

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

Food Safety Partnership

**Wednesday, May 28, 2025
9:30 – 11:00 AM**

All are welcome to attend this virtual meeting.

The meeting will begin soon



Food Safety Partnership Meeting

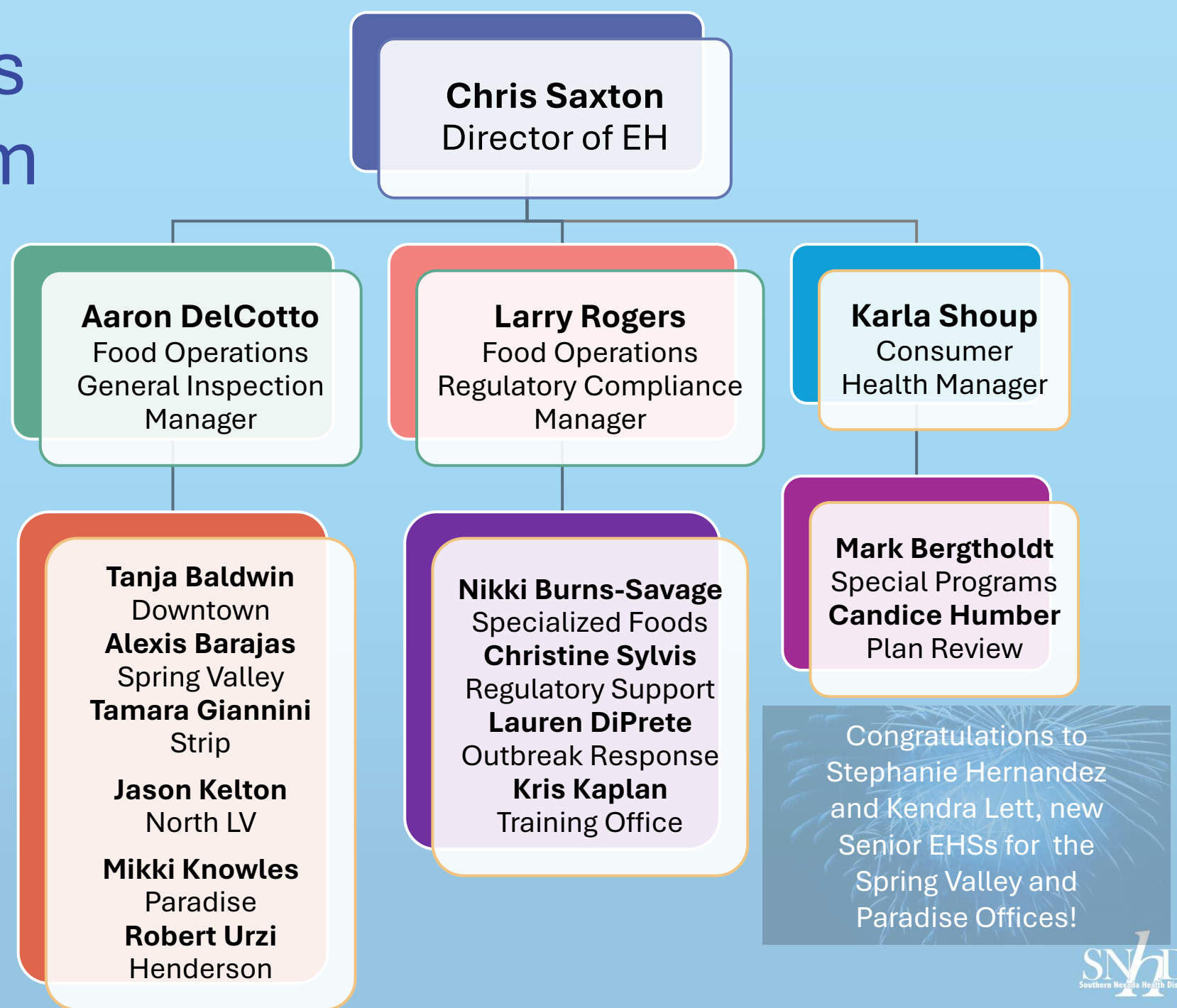


- Thank you for attending!
- Platform: Teams Webinar
- You are not able to unmute or show your camera
- Use Q&A to send questions and comments.
- A copy of the slides will be posted on www.snhd.info/ehrcp

Agenda

- SNHD Environmental Health Introductions
- Imminent Health Hazards Overview
- Plan Review: Food Shields
- Food Establishment Resource Library (FERL) Updates
- Environmental Health Updates
- Q&A

Food Operations Leadership Team





Common Imminent Health Hazards (IHHs) in the Summer

Adriana Hemberger, REHS

Summary:

- What is an Imminent Health Hazard?
- Types of Imminent Health Hazards
- Common Imminent Health Hazards in the Summer
 - Interruption of Electrical Service
 - Lack of Adequate Refrigeration
 - Pest Infestation
- Ceasing Operations and Reporting
- SNHD Compliance and Fees
- SNHD Resources

What is an Imminent Health Hazard?

A significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires **immediate correction or cessation of operation to prevent injury** based on:

- (A) The number of potential injuries, and
- (B) The nature, severity, and duration of the anticipated injury.

Types of Imminent Health Hazards

Imminent Health Hazards – Notify SNHD and Cease Operations as Directed

- | | |
|---|---|
| A | Interruption of electrical service |
| B | No potable water or hot water |
| C | Gross unsanitary occurrences or conditions including pest infestation |
| D | Sewage or liquid waste not disposed of in an approved manner |
| E | Lack of adequate refrigeration |
| F | Lack of adequate employee toilets and handwashing facilities |
| G | Suspected foodborne illness outbreak |
| H | Other condition or circumstance that may endanger public health |



Common Imminent Health Hazards in the Summer

Interruption of Electrical Service (8-404.1)

If refrigeration and / or hot water has been compromised,



the facility must close immediately and cease all food operations. Contact your assigned inspector.

If refrigeration is at 41°F or below AND hot water is at a minimum of 100°F at all hand sinks and 110°F at the 3-compartment sink,



Cease operations while completing the Reopening Checklist. Remain closed until all items on the checklist have been completed.

Lack of Adequate Refrigeration (3-501, 8-404.1)

If refrigeration cannot be repaired,



the facility must close immediately and cease all food operations. Contact your assigned inspector.

FACILITY CLOSURE DEPENDS ON THE TYPE OF ESTABLISHMENT.
CLOSURE APPLIES TO OPEN FOOD SALES.

A contingency plan approved by the SNHD allows for temporary operations while repairs are being made.



An approved plan may include:

- using a refrigerated truck
- working out of an accessible outlet
- and / or a menu reduction.

Ensuring Your Facility has Adequate Refrigeration

- Ensure there is enough refrigeration for food items in the facility.
- Service refrigeration units regularly, especially before the summer months.
- Maintain condenser coils clean.
- Keep doors and lids of units closed when not in use.
- Check door seals.
- Avoid over stocking with food items and allow room for ventilation around the vents.



Pest Infestation (6-501.10, 8-404.1)

Pests, feces, urine, etc. compromising food and/or food contact surfaces



the facility must close immediately and cease all food operations. Contact your assigned inspector.

FACILITY CLOSURE DEPENDS ON THE TYPE OF ESTABLISHMENT.

CLOSURE APPLIES TO OPEN FOOD SALES.

A contingency plan approved by the SNHD may be approved while the IHH is being addressed under certain circumstances including:



- minimal activity in a nonfood contact location
- type of pest
- type of establishment (e.g. packaged food with no evidence of adulteration)

Cockroaches

- Summer is the main breeding season.
- Difficult to eradicate because they reproduce quickly, hide well, and stay close to sources of food and water.
- Cockroaches may transmit bacteria including: E. coli and salmonella.
- Prevent cockroach activity by:
 - having regular **pest treatments from a Certified Pest Operator**
 - **cleaning and sanitizing** regularly
 - **sealing all potential entry points**
 - **storing foods properly**
 - **removing waste, grease & old cardboard**



Rodents

- **Roof rats** are common in Southern Nevada.
- Roof rats can produce large quantities of fecal pellets, urine, and hair, which can soil and contaminate large areas.
- Roof rats and their associated parasites can transmit plague, typhus, salmonella, hantavirus, rat bite fever, and other diseases.
- **Prevent rodent activity by:**
 - **having regular treatments from a Certified Pest Operator**
 - **cleaning and sanitizing** regularly
 - eliminating gaps greater than **¼ inch**.
 - removing unnecessary clutter, material,
 - brush or foliage from your property
 - keeping trash cans/bins covered.



Flies

- Flies thrive in Summer: These pests become more common during the warmer months due to ideal temperatures and abundant food sources, particularly ripe and decaying fruits.
- Warmer temperatures between 70°F and 85°F accelerate the fruit fly life cycle, leading to rapid reproduction and more noticeable activity in summer.
- Flies may spread foodborne illness by transferring pathogens to food and food contact surfaces.
- **Prevent fly activity by:**
 - having **regular pest treatments from a Certified Pest Operator**
 - **cleaning and sanitizing regularly**
 - storing produce in airtight containers and promptly disposing of overripe items to deter fruit flies
 - eliminating entry points
 - inspecting deliveries for flies



Ceasing Operations and Reporting

A permit holder must **immediately discontinue food operations and notify the SNHD** if an imminent health hazard may exist because of an emergency such as:

fire

flood

extended interruption of electrical or water service

sewage backup

misuse of poisonous or toxic materials


pest infestation

onset of an apparent foodborne illness outbreak

gross insanitary occurrence or condition

other circumstance that may endanger public health

A contingency plan may be approved by the SNHD if:



A written emergency operating plan has been approved.

Immediate corrective action is taken to eliminate, prevent, or control any food safety risk and imminent health hazard associated with the electrical or water service interruption.

The **SNHD** is informed upon implementation of the written emergency operating plan.

If a facility is observed operating with an IHH by the SNHD:

1. Food operations will be ceased and desisted by the SNHD.
2. If the IHH has not be fixed before the end of the SNHD inspection, the facility will be closed by the inspector.
3. The facility will remain closed until the assessed fee of \$1778.00 has been paid in the full amount **AND** the facility passes the reinspection with no repeated priority or priority foundation violations and ten or less demerits.

Resources

Pest Observation Log

Rodents

- Urine stains and droppings
- Smear (rub) marks
- Track marks in dust
- Holes in food packaging
- Gnawing on wood and other materials
- Signs of nesting or burrowing material
- Number of trapped rodents



Cockroaches

- Presence of egg capsules or cases
- Droppings in cabinets, cracks, crevices, and around outlets
- Cockroach bodies or body fragments
- Dead or live multigenerational cockroaches



Flies

- Large number of live flies indoors
- Live and dead fly bodies or body fragments
- Maggots
- Fly feces or mucous specks on walls or ceilings



Pest infestation may be considered an Imminent Health Hazard which requires immediate closure, contact your inspector

| Date/Time | Pest Type | # of Pests | Observation | Location | Corrective Actions Taken | Recorded | Verified |
|-----------|-----------|------------|-------------|----------|--------------------------|----------|----------|
|-----------|-----------|------------|-------------|----------|--------------------------|----------|----------|

Re-Opening Checklist after an Imminent Health Hazard

The permit holder shall ensure that the imminent health hazard has been corrected and all items on this checklist are verified:

Physical Facility

- ☐ Electricity is available throughout facility
- ☐ If applicable, natural gas is available to facility
- ☐ All plumbing is operating properly
- ☐ There is no visible damage or incomplete repairs, all gaps and holes are sealed
- ☐ Floors, walls, and ceiling are clean
- ☐ Lights are operational and at proper brightness
- ☐ Cold and hot water is available throughout the facility
- ☐ Hot water is available at a minimum of 100°F at every hand sink
- ☐ Hot water is available at a minimum of 110°F for warewashing

Facility Operation

- ☐ All potentially contaminated food is discarded
- ☐ All kitchenware and equipment are properly washed, rinsed, sanitized, and air dried
- ☐ All dishware and utensils are properly washed, rinsed, sanitized, and air dried
- ☐ Cold holding units are holding at or below 41°F
- ☐ Freezer units are holding at or below 0°F
- ☐ All unit thermometers are working properly
- ☐ Hot holding units are holding at or above 135°F
- ☐ Dishwasher/glasswasher is operating properly
- ☐ Hood ventilation system is operating properly
- ☐ Hand sinks and restrooms are stocked and operational

Inspection Readiness

- ☐ Sanitizer buckets are set up at proper concentration
- ☐ Thermometers are calibrated
- ☐ Pest control records are available
- ☐ Air curtains are operating properly
- ☐ Person in Charge is available and knowledgeable
- ☐ All food handlers have current Food Handler Safety Training Cards (Health Card)
- ☐ All food is labeled and dated as required
- ☐ Grade card and required signs are posted conspicuously

_____/_____/_____ : ____ AM / PM
Date / Time Closed (Circle One)

_____/_____/_____ : ____ AM / PM
Date / Time Re-Opened (Circle One)

PR
Permit Number

Name of Facility

Person in Charge



Las Vegas (702) 759-1110 Laughlin: (702) 759-1643 Mesquite: (702) 759-1682
After hours, weekends, and holidays: (702) 759-1600

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Effective Pest Control

Did you know?
Grease inhibits the effectiveness of pesticides, and a drop of grease can sustain a cockroach for a long time!



- Receive regular pest treatments from a Certified Pest Operator.
- Records must include:
 - Name of applicator (pest control company)
 - Date of application
 - How to clean the facility after applying pesticides
 - Name of chemical(s) used and purpose of application
 - Method used to protect food, equipment, and people

- Ensure all food contact surfaces are cleaned and sanitized.
- Clean hard-to-reach areas where filth can build up, such as under and between equipment, in catch pans, and around drains
- Remove old cardboard, a popular nesting area for cockroaches.
- Eliminate sources of moisture such as leaky plumbing and standing water.
- Caulk and seal cracks, especially at floor and wall junctions, around wiring, drain pipes, vents, and flues.

- Keep doors closed. For doors that must remain open, install air curtains.
- Ensure weather stripping on doors is maintained, and no visible light is seen on door frame.
- Seal all gaps around doors and windows.
- Repair all openings leading outside.

Know the Signs...

- Presence of egg capsules or cases
- Droppings in cabinets, cracks, crevices, and around outlets
- Cockroach bodies or body fragments
- Dead or live multigenerational cockroaches on sticky boards
- Nocturnal activity. Daytime activity may indicate a large population of cockroaches.



- Large number of live flies indoors
- Live and dead fly bodies or body fragments on sticky boards or trapped in lights
- Maggots
- Fly feces or mucous specks on walls or ceilings



- Urine stains and droppings along the wall, wall cracks or joints, in boxes, bags, or furniture
- Smear (rub) marks left by the oil and dirt from rodents along the wall
- Track marks in dust. Rods drag their tails, leaving a mark between their feet tracks.
- Holes in food packaging
- Gnawing on wood and other materials
- Signs of nesting or burrowing material, usually loosely woven fibrous materials, paper, insulation, or cloth
- Nocturnal activity. Daytime activity may indicate a large population of rodents.



- Rats can fit through openings as small as 1/2 inch.
- Mice can fit through openings as small as 1/4 inch.



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- ☐ All plumbing is operating properly
- ☐ There is no visible damage or incomplete repairs, all gaps and holes are sealed
- ☐ Floors, walls, and ceiling are clean
- ☐ Lights are operational and at proper brightness
- ☐ Cold and hot water is available throughout the facility
- ☐ Hot water is available at a minimum of 100°F at every hand sink
- ☐ Hot water is available at a minimum of 120°F at the 3-compartment sink

Facility Operation

- ☐ All potentially contaminated food is discarded
- ☐ All kitchenware and equipment are properly washed, rinsed, sanitized, and air dried
- ☐ All dishware and utensils are properly washed, rinsed, sanitized, and air dried
- ☐ Cold holding units are holding at or below 41°F
- ☐ Freezer units are holding at or below 0°F
- ☐ All unit thermometers are working properly
- ☐ Hot holding units are holding at or above 135°F
- ☐ Dishwasher/glasswasher is operating properly
- ☐ Hood ventilation system is operating properly
- ☐ Hand sinks and restrooms are stocked and operational

Inspection Readiness

- ☐ Sanitizer buckets are set up at proper concentration
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- ☐ Pest control records are available
- ☐ Air curtains are operating properly
- ☐ Person in Charge is available and knowledgeable
- ☐ All food handlers have current Food Handler Safety Training Cards (Health Card)
- ☐ All food is labeled and dated as required
- ☐ Grade card and required signs are posted conspicuously

____ - ____ - ____ / ____ : ____ AM / PM
Date / Time Closed (Circle One)

____ - ____ - ____ / ____ : ____ AM / PM
Date / Time Re-Opened (Circle One)

PR _____
Permit Number

Name of Facility

Person in Charge



Environmental Health: Monday – Friday 8 a.m. – 4:30 p.m.
Las Vegas (702) 759-1110 **Laughlin:** (702) 759-1643 **Mesquite:** (702) 759-1682
After hours, weekends, and holidays. (702) 759-1600

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 *Contact Information to Report an IHH*



Effective Pest Control

Did you know?

Grease inhibits the effectiveness of pesticides, and a droplet of grease can sustain a cockroach for a long time!

**10%
PESTICIDES**

- Receive regular pest treatments from a Certified Pest Operator.
- Records must include:
 - Name of applicator /pest control company
 - Date of application
 - How to clean the facility after applying pesticide
 - Name of chemical(s) used and purpose of application
 - Method used to protect food, equipment, and people

**30%
HARBORAGE**

*Eliminate sources of food,
water, and shelter*

- Ensure all food contact surfaces are cleaned and sanitized.
- Clean hard-to-reach areas where filth can build up, such as under and between equipment, in catch pans, and around drains
- Remove old cardboard, a popular nesting area for cockroaches.
- Eliminate sources of moisture such as leaky plumbing and standing water.
- Caulk and seal cracks, especially at floor and wall junctions, around wiring, drain pipes, vents, and flues.

**60%
EXCLUSION**

Eliminate entry points into the facility

- Keep doors closed. For doors that must remain open, install air curtains.
- Ensure weather stripping on doors is maintained, and no visible light is seen on door frame.
- Seal all gaps around doors and windows.
- Repair all openings leading outside.

Know the Signs...

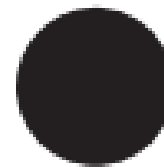
- Presence of egg capsules or cases
- Droppings in cabinets, cracks, crevices, and around outlets
- Cockroach bodies or body fragments
- Dead or live multigenerational cockroaches on sticky boards
- Nocturnal activity. Daytime activity may indicate a large population of cockroaches.



- Large number of live flies indoors
- Live and dead fly bodies or body fragments on sticky boards or trapped in lights
- Maggots
- Fly feces or mucous specks on walls or ceilings



- Urine stains and droppings along the wall, wall studs or beams, in boxes, bags, or furniture
- Smear (rub) marks left by the oil and dirt from rodents along the wall
- Track marks in dust. Rats drag their tails, leaving a mark between their feet tracks.
- Holes in food packaging
- Gnawing on wood and other materials
- Signs of nesting or burrowing material, usually loosely woven fibrous materials, paper, insulation, or cloth
- Nocturnal activity. Daytime activity may indicate a large population of rodents.



Rats can fit through openings as small as ½ inch.



Mice can fit through openings as small as ¼ inch.

Pest Observation Log

Rodents

- Urine stains and droppings
- Smear (rub) marks
- Track marks in dust
- Holes in food packaging
- Gnawing on wood and other materials
- Signs of nesting or burrowing material
- Number of trapped rodents



Cockroaches

- Presence of egg capsules or cases
- Droppings in cabinets, cracks, crevices, and around outlets
- Cockroach bodies or body fragments
- Dead or live multigenerational cockroaches



Flies

- Large number of live flies indoors
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- Maggots
- Fly feces or mucous specks on walls or ceilings



Pest infestation may be considered an Imminent Health Hazard which requires immediate closure, contact your inspector

| Date/Time | Pest Type | # of Pests | Observation | Location | Corrective Actions Taken | Recorded By | Verified By |
|----------------------------------|-----------|------------|---|--|---|-------------|-------------|
| (EXAMPLE) 3/22/2021 8:09am | Rat | 1 trapped | -Rat droppings on floor -Gnawing on food packaging | -Underneath Shelf -Behind refrigerator -On shelves | -Self-closed restaurant & notified SNHD -Contacted pest control -Discarded contaminated food packages | AB | CD |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |

Questions?





FOOD SHIELDS

● **FOR CUSTOMER SELF-SERVICE EQUIPMENT**

Telephone
702-759-0517

Address
2830 E Fremont St.
Las Vegas, NV 89104

Website
www.snhd.info/plan-review

May 2025



*NSF International Standard /
American National Standard*

NSF/ANSI 2 - 2021

Food Equipment



FOOD SHIELDS - 8 CATEGORIES

Self-service food shield with tray rest

Self-service food shield with tray slide

Vertical food shield

Cafeteria food shield

Free-standing food shield for use with countertop equipment

Free-standing food shield for use with roller-grill-type countertop equipment

Self-service food shield attached to countertop equipment

Vertical food shield for use on portable and countertop equipment

CHALLENGES

- Custom Equipment Design
- Used Equipment
- Equipment is purchased separately from the Food Shield



*NSF International Standard /
American National Standard*

NSF/ANSI 2 - 2021

Food Equipment



**“STANDARD” FOOD SHIELD PURCHASED
SEPARATELY**

*NSF International Standard /
American National Standard*

NSF/ANSI 2 - 2021

Food Equipment



NSF



CUSTOM FOOD SHIELD



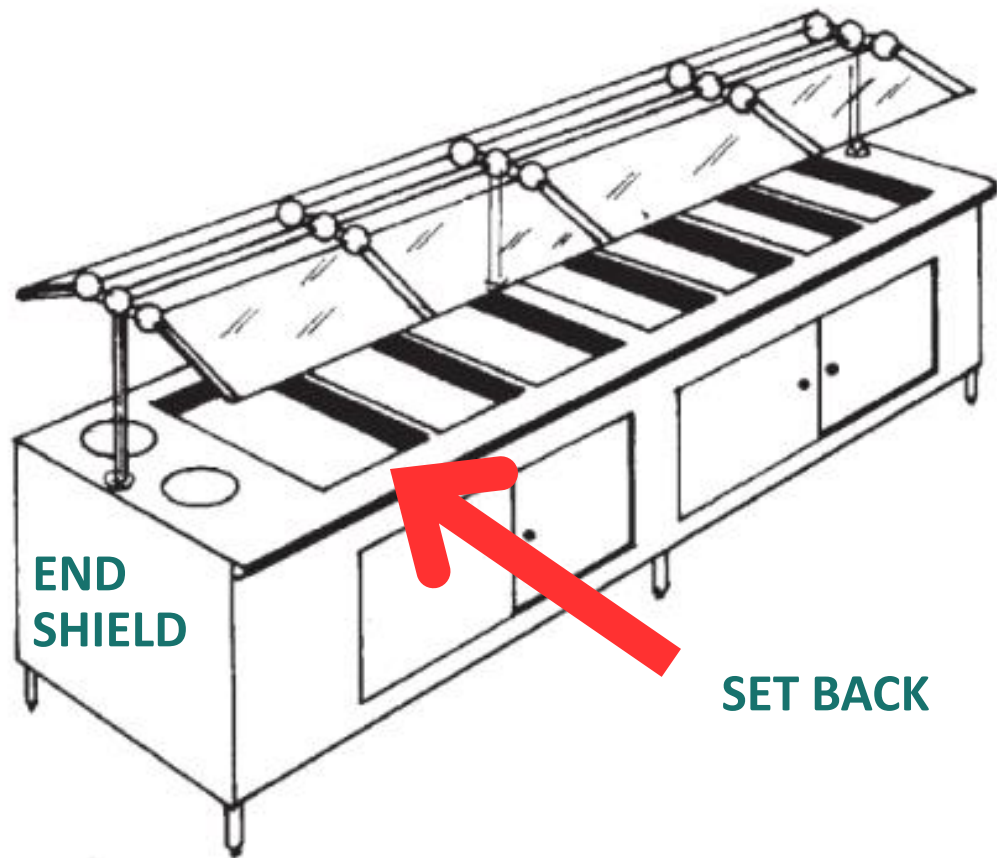
*NSF International Standard /
American National Standard*

NSF/ANSI 2 - 2021

Food Equipment

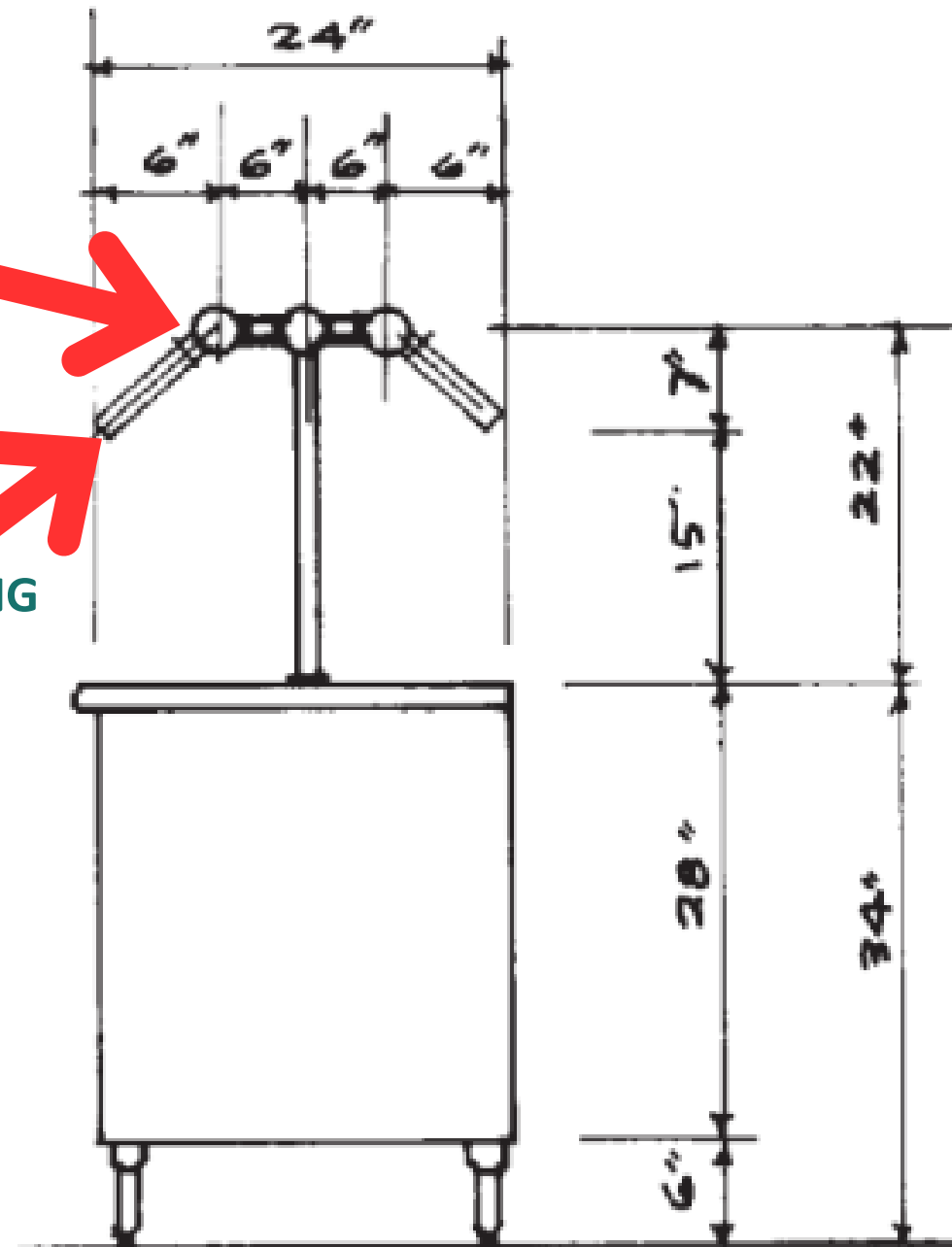


USED EQUIPMENT



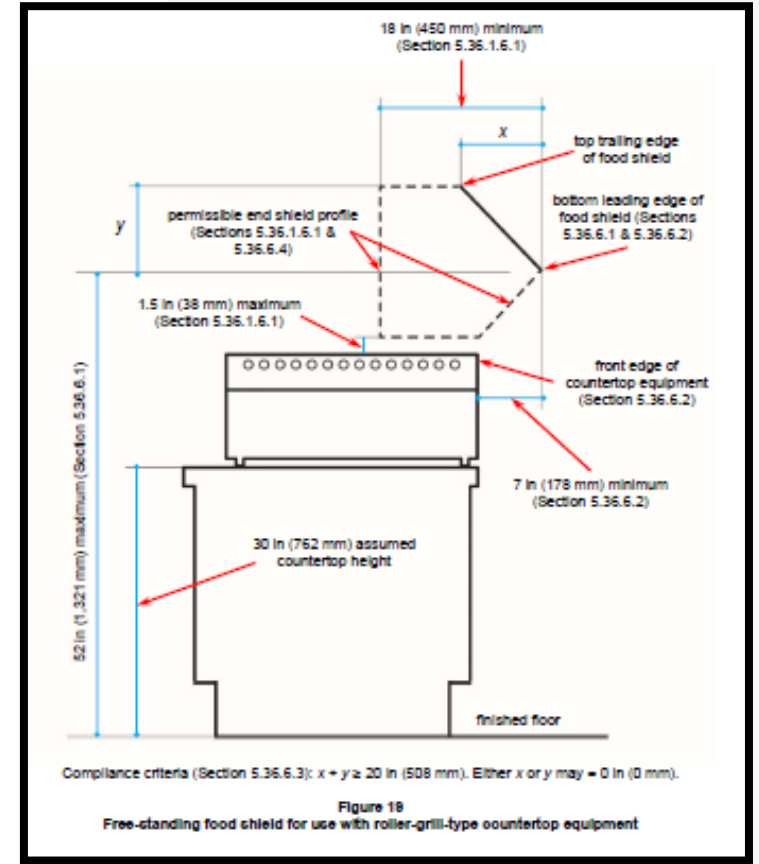
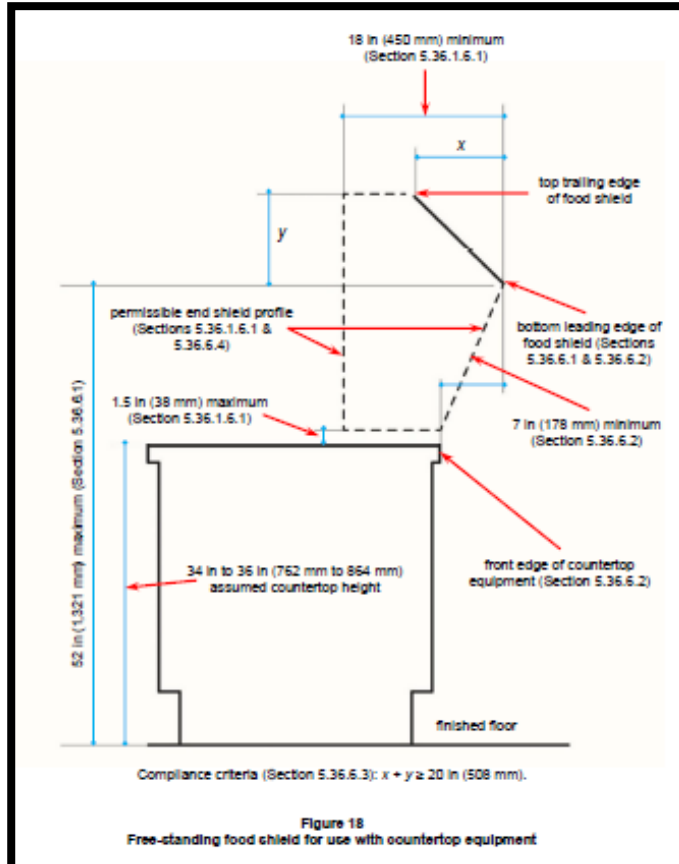
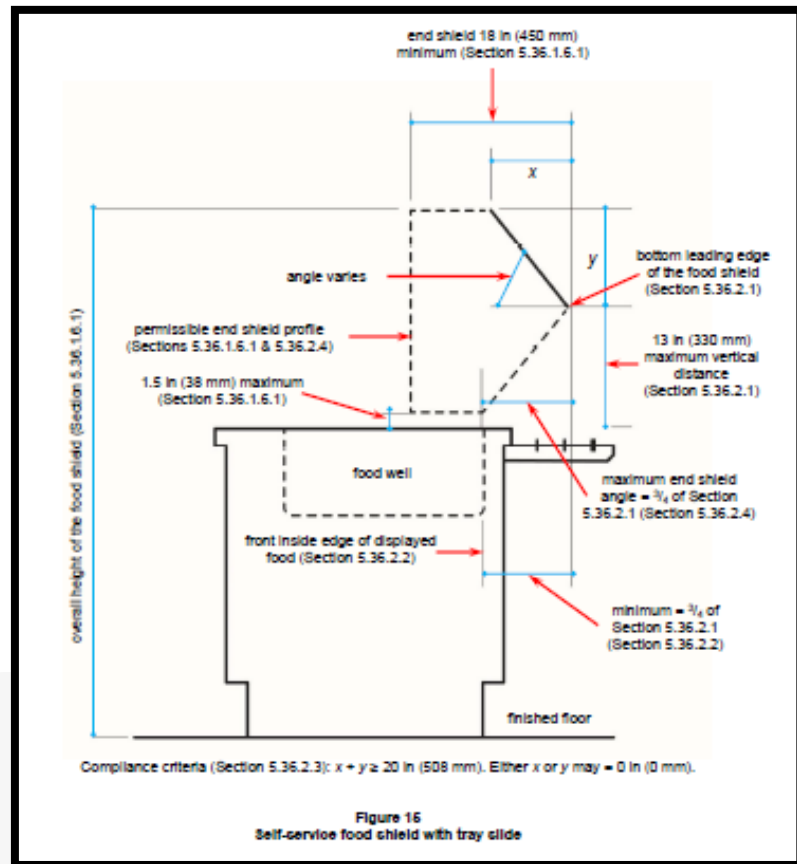
TOP TRAILING
EDGE

BOTTOM LEADING
EDGE

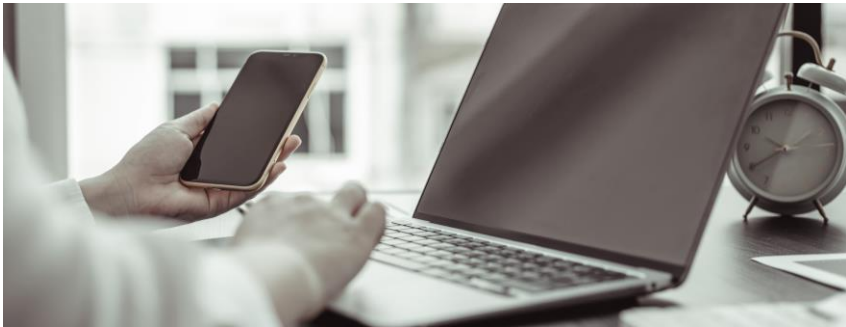


PROBLEM

THINGS CAN GET COMPLICATED



PLAN REVIEW



01 Prior to Purchasing, Submit to Plan Review

02 If buying used equipment, measure the food shield and see if it meets NSF Standard 2

03 Double check the measurements after installation.

QUESTIONS

● **THANK YOU FOR YOUR ATTENTION**



Food Establishment Resource Library (FERL)

& OTHER RESOURCES

MICHELLE GUZMAN, EH TRAINING OFFICER

- ▶ The Food Establishment Library (FERL) was developed to disseminate food safety documents to assist the food establishment industry in Clark County in gaining and maintaining compliance with the SNHD Regulations



FERL outcomes

- ▶ Enhances communication with industry
- ▶ Reduces foodborne illness risk factors through educational outreach
- ▶ Assists inspectors in bridging communication gaps when there are language barriers
- ▶ Provides tools that inspectors can use to gain long term compliance for out-of-control risk factors
- ▶ Provides tools that can help industry gain active managerial control
- ▶ Can be used to prepare for Food Handler Card and Certified Food Protection Manager testing

How it works?



- ▶ Documents are developed by a committee of inspectors representing each of the district offices with assistance from the SNHD Office of Communications staff
- ▶ Documents are updated to reflect changes in the Regulations
- ▶ New documents are developed in response to needs that are identified by inspectors in the field and to industry requests

Source Library



Food Establishment Resource

2023 FOOD REGULATION UPDATES

2023

www.snhd.info/ferl

The Food Establishment Resource Library will assist food establishment operators with running their establishments safely and



Food Allergy Awareness Materials



Logs & Templates



Food Handler Safety Videos



Signs



Frequently Asked Questions About Food Establishments



2023 Food Regulations

[Food Establishment Resource Library](#)



Food Establishment

2023 FOOD REGULATION UPDATES

The Food Establishment Resource Library will assist food establishment



[Food Allergy Awareness Materials](#)



[Food Handler Safety Videos](#)



[Frequently Asked Questions About Food Establishments](#)

2023 FOOD REGULATION

ators with running their establishments safely and comply with the [2023 Food Regulation](#)



[Logs & Templates](#)



[Signs](#)

2023 Food Regulations

[Food Establishment Resource Library](#)






Food Establishment Resource Library

2023 FOOD REGULATION

2023 FOOD REGULATION UPDATES

Assist food establishment operators with running their establishments safely and comply with the 2023 Food Regulation

The Food Establishment Resource Library will assist food establishment operators with running their establishments safely and comply with the 2023 Food Regulation

-  [Food Allergy Awareness Materials](#)
-  [Food Handler Safety Videos](#)
-  [Frequently Asked Questions About Food Establishments](#)



[Logs & Templates](#)



[Signs](#)

Logs & Templates

- ▶ **Logs** are fillable tools used to monitor and verify food safety practices.
- ▶ **Templates** are basic outlines of standard operating procedures (SOP's) and policies that can be tailored to your facility.

Logs & Templates

Logs are fillable tools used to monitor and verify food safety practices.

Templates are basic outlines of standard operating procedures (SOP's) and policies that can be tailored to your facility.

1. Time as a Public Health Control Template *Updated April 14, 2025*

[English](#) | [Spanish](#) | [Tagalog](#) | [Simplified Chinese](#) | [Traditional Chinese](#) | [Vietnamese](#) | [Korean](#) | [Amharic](#) | [Japanese](#)

2. Cooling Log *Updated April 14, 2025*

[English](#) | [Spanish](#) | [Tagalog](#) | [Simplified Chinese](#) | [Traditional Chinese](#) | [Vietnamese](#) | [Korean](#) | [Amharic](#) | [Japanese](#)

3. Re-Opening after an Imminent Health Hazard Checklist *Updated April 14, 2025*

[English](#) | [Spanish](#) | [Tagalog](#) | [Simplified Chinese](#) | [Traditional Chinese](#)

4. Time as a Public Health Control Log

[English](#) | [Spanish](#)

5. Refrigerator Temperature Log

[English](#)

Logs

- ▶ To be filled out by food handlers and reviewed by the person-in-charge (PIC)
- ▶ Helps the PIC perform their required duties
- ▶ Include printable tools to monitor:
 - ▶ Refrigeration
 - ▶ Hot holding
 - ▶ Cooling
 - ▶ Warewashing
 - ▶ Pest activity
 - ▶ Thermometer calibration
 - ▶and more

Refrigerator Temperature Log

tain food at 41°F or colder.

e temperature is above 41°F, notify the person in charge (PIC) immediately.

Document what corrective action was taken if the food is found above 41°F.

[illegible]

Templates

- ▶ To be filled out by the PIC and used to train food handlers on policies and procedures
- ▶ Include printable tools for:
 - ▶ Time as a public health control
 - ▶ Non-continuous cooking
 - ▶ Vomit and diarrhea cleanup
 - ▶ Employee health policy

Template for Written Procedure

Time as a Public Health Control (TPHC)

- Check the food is at proper temperature (below 41°F or above 135°F)
- If the food was cooked and refrigerated before using TPHC, verify the food was properly cooled.
- Hold time will be tracked by (describe method of tracking hold time: time labels, logs, dry erase board, placards, etc.):

- Check the food is served, cooked and served, or discarded at 4-hour time (unlabeled foods must also be discarded)



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2023 Food Regulations

[Food Establishment Resource Library](#)






Food Establishment Resource Library

2023 FOOD REGULATION

2023 FOOD REGULATION UPDATES

Assists food establishment operators with running their establishments safely and comply with the 2023 Food Regulation

The Food Establishment Resource Library will assist food establishment operators with running their establishments safely and comply with the 2023 Food Regulation

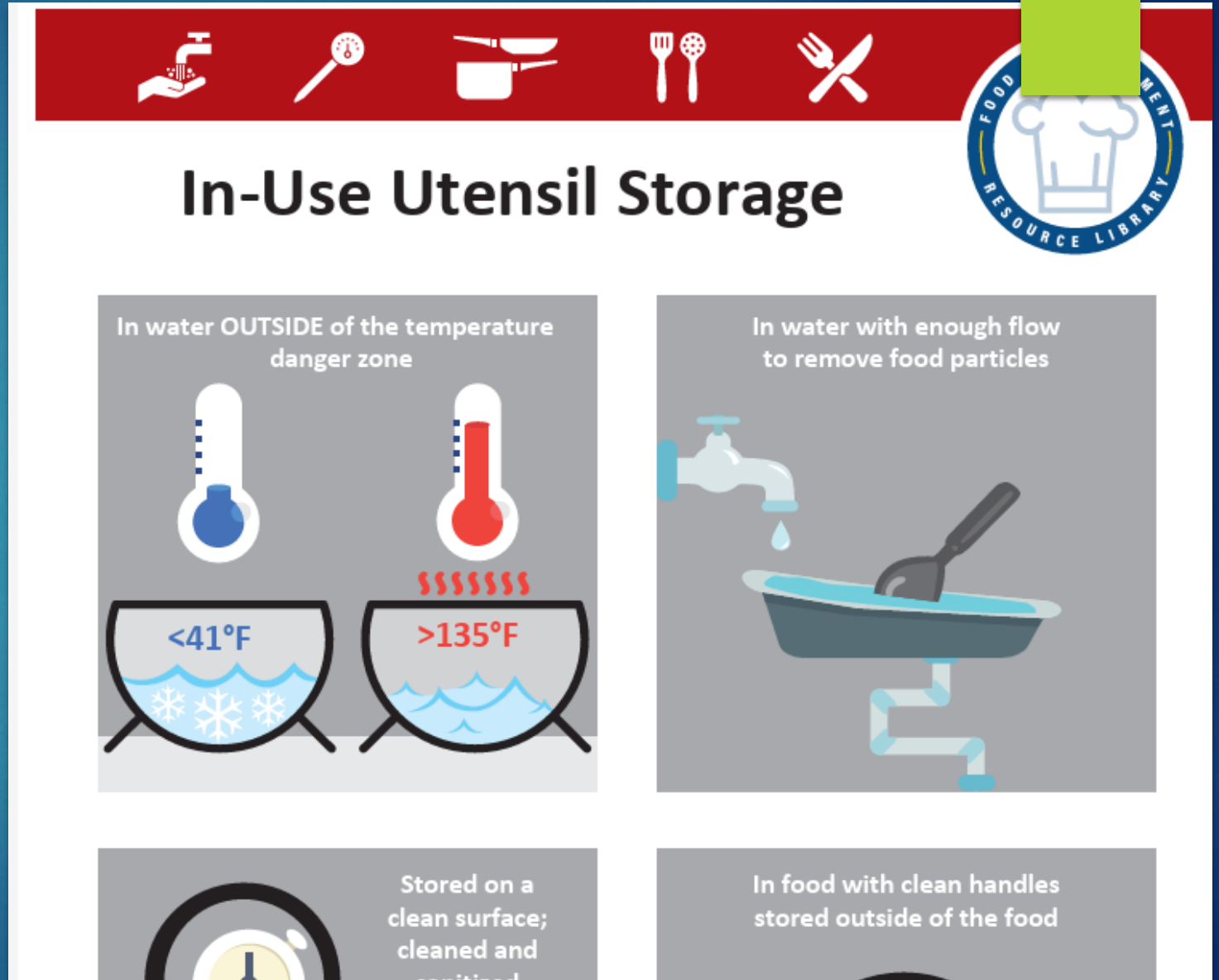
-  [Food Allergy Awareness Materials](#)
-  [Food Handler Safety Videos](#)
-  [Frequently Asked Questions About Food Establishments](#)

 [Logs & Templates](#)

 [Signs](#) 

Signs

- ▶ **Printable documents that use a mixture of imagery and simple language to train on food safety topics including:**
 - ▶ Handwashing
 - ▶ Employee health policy
 - ▶ Critical temperatures
 - ▶ Cross-contamination





- ▶ Translated documents are available in:
 - ▶ Spanish
 - ▶ Chinese (Simplified & Traditional)
 - ▶ Tagalog
 - ▶ Korean *NEW*
 - ▶ Vietnamese *NEW*
 - ▶ Japanese *NEW*
 - ▶ Amharic *NEW*
 - ▶ Coming soon: *Thai, Portuguese*

2023 Food Regulations

[Food Establishment Resource Library](#) ↓

Food Establishment Resource Library

2023 FOOD REGULATION UPDATES

2023 FOOD REGULATION

their establishments safely and comply with the [2023 Food Regulations](#).

The Food Establishment Resource Library will assist food establishment operators with ru

[Logs & Templates](#)

[Signs](#)



[Food Allergy Awareness Materials](#)



[Food Handler Safety Videos](#)



[Frequently Asked Questions About Food Establishments](#)

Allergen Materials

- ▶ Include educational signs and templates to build allergy awareness into your facility
- ▶ Updated to reflect the 2023 addition of sesame as the 9th major food allergen by the FDA

9 ALLERGENS



Allergy Awareness resources are available for food establishment operators to develop a

- Allergy Aware Poster – *English*
 - Allergy Aware Poster – *Spanish*
- Allergen Guide for Menu
- Food Allergen Warning Sign – *English/ Spanish*
- Logo for Allergy Aware – *Black & White*
 - Logo for Allergy Aware – *Color*
- SOP – Allergy Free Meal Prep
- SOP – Allergy Free Meal Service
- SOP – Allergy Training and Response

2023 Food Regulations

[Food Establishment Resource Library](#) ↓

Food Establishment Resource Library

2023 FOOD REGULATION UPDATES

2023 FOOD REGULATION

their establishments safely and comply with the [2023 Food Regulations](#).

The Food Establishment Resource Library will assist food establishment operators with ru

[Logs & Templates](#)

[Signs](#)



[Food Allergy Awareness Materials](#)



[Food Handler Safety Videos](#)



[Frequently Asked Questions About Food Establishments](#)

Videos

- ▶ Short educational videos on food safety topics

- ▶ Youtube page: @SNHealthDistrict
<https://www.youtube.com/@SNHealthDistrict/playlists>

- ▶ English & Spanish Food Handler Card training videos

YouTube Video: Allergy Awareness for Food Establishments (2:03 minutes)

YouTube Video: Thermometer Calibration (2:43 minutes)

YouTube Video: Handwashing (3:05 minutes)

YouTube Video: Manual Warewashing (3:23 minutes)

YouTube Video: Chlorine Sanitizer (2:17 minutes)

YouTube Video: Quaternary Ammonium Sanitizer (2:44 minutes)

YouTube Video: Cutting Boards (1:39 minutes)

YouTube Video: Cooking Temperatures (1:45 minutes)



2023 Food Regulations

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Food Establishment Resource Library

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[Signs](#)



[Food Allergy Awareness Materials](#)



[Food Handler Safety Videos](#)



[Frequently Asked Questions About Food Establishments](#)



FAQ

- ▶ Additional information on specific food safety topics presented in a question-and-answer format



Frequently Asked Establishments

- [Approved Food Sources](#)
- [Cleaning and Sanitizing](#)
- [Consumer Advisory](#)
- [Date Labeling of Time/Temperature Control for Safety \(TCS\) Food](#)
- [Emergency Loss of Utility Services](#)
- [Food Donations](#)
- [Parasite Destruction](#)
- [Person in Charge](#)
- [Requirements During a Boil Water Advisory](#)

and Community Partnership

The Environmental Health Regulators and Community Partnership (EHRCP) is a collaboration between the Southern Nevada Health District, industry and consumers to increase communication and obtain input to improve the retail food regulatory program. This partnership focuses on educational outreach, through forums and training opportunities, to increase active participation in the reduction of foodborne illness risk factors in our community.

2023 FOOD REGULATION UPDATES

2023 FOOD REGULATION

Environmental Health Regulators and Community Partnership

WWW.SNHD.INFO/EHRCP

Food Safety Partnership

QUARTERLY MEETING

Wednesday, May 28, 2025

9:30 – 11:00 AM

RESERVE YOUR SPOT

- ▶ Register for the next quarterly Food Safety Partnership meeting



- ▶ Access previous meeting presentations
 - ▶ Organized by meeting date

[Environmental Health Regulators and Community Partnership](#)

[Presentations - Food Safety Partnership](#)



Regulatory Environmental Health and Community Partnership

The Environmental Health Regulators and Community Partnership focuses on educational outreach to the District, industry and consumers to improve food safety and reduce foodborne illness.

2023 FOOD REGULATORY PARTNERSHIP

RESERVE

Thank you

- ▶ Michelle Guzman
- ▶ guzmanm@snhd.org
- ▶ 702-759-0593



Environmental Health Updates



Invoices

- Invoices will be sent out the first week of June
 - Electronically or mailed
- Late fees will be applied September 1
 - 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/>

Regulatory Support Office

regsupport@snhd.org

Christine Sylvis, EH Supervisor

- HACCP/Special Processes
- Cottage Food Registration
- Label Review

EH Training Office

ehtrainingoffice@snhd.org

Kristopher Kaplan, EH Supervisor

- Industry/Community Training and Outreach
- Food Safety Partnership
- Education Media Inquiries



Q&A Time

What's on your mind?
How can we help?

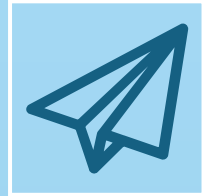
Please use Q&A function to send questions or comments

Thank you for joining us today!



**Next FSP Meeting is
October 23, 2025**

Any suggested topics?



**Send comments,
questions, or
suggestions to:**

EHTrainingOffice@snhd.org



**Copy of presentation and
information for next
meeting at:**

www.snhd.info/ehrcp



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