TCS) food:** A food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

TCS foods must be stored out of the temperature danger zone to limit the growth of pathogens.

- Cold foods at 41°F or below
- Hot foods at 135°F or above





# Examples of TCS foods

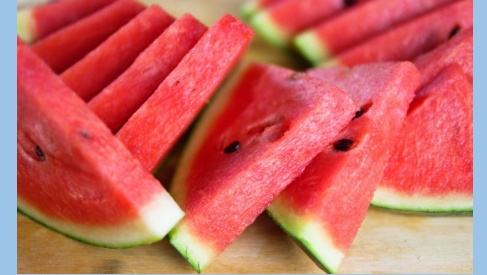
Some foods become TCS once opened or cut including but not limited to:



heat-treated animal food



heat-treated plant food



cut melons



cut leafy greens



cut tomatoes



garlic-in-oil mixtures



# Cooling from Ambient (Room) Temperature Do's and Do Not's



Cool TCS foods within **four hours to 41 °F (5 °C) or below** if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.

# Cooling from Ambient (Room) Temperature Do's and Do Not's



Pre-chill the ingredients to speed up the cooling process.



# Cooling from Ambient (Room) Temperature Do's and Do Not's



Stir frequently and only loosely cover or keep food uncovered while cooling.

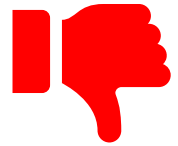
# Cooling from Ambient (Room) Temperature Do's and Do Not's



Use the ice bath method by placing a pan of food inside a **larger container** or sink filled with a mixture of ice and water, stirring both frequently.



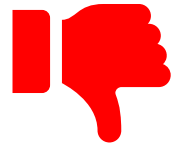
# Cooling from Ambient (Room) Temperature Do's and Do Not's



**DO NOT:**

When using the ice bath method, do not use a container that is the same size as the pan of food. Ice will only cover the bottom, not allowing foods to cool rapidly and evenly.

# Cooling from Ambient (Room) Temperature Do's and Do Not's



**DO NOT:**

Do not use a make table or small beverage cooler to cool foods. Make tables and small beverage coolers are not designed for cooling but to maintain already cold foods cold.



# Cooling from Ambient (Room) Temperature Do's and Do Not's



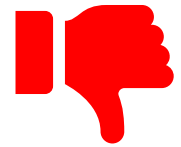
- Divide large food quantities into smaller portions.
- Spread thick foods into thin layers or on a sheet pan.

# Cooling from Ambient (Room) Temperature Do's and Do Not's



Use metal pans to allow food to cool more quickly.

# Cooling from Ambient (Room) Temperature Do's and Do Not's



**DO NOT:**

Do not use a large plastic container for cooling. Plastic insulates heat and may not allow the foods to cool quickly.

**3-501.5, SNHD Food Regulations**

# Cooling from Prep Do's and Do Not's



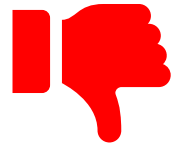
Cool TCS foods removed from refrigeration for prep back to 41°F (5 °C) or below **within 4 hours from the time they were removed from refrigeration.**

# Cooling from Prep Do's and Do Not's



Limit amount of TCS food removed from refrigeration to what is actively being prepped.

# Cooling from Prep Do's and Do Not's

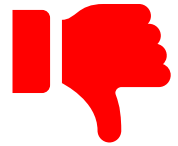


**DO NOT:**

Leave TCS foods unattended at ambient temperature once finished prepping.



# Cooling from Prep Do's and Do Not's



**DO NOT:**

Do not use a large plastic container for cooling. Plastic insulates heat and may not allow the foods to cool quickly.

# Cooling Do's and Do Not's



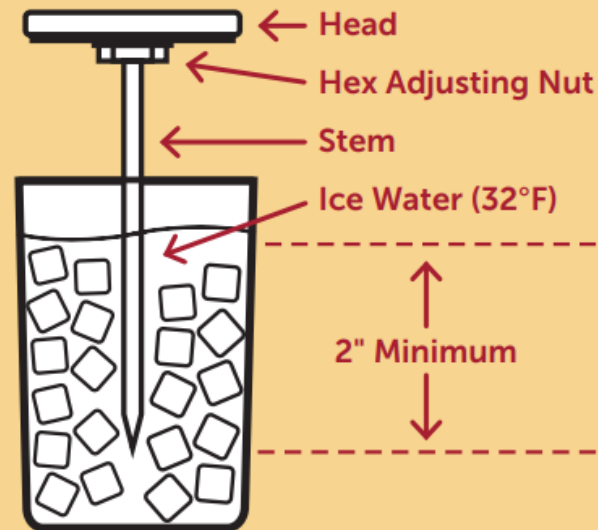
Monitor cooling hourly using a calibrated probe thermometer and cooling log .

## THERMOMETER CALIBRATION

A **thermometer** is the most important tool you have to ensure food safety. It is important to calibrate your thermometer before checking the internal temperatures of food. Calibrate each thermometer regularly, as well as when it is new, and any time the thermometer is dropped. Use the appropriate thermometer for the food being measured.

### STEPS FOR PROPER CALIBRATION OF STEM THERMOMETER

1. Completely fill a container with ice.
2. Add clean water (ice should not float).
3. Immerse thermometer.
4. Stir well.
5. Allow 30 seconds before adjusting to 32°F.



### Cooling Down Time/Temperature Control for Safety (TCS) Foods – Ambient (Room) Temperature Log

TCS foods prepared from room temperature must be cooled to 41°F within 4 hours.

TCS FOOD PRODUCT	EXAMPLE: Tuna Salad							
Date	6/21/2021							
Start	Temperature	58°F	°F	°F	°F	°F	°F	°F
	Time	12:00pm	:	:	:	:	:	:
After 1 Hour	Temperature	52°F	°F	°F	°F	°F	°F	°F
	Time	1:02pm	:	:	:	:	:	:
After 2 Hours	Temperature	47°F	°F	°F	°F	°F	°F	°F
	Time	2:05pm	:	:	:	:	:	:
After 3 Hours	Temperature	43°F	°F	°F	°F	°F	°F	°F
	Time	3:10pm	:	:	:	:	:	:
After 4 Hours	Temperature	39°F	°F	°F	°F	°F	°F	°F
	Time	3:52pm	:	:	:	:	:	:
Corrective Action (if applicable)	N/A							
Person In Charge Verification	AB							

# Resources

**Time/Temperature Control for Safety (TCS) Food**

TCS foods require time and temperature control in order to prevent pathogen (disease-causing microorganisms, like bacteria) growth.

Keep TCS foods cold at 41°F or below OR hot at 135°F or above.

✓ TCS      ✗ Non-TCS

✓ Poultry, beef, lamb, pork, seafood, fish, game (elk, deer, bison)

**ANIMAL PROTEINS**

✗ Crispy bacon

✓ Milk, yogurt, cheese, whipped butter, whipped cream, sour cream, eggs, cracked or opened pasteurized eggs, including plant-based alternatives

**EGGS & DAIRY**

✗ Whole shell pasteurized eggs

✓ Cut leafy green vegetables, open can of (watermelon, hot, cooked starches)

**FRUITS, VEGETABLES & GRAINS**

✗ Herbs (cilantro, basil), of fruit

This is not a complete list. Follow the Food Code for more information.

**SNHD**  
Southern Nevada Health District 280 S. DECATUR BLVD.

**Cool Foods Quickly and Safely**

Two stage cooling is required for hot foods.

Stage 1: 135°F to 70°F within 2 hours

Stage 2: 70°F to 41°F within 4 hours

- Time/temperature control for safety (TCS) foods must be cooled within a total of 6 hours.
- Foods prepared from room temperature may be cooled to 41°F within 4 hours.
- Ready-to-eat TCS foods must be made with pre-chilled ingredients.

**Rapid Cooling Methods**

**Shallow Metal Pans (2" to 4" deep)**

- Leave pan partially uncovered until product reaches 41°F.
- Refrigerate immediately.
- DO NOT stack hot pans; allow room for air flow.

**Ice Bath**

**Helpful Hints:**

- Add ice directly to the product as an ingredient.
- Use a blast chiller.
- Metal containers cool much faster than plastic.
- When cooling in a refrigerator, use the top shelf.
- Product below 135°F should never be cooled at room temperature.
- Once cool, cover and label/date product.
- Use a clean thermometer to monitor the temperature of the food.
- Use cooling logs to document proper cooling.

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**Cooling Down Time/Temperature Control for Safety (TCS) Foods – Ambient (Room) Temperature Log**

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Corrective Action (if applicable)	N/A							
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Corrective Action (if applicable)		N/A						
Person In Charge Verification		AB						

# Rapid Cooling Methods

## Shallow Metal Pans (2" to 4" deep)

- Leave pan partially uncovered until product reaches 41°F.
- Refrigerate immediately.
- DO NOT stack hot pans; allow room for air flow.

## Ice Bath

- Fill a clean sink or large pan with ice and cold water.
- Transfer hot product into new (room temperature) containers.
- Place hot product into the ice water bath making sure the level of the ice bath is at least as high as the product.
- Stir/agitate every 10 minutes. (Use an ice paddle to stir to greatly reduce cooling time.)
- Once the food reaches 41°F, cover, label/date and place in refrigeration.

## Small Portions

- Divide food into smaller pans.
- Separate food into smaller portions (2" for thick foods, 4" for thin liquids).
- Cut or slice portions of meat no larger than 4" or 4 pounds.



### Helpful Hints:

- Add ice directly to the product as an ingredient.
- Use a blast chiller.
- Metal containers cool much faster than plastic.
- When cooling in a refrigerator, use the top shelf.
- Product below 135°F should never be cooled at room temperature.
- Once cool, cover and label/date product.
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✗ Crispy bacon

✓ Milk, yogurt, cheese, whipped butter, whipped cream, sour cream, eggs, cracked or opened pasteurized eggs, including plant-based alternatives

### EGGS & DAIRY





**EGGS &  
DAIRY**

- ✓ Milk, yogurt, cheese, whipped butter, whipped cream, sour cream, eggs, cracked or opened pasteurized eggs, including plant-based alternatives



- ✗ Whole shell pasteurized eggs and hard-boiled eggs air-cooled with the shell intact

**FRUITS,  
VEGETABLES  
& GRAINS**

- ✓ Cut leafy greens (cabbage, lettuce, spinach, arugula, kale), cooked fruits & vegetables, open can of vegetables, “vegan” plant-based meats (tofu, soy), cut melons (watermelon, honeydew, cantaloupe), cut tomatoes, sprouts (alfalfa, bean sprouts), cooked starches (grains, rice, pasta, beans, boba), fresh garlic in oil



- ✗ Herbs (cilantro, parsley, mint), whole raw produce, avocado, cut lemon/lime, open can of fruit

**This is not a complete list. Follow manufacturer’s instructions regarding storage and shelf life.**

*Questions?*



# THAWING

Food Safety Partnership  
2025 January 27

- 
- **Methods**
  - **Fish**
  - **Date Labeling**

# Regulations

- 3-501.3 Thawing
- FERL Documents
  - [Food Establishment Resource Library – Southern Nevada Health District](#)

The screenshot shows a web browser window with the URL <https://www.southernnevadahealthdistrict.org/permits-and-regulations/20>. The navigation menu includes CLINICS, PROGRAMS, PERMITS & REGULATIONS, A TO Z, NEWS & INFORMATION, ABOUT US, and LOCATIONS. A search icon is also present. A sidebar menu on the left shows '2023 Food Regulations' with a dropdown arrow next to 'Food Establishment Resource Library'. The main content area features the title 'Food Establishment Resource Library' with a green leaf icon. Below the title are two buttons: '2023 FOOD REGULATION UPDATES' and '2023 FOOD REGULATION'. A paragraph states: 'The Food Establishment Resource Library will assist food establishment operators with running their establishments safely and comply with the 2023 Food Regulations.' Below this are five icons representing different resources: Food Allergy Awareness Materials, Food Handler Safety Videos, Frequently Asked Questions About Food Establishments, Logs & Templates, and Signs.

### Under Refrigeration

- Plan ahead – large items may take several days to thaw.
- Maintain refrigeration at 41°F or less.
- Also known as “slacking.”



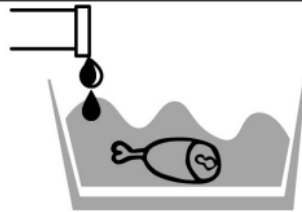
### As Part of Cooking

- Taken directly from frozen to cooking.
- Great for foods that are small (e.g. frozen shrimp).



### In Microwave (To Be Immediately Cooked)

- To be transferred immediately to a conventional cooking process.
- Entire cooking process can occur in microwave.



### Fully Submerged Under Cold Running Water

- Ensure running water flows fast enough to remove and float off loose particles.
- Ensure all portions of food are fully submerged under water.
- Running water should be 70°F or less; actively monitor food so that it does not rise above 41°F for more than 4 hours.

- When thawing frozen foods, outer portions will rise in temperature faster than the middle portion.
- Keep foods safe! As thawing normally takes more than four hours, it is very important to thaw foods properly to limit bacterial growth.

# Methods

## Under Refrigeration

- Plan ahead – large items may take several days to thaw.
- Maintain refrigeration at 41°F or less.
- Also known as “slacking.”





## As Part of Cooking

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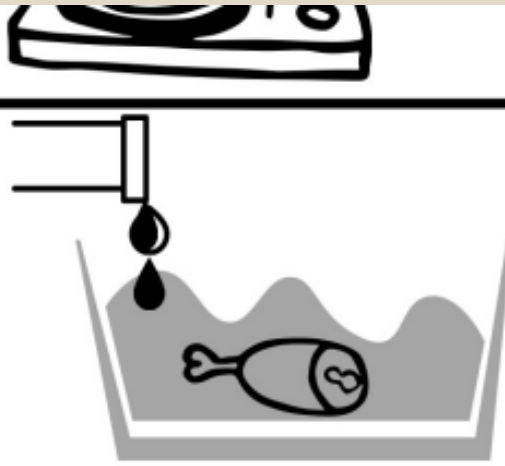






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# FISH

3-501.3.1 Thawing Reduced Oxygen Packaged Fish



## ROP

- Must be fully removed from the packaging.
- Unless thawed under running water – must be removed prior to, or immediately upon completion of, its thawing using procedures



# LABELING

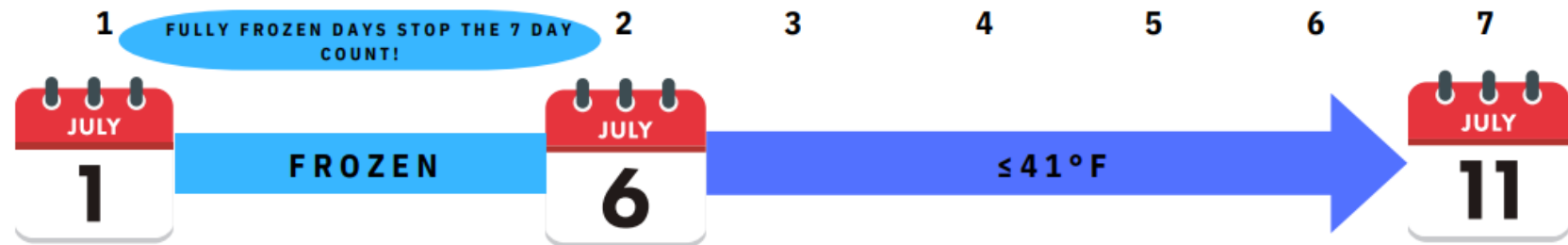
3-501.7 Ready-to-Eat, TCS Food, Date Marking

Label Example #1:

- Made/Frozen: Jan 1st
- Thawed: Jan 20<sup>th</sup>
- Discard: Jan 25<sup>th</sup>

Label Example #2:

- Made: Jan 1st
- Frozen: Jan 3rd
- Thawed: Jan 20<sup>th</sup>
- Discard: Jan 23rd





# Halting the Spread: Norovirus Prevention and Response

Chris Parangan, Sr. EHS  
Outbreak Response Office



# Norovirus Fast Facts



# What is Norovirus?

AKA the stomach bug

Symptoms appear 12-48 hours after exposure and last 1-2 days

- Gastroenteric
  - vomiting, diarrhea, nausea, abdominal cramps
- Flu like symptoms
  - fever, headache, chills, fatigue, etc

**NOROVIRUS:**  
YOU DON'T WANT IT.



# Norovirus Impact

Norovirus is the leading cause of foodborne illness in the United States.

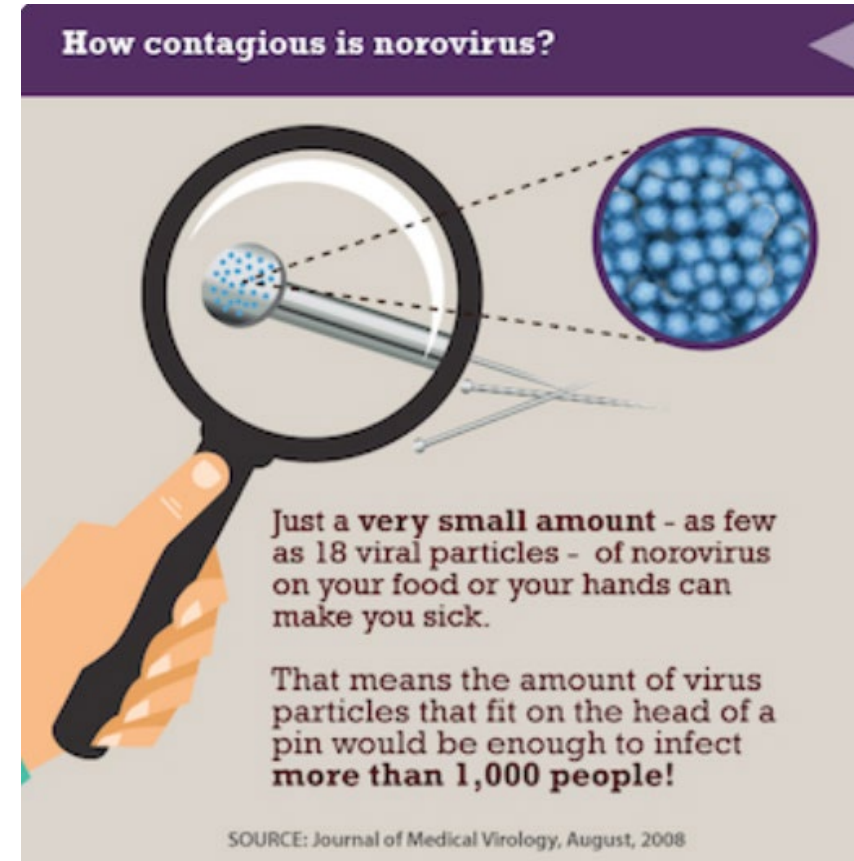
Each year in the United States, norovirus causes on average:

- 900 deaths
- 109,000 hospitalizations
- 465,000 emergency department visits
- 2,270,000 outpatient clinic visits

Foodborne norovirus illness in the United states costs about \$2 billion, mainly due to lost productivity and healthcare expenses.

# How is Norovirus Spread?

- Routes of transmission:
  - Foodborne
    - Consuming food prepared by a sick or infectious food worker
  - Person to Person
    - Being in closer proximity to a person who is sick or infections
    - People can be contagious 3 days after symptoms resolve
  - Surfaces
    - Touching a contaminated surfaces and then touching your face or mouth
- Norovirus is VERY contagious!



# Recent Norovirus Increase in the Community



Since October 2024, we observed an increase in Norovirus in the community wastewater. Currently, norovirus is still high but trending down



Norovirus is more prevalent during the winter months



Preparation is the key!

yncytial virus (RSV)

Human Metapneumovirus

EVD68

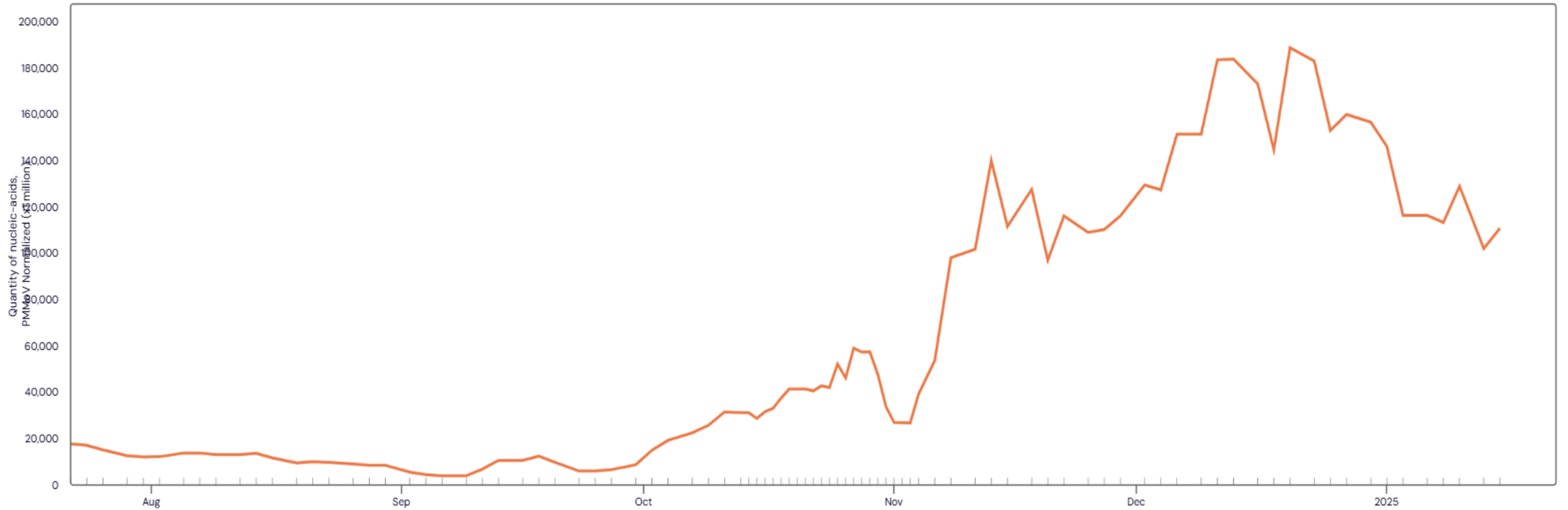
**Norovirus**

Rotavirus

Candida auris

Hepatitis A

Mpox clade II



Source: [WastewaterSCAN Dashboard](#)

# Norovirus Making the News

**LAS VEGAS SUN**  
WE ARE PROUD TO SERVE THIS AMAZING COMMUNITY. BECAUSE OF YOU, WE CONTINUE TO BE #VEGASSTRONGER

NEWS BUSINESS SPORTS POLITICS OPINION ENTERTAINMENT CALENDAR RAIDERS PODCASTS LAS

Betting High School Sports UNLV Sports Gaming Vegas Golden Knights Smith's World



## Spike in norovirus detected in Las Vegas wastewater

By Grace Da Rocha (contact)  
Thursday, Nov. 14, 2024 | 11:59 a.m.

 **LAS VEGAS REVIEW-JOURNAL** VIEW 99¢ for 6 m

NEWS LOCAL SPORTS BUSINESS OPINION CRIME ENTERTAINMENT DINING OUT INVESTIGATIONS C

Home >> Life >> Health

## Norovirus cases spike in Las Vegas Valley, officials say



 ON THE SHOW SHOP   SIGN UP / SIGN IN 



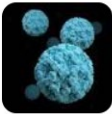
DISEASE




## Norovirus 2025: Outbreaks of stomach bug are surging across US. Know these early signs




 **3 NEWS**




## Uptick in norovirus reported around Las Vegas

by News 3 Staff | Thu, November 14th 2024 at 8:56 AM  
Updated Fri, November 15th 2024 at 10:42 AM

 Charlotte Observer   This virus is spreading rapidly in NC & there's no treatment. Here's how to stay safe  
1 day ago

 NBC 5 Dallas-Fort Worth   'I was violently ill': Doctors warn about dangerous symptom amid norovirus...  
2 days ago

 New York Post   How to avoid catching norovirus, COVID, the flu and RSV during the winter illness...  
23 hours ago

 Cape Cod Times   Norovirus expected to surge over next two months on Cape Cod: What health...  
3 hours ago

**AP**  WORLD U.S. POLITICS SPORTS ENTERTAINMENT BUSINESS SCIENCE FACT CHECK ODDITIES BEWELL NEWSLETTER

Trump: Day 3 Stargate project Florida snow Ross Ulbricht pardoned Baseball Hall of Fame

HEALTH

## Norovirus cases are surging in parts of the US, CDC data shows

AP SUR



# Norovirus Prevention



# Personal Prevention

- **WASH YOUR HANDS FREQUENTLY**
  - Use hot water for at least 20 seconds
  - After use of restroom, changing diaper, prior to food preparation, and after touching high-touch surfaces (handles, menus, elevator buttons, etc.)
- **STAY HOME** when sick and for additional 48-72 hours after symptoms are resolved.
- **CLEAN** and **DISINFECT** contaminated surfaces after use by sick individual
- Avoid consuming food prepped by a sick individual



# Norovirus Prevention at Food Establishments

## 1. Exclude sick employees from working

- Employee health policy training
- Allow staff to callout when experiencing related symptoms of food borne illness
- Screen staff for symptoms of illness prior starting their shift
- Use employee illness log to document and track illness trend among employees



The form is titled "Food Handler Reporting Agreement" and features a red header with icons for handwashing, a thermometer, a pot, a fork and spoon, and a knife and fork. To the right is the SNHD logo. The text explains the purpose of the agreement and lists symptoms to report: Diarrhea, Vomiting, Jaundice, Sore throat with fever, and Infected cuts or wounds. It also lists future medical diagnoses and exposure to foodborne pathogens. The form concludes with a statement of understanding and signature lines for the Food Handler, PIC, and Date.

**Food Handler Reporting Agreement**

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

I agree to report to the PIC:

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 SNHD 2023 Food Regulations 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.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Food Handler Name: \_\_\_\_\_

Food Handler Signature: \_\_\_\_\_ Date: \_\_\_\_\_

PIC Signature: \_\_\_\_\_ Date: \_\_\_\_\_

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Southern Nevada Health District  
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## Can Restaurant Managers Talk with Sick Workers? 3 Things Restaurant Managers Need To Know

**Restaurant managers: Talk to your employees about their symptoms and diagnoses so you can make sure sick workers don't spread foodborne illness.**

- Nearly half of restaurant-related outbreaks are caused by sick food workers.
- Managers need to know if their workers are sick so they can decide if they should handle food.



### Three Things To Know

- 1** **The Food Code *encourages* employee and manager conversations about foodborne illness.**
  - The Food Code is a science-based model code published by the Food and Drug Administration that states can use to develop or update their food safety rules to help prevent illness and outbreaks.
  - It says that employees should tell their managers about possible foodborne illness symptoms and that it is the manager's responsibility to ensure employees are aware of these reporting requirements.
  - Most state and local food codes in the United States are modeled on the FDA Food Code.
- 2** **The Health Insurance Portability and Accountability Act of 1996 (HIPAA) *does not prevent* restaurant managers from asking employees about foodborne illness symptoms and diagnoses.**
  - HIPAA sets privacy standards for protected health information.
  - HIPAA does prevent a *health care provider* from sharing health information about an employee with that employee's manager but it does not prevent a *restaurant manager* from asking an employee about their illness symptoms.
- 3** **The Americans with Disabilities Act of 1990 (ADA) *does not prevent* managers from asking employees about foodborne illness symptoms and diagnoses.**
  - ADA seeks to prevent discrimination and ensure equal opportunity for persons with disabilities.
  - Most foodborne illnesses are mild and short-term and are not considered disabilities under ADA.
  - If an employee does not have an ADA disability, the manager can follow the Food Code's guidance without considering the ADA. And in the rare event that an employee does have a foodborne illness that is considered a disability, employers would consider both ADA and the Food Code.

**Restaurant managers and employees can work together to prevent the spread of foodborne illnesses.**

### Where Can I Learn More?

For access to the full article this content is based on and other helpful links, visit [www.cdc.gov/nceh/ehs/activities/can-restaurant-managers-talk-with-sick-workers](https://www.cdc.gov/nceh/ehs/activities/can-restaurant-managers-talk-with-sick-workers)



**Handwashing**

**When to Wash**

**Before**

- Putting on gloves
- Starting any preparation
- Changing tasks

**After**

- Touching raw meats, seafood, or eggs
- Touching face, hair, skin, or clothes
- Smoking
- Eating
- Drinking
- Handling dirty dishes
- Handling chemicals
- Coughing, sneezing, or blowing your nose
- Using or exiting the restroom
- Handling trash

**How to Wash**

- Wet hands with warm water (min. 100°F)
- Apply soap
- Rub vigorously for 15 seconds outside of the water
- Rinse hands
- Dry hands
- Turn off water with paper towel

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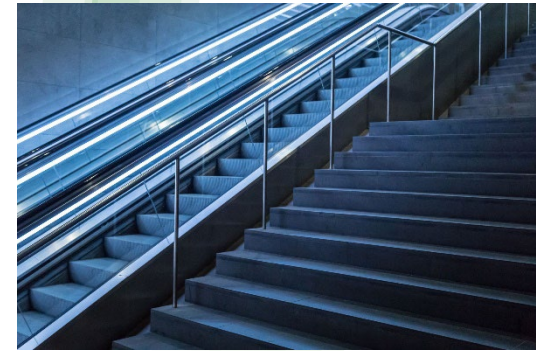
## 2. Enforce Proper Handwashing by Staff

- Proper training to know when and how to wash hands
- Soapy warm water for 15-20 seconds and dry with paper towel
- After use of restroom, touching nose or mouth, after handling anything dirty, etc.



### 3. Increase cleaning and disinfecting frequency

- Check cleaning chemical label to ensure effectiveness against norovirus
- Use chemical as directed
  - Ensure proper concentration of chemical when diluted with water
  - Ensure proper contact time
  - Focus on high touch areas
    - door handles, elevator buttons, countertops, menus, stair railings, etc.



## 4. Handle biohazards quickly and appropriately

- Ensure to train employees to follow biohazard clean up policy/SOP
- Ensure to prepare all necessary materials needed to clean biohazard waste
- Fill out the biohazard incident log



### 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.

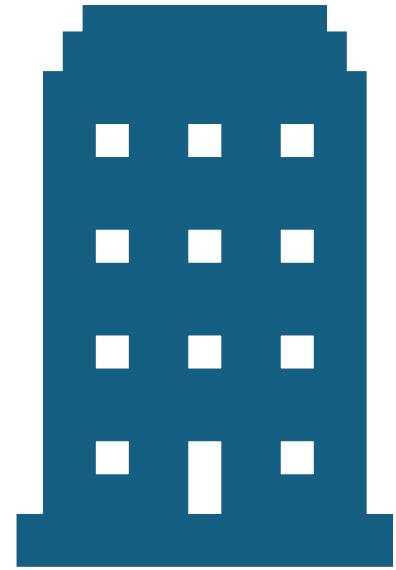
#### Surface disinfection options

- 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.**

## 5. For hotels and casinos: Assist ill guests

- Sick guests should be encouraged to stay in their hotel room
- Offer resources such as room service



# WWW.SNHD.INFO/OPR (Updates coming soon!)

- Guidelines for Norovirus in Food Establishment
  - [20200922-SNHD-Guidelines-Norovirus-Food-Establishments.pdf](#)
- Guidelines for Norovirus in Hotels Casinos
  - [20200922-SNHD-Guidelines-Norovirus-Hotels-Casinos.pdf](#)
- Biohazard Incident Log
  - [20200922-Biohazard-Incident-Log.pdf](#)
- Employee Illness Log
  - [20200812-Employee-Illness-Absence-Record-Call-out-Log.pdf](#)
- SNHD Food Establishment Resource Library
  - [Food Establishment Resource Library – Southern Nevada Health District](#)

# Guidelines for the Control of Norovirus in Food Establishments



While these guidelines are specific to norovirus, the controls detailed in this document are effective against a variety of gastrointestinal outbreaks. Therefore, even if the cause is unknown, these guidelines should be put in place as soon as a gastrointestinal outbreak is suspected. Rapidly implementing control measures can prevent additional illnesses.

## Recommended Steps for Controlling a Norovirus Outbreak in a Food Establishment

### Step 1

#### Report when you suspect an outbreak

Notify the Southern Nevada Health District at (702) 759-1300, option 2; staff is available after hours to take reports of outbreaks. You may also contact your routine inspector or EH Foodborne Illness at (702) 759-1504 during business hours.

### Step 2

#### Implement control measures

- Review your facility's Biohazard Response Plan.\*
- Inform and educate staff and guests.
- Clean. Disinfect. Wash Hands.
- Restrict ill staff and guests.

### Step 3

#### Monitor

- Log incidents of guest and staff illness. See Appendix B for a template.
- Send illness log to the Health District via fax to (702) 759-1414 as requested.



**Section 1: General Recommendations**

SOP Starting Date

1.1 Increase employee handwashing in all employees to:

 \_\_\_\_\_

- At least once per hour
- Upon entering a kitchen
- After using the restroom
- After shaking hands or other physical contact with peers and guests
- After sneezing
- After touching the face
- After blowing the nose
- After rubbing hands on clothing and similar activities
- After handling raw foods
- After handling dirty kitchen utensils and kitchenware
- After cleaning, sweeping, or mopping
- After a break
- After smoking, eating, or drinking
- Before handling any food, especially ready-to-eat foods and ice
- After handling money (tips)
- When entering and leaving the gaming floor
- Before going on break
- Before starting a shift
- After ending a shift
- After using a common-use telephone

- 
- 2.4 Restrict the use of ware washing machines on food contact surfaces to only be used after a disinfection step. Norovirus is heat-resistant so high-temp machines may not be effective, and the sanitizers used in chemical machines are not effective against norovirus.  \_\_\_\_\_
- 2.5 Discard the ice in all ice machines once per week throughout all kitchen facilities and clean and disinfect according to section 2.3. Any other equipment used to store ice, including bins, sinks, and buckets should be emptied, cleaned, and disinfected at least daily.  \_\_\_\_\_
- 2.6 Frequently clean and disinfect high touch surfaces such as (but not limited to):  \_\_\_\_\_
- a. Casino floor and guest areas
- Slot and video machine buttons and handles
  - ATM machines
  - Coin cups
  - Self-serve coin redemption kiosks
  - Door handles and push plates
  - Elevator buttons and panels
  - Balcony rails
  - Public telephones, courtesy phones
  - Restaurant menus
  - Gaming chair backs
  - Table game cup holders
  - Counters and pens in public areas (e.g., registration, bell desk, concierge)
  - Bar and pool patio games such as bean bag toss game and Jenga
  - Coin trays
  - Ash trays
  - Drinking fountains
  - Escalator roller bars
  - Stair rails
  - Bar rails
  - Light switches
  - Casino cage counters
  - Contact areas of gaming tables
  - Beer buckets
- b. Employee areas

# BIOHAZARD INCIDENT LOG

The purpose of this document is to log biohazard incidents, to prevent extended environmental exposure, and to ensure responding personnel are protected. Provide a copy of the facility's Biohazard Response Policy with this log and refer to it for proper clean up and disposal instructions. Management to review this log regularly (Mark one: Daily \_\_\_\_ Weekly \_\_\_\_ Monthly \_\_\_\_ Each Page \_\_\_\_) for sudden increases that may indicate the beginning of an outbreak. Contact the Southern Nevada Health District as soon as an outbreak is suspected: (702) 759-1300.

Date and Time	Hazard Type	Location of Hazard	Person Reporting	Ill Person (If Known)	Person Responding to Incident	PPE Used	Description of Response
	<input type="checkbox"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood <input type="checkbox"/> _____					<input type="checkbox"/> Gloves <input type="checkbox"/> Mask <input type="checkbox"/> Apron/Suit <input type="checkbox"/> Shoe Covers <input type="checkbox"/> Goggles <input type="checkbox"/> _____	
	<input type="checkbox"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood <input type="checkbox"/> _____					<input type="checkbox"/> Gloves <input type="checkbox"/> Mask <input type="checkbox"/> Apron/Suit <input type="checkbox"/> Shoe Covers <input type="checkbox"/> Goggles <input type="checkbox"/> _____	
	<input type="checkbox"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood <input type="checkbox"/> _____					<input type="checkbox"/> Gloves <input type="checkbox"/> Mask <input type="checkbox"/> Apron/Suit <input type="checkbox"/> Shoe Covers <input type="checkbox"/> Goggles <input type="checkbox"/> _____	
	<input type="checkbox"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood <input type="checkbox"/> _____					<input type="checkbox"/> Gloves <input type="checkbox"/> Mask <input type="checkbox"/> Apron/Suit <input type="checkbox"/> Shoe Covers <input type="checkbox"/> Goggles <input type="checkbox"/> _____	
	<input type="checkbox"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood <input type="checkbox"/> _____					<input type="checkbox"/> Gloves <input type="checkbox"/> Mask <input type="checkbox"/> Apron/Suit <input type="checkbox"/> Shoe Covers <input type="checkbox"/> Goggles <input type="checkbox"/> _____	
	<input type="checkbox"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood <input type="checkbox"/> _____					<input type="checkbox"/> Gloves <input type="checkbox"/> Mask <input type="checkbox"/> Apron/Suit <input type="checkbox"/> Shoe Covers <input type="checkbox"/> Goggles <input type="checkbox"/> _____	
	<input type="checkbox"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood <input type="checkbox"/> _____					<input type="checkbox"/> Gloves <input type="checkbox"/> Mask <input type="checkbox"/> Apron/Suit <input type="checkbox"/> Shoe Covers <input type="checkbox"/> Goggles <input type="checkbox"/> _____	

Manager Review: Date: \_\_\_\_\_ Name: \_\_\_\_\_ Signature: \_\_\_\_\_

## Employee Absence or Illness Record

Instructions: Use this log to monitor employee absences due to illness. Tracking absences will enable your establishment to better control the spread of foodborne illnesses. Please review and refer to your establishment's Employee Health Policy. If undiagnosed, refer to the Foodborne Illness Restriction and Exclusion Guideline.

Date Reported	Employee Name	Symptoms Reported to Manager by Employee:		Manager/Employee Response:				
		Vomiting (V), diarrhea (D), jaundice (J), sore throat with fever (ST), infected wounds (IW)?*	Other Symptoms	Date Excluded or Restricted from Work?*	Date Returned to Normal Work Duties?	Consulted with Doctor? Y/N	Diagnosed? ** Y/N - If yes, name illness.	Contacted Health Department? Y/N
		_V _D _J _ST _IW						
		_V _D _J _ST _IW						
		_V _D _J _ST _IW						
		_V _D _J _ST _IW						
		_V _D _J _ST _IW						
		_V _D _J _ST _IW						
		_V _D _J _ST _IW						
		_V _D _J _ST _IW						
		_V _D _J _ST _IW						
		_V _D _J _ST _IW						
		_V _D _J _ST _IW						

\* If symptoms of vomiting and diarrhea, exclude food employee from work until 24 hours after symptoms end.  
 \*\* If a food employee is diagnosed with Norovirus, E. coli O157:H7, Shigella spp., Hepatitis A, Salmonella Typhi, AND/OR if jaundiced, then exclude and contact the Health District at 702-759-1300.



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# Norovirus Response

# What to do if I suspect an outbreak?

- Contact SNHD – We're here to help!
  - EH Outbreak Response: [SNHD\\_EHoutbreakresponseteam@snhd.org](mailto:SNHD_EHoutbreakresponseteam@snhd.org)
  - Report illnesses to SNHD Epidemiology: 702-759-1300
- Deep clean the kitchen and disinfect high-touch surfaces
  - Use chemicals effective against norovirus
- Track employee illness
  - Increase in employee callouts can be a clue that an outbreak is starting
- Track vomiting or diarrheal incidents on your biohazard response log
  - Look for trends, is it all in one tower?
- Screen all staff for foodborne illness symptoms prior to clocking in
  - Exclude any ill employees from working for 48-72 hours after symptoms resolve
- Consider reducing the menu or temporarily closing until the source of contamination is identified and eliminated

# Main Points

Norovirus is very contagious and levels are high around the valley

It can be spread by contaminated food, contaminated surfaces, and contaminated people

Prevent it by encouraging handwashing, excluding sick workers, and increasing cleaning

If you suspect an outbreak in your facility, contact SNHD

Review resources at [www.snhd.info/opr](http://www.snhd.info/opr)



The background features a decorative graphic consisting of several overlapping, semi-transparent circular bands. The bands on the left are in shades of blue and teal, while the bands on the right transition into shades of green. The overall effect is a soft, layered circular frame.

**Thank you!**

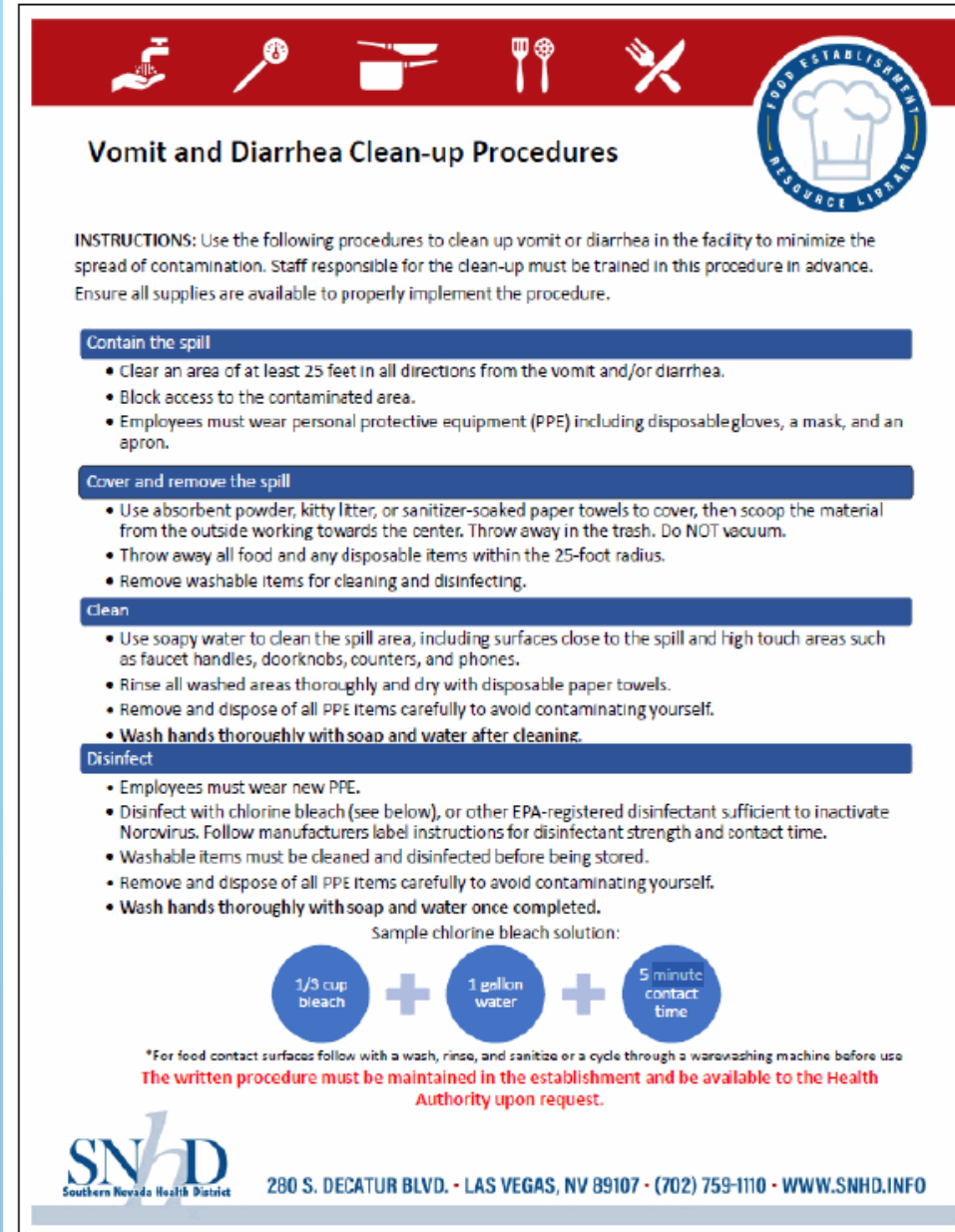
# Environmental Health Updates





Last page of the inspection report has been updated with vomit and diarrhea clean-up procedures.

The 2023 SNHD Food Regulations, as outlined in chapter 2-501, require that all food establishments maintain a written procedure regarding the cleanup of vomit and fecal matter within their facility. Permit holders have several options for this documentation, including writing your own written procedure/using a corporate policy, completing the "Standard Operating Procedure (SOP) for Vomit and Diarrhea Cleanup" template or using the form provided from the SNHD Food Establishment Resource Library, both available at [www.snhd.info/ferl](http://www.snhd.info/ferl). Food establishments should train their staff on the procedure and provide the cleanup materials required of their written plan.



The poster features a red header with icons for a hand being washed, a magnifying glass, a kitchen sink, a fork and spoon, and a crossed knife and fork. On the right is the SNHD Food Establishment Resource Library logo, which includes a chef's hat. The title "Vomit and Diarrhea Clean-up Procedures" is centered below the header. The instructions are organized into sections with blue headers: "Contain the spill", "Cover and remove the spill", "Clean", and "Disinfect". Each section contains a list of bullet points. At the bottom, a diagram shows the recipe for a sample chlorine bleach solution: 1/3 cup bleach plus 1 gallon water plus 5 minute contact time. A note below the diagram states that for food contact surfaces, a wash, rinse, and sanitize cycle or a warewashing machine cycle should be used before use. The SNHD logo and contact information are at the bottom of the poster.

### Vomit and Diarrhea Clean-up Procedures

**INSTRUCTIONS:** Use the following procedures to clean up vomit or diarrhea in the facility to minimize the spread of contamination. Staff responsible for the clean-up must be trained in this procedure in advance. Ensure all supplies are available to properly implement the procedure.

**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.
- Employees must wear personal protective equipment (PPE) including disposable gloves, a mask, and an apron.

**Cover and remove the spill**

- Use absorbent powder, kitty litter, or sanitizer-soaked paper towels to cover, then scoop the material from the outside working towards the center. Throw away in the trash. Do NOT vacuum.
- Throw away all food and any disposable items within the 25-foot radius.
- Remove washable items for cleaning and disinfecting.

**Clean**

- Use soapy water to clean the spill area, including surfaces close to the spill and high touch areas such as faucet handles, doorknobs, counters, and phones.
- Rinse all washed areas thoroughly and dry with disposable paper towels.
- Remove and dispose of all PPE items carefully to avoid contaminating yourself.
- Wash hands thoroughly with soap and water after cleaning.

**Disinfect**

- Employees must wear new PPE.
- Disinfect with chlorine bleach (see below), or other EPA-registered disinfectant sufficient to inactivate Norovirus. Follow manufacturers label instructions for disinfectant strength and contact time.
- Washable items must be cleaned and disinfected before being stored.
- Remove and dispose of all PPE items carefully to avoid contaminating yourself.
- Wash hands thoroughly with soap and water once completed.

Sample chlorine bleach solution:

1/3 cup bleach + 1 gallon water + 5 minute contact time

\*For food contact surfaces follow with a wash, rinse, and sanitize or a cycle through a warewashing machine before use  
The written procedure must be maintained in the establishment and be available to the Health Authority upon request.

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The 2023 SNHD Food Regulations, as outlined in chapter 2-501, require that all food establishments maintain a written procedure regarding the cleanup of vomit and fecal matter within their facility. Permit holders have several options for this documentation, including writing your own written procedure/using a corporate policy, completing the "Standard Operating Procedure (SOP) for Vomit and Diarrhea Cleanup" template or using the form provided from the SNHD Food Establishment Resource Library, both available at [www.snhd.info/ferl](http://www.snhd.info/ferl). Food establishments should train their staff on the procedure and provide the cleanup materials required of their written plan.

## Regulatory Support Office

[regsupport@snhd.org](mailto:regsupport@snhd.org)

- Christine Sylvis, EH Supervisor
- Tara Edwards, Senior EHS
- Nancy Hall, Senior EHS
- Stephanie Hernandez, EHS II
- Erica Ryan, EHS II

## Training Office

[ehtrainingoffice@snhd.org](mailto:ehtrainingoffice@snhd.org)

- Kristopher Kaplan, EH Supervisor
- Michelle Guzman, EH Training Officer
- Korie Northam, EH Training Officer
- Larry Navarrete, EH Training Officer

# Draft line cleaning

- Injuries to consumers related to inadequate cleaning procedures of draft beer line cleaning practices have been brought to our attention.
  - Most cleaning chemicals that are run through the lines are very alkaline or very acidic which can result in esophageal burns if ingested.
- Created two FERL documents (next slides).
- Email sent out to contacts for drinking establishment permits with links to the documents.
- Conducting data collection to get a baseline information from the bartender on current cleaning, training, and safety practices.



## Clean Lines, Safe Lines

### A Draft Line Safety Guide

**Failure to properly clean and maintain draft beer lines can pose serious health risks**, including chemical burns and illnesses. The information listed below is essential for ensuring the safety of employees and customers.

**Training:** Ensure all staff involved in draft line cleaning receive proper training on chemical handling, safety protocols, and emergency procedures. **Only trained personnel should undertake the task of draft line cleaning.** The chemicals used in the process can pose serious risks if mishandled.

**Notification:** Use visible warning signs or other clear methods to communicate that cleaning is in progress. **Do not serve the product until cleaning is complete.**

**Water Rinsing:** To ensure effective cleaning, flush draft lines with clean water before pumping chemical in the line. **Always rinse draft lines with water after using any chemical solution** (caustic or acid). Continue rinsing until no trace of chemical remains.

**Testing:** Verify the effectiveness of rinsing by checking the **pH of the rinse water of each tap**; it should match that of the water used to rinse, indicating complete removal of chemicals.

**Verification:** Keep a detailed log of all draft line cleaning activities, including the date, cleaning solution used (caustic or acid), and the tested pH.

#### KEEP IN MIND

*Verify bar staff are trained to confirm draft lines are cleaned properly by using pH strips and reviewing cleaning logs.*

*Store chemicals securely and follow manufacturer handling procedures.*

*Anyone handling hazardous chemicals should always wear appropriate personal protective equipment, including gloves and eye protection.*

*A beer line cleaning chemical with a dye can help distinguish the cleaning solution from other liquids, enhancing safety and preventing accidental contamination.*

***If you suspect any chemical residue is present DO NOT serve the beer.***



Caustic cleaners have a pH range between 10 and 13.5.

When a system is completely rinsed, the pH should equal the water used to rinse.

Beer has a pH range between 4 and 4.6, with some variations based on the specific style.

Acidic cleaners have a pH range between 2 and 4.







## Clean Lines, Safe Lines

A Draft Line Safety Guide When  
Using a Third-Party Cleaning Service

Even when using a third-party cleaning company for draft line cleaning, **the ultimate responsibility for ensuring the draft line is free of chemicals and safe for use lies with you, the bar owner or operator.** The information listed below is essential for ensuring the safety of employees and customers.

**Training:** Train all bar staff on **potential hazards of improper cleaning and residual chemicals** left in draft lines. Failure to properly clean and maintain draft beer lines can pose serious health risks, including chemical burns and illnesses.

**Notification:** If draft lines are cleaned during business hours, **clearly communicate that cleaning is in progress using warning signs or other clear methods.** Inform staff to not serve the product during the cleaning process.

**Testing:** The cleaning company should use **pH test strips or a meter on the final rinse water of each tap** to ensure there is no chemical residue. Verify this step by observing the process firsthand, reviewing the completed cleaning log, or testing the beer pH.

**Verification:** Keep a detailed log of all draft line cleaning activities, including the date, cleaning solution used (caustic or acid), and the tested pH.

**Incident Reporting:** Have a clear procedure for reporting any suspected chemical contamination or safety issues to the cleaning service and facility management. **Clearly mark potentially contaminated draft lines with a warning sign** or other method until the issue is resolved and the line is safe to use.

### KEEP IN MIND

*Verify bar staff are trained to confirm draft lines are cleaned properly by using pH strips and reviewing cleaning logs.*

*If you suspect any chemical residue is present **DO NOT** serve the beer. Contact the cleaning company to fix the issue.*



*Caustic cleaners have a pH range between 10 and 13.5.*

*When a system is completely rinsed, the pH should equal the water used to rinse.*

*Beer has a pH range between 4 and 4.6, with some variations based on the specific style.*

*Acidic cleaners have a pH range between 2 and 4.*



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FERL Document (Sign)  
for 3<sup>rd</sup> party cleaning  
[draft-beer-line-safety-  
guide-external.pdf](#)



# Q&A Time

What's on your mind?

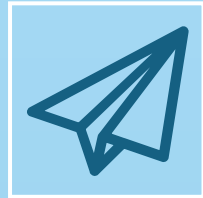
How can we help?

**Please use Q&A function to send questions or comments**

# Thank you for joining us today!



**Next FSP Meeting is  
April, 28th 2025  
Any suggested topics?**



**Send comments,  
questions, or  
suggestions to:  
[EHTrainingOffice@snhd.org](mailto:EHTrainingOffice@snhd.org)**



**Copy of presentation and  
information for next  
meeting at:  
[www.snhd.info/ehrcp](http://www.snhd.info/ehrcp)**



**Contact us:  
702-759-0500**