

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

Food Safety Partnership

**Thursday, October 16, 2025
2:30 – 4:00 PM**

All are welcome to attend this virtual meeting.

The meeting will begin soon



Food Safety Partnership Meeting

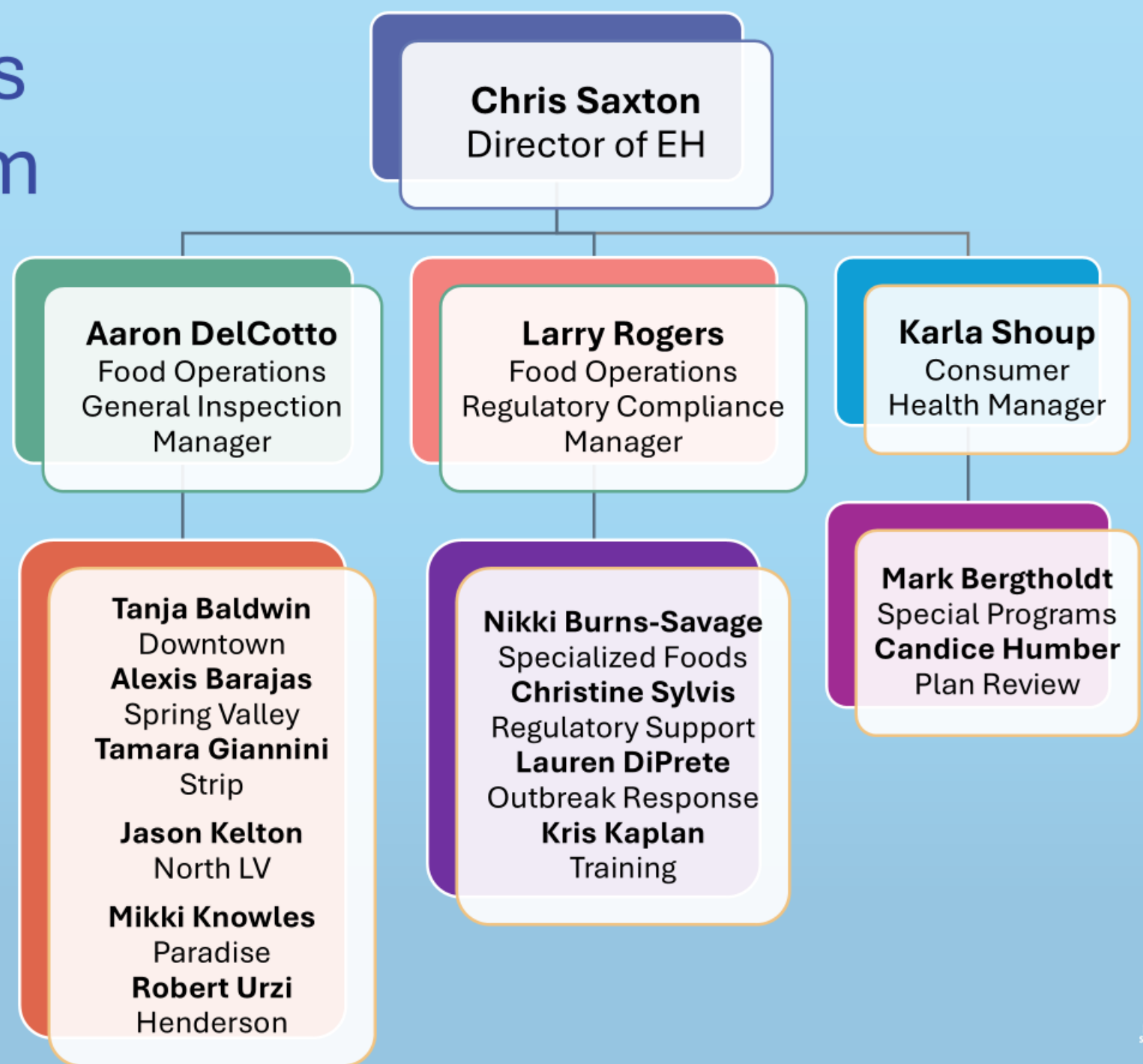


- Thank you for attending!
- Platform: Teams Webinar
- You are not able to unmute or show your camera.
- Use Q&A to send questions and comments.
- A copy of the slides will be posted on www.snhd.info/ehrcp

Agenda

- ❑ SNHD Environmental Health Introductions
- ❑ Buffets by Mallory Jones
- ❑ Active Managerial Control of Common Violation by Cynthia Wade
- ❑ Special Events 101 by Jordan Wells
- ❑ Prevent, Detect, Respond: Using SNHD's Outbreak Prevention & Response Website by Jackie Southam
- ❑ Environmental Health Updates
 - Food Handler Cards by Cory Burgess
- ❑ Q&A

Food Operations Leadership Team



Buffets

MALLORY JONES, REHS
FOOD SAFETY PARTNERSHIP
OCTOBER 2025

Operating within the scope of your permit



Buffets which operate regularly require additional annual permits and approval through Plan Review. For Example: Traditional buffet, Weekend Brunch Buffet, Daily Continental Buffets or complimentary pastries etc



Buffets which operate in conjunction with a major special event such as Big Game viewing parties may require additional permitting such as a Temporary Food Establishment Permit or a Sampling Event Permit



Buffets which operate in conjunction with other banquet events may fall under associated kitchen permit operations OR may require additional permitting – TALK TO YOUR INSPECTOR

Operating within the scope of your permit



Lack of appropriate permits may result in cease & desist/closure of associated area and all associated late fees for permits and an increased number of violations which may result in downgrades and all associated fees.



You have the required permits... now what?

01

Foods must be protected from potential contamination from guests

02

Buffets must be actively monitored

03

Open food handling by employees requires hand washing

04

Special signage is to be posted within the buffet

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Foods must be protected from potential contamination from guests

3-306 Preventing Contamination by Consumers

3-306.1 Food Display

- Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display must be protected from contamination by the use of:
 - (A) Packaging,
 - (B) Food shields that meet the NSF/ANSI 2 standard,
 - (C) Counters with a horizontal setback of no less than 24 inches,
 - (D) Enclosed display cases,
 - (E) Scupper drains where open ice bins are installed,
 - (F) Drink rails at bar tops used for dining and open food is stored below, or
 - (G) Other effective means.

Foods must be protected from potential contamination from guests

- 3-302.5 Washing Fruits and Vegetables
- (A) Except as specified in ¶ (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the consumer before consumption, raw fruits and vegetables must be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for sale in ready-to-eat form.



Foods must be protected from potential contamination from guests

3-306 Preventing Contamination by Consumers

3-306.1 Food Display

- (D) Enclosed display cases,



Foods must be protected from potential contamination from guests

3-306.1 Food Display

- (B) Food shields that meet the NSF/ANSI 2 standard,
- (C) Counters with a horizontal setback of no less than 24 inches,



Foods must be protected from potential contamination from guests

NSF/ANSI 2 standards

- 5.35.2 Self-service food shields (see Figures 15 and 16)
- 5.35.2.1 The maximum vertical distance between a countertop and the bottom leading edge of a food shield shall be 13 in (330 mm).
- 5.35.2.2 The minimum horizontal distance between the front inside edge of displayed food and the bottom leading edge of a food shield shall be three-quarters of the vertical distance ($0.75 \times \text{vertical distance}$) of Section 5.36.2.1.
- 5.35.1.7 The maximum open space in any plane between adjacent food shield panels shall be 2 in (51 mm),

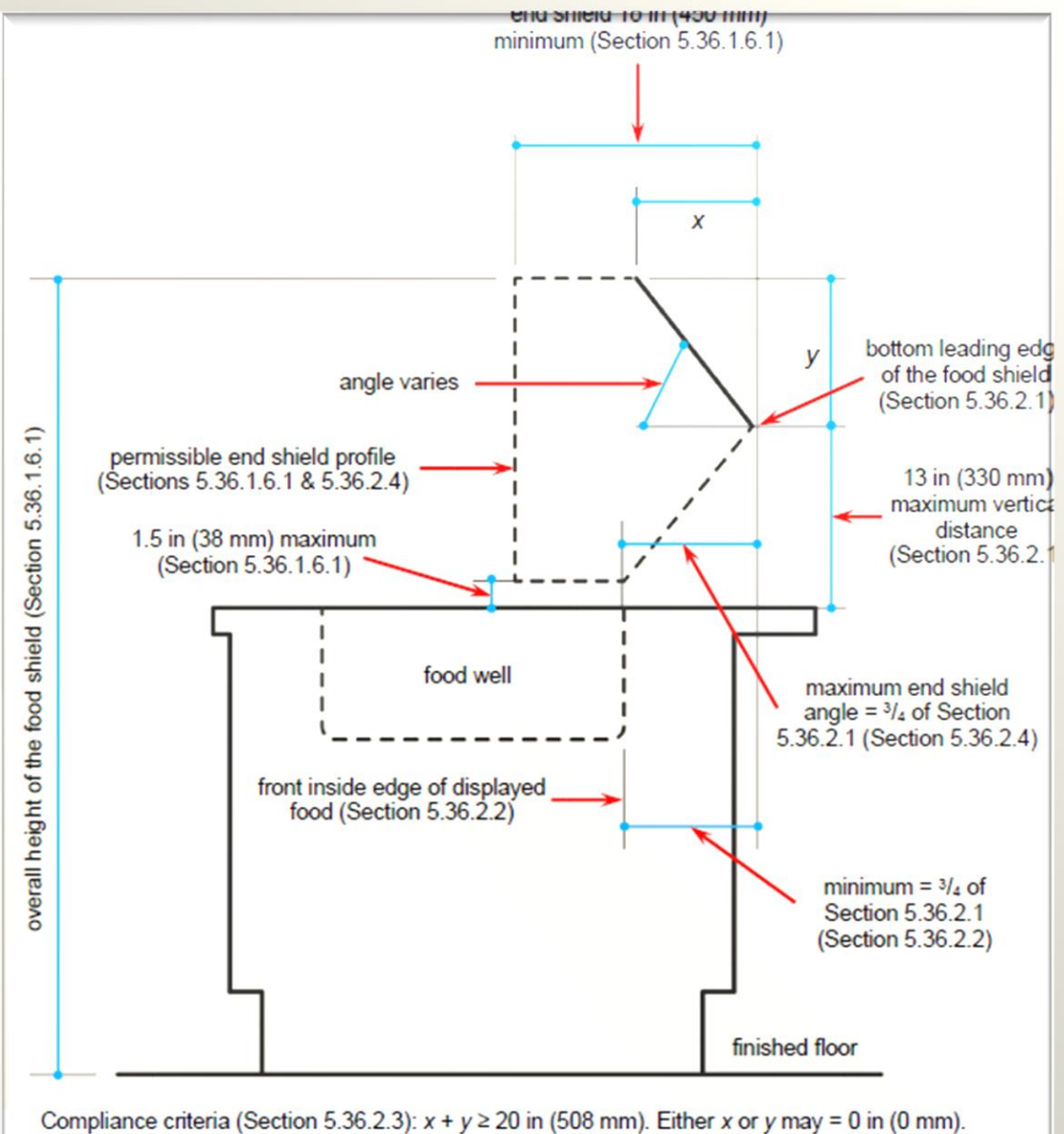


Figure 14
Self-service food shield with tray rest

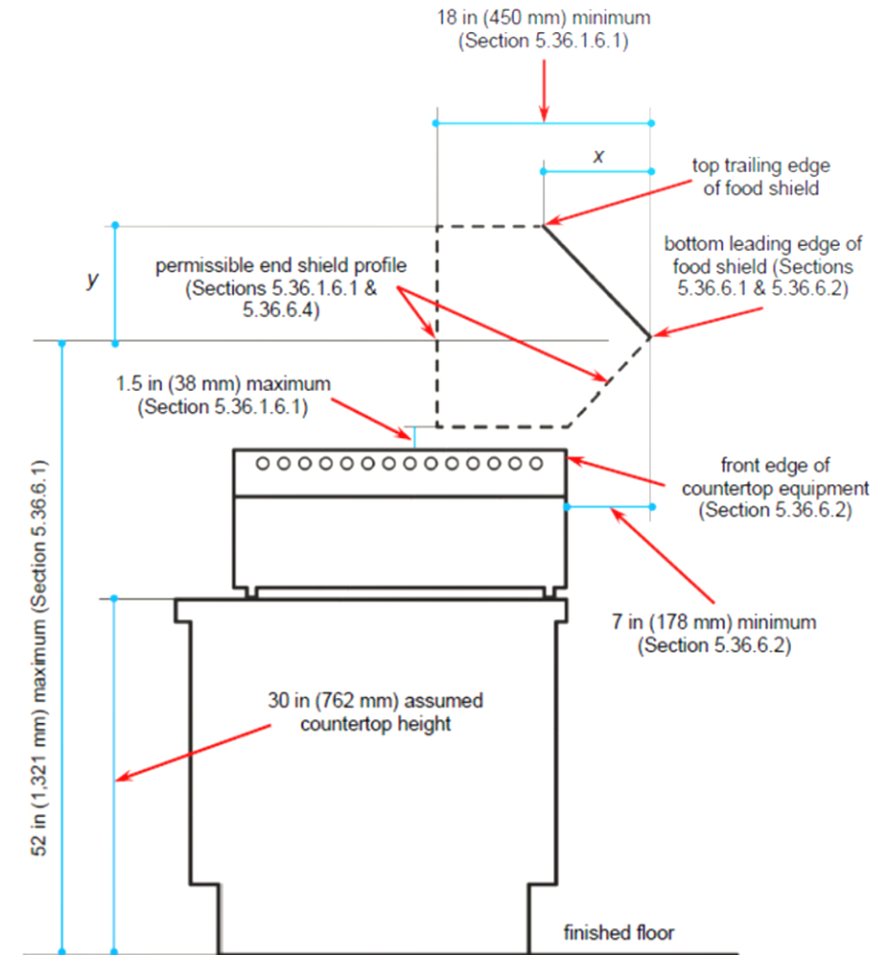


Vertical opening less than 13 inches with sufficient setbacks to foods



Vertical more less than 15 inches and insufficient setbacks to leading edges of foods





Compliance criteria (Section 5.36.6.3): $x + y \geq 20$ in (508 mm). Either x or y may = 0 in (0 mm).

Figure 19
Free-standing food shield for use with roller-grill-type countertop equipment

Foods must be protected from potential contamination from guests

4-302.1 Utensils, Consumer Self-Service

- A food dispensing utensil must be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.

3-306.2 Condiments, Protection

- (A) Condiments must be protected from contamination by being kept in dispensers that are designed to provide protection, protected food displays provided with the proper utensils, original containers designed for dispensing, or individual packages or portions.



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Open food handling by employees requires hand washing

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Buffets must be actively monitored

- 3-306.3 Consumer Self-Service Operations.
- (C) Consumer self-service operations, such as buffets and salad bars, must be monitored by food handlers trained in safe operating procedures





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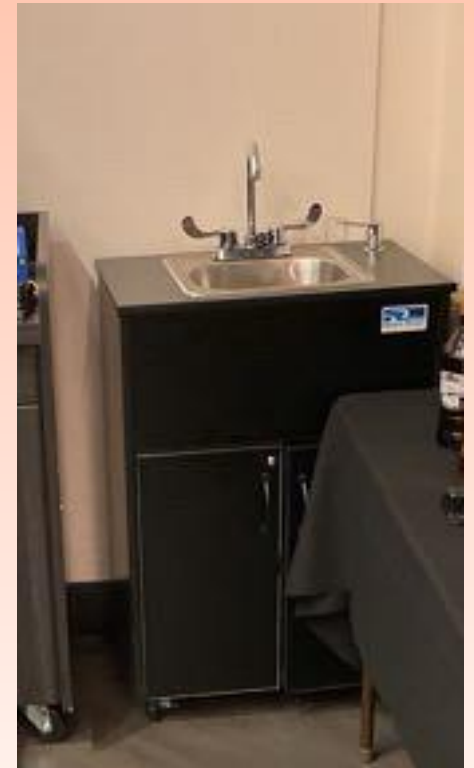
Open food handling by employees requires hand washing

5-203.1 Handwashing Sinks

- (A) Except as specified in ¶¶ (B) and (C) of this section, each food establishment must have a number of handwashing sinks necessary for convenient use by employees in areas specified under §5-204.1

5-204.1 Handwashing Sinks

- A handwashing sink must be located:
 - (A) To allow convenient use by employees in food preparation, food dispensing, and warewashing areas



Open food handling examples

Including but not limited to omelet stations, carving stations and any other action stations with a buffet attendant open food handling.



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2-103 Duties of the PIC

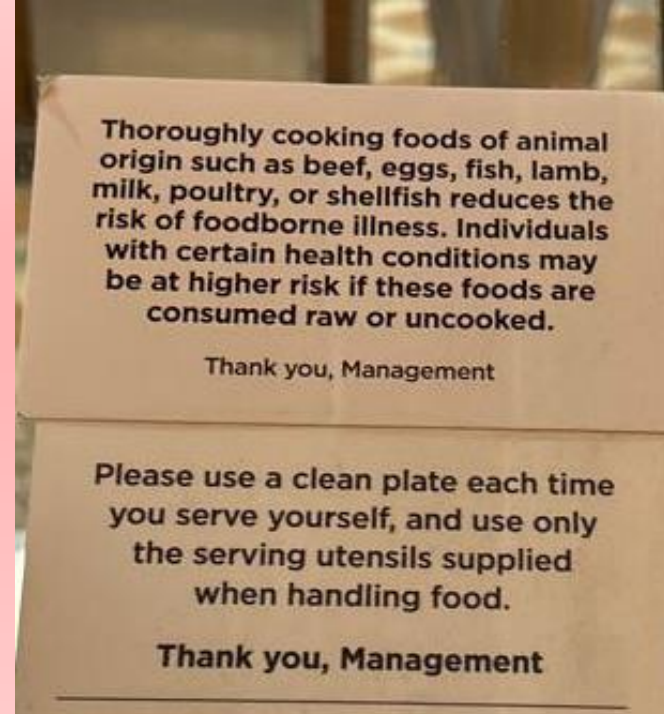
- (L) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under § 3-304.6,



Special signage is to be posted within the buffet

603 Consumer Advisory for Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens

- (A) Except as specified in ¶ 3-401.1(C) and under ¶ 3-801(C), if an animal food such as beef, eggs, fish, lamb, pork, poultry, or shellstock is sold, offered for sale, or served raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the food establishment must inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and a reminder, as specified in ¶¶ (B) and (C) of this section using brochures, deli case or



Signage can be found on our FERL website

<https://www.southernnevadahealthdistrict.org/permits-and-regulations/signs/>



Buffet challenges and common violations



Temperature violations

Foods on display may not be able to maintain proper temperatures

- Carving stations often have meats under insufficient heat lamps
- Cold items may not be submerged in enough ice or in decorative bowls which do not conduct the cold
- Facilities often use Time as Public Health Control in conjunction with a written procedure.



Temperature violations

Foods on Time as a Public Health Control must be discarded as stated in the written policy.

- Consolidating partial pans of food require all foods to be discarded per earliest TPHC time
- Items removed from buffet originally on TPHC may not be reheated or cooled after being on TPHC

BRUNCH TIME CONTROL LOG

CHECK BY: _____ DATE: 08/24/2025 RESTAURANT: TO

HOT HOLDING STANDARDS: 150°F COLD HOLDING STANDARDS: 41°F

	RICE	BEANS	VEGGIES	CH. VERDE	CH. COLORADO	BIRRIA	ENCH VERDE	ENCH ROJA	FAJITAS
9:00AM	8:55am	8:55am	8:55am	8:55am	8:55am	8:55am	8:55am	8:35am	8:30am
12:00AM	11:25am		11:35am	11:35am	11:35am		11:05am	11:20am	
3:00PM									

	POTATOES	MACHACA	CHORIZO/EGGS	BENEDICTS	CORN BREAD	CAJUN SHR	RIBS
	8:30am	9:00a	9:00am	8:55am	8:30am	8:30am	8:40am
	10:45am		11:35am	11:55am		11:15am	

SALAD STATION

	C. LIME	CAESAR	BALSAMIC	AGUACHILE	PEEL N' EAT	CRUDOS	SOUPS
	8:55a	8:55a	8:55a	9:00a	9:00a	9:00a	8:35a
							11:30am

CHILAQUILES / OMELETTE / TACO STATION

	PEPPERS	SALSAS	CHEESE	EGGS	STEAK	CHICKEN	PORK
	8:40am	9:00a	8:40am	9:00a	9:00a	9:00a	9:00a

TACOS

	ALPASTOR	CARNITAS	ONION	CILANTRO	LIMES	SALSA	DIABLA
	9:00a	9:00a	8:40a	8:40a	8:40a	8:40am	8:40a

DESSERTS

	FLAN	KLIME PIE	TRES LECHES	JELLO	PAN DULCE	FRUIT	YOGURT
	8:10am	8:10am	8:10am	8:20am	8:20am	9:00a	9:00a

SANITIZER LEVEL - 200PPM

	QUAT PPM	TAPE TEST STRIP HERE
	200 ppm	
	300 ppm	

VIEW BY: _____ DATE: _____

ALL COMPLETED RECORDS MUST BE MAINTAINED FOR 90 DAYS

Time as a Public Health Control

Time/Temperature Control for Safety Food (TCS) is normally held at or below 41°F OR at or above 135°F to control germ growth that can lead to foodborne illness. The SNHD Regulations allow the use of time as a safety control for TCS food held between 41°F and 135°F. To use this method, the following apply:

1. A written procedure must be maintained at the food establishment and made available to the health authority upon request. The procedure must describe how time is checked.
2. All food handlers involved must be trained and following the procedure.
3. The person in charge must take note of when the product was taken out of temperature control. The food must start from temperature control at or below 41°F, at or above 135°F, or at or below 70°F when opening a canned food or cutting produce like tomatoes or leafy greens then:
 - The food must be marked, or otherwise clearly identified,
 - With the 4-hour discard time OR,
 - With the time taken out of temperature control and the 4-hour discard time.If there is active monitoring (temperature checks) to assure cold food does not exceed 70°F, a 6-hour timeframe is permitted. The food must be marked with both the time taken out of temperature control and the 6-hour discard time.
4. Once the time limit is reached, any remaining food cannot be kept:
 - Raw TCS food must be cooked and served.
 - Ready-to-eat TCS food must be served or discarded.

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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People are gross

Anyone from young children to grown adults can be contributors to potential contamination between re-using plates, not using utensils or improperly replacing utensils and eating in line, a random sneeze or cough – anything can happen





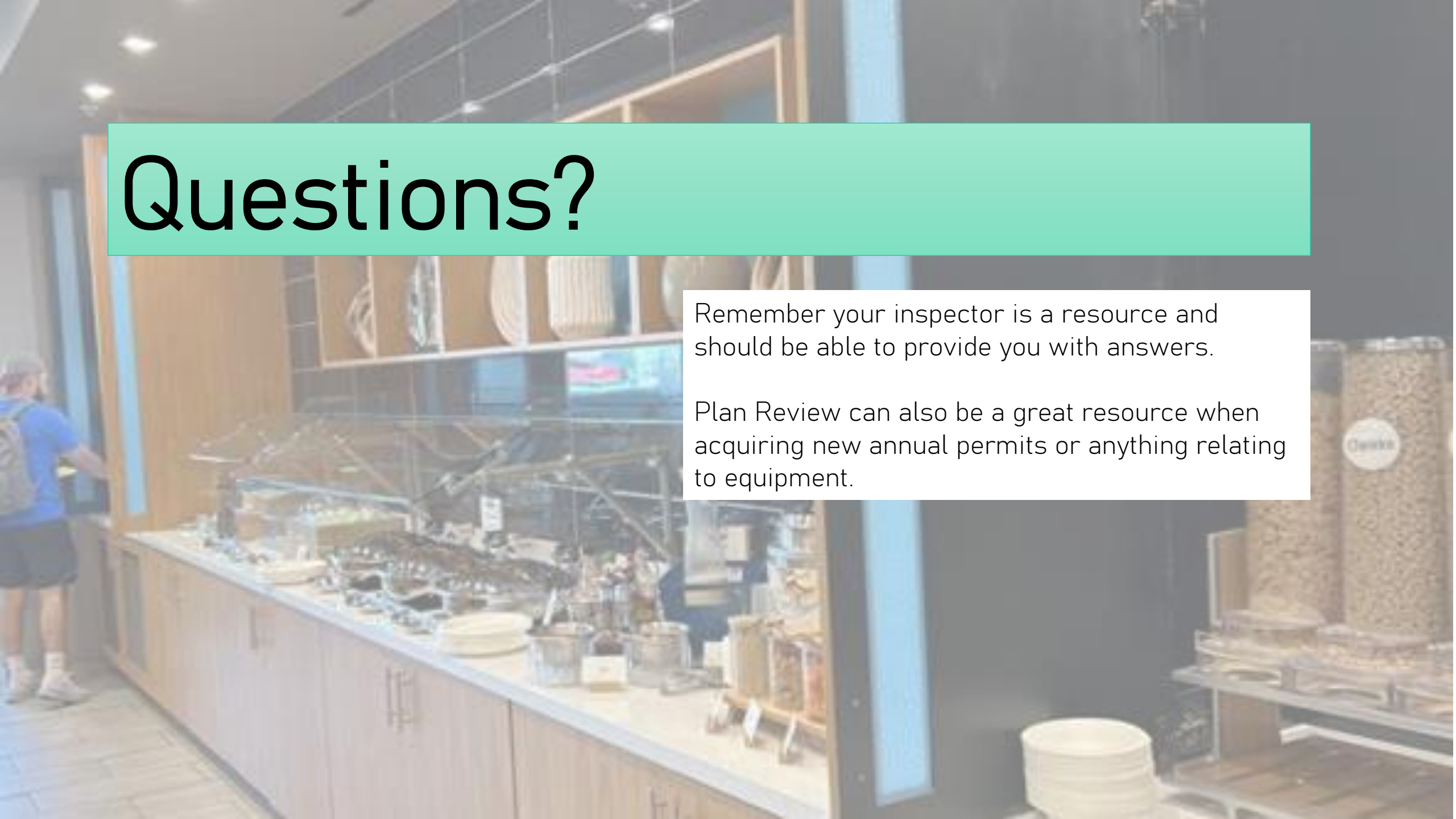
Action stations

- Lack of handwashing facilities
- Foods out of temperature
- Consumer advisories not posted (prime rib, runny eggs)
- Utensils not changed every 4 hours or as necessary
- Sanitizer not provided as required

Questions?

Remember your inspector is a resource and should be able to provide you with answers.

Plan Review can also be a great resource when acquiring new annual permits or anything relating to equipment.



Active Managerial Control of Common Violations

Cynthia S Wade
Environmental Health
Southern Nevada Health District



Common Violations Associated with Foodborne Illness

- ✓ Hand washing, personal hygiene, & employee health policy
- ✓ Cooking & reheating TCS foods
- ✓ Cooling & thawing TCS foods
- ✓ Cold & hot holding TCS foods + TPHC
- ✓ Cross contamination

Hand Washing & Hygiene



Hand Washing & Hygiene



- **Hand washing:** minimum of 10-15 seconds with hot soapy water
- **Clean uninfected wounds:** any bandages must be able to be removed to allow for appropriate hand washing and application of a new, clean bandage EACH time hands are washed
- **Appropriate grooming:** hair should be restrained & well kempt; no synthetic fingernails / excessive fingernail lengths
- **Minimize accessories / jewelry:** rings should be limited to a single plain band; refrain from wearing watches, bracelets, long necklaces
- **Eating, drinking, smoking, etc.:** with the exception of approved beverage cups, food handlers should utilize designated areas for these activities



Hand Washing & Hygiene

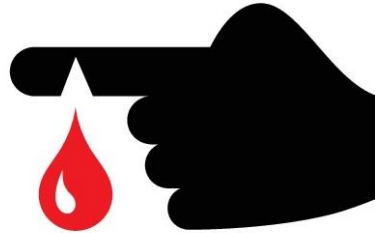


Employee Health Policy

Exclude food handler until they are symptom free for 24-48 hours (without the use of medication).



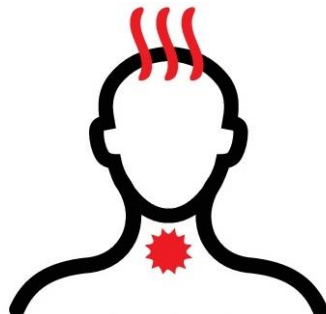
Jaundice



Exposed Infected Wounds/Boils on Hands or Arms



Diarrhea



Sore Throat with Fever



Vomiting



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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Cooking TCS Foods

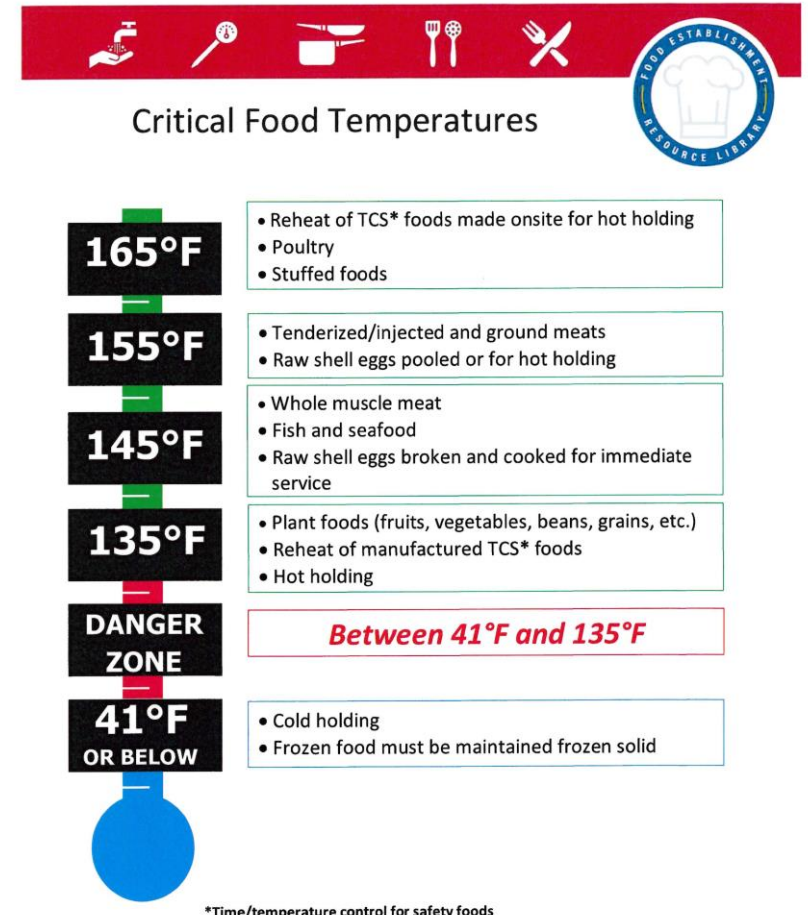


Reheating TCS Foods



Cooking & Reheating TCS Foods

- Cook foods thoroughly to the minimum required internal temperatures
- Maintain a regularly calibrated stem thermometer
- Train food handlers to appropriately use thermometers
- Train food handlers on critical food temperatures
- Strongly encouraged to maintain temperature logs for both cook and reheating temperatures



Cooling TCS Foods



Cooling TCS Foods

Cooling Down Foods Temperature Log

Cooling Food

- Cooling time starts when food reaches 135°F. Food may be left at room temperature until it drops to 135°F.
- Cool from 135°F to 70°F in 2 hours or less.
 - Corrective Action: If the food is more than 70°F at 2 hours, **reheat to 165°F and start over OR discard**. Reheating can only be done **one** time. If it has been more than 2 hours, the food **must** be discarded.
- If 70°F or less in 2 hours, continue to cool to 41°F in a total of 6 hours.
 - Corrective Action: If total cooling time exceeds 6 hours the food **must** be discarded.
- Once at 41°F, it's ready to be covered, labeled, dated, and stored in the refrigerator.

Tips for Speeding up the Cooling Process

- Stir frequently and only loosely cover or keep food uncovered while cooling.
- 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.
- Use an ice paddle with frequent stirring.
- Add ice as an ingredient.
- Place food on the top shelf or cooling rack in the refrigerator. Separate pans to allow air to flow around the food.
- Divide large food quantities into smaller portions.
- Spread thick foods into thin layers or on a sheet pan.
- Metal pans allow food to cool more quickly and are better than plastic.

Date	Food	Start Time & Temp	1 st Hour	2 nd Hour	70°F or less in 2 hours?	3 rd Hour	4 th Hour	5 th Hour	6 th Hour	41°F or less in 6 hours?	Corrective Actions?	Recorded By	PIC Review
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Thawing TCS Foods



Cooling & Thawing TCS Foods



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

- 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.
- Use a clean thermometer to monitor the temperature of the food.
- Use cooling logs to document proper cooling.



Thawing Using Approved 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

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

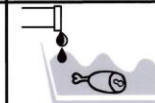


In Microwave (To Be Immediately Cooked)

- 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.

Cold & Hot Holding TCS Foods



Cold & Hot Holding TCS Foods



- Plant foods (fruits, vegetables, beans, grains, etc.)
- Reheat of manufactured TCS* foods
- Hot holding

Between 41°F and 135°F

- Cold holding
- Frozen food must be maintained frozen solid

*Time/temperature control for safety foods





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2. All food handlers involved must be trained and following the procedure.
3. The person in charge must take note of when the product was taken out of temperature control. The food must start from temperature control at or below 41°F OR at or above 135°F, then:
 - The food **must be marked**, or otherwise clearly identified,
 - With the time taken out of temperature control, **OR**;
 - With the 4-hour discard time **OR**;
 - Both

If there is active monitoring (temperature checks) to assure cold food does not exceed 70°F, a 6-hour timeframe is permitted.

4. Once the time limit is reached, any remaining food cannot be kept.
 - Raw TCS food must be cooked and served.
 - Ready-to-eat TCS food must be served or discarded.

Template for Written Procedure

Time as a Public Health Control

- Check the food is at proper temperature (below 41°F or above 135°F)
- 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)

TPHC Foods

- ✓ Written procedure
 - ✓ **MUST** specify the disposal of the food items at the end of the allotted time
- ✓ A documented method for monitoring
 - ✓ Labeling or log sheet = most common

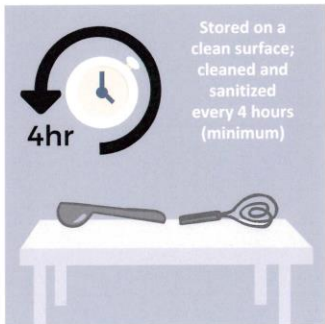
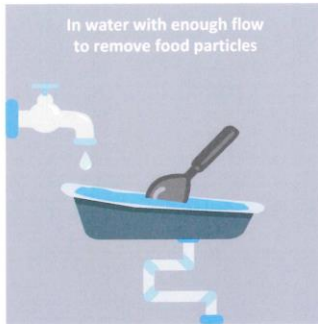
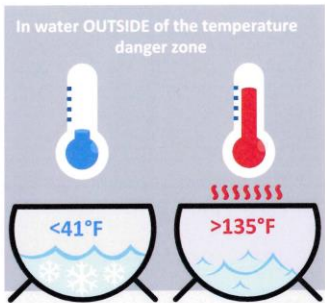
Potential Cross Contamination



Potential Cross Contamination



In-Use Utensil Storage



Store utensils for raw products separately!

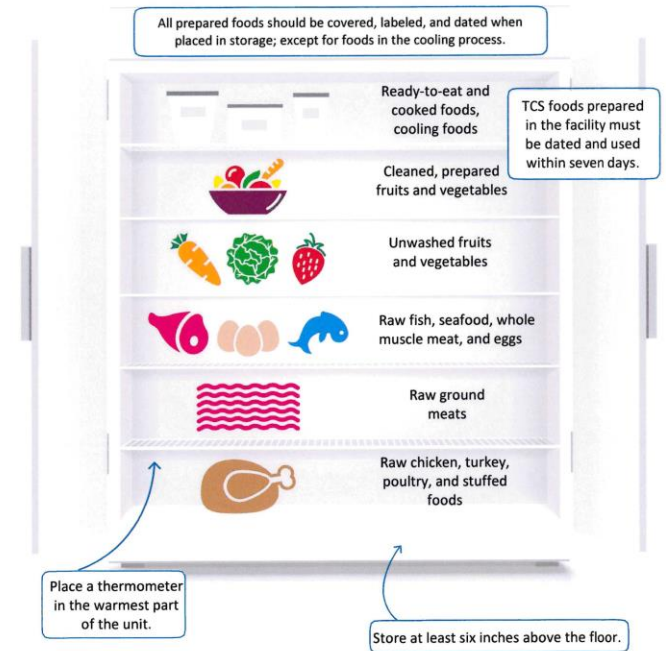
- ✓ In-use utensil storage
- ✓ Using unapproved beverage containers, eating, touching (face, hair, face masks, etc.) without washing hands
- ✓ Handling of service animals / customer pets
- ✓ Improper storage of raw animal products
- ✓ “Double-stacking” of food items without a barrier
- ✓ Storage of food items uncovered – EXCEPT when cooling



Proper Food Storage



Store at 41°F or below





Thank you

Online Resources & References

- Link to SNHD training materials & books
 - [Training Materials – Southern Nevada Health District](#)
- Link to SNHD materials & signage
 - [Signs – Southern Nevada Health District](#)
- Schedule food handler card test
 - [Schedule a Testing Appointment – Southern Nevada Health District](#)
- Certified Food Safety Manager Card information
 - [Certified Food Safety Manager Card – Southern Nevada Health District](#)
- Food Handler Card Verification / look up
 - [Food Handler Card Look Up – Southern Nevada Health District](#)
- SNHD Environmental Health (EH) Training Office
 - [EHTRAININGOFFICE@SNHD.ORG](#)



Cynthia S Wade, REHS

wade@SNHD.ORG

(702) 759 - 1110



SPECIAL EVENTS 101

Jordan Wells, REHS

AGENDA

What is a special event?

Temporary Food Establishment (TFE) vs Sampling?

Who can you invite (vendors)?

When do you need an Event Coordinator (EC) permit?

What inspectors are looking for during events?

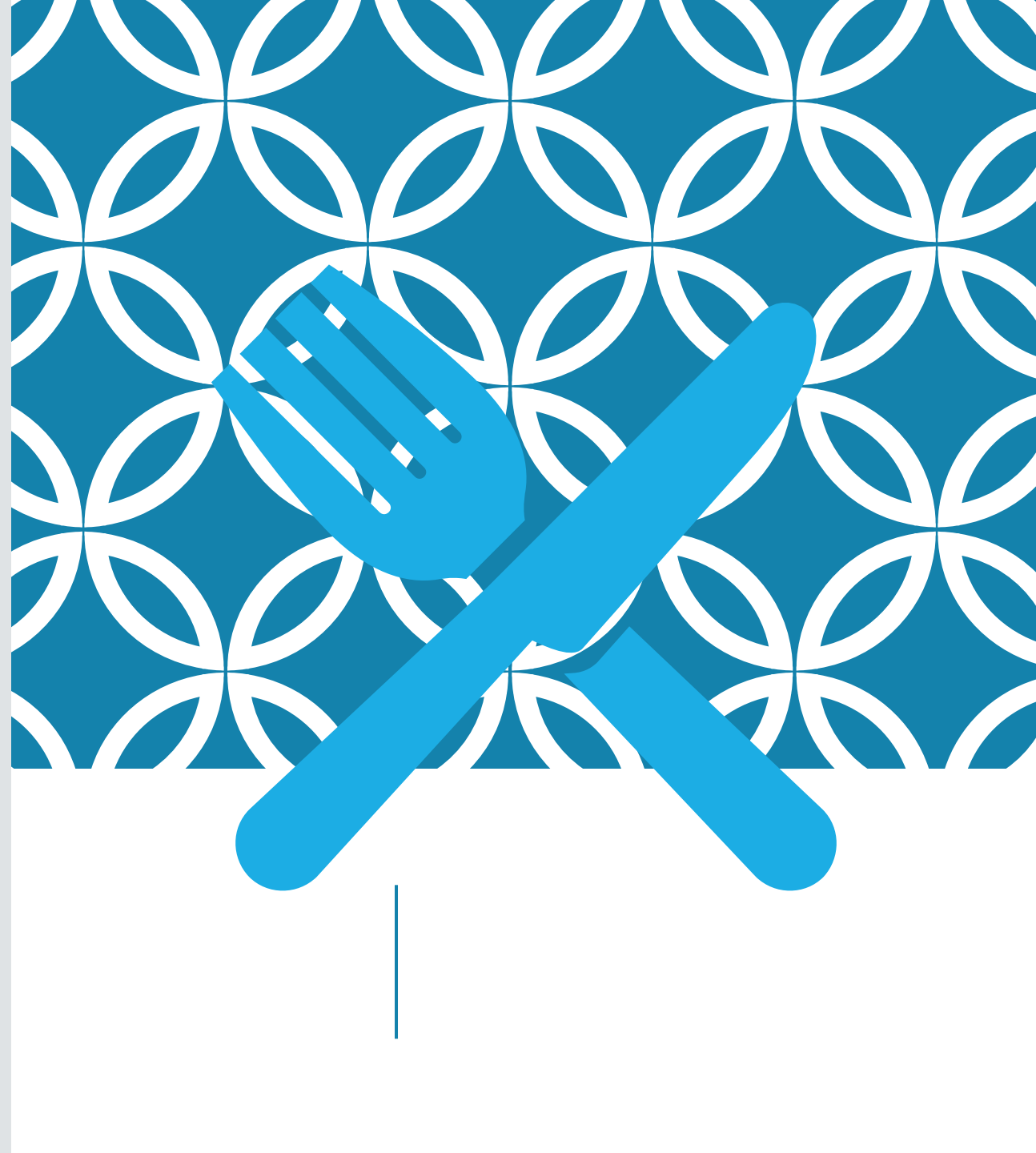
Resources and tips



FOODBORNE ILLNESS RISK FACTORS

1. Poor personal hygiene
2. Foods from unsafe source
3. Improper cooking temperature
4. Improper holding time and temperature
5. Food contamination

The EC, individual booth operators, and food handlers are ALL responsible to reduce or eliminate the foodborne illness risk factors



SPECIAL EVENTS

AUGUST 2023						
SU	MO	TU	WE	TH	FR	SA
		1 ✓	2 ✓	3 ✓	4 ✓	5 ✓
6 ✓	7 ✓	8 ✓	9 ✓	10 ✓	11 ✓	12 ✓
13 ✓	14 ✓	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

Defined in the SNHD 2023 Food Regulations as:

- A temporary public gathering for a specific purpose that includes at least one temporary food establishment or food vendor as part of the event. The event has a defined start and stop date that does not exceed 14 calendar days. (1-201)

NOT TO EXCEED 14 DAYS

Must take place at a fixed location



TYPES OF VENDORS ALLOWED AT SPECIAL EVENTS

Allowed

- Temporary Food Establishments
- Tasting Booths
- Annual Itinerants (Als)
- Mobile Vendors (MVs)
- Cottage Foods per NRS 446.866

~~Not Allowed~~

- Open-Air Vendors (FKA PUSFs)
- Seasonal Permits

MOBILE VENDORS



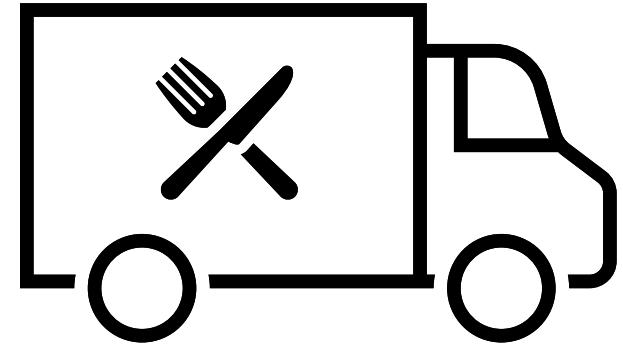
must have a valid SNHD health permit.



must receive approval from the EC to participate at the special event.




must submit an updated route sheet to the Specialized Food Office at specializedfood@snhd.org.



MOBILE UNIT ROUTE SHEET

SUBMIT AN UPDATED ROUTE SHEET TO
THE SPECIALIZED FOOD OFFICE AT
SPECIALIZEDFOOD@SNHD.ORG.

Mobile Unit Route Sheet			
Name of Mobile Unit: SNHD's Chicken Wings		Permit Number: PR	
Vehicle Identification Number (VIN): XYZ1234		License Plate #: XYZ166	
Commissary/Servicing Depot Name: GREASE DROP COMMISSARY			
List your current route information/location of operation in the spaces provided below:			
Location/Address, including City and Zip Code:	Days of Operation	Start Time	End Time
1. 280 S. DECATUR BLVD., LV, NV 89107 (waiver on file)	TH-SU 2/3-2/6	5:30PM	9:30PM
2. ABC's 123's			
3.			
4.			
5.			
6.			
7.			
8.			
9.			
10.			
<input type="checkbox"/> My current route information/location of operation is also posted on our social media accounts.			
Email: ABCD@GMAIL.COM			
Social Media Accounts: <input type="checkbox"/> Twitter:		<input checked="" type="checkbox"/> Instagram: chixwings_22	
<input type="checkbox"/> Facebook:		<input type="checkbox"/> Other:	
Route sheets must be provided to the Health Authority every month. Any changes to the route sheet must be submitted in writing to the Health Authority within five business days of the change. Route sheets may be submitted to the SNHD Specialized Foods Office via email: SpecializedFood@snhd.org , or in-person at:			
Southern Nevada Health District Environmental Health Division 280 S. Decatur Blvd. Las Vegas, NV 89107			
I understand and agree that I will submit my route sheet on a monthly basis and that any changes made to this route sheet will be submitted to the Health Authority within five business days of the change.			
Name of Permit Holder/PIC: Jane Doe		Signature: _____	
Date: 1/14/22		Telephone Number: 702-759-1127	
 280 S. DECATUR BLVD. • LAS VEGAS, NV 89107 • (702) 759-1110 • WWW.SNHD.INFO			

ANNUAL ITINERANTS



must have a valid SNHD health permit.



must receive approval from the EC to participate at the special event.



must notify the SNHD of their intent to participate at least two business days prior to the event via email at

annualitinerantnotification@snhd.org.



ANNUAL ITINERANT NOTIFICATION

VENDOR INFORMATION (PERMIT HOLDER) PLEASE FAX OR EMAIL	
NAME OF VENDOR: CRISPY CHICKEN	PR NUMBER: PR0123456
ALL DATES OF EVENT: 2/1/22 - 2/3/22	TIMES OF EVENT (OPEN TO CLOSE): 4:00PM - 10:00PM
NAME OF EVENT: PARTY TIME	NAME OF EVENT COORDINATOR: COLONEL
	EVENT COORDINATOR PHONE NUMBER: 123-456-789
LOCATION AND FULL ADDRESS OF THE EVENT: (STREET, CITY, STATE, ZIP CODE) 280 S DECATUR BLVD, LAS VEGAS, NV 89107	

4.4 Schedule of events. The annual itinerant permit holder must provide to the Health Authority a written schedule of all Special Events and Farmers' Markets they plan to attend. **ALL EVENTS MUST HAVE PROOF OF LICENSING.** Any updates to the schedule must be provided at least two business days prior to the start of any special event and farmer's market. Failure to notify the Health Authority within the required timeframe will result in the following actions for the given permitting billing period:

4.4.1 First occurrence: written warning.

4.4.2 Second occurrence: Cease and Desist for that particular event.

4.4.3 Third occurrence: Permit suspension, including closure fee, plus a Supervisory conference.

4.4.4 Fourth occurrence: The permit holder shall be noticed to appear before the District Board of Health for consideration of revocation of their annual itinerant health permit.

SEND SCHEDULES VIA:

FAX: 702.759.1423

EMAIL: ANNUALITINERANTNOTIFICATION@SNHD.ORG

OWNER'S NAME: KELLY KELLY DATE: 1/27/22

OWNER'S CONTACT NUMBER: 123-456-788

OWNER'S EMAIL ADDRESS: KELLY@KELLY.COM



P.O. Box 3902, Las Vegas, NV 89127 | www.SNHD.info | 702.759.1110

ANNUAL ITINERANT NOTIFICATION FORM

EMAIL THE COMPLETED

“[ANNUAL ITINERANT NOTIFICATION](mailto:ANNUALITINERANTNOTIFICATION@SNHD.ORG)” FORM TO
ANNUALITINERANTNOTIFICATION@SNHD.ORG.



COTTAGE FOOD OPERATORS

Allowed at Special Events with permission from EC

Packaged only, no open samples

Fall under General EC permit

TEMPORARY FOOD ESTABLISHMENT VS SAMPLING

Temporary Food Establishment (TFE)

The food service is provided by food vendors who obtain their own permitting through the SNHD, and there is usually point of sale with the individual food vendor.

Sampling

Compensation is collected up front and entitles the consumer to food and beverage service associated with the event, such as wine tastings, beer sampling, chili cook-offs).

TEMPORARY FOOD ESTABLISHMENT (TFE)

A food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.



TFE APPLICATION PROCESS

Event Information



Application Information



Temporary Food Establishment Information



Operator Responsibilities (Control over ALL 5
RISK FACTORS)

TFE BOOTH SIZES



Low Risk

Single **low-risk** food booths may not exceed **400** square ft.

- Do not cook, cool, or reheat TCS food
- Rethermalize only food that was manufactured in a food processing plant for hot holding or immediate service
- Conduct only minimal food preparation such as scooping, slicing, or adding toppings to ready-to eat food.
- E.g. Bars, Cotton Cady

High Risk

Single **higher-risk** food booths may not exceed **200** square ft

If a booth exceed
size constraints,
additional TFEs
must be paid for

TFE APPLICATION SUBMISSION & FEES



The completed application must be submitted to the SNHD **at least seven days** before the event or a late fee will apply.



Submit the [TFE application](#) to ehfoodopsadmin@snhd.org or in person at the SNHD Decatur Office.



Incomplete applications not accepted. **ALL PERMIT FEES ARE NONREFUNDABLE – NO EXCEPTIONS.** If mailing this application, payment **MUST** accompany application form.

APPLICATION FEES

Applications **MUST** be RECEIVED at the office at least seven (7) calendar days PRIOR to the event or a late fee will be assessed. ALL PERMIT FEES ARE NONREFUNDABLE – NO EXCEPTIONS. If mailing this application, payment **MUST** accompany the TFE form.

Length of Event	Permit Fee	Late Permit Fee	Late Permit Fee with Less than ONE BUSINESS DAY NOTICE
1-5 days	\$175.10 per unit	\$87.55 per unit	\$175.10 per unit
6-10	\$214.02 per unit	\$107.01 per unit	\$214.02 per unit
11-14	\$265.22 per unit	\$132.61 per unit	\$265.22 per unit
Non-Profits	EXEMPT	\$87.55 per unit	\$175.10 per unit
Non-Profit organizations that provide a copy of their NEVADA STATE Tax Exempt Letter when applying are exempt from permit fees but are still required to obtain a permit. Late submission fees shall apply.			

Reasons a TFE might be denied:



The application is not received **at least one business day** prior to the start date of the event.



There are **inadequate support services** available to operate safely.



Food is unable to be protected due to inclement weather, or other conditions exist that cause a risk to public health.



The permit holder of the TFE must provide proof of payment of the permit application invoice upon request.



TFE operators operating without a valid health permit will be required to cease food operations immediately until a valid health permit is obtained.



TFE Operational Requirements

Prohibit TCS food served or displayed at an event from being re-served or held over for future service

Not conduct complex food processes, including but not limited to cooling, at the event location

Prohibit use or sale of reduced oxygen packaged foods which were packaged at a retail food establishment unless prior approval has been granted by the SNHD

Operate only at sites which written approval from the property owner has been obtained

Submit menu changes that will result in a change to the equipment or the risk level to the SNHD for approval prior to implementation

Ensure that transportation vehicles are maintained clean, free of trash, food debris, spills, pests, or any other source of contamination to the food or equipment

Conduct minimal food preparation on site

In the absence of an approved commissary or permitted support kitchen, provide same day receipts for all TCS foods and/or open prepared food upon request to the SNHD



HAND SINKS



If portable, the handwashing sink must have an integral five-gallon minimum potable water supply tank and a wastewater storage tank that is at least 15% greater than the potable water supply and capable of collecting all wastewater that drains/flows, may be gravity-fed



Hot water provided between 85-110°F along with soap, disposable towels, etc.



Provide a **hands-free continuous flow** of hot running water.



WHEN IS AN EVENT COORDINATOR (EC) PERMIT REQUIRED?

5 or more TFEs, MVs or Als

2 or more Sampling Booths

1 Sampling Booth=1 TFE, No EC

WHAT IS AN EC REQUIRED TO DO?

Vendor List	A finalized list of food vendors and TFEs (and site map) is provided to the SNHD at least three business days prior to the event.
Designating a Person In Charge	There is at least one PIC at the event during all hours of operation who is knowledgeable about the operation and available to the SNHD during the event
Excluding Unpermitted Vendors	Unpermitted food vendors and TFEs do not participate in the special event.
Warewashing Facilities	For special events that <u>exceed three days</u> in duration, a three-compartment sink is provided for use by food vendors and TFEs.
Power Supply	When power is supplied by the EC, power is capable of supporting all powered equipment, as contracted, for the duration of the event
Refrigeration Services	When central refrigeration services are provided, the equipment is capable of maintaining food at 41 °F or below for the duration of the event .

WHAT IS AN EC REQUIRED TO DO?

Potable Water Supply	Food vendors and TFEs are notified in advance of the availability and location of potable water sources or that potable water will not be provided.
Wastewater Disposal	A plan for the disposal of wastewater is provided to include the schedule for emptying communal gray water tanks when applicable.
Solid Waste Disposal	A plan for waste disposal is provided and addresses collection and removal of solid waste during and after the event.
Resource Recovery Plan	A resource recovery plan is implemented at events where attendance is expected to exceed 5000 persons per day which provides that cardboard, glass, plastic bottles, and aluminum generated at an event of this size are collected and recycled.
Non-Potable Water Connections	Non-potable water connections and containers are clearly labeled.

WHAT IS AN EC REQUIRED TO DO?

Toilet Facilities

An adequate number of toilet facilities are provided for patron and participant use so as not to create a nuisance or public health hazard.

When the number of sewer toilets is insufficient, portable toilets must be provided. The permit holder of a special event must provide toilet facilities as set forth in NAC 444.825 unless otherwise approved based on an operational plan that includes more frequent cleaning and disposal of waste.

Toilets must be adequately serviced, stocked with dispenser-held toilet tissue, and maintained during the event.

Toilets and animal attractions must be at least 50 feet away from any food operation.

PERMIT FEES FOR TASTING (SAMPLING) EVENT COORDINATORS VS TRADITIONAL EVENT

Permit Type	Additional Information	Cost
Tasting Event Coordinator	Include 10 beverage Sampling Booths	\$388
	Each additional 10 Beverage Booths	\$160.32
	Each 5 Food Booths	160.32
Traditional Event Coordinator	5-10 Vendors	\$195
	11-59 Vendors	\$388
	60+ Vendors	\$388+\$158 per add'l hr
Late Fees	50% Late fee of 50% if submitted 2-7 days prior to event, late fee of 100% if submitted 1 business day before the event	



TIPS FOR A SUCCESSFUL EVENT

What to do to maintain compliance
during special events



**ENSURE FOODS
ARE COMING
FROM SAFE
SOURCES**



FOODS CAN BE PREPARED OFFSITE IN A
PERMITTED KITCHEN/COMMISSARY, OTHERWISE
SAME DAY RECEIPTS

Ensure that foods are following
proper time/temperature
parameters during transport



GRAVITY FED, CONTINUOUS FLOW HAND WASHING STATIONS

PROPER SANITIZER CONCENTRATION

Chlorine Sanitizer: 50-100ppm

Quaternary Ammonium Sanitizer: 150-400ppm or manufacturer's recommendation





36.15953625, -115.06244232 9/24/2021



NON-POTABLE WATER



Food grade, Potable Water Hoses



Maintain
hot foods
135°F or
above

Maintain
cold
foods
41°F or
below



HOLD FOODS AT PROPER
TEMPERATURES

PROPER WARE WASHING SETUP

1. Wash- Soapy water minimum of 110°F
2. Rinse-Clean water
3. Sanitize- Approved sanitizer at appropriate concentration





SEPARATE EMPLOYEE FOOD AND PERSONAL
ITEMS FROM FOOD FOR CUSTOMERS/GUESTS



STORE UTENSILS PROPERLY



Cover foods

Monitor for pest activity

Do not store food on the ground

Use chemicals properly and ensure they are labeled



PROTECT FOOD FROM
CONTAMINATION

Resources

Temporary Food Establishment (TFE) Quick Reference Checklist

Use this checklist to ensure that you are ready for inspection by the time specified on your permit application. Failure to set-up properly may result in denial of the health permit to operate or limiting the types of foods that may be served. For a complete listing of requirements, see Chapter 14 of the SNHD 2023 Food Regulations.

- ☐ A knowledgeable person-in-charge is available at the booth at all times.
- ☐ Booth meets the size limits:
 - 400 square foot limit if serving low-risk foods
 - 200 square foot limit if serving high-risk foods
- ☐ All foods are from approved sources and prepared at the booth the day of the event OR in a permitted food establishment with written permission.
 - **DO NOT STORE/PREPARE FOOD AT HOME.**
 - Same day receipts must be provided upon request.
 - No complex process, like cooling down foods to hold over for future use, are allowed.
- ☐ A portable or gravity fed handwashing sink that provides a hands-free continuous flow of warm water (minimum 100°F) is located within 10 feet of the booth. The sink has a minimum 5-gallon supply of potable water, a wastewater catch container that is 15% bigger, and is stocked with liquid soap, disposable paper towels, and a trash can.
 - Hot water must NOT be too hot to wash hands.
 - There must be NO bare hand contact with any ready-to-eat foods.
 - Glove use and hand sanitizers DO NOT substitute for handwashing.
- ☐ Foods are at proper temperature. A calibrated stem (scaled 0-220°F) or digital thermometer is provided to check food temperatures.
 - Cold holding = 41°F or colder.
 - Hot holding = 135°F or hotter.
 - See chart for cooking temperatures.
 - Thawing can be done in a cooler (keeping the food at ≤41°F) or as part of the cooking process. You are NOT allowed to leave food outside to thaw.
- ☐ Sanitizer bucket with wiping cloths is provided for sanitizing food contact surfaces. Test strips are available to test the sanitizer concentration.
 - Bleach solution = 50-100ppm.
 - Quaternary ammonia "Quat" = 200ppm or per manufacturer's recommendation.
- ☐ Contamination of food, equipment, and single-service items is avoided.
 - Store these items 6" off the ground.
 - Provide overhead protection for food areas unless prohibited by fire code.
 - Use separate utensils for raw animal product and cooked/ready-to-eat foods.
 - Switch out or wash-rinse-sanitize utensils every four (4) hours.
 - Store drinks, personal items, and chemicals away from food/ food contact surfaces.
 - Exclude children, animals, and ill workers from the food booth.
 - Do not eat or smoke in the food area.
- ☐ Solid & liquid waste is disposed of properly. Wastewater must be disposed into an approved sewer or holding tank.
- ☐ Adequate lighting is provided in the food handling areas.
- ☐ Signage is provided as required (available at www.snhd.info/letf):
 - Health warning signage for drinking while pregnant must be posted if serving liquor.
 - A consumer advisory must be posted if serving raw or undercooked animal product.
 - A clean plate sign must be posted at buffets and customer self-service areas.



Cooking Temperatures

Chicken, poultry	165°F
Ground meats	155°F
Seafood, eggs	145°F
Whole meats	145°F

SNHD Special

Events

Webpage

[Event Coordinator Application for Special Events and Trade Shows](#)

[Temporary Food Establishment Application for Special Event](#)

[Tasting Events, Conventions, and Trade Shows](#)

[Event Coordinator Checklist for Traditional Special Events](#)

[Event Coordinator Checklist for Tasting Events](#)

[Temporary Food Establishment Checklist](#)



Health Warning!

Drinking wine, beer, and other alcoholic beverages during pregnancy can cause birth defects.

¡Advertencia!

El consumo de vino, cerveza, y otras bebidas alcohólicas durante el embarazo puede causar defectos físicos y/o mentales en el feto.



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Time as a Public Health Control

Time/Temperature Control for Safety Food (TCS) is normally held at or below 41°F OR at or above 135°F to control germ growth that can lead to foodborne illness. The SNHD Regulations allow the use of time as a safety control for TCS food held between 41°F and 135°F. To use this method, the following apply:

1. A **written procedure** must be maintained at the food establishment and made available to the health authority upon request. The procedure must describe how time is checked.
2. All food handlers involved must be trained and following the procedure.
3. The person in charge must take note of when the product was taken out of temperature control. The food must start from temperature control at or below 41°F OR at or above 135°F, then:
 - The food **must be marked**, or otherwise clearly identified,
 - With the time taken out of temperature control, **OR**;
 - With the 4-hour discard time **OR**;
 - Both

If there is active monitoring (temperature checks) to assure cold food does not exceed 70°F, a 6-hour timeframe is permitted.

4. Once the time limit is reached, any remaining food cannot be kept:
 - Raw TCS food must be cooked and served.
 - Ready-to-eat TCS food must be served or discarded.

Template for Written Procedure

Time as a Public Health Control

- Check the food is at proper temperature (below 41°F or above 135°F)
- 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

3-603

* Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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2023 FOOD REGULATIONS

3-306.3(D)

- ▶ No eating is allowed while self-serving food
- ▶ Use a clean plate and the utensils provided



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[HTTP://WWW.SNHD.INFO/FERL](http://www.snhd.info/ferl)

THANK YOU! ANY QUESTIONS?

Jordan Wells

wellsjo@snhd.org

Special thanks to

Daniel Rakita

Kristina Moreno

Tamara Giannini

Valerie Cohen



Prevent, Detect, Respond: Using Southern Nevada Health District's Outbreak Prevention & Response Website for Quick Action

SOUTHERN NEVADA HEALTH DISTRICT
JACKIE SOUTHAM MA, REHS, CIC®
OUTBREAK PREVENTION & RESPONSE


Access these materials & more resources at www.snhd.info/opr



[Outbreak Prevention and Response](#)

Prevention 

Detection 

Response (What to do if you suspect an outbreak) 

Diseases

Food Recalls

The Outbreak Response program is a specialized unit within environmental health committed to protecting public health by performing various investigations and interventions in response to complaints of illness. The office performs many critical roles such as conducting environmental assessments of foodborne illness outbreaks, supporting federal and state-issued recalls of adulterated food products, investigating elevated blood lead levels in children, and responding to cases of legionellosis. The Outbreak Prevention and Response program collaborates with federal, state, and local partners to apply the latest epidemiological and environmental health principles, ensuring the health and safety of Southern Nevada residents.

The information on these pages is provided to assist managers and owners in preventing and responding to illness outbreak. In the event of an outbreak, the Health District will collaborate with your business to identify appropriate corrective actions and recommend precautions to end the outbreak as quick as possible.

PREVENTION



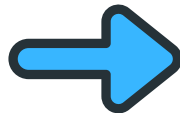
DETECTION



RESPONSE



DISEASES



In the event of an outbreak, the Southern Nevada Health District will work with your business to identify appropriate corrective actions and precautions to end the outbreak quickly.

If you suspect that you might be experiencing an outbreak at your property, please reach out to the Health District immediately. The sooner we know about it, the sooner we can work together to help end it. You can call the Office of Epidemiology at (702) 759-1300 at any time, Environmental Health Foodborne Illness at (702) 759-1504, or your assigned inspector during business hours.

 [Contact Us](#)

Access these materials & more resources at www.snhd.info/opr



[Outbreak Prevention and Response](#)

- Prevention ↓
- Detection ↓
- Response (What to do if you suspect an outbreak) ↓
- Diseases
- Food Recalls

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PREVENTION

DETECTION

RESPONSE

DISEASES

In the event of an outbreak, the Southern Nevada Health District will work with your business to identify appropriate corrective actions and recommend precautions to end the outbreak quickly.

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[Contact Us](#)

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Outbreak Prevention and Response

[Prevention](#) ↓

Detection ↓

Response (What to do if you suspect an outbreak) ↓

Diseases

Food Recalls

Prevention

EMPLOYEE ILLNESS TRACKING




FOOD ESTABLISHMENT RESOURCE LIBRARY



FOOD SAFETY CULTURE



 Foodborne pathogens are a significant public health concern because it can lead to serious health issues, including illness, hospitalization, and even death. The Centers for Disease Control and Prevention (CDC) estimates that millions of people get sick from foodborne illnesses each year, with thousands requiring hospitalization or even dying. Being prepared to prevent illnesses from these foodborne pathogens are crucial for personal and community safety. Use the resources on this page to develop prevention strategies against foodborne illness for your facility.

In the event of an outbreak, the Southern Nevada Health District will work with your business to identify appropriate corrective actions and precautions to end the outbreak quickly.

If you suspect that you might be experiencing an outbreak at your property, please reach out to the Health District immediately. The sooner we know about it, the sooner we can work together to help end it. You can call the Office of Epidemiology at (702) 759-1300 at any time, Environmental Health Foodborne Illness at (702) 759-1504, or your assigned inspector during business hours.

 [Contact Us](#)

Access these materials & more resources at www.snhd.info/opr



Outbreak Prevention and Response

Prevention ↓

Detection ↓

Response (What to do if you suspect an outbreak) ↑

Disinfection

Do I Have An Outbreak?

Employee Illness Tracking

Response Guides

Diseases

Food Recalls

Employee Illness Tracking

It is the responsibility of the Person In Charge (PIC) of the facility to implement and train staff on an effective employee health policy. This includes ensuring that sick employees stay home and do not return to work until at least 24 hours after their last symptom (such as vomiting or diarrhea) has resolved without the use of medication. In some cases, a 72-hour waiting period before returning to work is recommended.

In order to meet this requirement, it is strongly recommended that facilities track and regularly review their employee absences due to illness. Monitoring these records helps establish a baseline for normal absence levels and makes it easier to detect any increases in illness, which could indicate the start of an outbreak. Many large outbreaks have started with employee illness before guests became ill. Use the resources on this page to implement, train, and enforce an effective employee health policy.

[3 Things Restaurant Managers Need to Know About Ill Workers](#)
[Employee Absence or Illness Record](#)
[Employee Health & Personal Hygiene Handbook](#)
[Employee Health Policy Tool](#)
[Food Handler Reporting Agreement](#)
[Foodborne Illness Restriction/Exclusion Guidelines](#)
[Employee Health Policy](#)
[Five Symptoms of Foodborne Illness](#)
[Handwashing](#)


(Click icon to go back to Home Screen)

Main Symptoms/Diagnoses

Is Your Employee Reporting...

(Click to choose)

Symptoms

Diagnosed
with
Symptoms

Diagnosed
with Resolved
Symptoms

Diagnosed
without
Symptoms

Exposure
without
Symptoms



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

- 1 The Food Code encourages employees 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

National Center for Environmental Health
Division of Environmental Health Science and Practice



CS287257-
A


Access these materials & more resources at www.snhd.info/opr



Outbreak Prevention and Response

Prevention 

Detection 

Response (What to do if you suspect an outbreak) 

Diseases

Food Recalls

Detection

DISEASE STATISTICS



FOODBORNE ILLNESS



HOW TO REPORT ILLNESS



OUTBREAK INVESTIGATION
PROCEDURES



Detecting foodborne illness quickly is crucial because it allows for rapid response to prevent further spread and protect public health. The speed of detection directly impacts the number of people who might get sick, as it enables health officials and food facility management to identify the source of contamination and remove the potentially contaminated product from sale. Timely detection is also vital for understanding a pathogen's behavior and for developing more effective control measures. By utilizing the resources on this webpage, you can learn specific methods for being prepared to detect a potential problem at your facility and develop response plans for common foodborne illness pathogens.

In the event of an outbreak, the Southern Nevada Health District will work with your business to identify appropriate corrective actions and precautions to end the outbreak quickly.

If you suspect that you might be experiencing an outbreak at your property, please reach out to the Health District immediately. The sooner we know about it, the sooner we can work together to help end it. You can call the Office of Epidemiology at (702) 759-1300 at any time, Environmental Health Foodborne Illness at (702) 759-1504, or your assigned inspector during business hours.

Access these materials & more resources at www.snhd.info/opr



Outbreak Prevention and Response

Prevention ↓

Detection ↓

[Response \(What to do if you suspect an outbreak\)](#) ↓

Diseases

Food Recalls

Response (What to do if you suspect an outbreak)

DISINFECTION



DO I HAVE AN OUTBREAK?



EMPLOYEE ILLNESS TRACKING



RESPONSE GUIDES



The early signs of an outbreak can be subtle, making it difficult to determine if one is occurring. Use the tools on this page to identify a potential outbreak in your facility and help you get started with the first steps to control it.

In the event of an outbreak, the Southern Nevada Health District will work with your business to identify appropriate corrective actions and precautions to end the outbreak quickly.

If you suspect that you might be experiencing an outbreak at your property, please reach out to the Health District immediately. The sooner we know about it, the sooner we can work together to help end it. You can call the Office of Epidemiology at (702) 759-1300 at any time, Environmental Health Foodborne Illness at (702) 759-1504, or your assigned inspector during business hours.

 [Contact Us](#)

Access these materials & more resources at www.snhd.info/opr

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Do I Have An Outbreak?

Employee Illness Tracking

Response Guides

Diseases

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Do I Have An Outbreak?

Sometimes the early signs of an outbreak are subtle, and it's hard to tell if you're in an emergency situation or not. Use the tools on this page to identify an outbreak in your facility and help you get started with the first steps to control it. When in doubt, call SNHD and we will work with you to figure out the appropriate route to take. You can call the Office of Epidemiology at (702) 759-1300, Environmental Health Foodborne Illness at (702) 759-1504, or your assigned inspector.

Uh oh is this an outbreak

Biohazard Incident Log

Clean-up and Disinfection for Norovirus

Foodborne Illness Restriction and Exclusion Guidelines without an Illness Diagnosis

Employee Absence or Illness Record

3 things restaurant managers need to know about ill workers

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"/> Gloves <input type="checkbox"/> Mask <input type="checkbox"/> Apron/Suit <input type="checkbox"/> Shoe Covers <input type="checkbox"/> Goggles	
	<input type="checkbox"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood					<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"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood					<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"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood					<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"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood					<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"/> Vomit <input type="checkbox"/> Diarrhea <input type="checkbox"/> Blood					<input type="checkbox"/> Gloves <input type="checkbox"/> Mask <input type="checkbox"/> Apron/Suit <input type="checkbox"/> Shoe Covers <input type="checkbox"/> Goggles	

Manager Review: Date: _____ Name: _____ Signature: _____

Uh oh... is this an OUTBREAK?

What are signs of an OUTBREAK?

- More employees than normal are calling out sick. (Are you tracking your employee illnesses? Use our employee illness log.)
- Customers are calling to tell you they've gotten sick.
- A vendor or recall alert notifies you that some of the food you served was contaminated.
- Someone has vomited in the restaurant that may have exposed the people nearby.



What do I do if I suspect an OUTBREAK?

- Call the Southern Nevada Health District. We will work with you to identify potential sources and to implement effective corrective actions.
 - Your inspector
 - EH Foodborne Illness – (702) 759-1504
 - Epidemiology – Available 24 hours a day – (702) 759-1300
- Deep clean the kitchen and high-touch surfaces including door handles and restrooms.
- Track any vomiting or diarrheal incidents on your biohazard response log.
- Screen all staff for foodborne illness symptoms before they clock in and send sick employees home immediately.
- Consider reducing your menu or temporarily closing until the source of contamination can be identified.



Access these materials & more resources at www.snhd.info/opr

Food Recalls

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Food Recalls

[OUTBREAK INVESTIGATION PROCEDURES](#)[DISEASE STATISTICS](#)[HOW TO REPORT ILLNESS](#)

The information on this page is provided from the U.S. Food and Drug Administration and the U.S. Department of Agriculture on food recalls occurring throughout the United States.

The Southern Nevada Health District's Environmental Health Division supports permitted food facilities in complying with recalls that have an impact in Clark County by providing information, conducting routine inspections, and through outreach activities as appropriate. Foodborne outbreaks are investigated in conjunction with the Health District's Office of Epidemiology and Disease Surveillance.

What to Do if There is a Recall

Foods are recalled if there is a reason to believe that the product could cause injury or illness. The goal of the recall is to remove the food product from sale and alert customers not to eat the food. When a recall is issued, it is important to check your kitchen (including your freezer!) and remove any recalled items.

To report adverse reactions or problems with pre-packaged food products, contact the local FDA Consumer Complaint Coordinator at (510) 337-6741.

Additional information about food safety and recalls:

[Centers for Disease Control and Prevention – Foodborne Outbreaks](#)

[U.S. Department of Agriculture – Current Recalls and Alerts](#)

[U.S. Food and Drug Administration – Current Recalls and Alerts](#)

Food Safety Recall Alerts

Food Safety

News

[Raw Bistro Pet Fare Voluntarily Recalls Frozen Beef Entrée Because of Possible Salmonella Health Risk](#)

October 9, 2025 - Raw Bistro Pet Fare, Cannon Falls, MN is voluntarily recalling two product sizes of its frozen beef dog food because they may be contaminated with Salmonella.

Published: 10/10/2025

[Ben's Original\(TM\) Issues Voluntary Recall of Select](#)

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Outbreak Prevention and Response

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Food Recalls

Diseases

Foodborne illness outbreaks, caused by the spread of germs through food or beverages, present a major public health concern. Germs can spread through food due to factors such as poor food worker hygiene, improper food handling, contaminated food sources, and improper source. Each germ can behave differently in the environment and often the appropriate response depends on which germ you are dealing with. Utilize the resources on these pages to ensure your facility is prepared to prevent illness from each type of foodborne illness germ.

+ [Bacillus cereus](#)

+ [Botulism](#)

+ [Campylobacter](#)

+ [COVID-19](#)

+ [Clostridium botulinum](#)

+ [Clostridium perfringens](#)

Access these materials & more resources at www.snhd.info/opr

Salmonella Outbreak Response Guide

Salmonella is a group of bacteria that causes an illness called **Salmonellosis**. **Salmonella** bacteria are found in the stool of sick and healthy people and animals. It is a major cause of diarrheal illness in the United States.



What are common signs and symptoms?

Signs and symptoms usually start 6 to 72 hours after exposure to the bacteria and can last up to a week. Do not return to work until you are symptom-free for 24-72 hours without use of medications.



Diarrhea



Nausea & vomiting



Stomach pain



Fever

How can Salmonella spread in the kitchen?



Inadequate cooking or reheating of foods



Foods from unapproved sources



Improper temperatures



Cross contamination



Not washing hands with soap & hot water for 10-20 seconds

What foods are commonly associated with Salmonella?



Eggs/egg products



Poultry



Meat/meat products



Milk/dairy products



Any foods an infected food handler touched

What to do if you think your restaurant has an outbreak?



Notify SNHD at outbreakresponse@snhd.org



Do not work while sick. Screen workers for illness before they clock in & send sick employees home immediately.



Track & log employee illness, including vomiting & diarrheal incidents.



Deep clean & disinfect the kitchen & high-touch surfaces including door handles & restrooms.



Consider reducing menu or temporarily closing until the source of the illnesses is eliminated.

Environmental Health Updates



Food Handler Card New and Renewal Fee Increases

- \$20 – Current card fee
- \$25 – January 1, 2026
- \$30 – January 1, 2028

Late fees and fees for duplicate cards are not increasing at this time.





Q&A Time

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

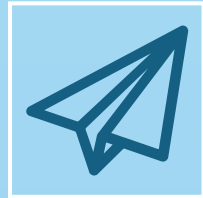
Please use the Q&A function to send questions or comments.

Thank you for joining us today!



**Next FSP Meeting is
March 2026**

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