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

Food Safety Partnership



Tuesday, November 3, 2026
9:00 AM – 12:00 PM

All are welcome to attend this virtual meeting.

The meeting will begin soon

SNHD
Southern Nevada Health District

Food Safety Partnership Meeting



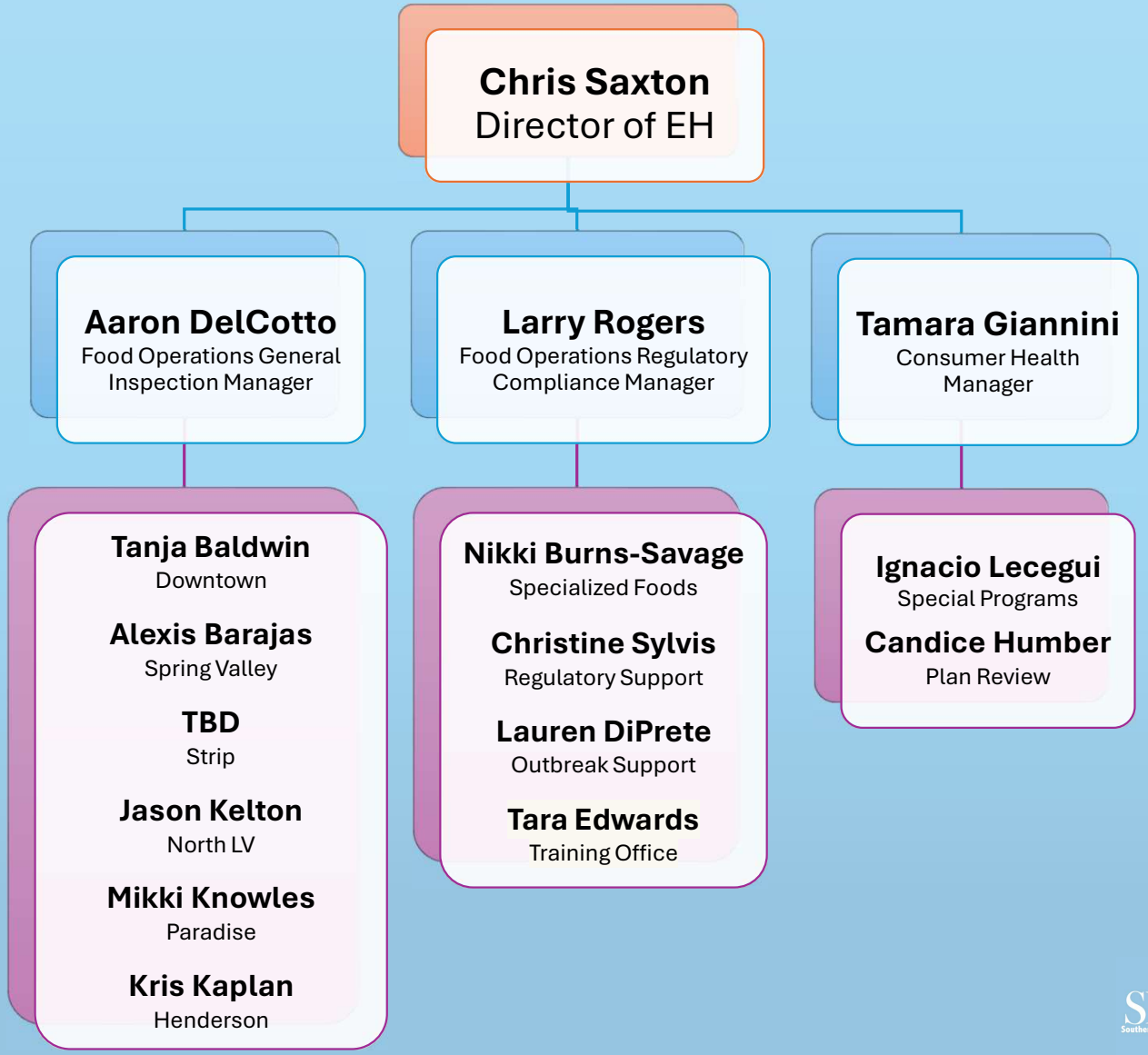
- Thank you for attending!
- Platform: Teams Webinar
- You are not able to unmute or show your camera.
- Use Q&A to send questions and comments.
- A copy of the slides will be posted on www.snhd.info/ehrcp

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Agenda

- ❑ **SNHD Environmental Health Introductions**
- ❑ **Employee Health Part 2** by EHS Mallory Jones
- ❑ **Food Safety Culture Online Training** by Sr EHS Chris Parangan
- ❑ **Produce Washing** by EHS Addy Charfauros
- ❑ **Q&A**

Food Operations Leadership Team

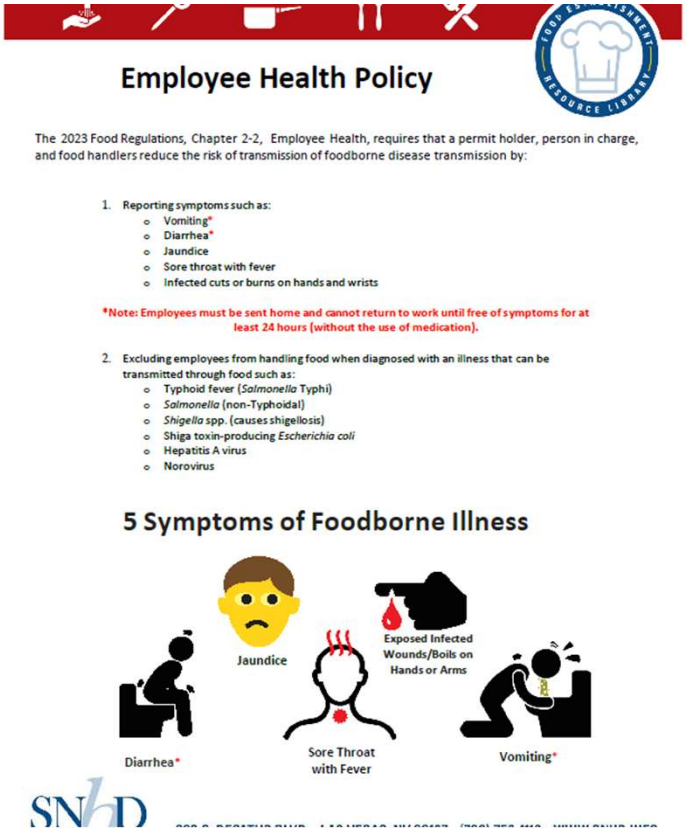




EMPLOYEE HEALTH

PART 2

CHAPTER 2-2 OF THE 2023 SNHD FOOD REGULATIONS



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:

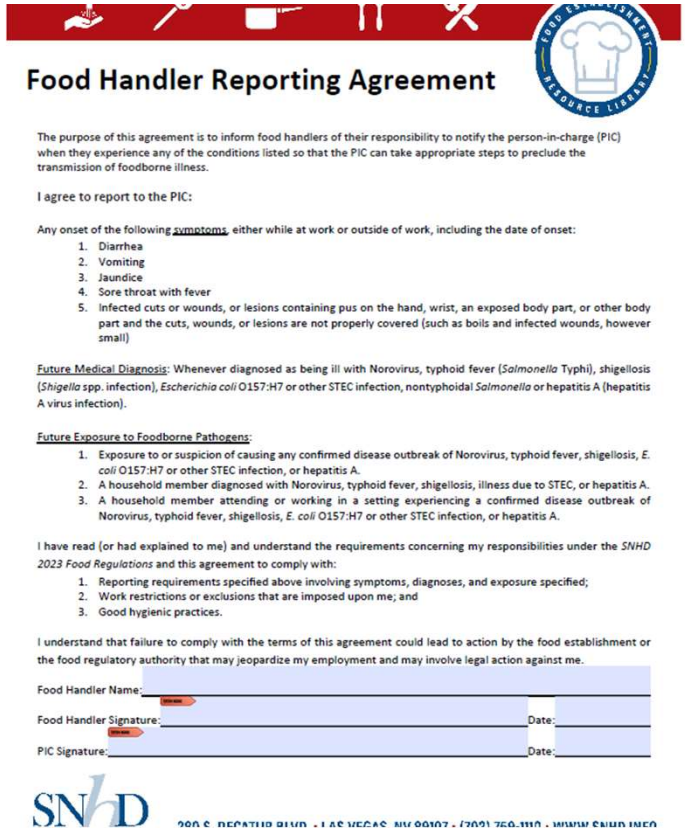
1. Reporting symptoms such as:
   - Vomiting*
   - Diarrhea*
   - Jaundice
   - Sore throat with fever
   - Infected cuts or burns on hands and wrists

*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:
   - Typhoid fever (*Salmonella* Typhi)
   - *Salmonella* (non-Typhoidal)
   - *Shigella* spp. (causes shigellosis)
   - Shiga toxin-producing *Escherichia coli*
   - Hepatitis A virus
   - Norovirus

5 Symptoms of Foodborne Illness

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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.

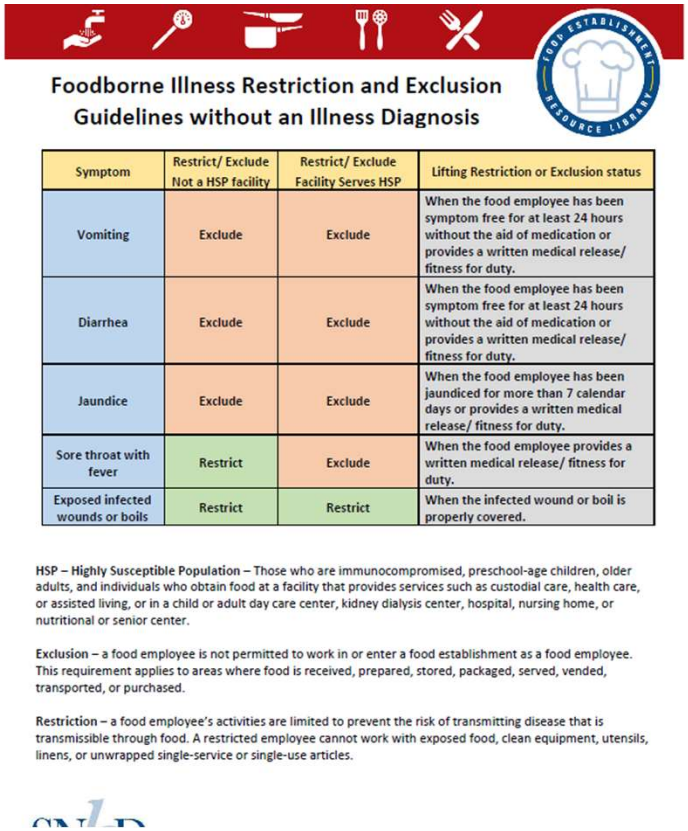
I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Food Handler Name: _____

Food Handler Signature: _____ Date: _____

PIC Signature: _____ Date: _____

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Foodborne Illness Restriction and Exclusion Guidelines without an Illness Diagnosis

Symptom	Restrict/ Exclude Not a HSP facility	Restrict/ Exclude Facility Serves HSP	Lifting Restriction or Exclusion status
Vomiting	Exclude	Exclude	When the food employee has been symptom free for at least 24 hours without the aid of medication or provides a written medical release/ fitness for duty.
Diarrhea	Exclude	Exclude	When the food employee has been symptom free for at least 24 hours without the aid of medication or provides a written medical release/ fitness for duty.
Jaundice	Exclude	Exclude	When the food employee has been jaundiced for more than 7 calendar days or provides a written medical release/ fitness for duty.
Sore throat with fever	Restrict	Exclude	When the food employee provides a written medical release/ fitness for duty.
Exposed infected wounds or boils	Restrict	Restrict	When the infected wound or boil is properly covered.

HSP – Highly Susceptible Population – Those who are immunocompromised, preschool-age children, older adults, and individuals who obtain food at a facility that provides services such as custodial care, health care, or assisted living, or in a child or adult day care center, kidney dialysis center, hospital, nursing home, or nutritional or senior center.

Exclusion – a food employee is not permitted to work in or enter a food establishment as a food employee. This requirement applies to areas where food is received, prepared, stored, packaged, served, vended, transported, or purchased.

Restriction – a food employee's activities are limited to prevent the risk of transmitting disease that is transmissible through food. A restricted employee cannot work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.

FOOD ESTABLISHMENT RESOURCE LIBRARY

HTTPS://WWW.SOUTHERNNEVADAHEALTHDISTRICT.ORG/PERMITS-AND-REGULATIONS/2023-FOOD-REGULATIONS/FOOD-ESTABLISHMENT-RESOURCE-LIBRARY/

DEFINITIONS



- **HSP – Highly Susceptible Population**
  Those who are immunocompromised, preschool-age children, older adults, and individuals who obtain food at a facility that provides services such as custodial care, health care, or assisted living, or in a child or adult day care center, kidney dialysis center, hospital, nursing home, or nutritional or senior center.

DEFINITIONS





- **Restriction –** a food employee's activities are limited to prevent the risk of transmitting disease that is transmissible through food. A restricted employee cannot work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.
- **Exclusion –** a food employee is not permitted to work in or enter a food establishment as a food employee. This requirement applies to areas where food is received, prepared, stored, packaged, served, vended, transported, or purchased.

5 Symptoms of Foodborne Illness

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

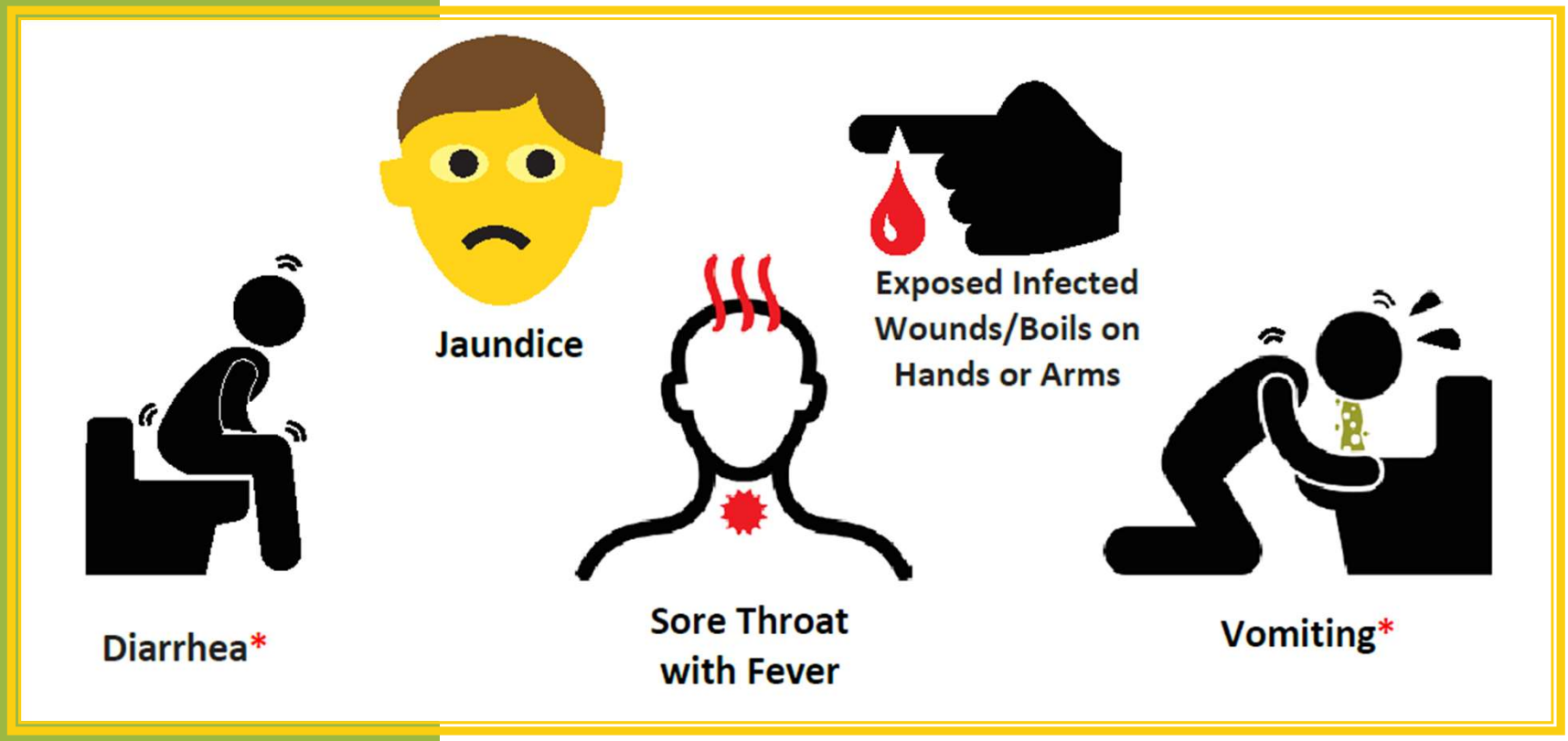
(e) A lesion containing pus such as a boil or infected wound that is open or draining and is:

(i) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the lesion and a single-use glove is worn over the impermeable cover,

(ii) On exposed portions of the arms, unless the lesion is protected by an impermeable cover, or

(iii) On other parts of the body, unless the lesion is covered by a dry, durable, tight-fitting bandage,

5 Symptoms of Foodborne Illness



VOMITING

*except when the symptom is from a noninfectious condition

Exclude food handler from food establishments until symptoms subside, this includes standard establishments and establishments which exclusively service HSP

A food handler may return to regular duties at an establishment when

symptom free for at least 24 hours without the aid of medication OR **provides a written medical release/fitness for duty.**



DIARRHEA

Exclude food handler from food establishments until symptoms subside, this includes standard establishments and establishments which exclusively service HSP

A food handler may return to regular duties at an establishment when

symptom free for at least 24 hours without the aid of medication **OR** **provides a written medical release/fitness for duty.**



JAUNDICE



Exclude food handler from food establishments until symptoms subside, this includes standard establishments and establishments which exclusively service HSP

A food handler may return to regular duties at an establishment when

have been jaundiced for more than 7 calendar days **OR** **provides a written medical release/fitness for duty.**

SORE THROAT WITH FEVER

Exclude food handler from food establishments which exclusively service HSP

Restrict food handler to activities which limit the risk of transmitting disease through food in standard establishments



A food handler may return to regular duties at an establishment when

the food employee provides a written medical release/ fitness for duty.

EXPOSED INFECTED WOUNDS OR BOILS

Restrict food handler to activities which limit the risk of transmitting disease through food, this includes standard establishments and establishments which exclusively service HSP

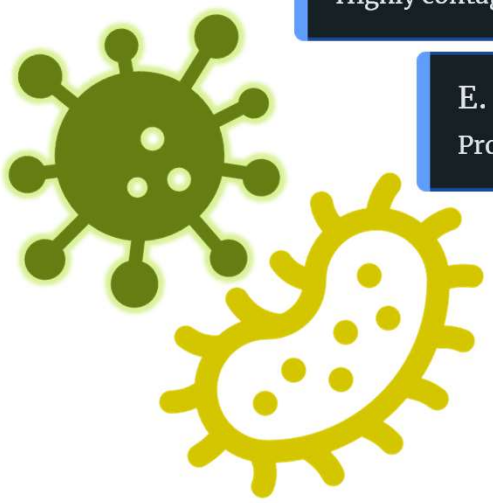
A food handler may return to regular duties and tasks

When the infected wound or boil is properly covered.



The "Big 6" Pathogens

- **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



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:

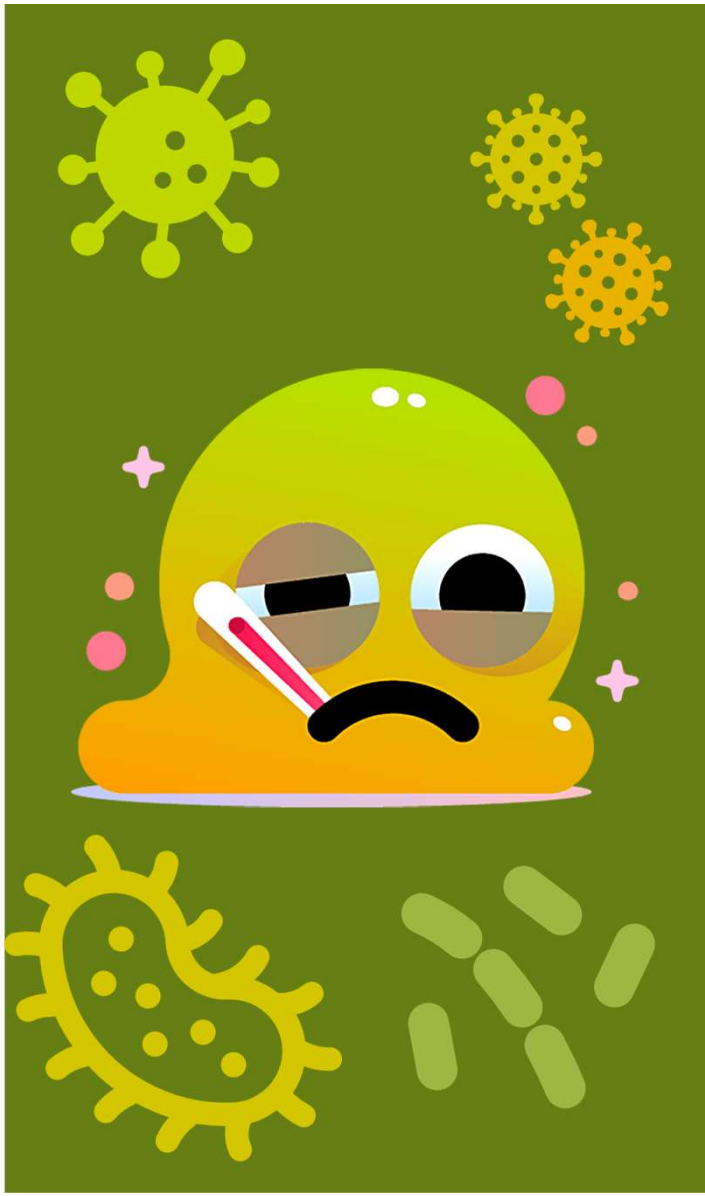
(2) Has an illness diagnosed by a health practitioner due to:

(a) Norovirus,
(b) Hepatitis A virus,
(c) *Shigella* spp.,
(d) Shiga toxin-producing *Escherichia Coli*,
(e) Typhoid fever *(Salmonella* Typhi*)*, or
(f) *Salmonella (*non-Typhoidal),

The "Big 6" Pathogens

- Salmonella Typhi
  Typhoid Fever — **Send**
- Salmonella
  Non-typhoidal strains — **Super**
- Shigella
  Highly contagious — **Sick**
- E. Coli O157:H7
  Produces dangerous toxins — **Employees**
- Hepatitis A
  Liver infection — **Home**
- Norovirus
  Leading cause of outbreaks — **Now**

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



The "Big 6" Pathogens

Salmonella Typhi
Typhoid Fever

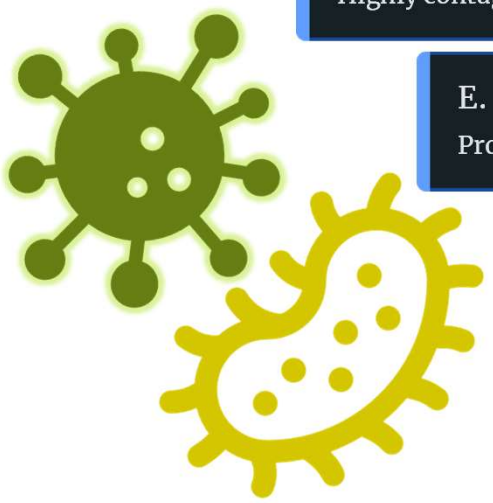
Salmonella
Non-typhoidal strains

Shigella
Highly contagious

E. Coli O157:H7
Produces dangerous toxins

Hepatitis A
Liver infection

Norovirus
Leading cause of outbreaks



Guidance varies depending on:

- The pathogen
- Exposure
- Diagnosis
- Status of symptoms

If a food handler informs you that they have a confirmed diagnosis, contact your assigned inspector for further guidance.

The "Big 6" Pathogens

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

2-201.1(A)(4) Has been *exposed* to, or is the suspected source of, a confirmed disease outbreak, because the food handler consumed or prepared food implicated in the outbreak, or consumed food at an event prepared by a person who is infected or ill with:

2-201.1(A)(5) Has been *potentially exposed* by attending or working in a setting where there is a suspected or confirmed disease outbreak, or knowingly living in the same household with an individual who works or attends a setting where there is a suspected or confirmed disease outbreak, or knowingly living in the same household with an individual diagnosed with an illness caused by:

(a) Norovirus within the past 48 hours of the last exposure,
(b) Shiga toxin-producing *Escherichia coli* or *Shigella* spp. within the past three calendar days of the last exposure,
(c) Typhoid fever within the past 14 calendar days of the last exposure, or
(d) Hepatitis A virus within the past 30 calendar days of the last exposure, or

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:

The "Big 6" Pathogens

- 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

2-201.1 (B) The PIC must notify the Health Authority when a food handler is: **(1)** Jaundiced

_____

2-201.2 (B) If jaundiced or diagnosed with Hepatitis A infection, exclude a food handler who is:

(1) Jaundiced and the onset of jaundice occurred within the last seven calendar days, unless the food handler provides to the PIC written medical documentation from a health practitioner specifying that the jaundice is not caused by Hepatitis A virus or other fecal-orally transmitted infection,

(2) Diagnosed with an infection from Hepatitis A virus within 14 calendar days from the onset of any illness symptoms, or within seven calendar days of the onset of jaundice, or

(3) Diagnosed with an infection from Hepatitis A virus without developing symptoms.

_____

2-201.3 (B) Reinstate a food handler who was excluded as specified under ¶ 2- 201.2(B) if the PIC obtains approval from the Health Authority and one of the following conditions is met,

(1) The food handler has been jaundiced for more than seven calendar days,

(2) The food handler has been symptomatic with symptoms other than jaundice for more than 14 calendar days, or

(3) The food handler provides to the PIC written medical documentation from a health practitioner stating that the food handler is free of a Hepatitis A virus infection.

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:

The "Big 6" Pathogens

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

2-201.1(A)(3) Had Typhoid fever, diagnosed by a health practitioner, within the past three months, without having received antibiotic therapy, as determined by a health practitioner

_____

2- 201.2(C) If diagnosed with Typhoid fever or the food handler reported an illness with Typhoid fever within the past three months, exclude the food handler as specified under Subparagraph 2-201.1(A)(3),

_____

2-201.3(C) Reinstate a food handler who was excluded as specified under ¶ 2- 201.2(C) if:

(1) The PIC obtains approval from the Health Authority, and
(2) The food handler provides to the PIC written medical documentation from a health practitioner that states the food handler is free from Typhoid fever.

2-201.3 (J) Reinstate a food handler who was restricted as specified under ¶ 2-201.2(J) and was exposed to one of the following pathogens as specified under Subparagraph 2-201.1(A)(4)(a-d) or 2-201.1(A)(5)(a—d):

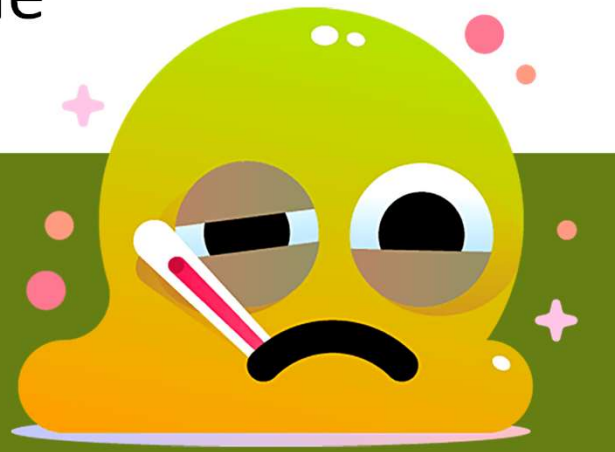
(3) Typhoid fever (caused by *Salmonella* Typhi) and one of the following conditions is met:

(a) More than 14 calendar days have passed since the last day the food handler was potentially exposed, or
(b) More than 14 calendar days have passed since the food handler's household contact became asymptomatic.

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:

- Train your staff on the 5 symptoms of foodborne illness
- Train your staff on the 6 pathogens
- Train your staff on your facility's Return to Work policy
- Document trainings and policies
- Ask about the 5 symptoms when staff miss work or show signs of illness
- Encourage those who are sick to stay home
- Send ill workers home



WHEN IN DOUBT, CONTACT YOUR INSPECTOR



Photo credit: https://en.wikipedia.org/wiki/Mary_Mallon

Transforming food safety culture

Food Safety Partnership Meeting

Chris Parangan

11/3/2026

What We'll Explore Today

1. Traditional approach to food safety
2. Why food safety problems continue
3. Understanding food safety culture
4. Findings from SNHD food safety culture study
5. New tools to start your food safety culture journey

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Traditional Approach to Food Safety

- Regulations establish food safety requirements
- Inspections/audits evaluate compliance
- Training builds knowledge and skills
- Corrective actions address identified violations

Correcting a violation doesn't always prevent it from reoccurring.

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“If the only tool you have is a hammer, you tend to see every problem as if it were a nail."

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Why do food safety problems continue?

Are we addressing the problem or the symptom?

- Violations recur despite corrective actions
- Employees know the rules but struggle to follow them
- Retraining alone may not address underlying causes

Understanding why problems occur helps identify better solutions.

"Insanity is doing the same thing over and over and expecting different results"

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Rethinking food safety

What influences food safety behavior?

- Knowledge alone does not influence behavior
- Habits and routines influences daily decisions
- Time pressure and competing priorities affect adherence to practices
- Social interactions within the kitchen influence workplace expectations
- Workplace environment can support or discourage safe behaviors.
- These inputs shape our **food safety culture**.

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"Knowing what to do and consistently doing it are two very different things."

What is food safety culture?

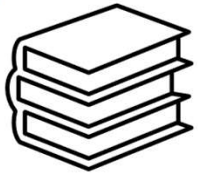
Food safety culture refers to the attitudes, beliefs, practices, and values around food safety that determine what is **happening when no one is watching.**

Our culture shapes our behavior.



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Key Points



- More than food safety policies



- Learned through socialization and incorporation into the group



- Group-level beliefs and actions, not individual



- Sustained culture over time, not a focus of the month



- Permeates throughout the organization



- How and what employees in a food establishment think and do about food safety

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Food safety culture study

How is food safety culture experienced by food workers and managers?

What helps create good food safety culture?

What damages food safety culture?

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Study Takeaways

Staff need more space and equipment

- Doing too much in too small a space to be successful

Staff are reluctant to share with managers

- Could be dangerous, improving this could have big influence on food safety

Soft skills and relationship building reported as important for FSC

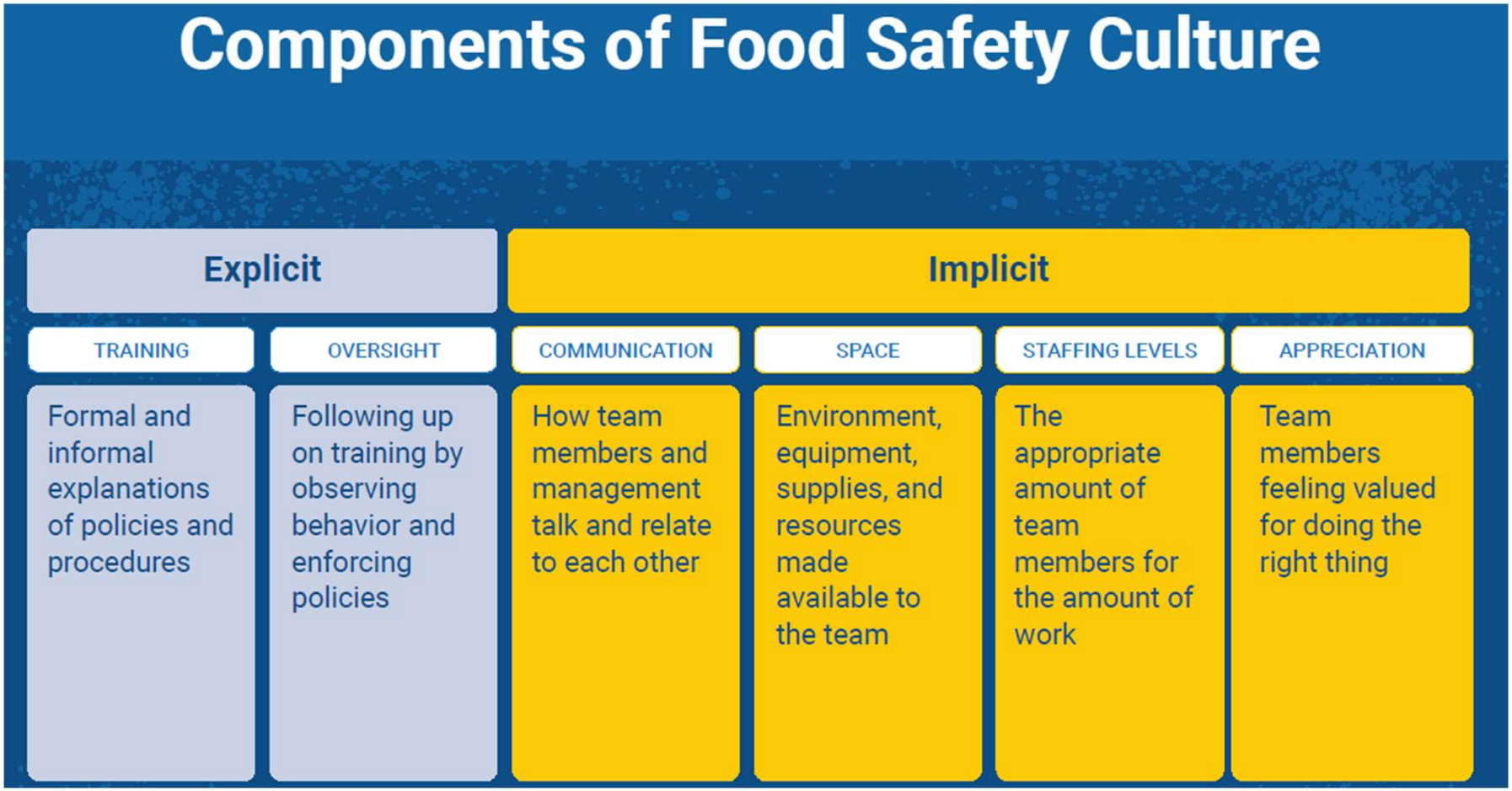
- Managers being present and receptive to input
- Managers recognizing effort of staff and showing appreciation

Staff want routine, applied trainings

- Ongoing training, not just at hire
- Specific to job function and emphasizes the why

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Components of Food Safety Culture



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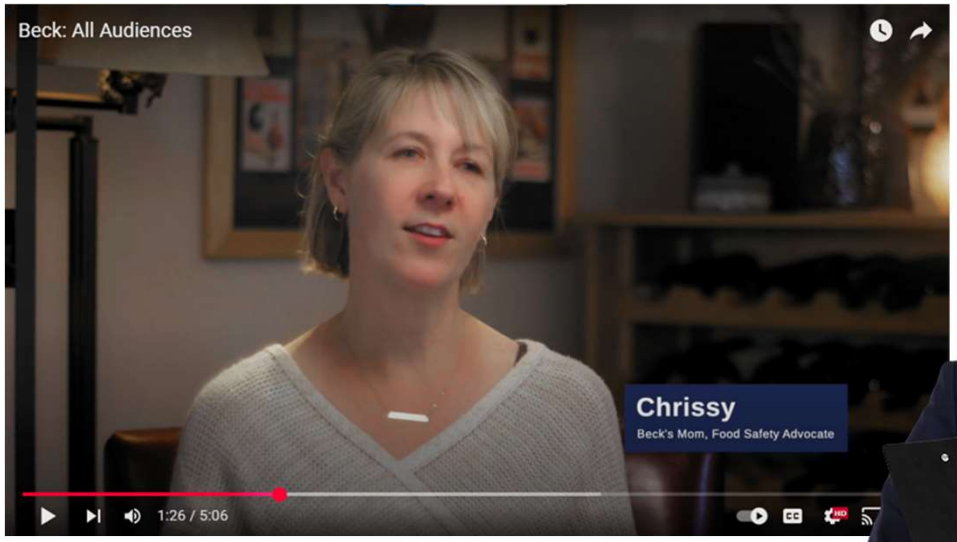
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Free food safety culture webcourse



Available at
snhd.org/opr

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Beck: All Audiences
Chrissy
Beck's Mom, Food Safety Advocate
1:26 / 5:06




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Strategies for improving Communication:

- **Ask for feedback –** Your staff will often know what needs fixing before you do, check in with them often and respond to their suggestions. If you can't address their concern now, let them know when to expect changes to they don't think they're being ignored.
- **Regular Meetings –** Weekly or daily check-ins allow employees to voice concerns without fear of punishment and allow managers to provide food safety or training reminders.
- **Anonymous Reporting System –** Allows employees to report issues without fear of retaliation.
- **Cultural Awareness –** Translate materials and acknowledge cultural norms in communication.



Question List

You're a manager who notices a new team member cutting raw chicken and then immediately prepares ready-to-eat broccoli without washing hands, wearing gloves, or sanitizing the surface.

What should your response be?



- Schedule a meeting to address it later
- Do an on-the spot retraining and explain the risk
- Fire them immediately
- Let it go, they're probably busy

Correct

That's right!

Your Score: 20 of 30

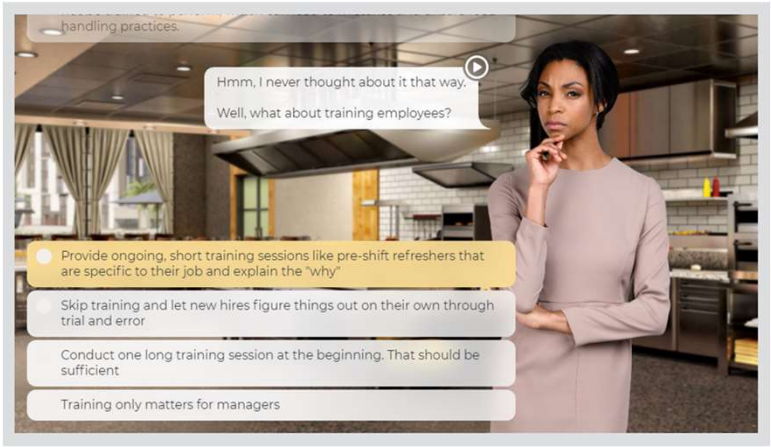
Question 3 of 5

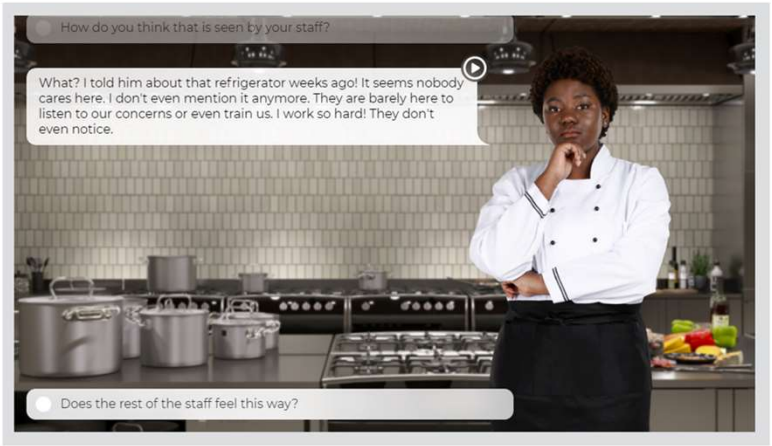
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What happens to food safety in your restaurant when noboby's watching?

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280 S Decatur Blvd, Las Vegas, NV 89107

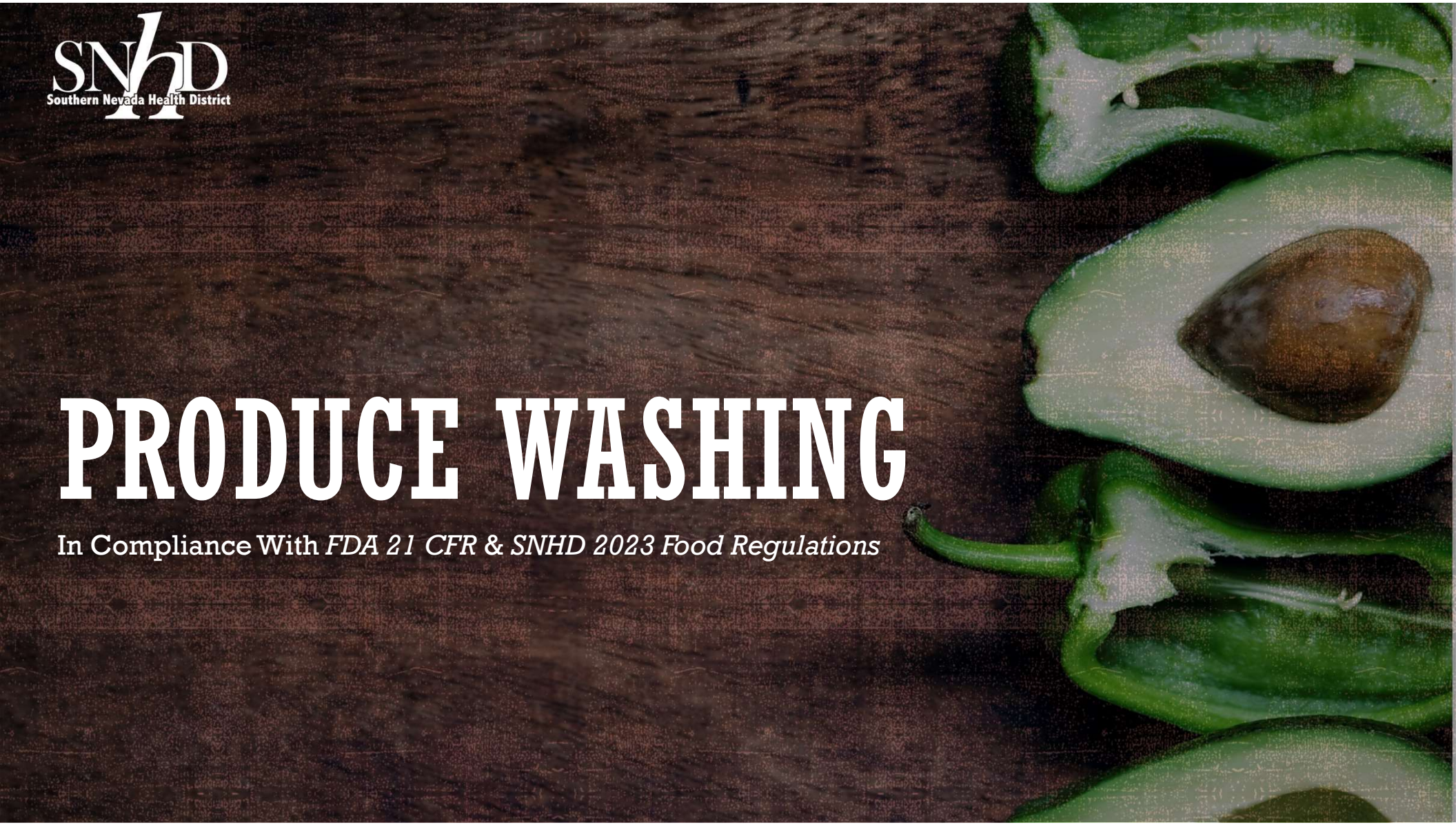
Chris Parangan
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Environmental Health | Outbreak Support

Facebook.com/SouthernNevadaHealthDistrict

@SNHDinfo

YouTube.com/SNHealthDistrict

@southernnevadahealthdistrict


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PRODUCE WASHING
In Compliance With *FDA 21 CFR & SNHD 2023 Food Regulations*







OBJECTIVES

Explain:
- significance of produce washing
- regulatory requirements

Establish:
- use of chemicals in washing produce
- proper wash practices
- helpful tips

Ensure:
- food safety regarding produce
- corrective actions

PROTECTING YOUR PLATE

- **3 types of contaminants**
  - <u>Biological</u>
    - Bacteria – *E. Coli, Salmonella*
    - Parasites – *Cyclospora*
    - Viruses – Norovirus, Hepatitis A
  - <u>Physical</u>
    - Visible debris – soil, insects, stones
  - <u>Chemical</u>
    - Agriculture residue – pesticides
    - Environmental sources – chemical wash, contaminated surfaces

❖ Improper washing of produce, contaminated equipment, and dirty hands can spread contamination.

❖ Proper produce washing *reduces* potential contamination.

❖ Cooking further reduces harmful pathogens.



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.

- **(B)** Fruits and vegetables **may** be washed by using chemicals as specified under § 7-204.2.

- **(C)** Devices used for on-site generation of chemicals meeting the requirements specified in 21 CFR 173.315, *Chemicals used in washing or to assist in the peeling of fruits and vegetables*, for the washing of raw, whole fruits and vegetables must be used in accordance with the manufacturer's instructions.

OTHER RELEVANT REGULATIONS

"Ready-to-Eat Food" includes:

- **(B)** Raw fruits and vegetables that are washed as specified under § 3-302.5

3-301.1 Preventing Contamination from Hands

- **(B)** Except when washing fruits and vegetables as specified under § 3-302.5 or as specified in ¶¶ (D) and (E), food handlers must not contact exposed, ready-to-eat food with their bare hands or arms and must use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

3-302.1 Packaged and Unpackaged Food—Separation, Packaging, and Segregation

- **(A)** Food must be protected from cross contamination by:
  - **(1)** Separating raw animal foods during storage, preparation, holding, and display from:
    (c) Fruits and vegetables before they are washed.
  - **(8)** Separating fruits and vegetables, before they are washed as specified under § 3-302.5 from ready-to-eat food.



7-204.2 CHEMICALS FOR WASHING, TREATMENT, STORAGE, AND PROCESSING FRUITS & VEGETABLES

- **(A)** Chemicals, including those generated on-site, used to wash or peel raw, whole fruits and vegetables or used in the treatment, storage, and processing of fruits and vegetables must:
  - **(1)** Be an approved food additive listed for this intended use in 21 CFR 173 *Perfluorinated ion exchange membranes*, or
  - **(2)** Be generally recognized as safe (GRAS) for this intended use, or
  - **(3)** Be the subject of an effective food contact notification for this intended use (only effective for the manufacturer or supplier identified in the notification), and
  - **(4)** Meet the requirements in 40 CFR 156 *Labeling Requirements for Pesticides and Devices*.
- **(B)** Ozone as an antimicrobial agent used in the treatment, storage, and processing of fruits and vegetables in a food establishment must meet the requirements specified in 21 CFR 173.368 *Ozone*.

REMEMBER: CHEMICALS ARE *NOT* REQUIRED TO WASH PRODUCE…
…but if you *do* use chemicals, they must be approved and used correctly.

COMMON CHEMICALS FOR WASHING PRODUCE





Lactic acid
Sodium hydrogensulfate
Sodium dodecylbenzene sulfonate [SDBS]
1:170 - 1:128 dilution (0.75 – 1 fl oz per 1 gal water)





Citric acid
Sodium carbonate
Magnesium carbonate
Grapefruit oil extract
1:128 dilution (1 fl oz per 1 gal water)
pH 2.5 – 3.5





Lactic acid
Phosphoric acid
Sodium lauryl sulfate
1:500 - 1:1000 dilution (~3 mL to 1L water)
pH 1.29 – 2

21 CFR § 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.

(pictures taken directly from Cornell Law School)

(2) Substances identified in this subparagraph and subject to such limitations as are provided:

Substances	Limitations
A mixture of alkylene oxide adducts of alkyl alcohols and phosphate esters of alkylene oxide adducts of alkyl alcohols consisting of: α-alkyl (C12-C18)-omega-hydroxy-poly (oxyethylene) (7.5-8.5 moles)/poly (oxypropylene) block copolymer having an average molecular weight of 810; α-alkyl (C12-C18)-omega-hydroxy-poly (oxyethylene) (3.3-3.7 moles) polymer having an average molecular weight of 380, and subsequently esterified with 1.25 moles phosphoric anhydride; and α-alkyl (C10-C12)-omega-hydroxypoly (oxyethylene) (11.9-12.9 moles)/poly (oxypropylene) copolymer, having an average molecular weight of 810, and subsequently esterified with 1.25 moles phosphoric anhydride	May be used at a level not to exceed 0.2 percent in lye-peeling solution to assist in the lye peeling of fruit and vegetables.
Aliphatic acid mixture consisting of valeric, caproic, enanthic, caprylic, and pelargonic acids	May be used at a level not to exceed 1 percent in lye peeling solution to assist in the lye peeling of fruits and vegetables.
Polyacrylamide	Not to exceed 10 parts per million in wash water. Contains not more than 0.2 percent acrylamide monomer. May be used in the washing of fruits and vegetables.
Potassium bromide	May be used in the washing or to assist in the lye peeling of fruits and vegetables.
Sodium n-alkylbenzene-sulfonate (alkyl group predominantly C12 and C13 and not less than 95 percent C10 to C16)	Not to exceed 0.2 percent in wash water. May be used in washing or to assist in the lye peeling of fruits and vegetables.
Sodium dodecylbenzene-sulfonate (alkyl group predominantly C12 and not less than 95% C10 to C16)	Do.
Sodium 2 ethyl-hexyl sulfate	Do.
Sodium hypochlorite	May be used in the washing or to assist in the lye peeling of fruits and vegetables.
Sodium mono- and dimethyl naphthalene sulfonates (mol. wt. 245-260)	Not to exceed 0.2 percent in wash water. May be used in the washing or to assist in the lye peeling of fruits and vegetables.

(4) Substances identified in this paragraph (a)(4) for use in flume water for washing sugar beets prior to the slicing operation and subject to the limitations as are provided for the level of the substances in the flume water:

Substance	Limitations
α-Alkyl-omega-hydroxypoly-(oxyethylene) produced by condensation of 1 mole of C11-C486315 straight chain randomly substituted secondary alcohols with an average of 9 moles of ethylene oxide	Not to exceed 3 ppm.
Linear undecylbenzenesulfonic acid	Do.
Dialkanolamide produced by condensing 1 mole of methyl laurate with 1.05 moles of diethanolamine	Not to exceed 2 ppm.
Triethanolamine	Do.
Ethylene glycol monobutyl ether	Not to exceed 1 ppm.
Oleic acid conforming with § 172.860 of this chapter	Do.
Tetrapotassium pyrophosphate	Not to exceed 0.3 ppm.
Monoethanolamine	Do.
Ethylene dichloride	Not to exceed 0.2 ppm.
Tetrasodium ethylenediaminetetraacetate	Not to exceed 0.1 ppm.

(5) Substances identified in this paragraph (a)(5) for use on fruits and vegetables that are not raw agricultural commodities and subject to the limitations provided:

Substances	Limitations
Hydrogen peroxide	Used in combination with acetic acid to form peroxyacetic acid. Not to exceed 59 ppm in wash water.
1-Hydroxyethylidene-1,1-diphosphonic acid	May be used only with peroxyacetic acid. Not to exceed 4.8 ppm in wash water.
Peroxyacetic acid	Prepared by reacting acetic acid with hydrogen peroxide. Not to exceed 80 ppm in wash water.

WASHING PROCEDURES:
A GENERAL GUIDELINE

1

PREPARE STATION

- clear appropriate sink
- wash/rinse/sanitize applicable basin(s)



2

WASH HANDS

- as required
- to prevent contamination



3

WASH PRODUCE

- use potable water and/or approved chemical
- remove stickers/bands
- rinse and rub exposed surfaces thoroughly
- use dedicated food-grade scrub, if needed



4

DRAIN AND HANDLE

- use clean/sanitized: area/utensils/ equipment
- prevent contact from dirty: hands, surfaces, etc.
- place in clean container



5

FINISH PREP

- wash hands; don gloves for RTE produce if continuing prep
- refrigerate or time control cut TCS produce as needed



APPROPRIATE ACTIONS

DO:

✓ Train employees
- Provide proper produce washing procedures
- Have staff demonstrate procedures
- Post instructional signs

✓ Plan ahead
- Anticipate your facility's needs and adjust
- Test chemicals *prior* to washing produce
- Correct unsafe practices

✓ Treat washed produce as ready-to-eat foods
- Wash hands and use gloves for further produce preparation
- Ensure produce has proper time- or temperature-control and labels as needed
- Store on topmost shelf in separate container from unwashed produce

COMMON VIOLATIONS

DO ***NOT***:

× Store produce (unwashed or washed) underneath raw proteins

× Cut produce prior to washing

× Use dirty and/or unapproved sinks for washing

× Use unapproved chemicals or improper concentrations of approved chemicals

× Wash multiple types of produce in the same basin or container

× Place produce back into their original container

× Handle ready-to-eat foods with bare hands

USEFUL TIPS, SPECIAL CONSIDERATIONS, + OTHER INFO

Purchasing

- When buying pre-cut produce, ensure it is properly refrigerated. Do not accept cut produce at improper temperatures.
- Choose produce that is not bruised or damaged.

Techniques

- Scrub tough rinds/skins with a cleaned and sanitized food-grade produce brush under running water.
- Discard outer layers of leafy heads. When possible, pull greens apart to thoroughly wash in between.
- Place fragile produce in a clean colander to spray gently.
- Use clean, disposable paper towels to mechanically remove remaining surface bacteria.
- Use dedicated cutting boards where possible.

Smaller Kitchens:

- Predicting outcomes for future dates can help better prepare for when sink capacity is limited—e.g., wash/bulk prep Thursday nights if you know Fridays are busy and have a special with salad.
- Time your workflow—e.g., schedule produce-washing before raw protein prep.
- Match intact vegetables to its best environment for quality and preservation. Use disposable paper towels or foil when applicable.

Fun(-ish?) Facts:

- Spinach carries the highest amount of pesticide by weight, while strawberries consistently rank highest in total number of pesticidal chemicals carried.
- Ladybugs are often used in organic farming as a natural form of biological pest control. (You may find them in your end product.)
- Tomatoes are lawfully a vegetable, but botanically a fruit. (Either way, you should wash them.)


SNHD
Southern Nevada Health District
THANK YOU
For questions/comments:
charfauros@snhd.org

Environmental Health Updates

- Accela
  - Need assistance please email environmentalhealth@snhd.org
    - Previous FSP PowerPoint
      - https://www.snhd.info/ehrcp/presentations-food-safety-partnership
      - Creating an account, Linking permits, paying fees, Printing permits, and Plan Review Applications
        - June 2026
- Invoices





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 2027

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:

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