

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

# Food Safety Partnership

**Tuesday, February 24, 2026**  
**8:30 – 10:00 AM**

All are welcome to attend this virtual meeting.

**The meeting will begin soon**



# Food Safety Partnership Meeting

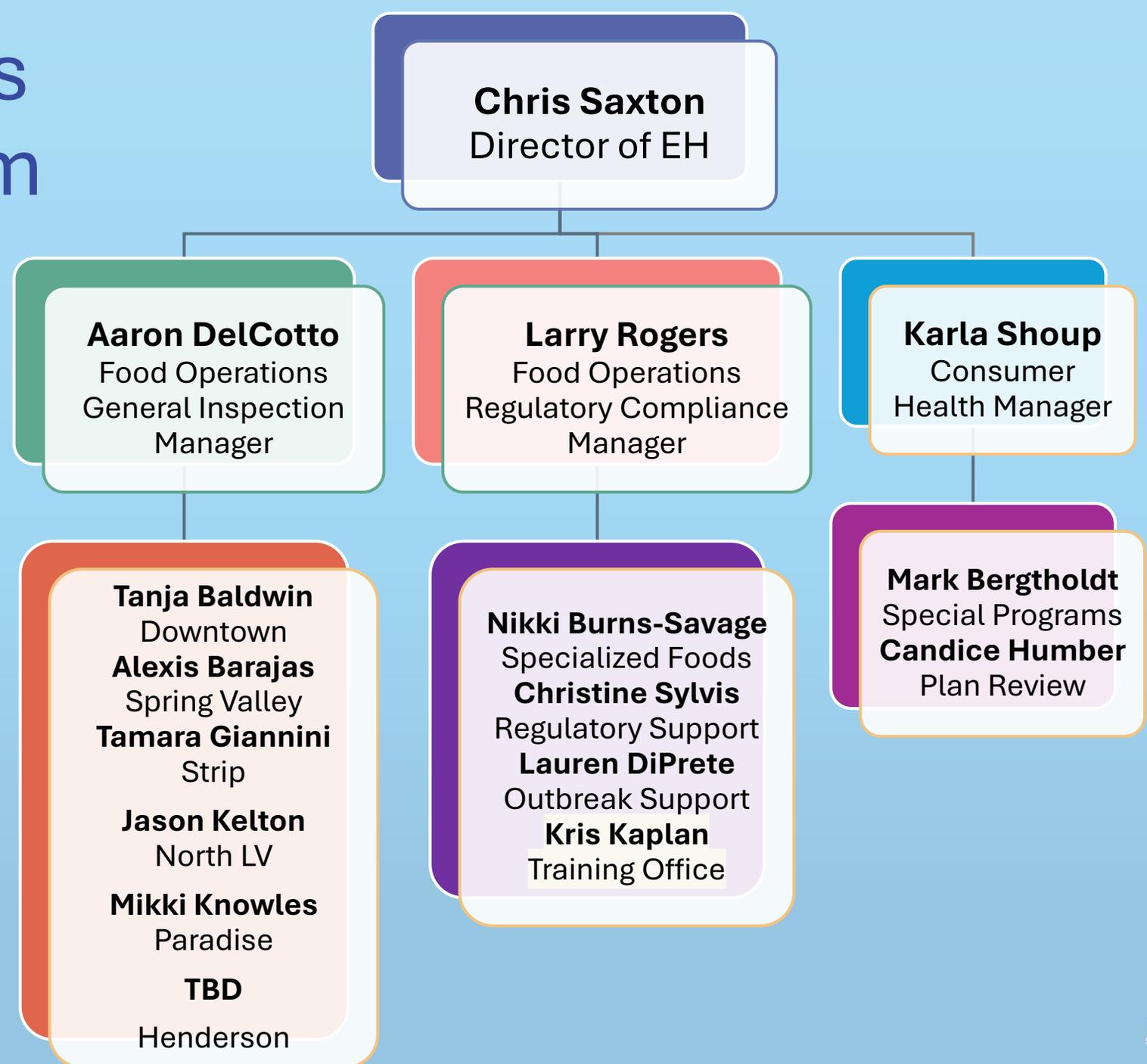


- Thank you for attending!
- Platform: Teams Webinar
- You are not able to unmute or show your camera.
- Use Q&A to send questions and comments.
- A copy of the slides will be posted on [www.snhd.info/ehrcp](http://www.snhd.info/ehrcp)

# Agenda

- SNHD Environmental Health Introductions
- Employee Health Reporting and Training by Korie Northam
- Awareness of Lead Sources in Restaurants by Chris Parangan
- Special Processes by Erica Ryan
- Q&A

# Food Operations Leadership Team





# Employee Health and Reporting

Protecting your customers and your business through effective employee health policies and practices

Southern Nevada Health District: EH Training Office

# Today's Agenda

01

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## Introduction & Overview

Understanding the critical link between employee health and food safety

03

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## Employee Health Policy Essentials

The Big 6 pathogens and 5 key symptoms every team must know

05

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## Staff Training Approaches

Best practices for chains and small businesses

02

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## The Connection to Foodborne Illness

Why sick employees working create risk

04

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## PIC Responsibilities

Understanding your duties as Person in Charge

06

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## Implementation & Resources

Restriction, exclusion, verification, and available support tools

# Why This Matters



## Real Risks, Real Consequences

Foodborne illness outbreaks linked to sick employees have serious impacts on customers, staff, and businesses. Understanding pathogens like **Norovirus** and implementing proper reporting procedures prevents outbreaks before they start.

Historical data shows that many outbreaks could have been prevented if ill employees had stayed home and proper health policies were followed.

# The "Big 6" Pathogens

Send Super Sick Employees Home Now



These six highly infectious pathogens require immediate action when employees are diagnosed or symptomatic:

Salmonella Typhi  
Typhoid Fever

Salmonella  
Non-typhoidal strains

Shigella  
Highly contagious

E. Coli O157:H7  
Produces dangerous toxins

Hepatitis A  
Liver infection

Norovirus  
Leading cause of outbreaks

# 5 Symptoms of Foodborne Illness

Employees must report these symptoms immediately to the Person in Charge:



## Jaundice

Yellowing of skin or eyes indicating liver issues



## Exposed Infected Wounds or Boils

On hands or arms that could contaminate food



## Sore Throat with Fever

Combined symptoms requiring exclusion



## Diarrhea

Highly contagious symptom



## Vomiting

Immediate exclusion required

**Important:** Employees should not return to work until free of vomit/diarrhea symptoms for at least 24 hours without the use of medication.



# Regulations – Employee Health Policy

Every food establishment must have a comprehensive employee health policy that addresses reporting requirements, exclusion criteria, and return-to-work conditions for all foodborne illness symptoms and diagnoses.

**2-201 Responsibilities of the Permit Holder, PIC, and Food Handlers**

**2-201.1 Responsibilities and Reporting Symptoms and Diagnosis**

- (A) The permit holder must require food handlers to report to the PIC information about their health and activities as they relate to diseases that are transmissible through food. A food handler must report the information in a manner that allows the PIC to reduce the risk of foodborne illness transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the food handler:
- (1) Has any of the following symptoms:
    - (a) Vomiting,
    - (b) Diarrhea,
    - (c) Jaundice,
    - (d) Sore throat with fever, or
    - (e) A lesion containing pus such as a boil or infected wound that is open or draining and is:

Understanding and implementing these regulations protects your customers, employees, and business from the devastating impact of foodborne illness outbreaks.

# Regulations – PIC Present and Knowledgeable

## Regulation 2-101

Each permit holder must designate a Person in Charge (PIC) to be present at the food establishment during all hours of operation. A permit holder who is an individual may act as PIC.

## Regulation 2-102

Based on the risks inherent to the food operation, during inspections and upon request, the PIC must demonstrate knowledge of foodborne illness prevention, application of HACCP principles, and the requirements of these regulations to the Health Authority.

These foundational requirements ensure someone with proper knowledge is always responsible for food safety decisions, including employee health matters.



# Regulations – Duty of the PIC

## Regulation 2-103

The Person in Charge must ensure that food handlers are informed, in a verifiable manner, of their responsibility to report information about their health and activities as they relate to diseases that are transmissible through food.

This requirement emphasizes not just training, but **verifiable documentation** that employees understand their reporting obligations.

# What Does All This Mean?

## Practical Application for Your Operation

During inspections, the PIC must be able to demonstrate comprehensive knowledge and documentation:

- **Knowledge Assessment**

PIC can answer questions regarding employee health policy and list all 5 symptoms of foodborne illness

- **Action Plan**

PIC explains what actions management will take if an employee becomes ill

- **Return Conditions**

PIC clearly articulates the conditions for employee return from illness

- **Training Documentation**

PIC provides evidence that food handlers have been trained on the employee health policy

- **Reporting Responsibility**

PIC shows documentation that employees have been informed of their reporting responsibilities



# Verifiable Employee Health Policy

1

## Flexible Documentation

The intent is not to review a record for each food handler during every inspection, but you should be able to verify employee training upon request.

2

## Alternative Records

Alternatives to FDA Form 1-B include online records, onboarding training documentation, attendance logs, and other verifiable training systems.

3

## Key Question

Inspectors may ask: "How do you train your staff on your employee health policy?" Be prepared with a clear, documented answer.

The focus is on demonstrating that training occurred and employees understand their responsibilities, not on the specific format of documentation.

# Reporting Foodborne Illness Symptoms

Code 2-201.1 (A)(1)

Food handlers must immediately report to the PIC information about their health and activities related to these five key symptoms:



## Vomiting

Immediate exclusion required due to high contamination risk



## Diarrhea

Highly contagious and requires exclusion from food handling



## Jaundice

May indicate Hepatitis A and requires medical evaluation



## Sore Throat with Fever

Combined symptoms indicate potential serious illness



## Infected Wound Open or Draining

Particularly on hands or arms where food contact occurs

# Reporting the "Big 6" Illnesses

Permit Holder/PIC/Food Handler Responsibilities



Norovirus



Hepatitis A



Shigella



Shiga Toxin E. Coli



Typhoid Fever



Salmonella

## Regulation 2-201.1 (A)(1)

Food handlers must report to the PIC information about their health and activities as they relate to diagnosed illnesses, including:

- Date of onset of symptoms
- Date of diagnosis
- Any exposure to infected individuals
- Travel history to endemic areas

This information allows the PIC to make informed decisions about exclusion and restriction.



# Essential Documentation Handouts

Standardized forms and agreements create a verifiable system for employee health reporting compliance. These documents serve as both training tools and legal protection for your establishment.

Proper documentation demonstrates to health inspectors that your operation takes employee health seriously and has systems in place to prevent foodborne illness transmission.

# FDA Employee Health Form 1-B

## Employee Health and Personal Hygiene Handbook

The FDA's standardized Form 1-B provides a comprehensive framework for documenting employee health reporting requirements and acknowledgment.

This form serves as the industry standard for creating verifiable records that employees understand their health reporting responsibilities.



Download the form:

<https://www.fda.gov/media/77065/download>

### Form 1-B Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi, *Shigella* spp., or Shiga Toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

*The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.*

I agree to report to the person in charge:

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 Food Code 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.



# SNHD Food Handler Reporting Agreement

## Local Health District Resource

The Southern Nevada Health District provides a customized Food Handler Reporting Agreement specifically designed for local establishments. This document complements the FDA Form 1-B and ensures compliance with local health regulations and reporting requirements.

1

### SNHD Customized Form

Specifically designed for local establishments to meet regional requirements.

2

### Complements FDA Form 1-B

Works alongside federal forms to ensure compliance with local health regulations.

3

### Inspection-Ready

Creates a comprehensive documentation system that satisfies all inspection requirements and protects your business.

# SNHD Available Resources



**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 both and infected wounds, however small)

Future Medical Diagnosis: Whenever diagnosed as being ill with Norovirus, typhoid fever (Salmonella Typhi), shigellosis (Shigella spp. infections), 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.

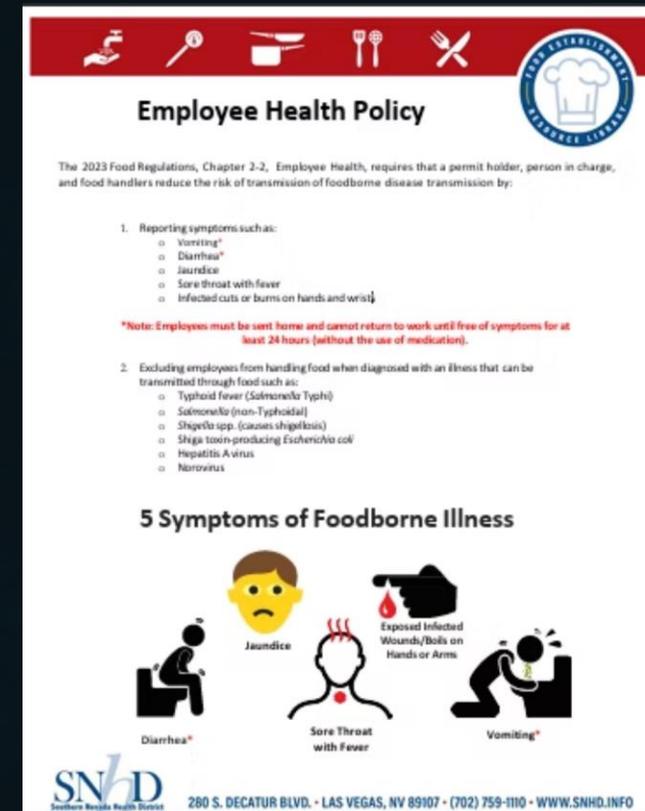
I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

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

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

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

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**Employee Health Policy**

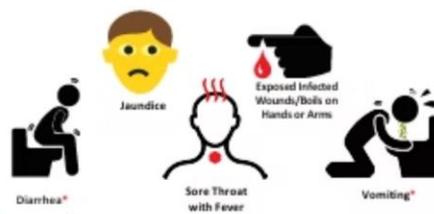
The 2023 Food Regulations, Chapter 2-2, Employee Health, requires that a permit holder, person in charge, and food handlers reduce the risk of transmission of foodborne disease transmission by:

1. Reporting symptoms such as:
  - o Vomiting\*
  - o Diarrhea\*
  - o Jaundice
  - o Sore throat with fever
  - o Infected cuts or burns on hands and wrists

\*Note: Employees must be sent home and cannot return to work until free of symptoms for at least 24 hours (without the use of medication).

2. Excluding employees from handling food when diagnosed with an illness that can be transmitted through food such as:
  - o Typhoid fever (Salmonella Typhi)
  - o Salmonella (non-Typhoidal)
  - o Shigella spp. (causes shigellosis)
  - o Shiga toxin-producing Escherichia coli
  - o Hepatitis A virus
  - o Norovirus

**5 Symptoms of Foodborne Illness**



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## Food Establishment Resource Library

The Southern Nevada Health District maintains a comprehensive online library with posters, forms, training materials, and guidance documents to help your establishment maintain compliance.

[Visit: SNHD Food Establishment Resource Library](#)

# Next FSP Meeting

## Part 2 Coming Soon

This presentation is part 1 of 2 comprehensive trainings on employee health management.

### What's Next

The next Food Safety Program meeting will provide detailed guidance on what to do when an employee reports a symptom or diagnosis.

### Topics will include:

- Restriction vs. exclusion decisions
- Return-to-work criteria
- Documentation requirements
- Communication with health authorities





# Preventing Lead Poisoning in Restaurants and Markets

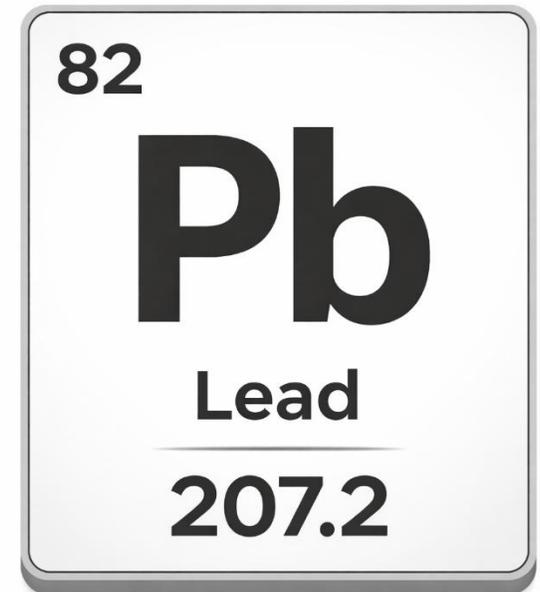
Chris Parangan REHS, CIC  
Southern Nevada Health District  
Senior EHS - Outbreak Support

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# WHAT IS LEAD?

# LEAD CHARACTERISTICS

- Lead is a heavy metal
- Naturally exists in the environment
- Harmful if ingested or inhaled → lead poisoning
  
- Traditionally used widely in paint and glazes
- Lead paint was outlawed for household use or consumer products in 1978
  - Still sometimes found where it shouldn't be
  - Still allowed in some settings, including industrial use



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# WHAT IS LEAD POISONING?

# LEAD POISONING

- There is **no safe level of lead** in the body.
- Even **small amounts** can accumulate over time and impact overall health.
- Damage from lead poisoning can cause **irreversible health effects**.
- Treatment includes **removing the source** of the contamination, improving nutrition, and in severe cases, chelation therapy,
- Symptoms are hard to identify:
  - In adults: high blood pressure, abdominal pain, joint pain, memory issues, infertility
  - In children: irritability, abdominal pain, developmental delays, sluggishness and fatigue, learning difficulties, hearing loss, and seizures
- Lead poisoning is diagnosed with a blood test.
  - All children should be tested for lead at 1 year and 2 years old.
- If lead poisoning is diagnosed, SNHD will follow up with the family to provide education and in severe cases, assess the home for sources of lead.



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WHERE CAN LEAD BE FOUND IN THE KITCHEN?

# IDENTIFYING POTENTIAL LEAD HAZARDS

- **Traditional pottery can sometimes contain lead.**
  - Brightly colored or hand-painted ceramics
  - Pottery intended for decoration only incorrectly used for food
  - The lead can leach out of the pottery and into the food
- Check labels:
  - Warning labels such as “Not for food use,” “decoration only” or “May poison food”
    - 21 CFR 109.16
  - Avoid imported goods from unvetted or unapproved suppliers
  - Immediately replace items that are chipped or damaged



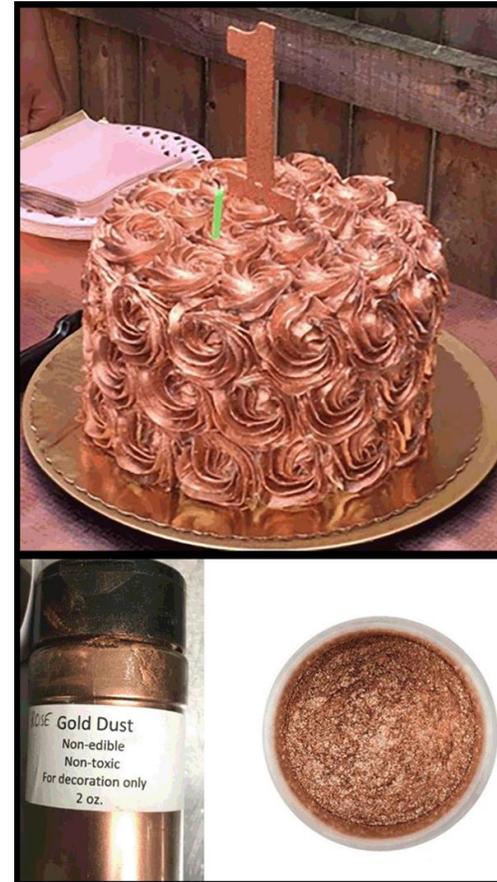
# IDENTIFYING POTENTIAL LEAD HAZARDS

- **Metal cookware can sometimes contain lead.**
  - Check for recalls:
    - <https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts>
  - Remove scratched or damaged cookware.
  - Purchase from reputable brands and evaluate product labels for metal composition.
  - Evaluate imported cookware made from aluminum, brass, and aluminum alloys,
    - Also known as Hindalium/Hindolium or Indalium/Indolium

Brand and Product Name (Product Label)	Retailer	Manufacturer/Distributor	Product Photo(s)	Current Status
3B Cookware Aluminum Deg Style Patila #4  Added to Table 12/3/25	India's Fine Foods, Inc. 869 Stillwater Rd Ste 1 West Sacramento, CA	DIVINE GROCERIES PVT LTD.  Maharashtra Ludhiana, IN		Recall initiated on 10/28/25.
Handmade Brass Tope – no brand  Added to Table 12/3/25	Al Mansoor Video Inc DBA Diya Handicrafts 2603 W Devon Ave Chicago, IL			Retailer discarded remaining products.
Sonex Aluminum Pot (ISO 9001:2000 5)  Added to Table 11/24/25	Alanwar Food Corp. (Balady Foods) 7128 5th Ave Brooklyn, NY	Sonex Cookware 60-61 / A, Small Ind. Estate #2 Gujranwala, Pakistan		Recall initiated on 11/18/25.
IKM Aluminum Saucepan (7023672411878)	India Metro Hypermarket 5130 Mowry Ave Fremont. CA	Distributor: Lotus Mom Corporation dba Indian Kitchen Mart 945 Bervessa Rd Unit 5		Distributor agreed to recall on 11/19/25.

# LEAD EXPOSURES

- **Food can be accidentally contaminated.**
- Metallic luster dust powders, often used in cake icing, have been associated with lead poisoning.
- Always check labels for proper usage instructions.
  - An “inedible” label means it cannot be eaten.
  - A "non-toxic" label does not guarantee the product is safe for consumption.



# LEAD EXPOSURES

- **Food can be intentionally contaminated.**
- Spices and supplements sold by weight-
  - Manufacturers have been found adding lead to spices to weigh it down so they can charge more.
- Purchase from reputable brands and vendors.
- Check for recalls:
  - <https://www.nvclppp.org/recall-list/m>



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AREN'T THERE RULES ABOUT THIS?

# LEAD REGULATIONS

- Under Section 402(a)(1) of the **Federal Food, Drug, and Cosmetic Act** a food is considered adulterated if it:
  - “bears or contains any poisonous or deleterious substance which may render it injurious to health.”
  - Lead is considered a poisonous or deleterious substance.
  - This applies to all food.
- FDA Compliance Policy Guide 545.450 outlines how ceramic foodware is evaluated for lead adulteration.
  - Leach testing
- FDA has established action levels for lead in processed foods intended for infants and children
  - Must be less than 10-20 parts per billion lead



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# WHAT CAN I DO TO PREVENT LEAD POISONING?

# PREVENTING LEAD EXPOSURES

- Purchase food and kitchenware from **reputable vendors**.
- Immediately **remove** chipped, scratched, or damaged kitchenware.
- Check **labels**:
  - Check to see if ceramics are intended to be a food contact surface or are intended for decoration only.
  - Check to see if cake decorations are made for human consumption or are inedible.
- Be aware of **recalls** due to lead.
  - NVCLPP's newsletter and the FDA will send email alerts on lead recalls.
- If you want to test your kitchenware for lead, consider submitting the product to a certified laboratory for **acid leach testing**.
  - Many commercial lead test kits are not designed to measure lead leaching and may produce **false-negative** results.
- If you have a child under the age of 6, have them **tested** for lead by their pediatrician, SNHD, or directly through a lab.

# THANK YOU

## LEAD RESOURCES



<https://www.fda.gov/food/environmental-contaminants-food/lead-food-and-foodwares>



<https://www.nvclppp.org/recall-list/>



<https://www.southernnevadahealthdistrict.org/community-health-center/clppp/parents/blood-lead-screening-clinic/>

Chris Parangan REHS, CIC

Senior EHS – Outbreak Support Office

[parangan@snhd.org](mailto:parangan@snhd.org) [SNHD\\_EHoutbreaksupport@snhd.org](mailto:SNHD_EHoutbreaksupport@snhd.org)

# A Special Process ...?...

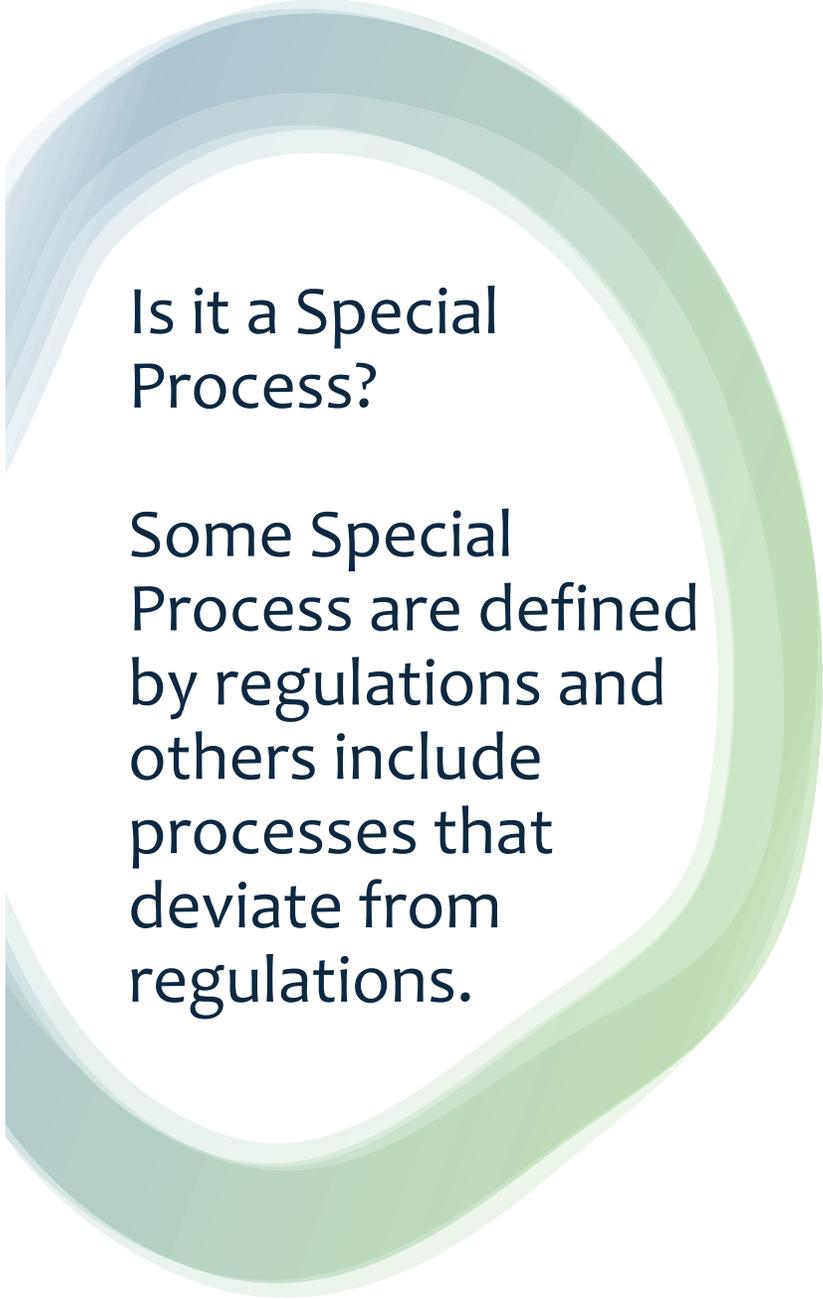


RSO OFFICE – Special Process Team

Erica Ryan



Looking at a  
Special Process

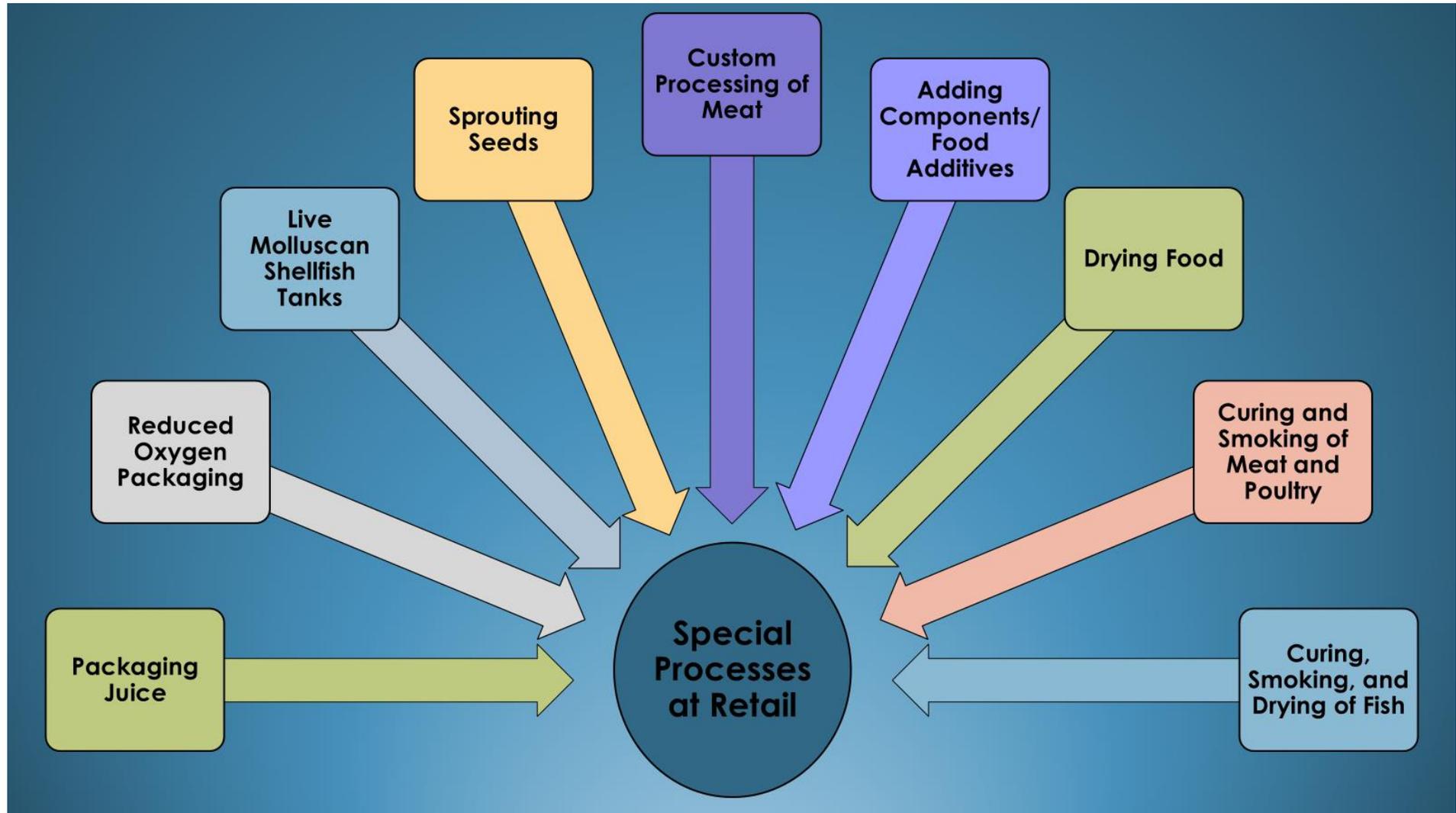


Is it a Special Process?

Some Special Process are defined by regulations and others include processes that deviate from regulations.

- Things to consider:
  - Most (not all) are specific to **Time /Temperature Control for Safety (TCS)** food
  - Does process to ‘make it’ go through temperature danger zone ?
  - Extended processing times?
  - Is it one way at the start and something different at the end?
  - Did it used to be in the refrigerator but now it’s OK on the shelf?

So many examples...so many possibilities...and many “others” too...



# Special Process ...?...

- Observe the picture.
- Consider questions to ask yourself...
- Is it a special process?

## 3-502.1 Waiver Required

- A) Smoking
- B) Curing
- C) Additives
  - 1) For preservation
  - 2) Render a food non TCS
  - 3) Additive with upper limit
- D) ROP of TCS food \*see note
- E) Molluscan shell stock tank
- F) Custom processing of animals
- G) Sprouting seeds or beans

## Easily identifiable markers

- Specialized equipment
- Deviations from regulations
- Unique and customized services and recipes

## 8-103.1 Waivers may be granted

103.2 Documentation & Justification

103.3 Conformance with Approved Procedures (FSP-SOP-

HACCP)

# PACKAGING JUICE

## 3-202.10 Juice Treated

Pre-packaged juice must:

**(A)** Be obtained from a processor with a HACCP system as specified in 21 CFR Part 120 *Hazard Analysis and Critical Control (HACCP) Systems*, and

**(B)** Be obtained pasteurized or otherwise treated to attain a 5-log reduction of the most resistant microorganism of public health significance as specified in 21 CFR Part 120.24 *Process Controls*.



# CURING

3-502.1 Waiver Required

A) Curing



# Ingredients matter....

Pink Himalayan Salt

Ingredient: Himalayan pink salt.  
Nitrate



Always a Special Process

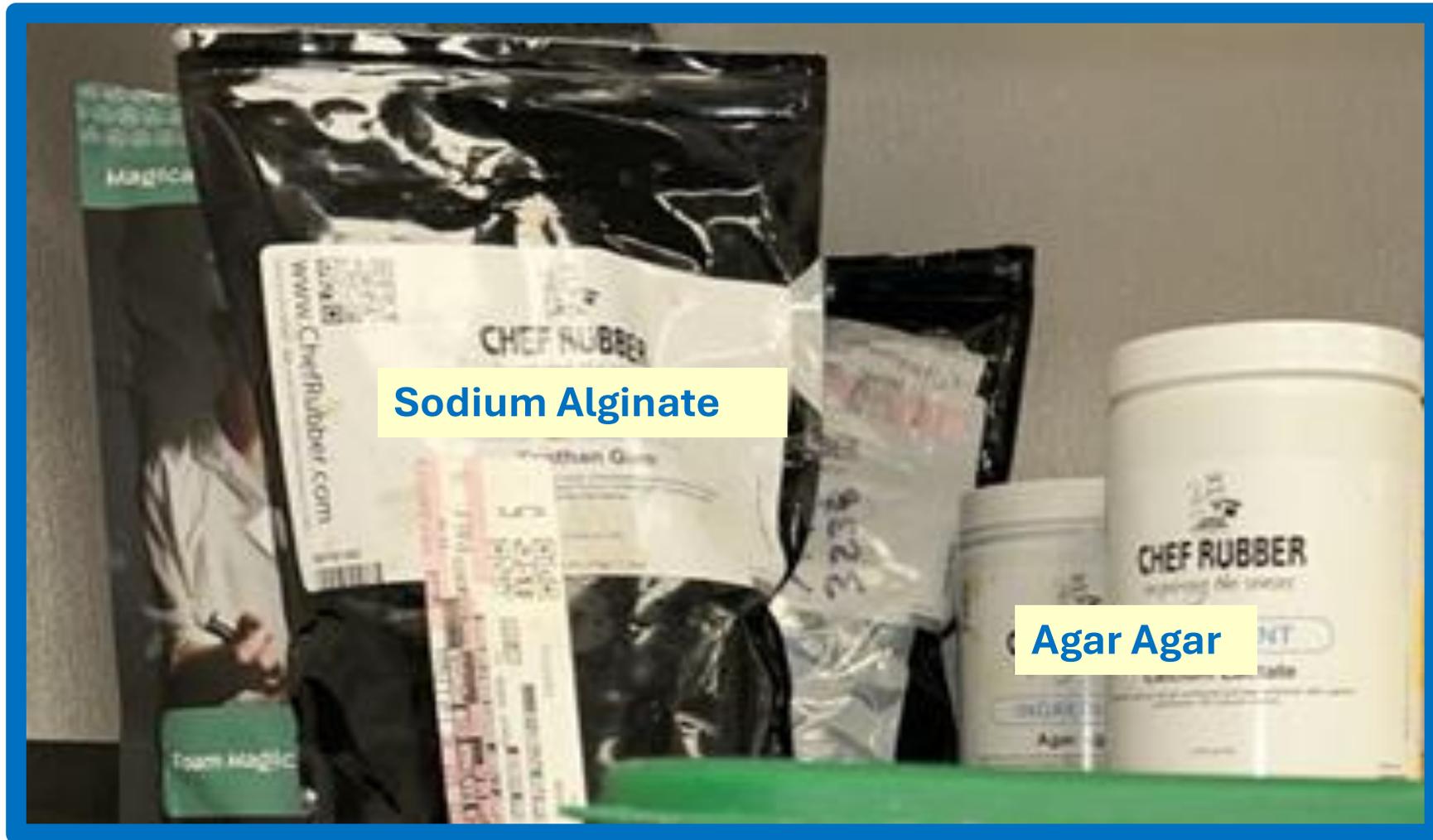
Ingredient:  
Himalayan pink salt.

Pink Curing Salt  
Ingredients: Sodium Nitrite or



Ask your inspector or  
email any questions to  
[HACCP@SNHD.ORG](mailto:HACCP@SNHD.ORG)

**Ingredients:** Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as Processing Aids and FD&C Red #3.



Sodium Alginate

Agar Agar

ADDITIVE WITH  
UPPER LIMIT

# Unique ingredients? Additives?

Maybe a special process? Depends on the additive and food type of food product.

Upper limits exist for some food additives such as Agar Agar and Calcium Chloride



Additive with upper limit

Special Process



Does this ingredient have an FDA established upper limit?

Ask Google....NO ask [HACCP@SNHD.ORG](mailto:HACCP@SNHD.ORG)

# Pickling

Maybe a special process? Depends on how it's made...the process

and on the

result...shelf life

Ask your inspector or email any questions to [HACCP@SNHD.ORG](mailto:HACCP@SNHD.ORG)



Cooked rice held  
at room temperature...

...it's been acidified  
with vinegar and the  
resulting low pH  
allows it to be safe at  
room temperature.

**Acidification is a  
special process**





# REDUCED OXYGEN PACKAGING

3-502.1 Waiver Required

\*\*some exceptions

Equipment typically used for  
Cook – Chill

Cook Chill is a Type of  
Reduced Oxygen Packaging  
(ROP)





What food is being sealed?  
Is it TCS? Is it hot or cold?

Equipment...

Maybe to vacuum seal or heat seal



Might be Reduced Oxygen Packaging  
Special Process

What is it?

Maybe a Special Process such as:

\*Juicing

\*ROP

\*Acidification

How do you make it?

If it's only raw non-TCS vegetables and cold vinegar ...turns out it's not a special process

How do you make it?

Soup is packaged hot ...turns out it is cook-chill (ROP) a special process



# Heat Sealing Machine



Is hot food sealed? Maybe reduced oxygen packaging...

Immersion Circulator →

Food Cooked in a Bag



Sous Vide is a type of Reduced Oxygen Packaging

Special Process



# MOLLUSCAN SHELLSTOCK TANK

# SPROUTING



# OTHER (DRYING)



Does the process deviate from regulations?

Is a TCS now stored as non-TCS?

## Commercial Dehydrator

Drying Foods,  
Drying Fish, Meat, Poultry

Special Process???

Maybe ...Depends  
on how it's made...and  
on the result...shelf life

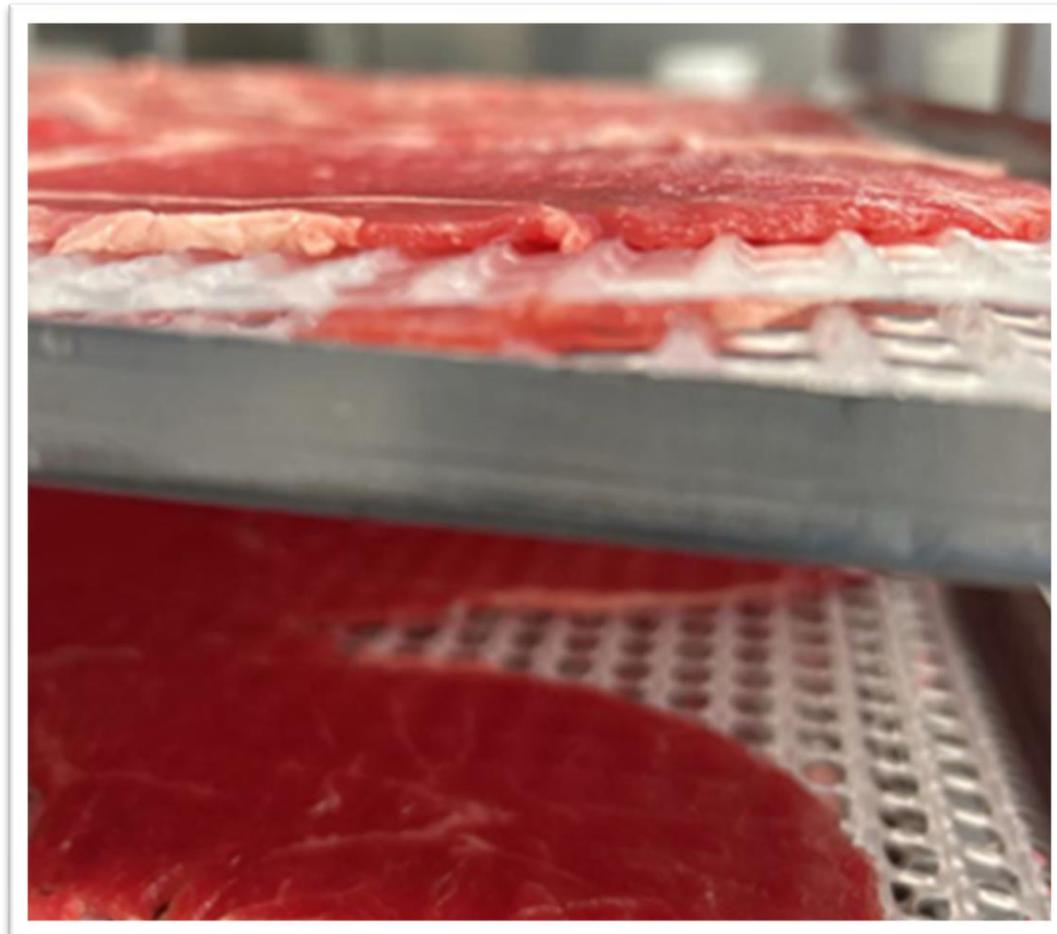


# Drying meat

Maybe a special process? Depends on how it's made...the process and on the result...shelf life

What happens to this meat?  
What does it become?

Ask your inspector or  
email any questions to  
[HACCP@SNHD.ORG](mailto:HACCP@SNHD.ORG)



Are you conducting a special Process?

- Specialized equipment
- Deviations from regulations
- Unique and customized services and recipes

Ask your inspector or email  
any questions to  
**HACCP@SNHD.ORG**



**Our Mission:** To assess, protect, and promote the health, the environment, and the well-being of Southern Nevada communities, residents, and visitors.

#### **SNHD Special Process Team**

*Southern Nevada Health District | Environmental Health | Training-Special Processes*

**Mailing Address:** P.O. Box 3902, Las Vegas, NV 89127

**Physical Address:** 280 S. Decatur Blvd., Las Vegas, NV 89107

**Office Phone:** 702-759-0500

**Alternate Phone (if applicable):** 702-759-1110

[HACCP@SNHD.org](mailto:HACCP@SNHD.org)

SNHD    SNHD Food Safety



# Q&A Time

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

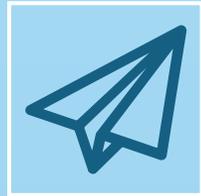
**Please use the Q&A function to send questions or comments.**

# Thank you for joining us today!



**Next FSP Meeting is  
August 2026**

**Any suggested topics?**



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



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