

2023 Regulation Training for Industry

Presented by: The Regulatory Support Office

Introduction

We will be reviewing the major changes between the 2010 and 2023 Food Regulations and revisiting some things that stayed the same. A great effort was made to identify items of concern, but we are not able to cover all changes. This training does not take the place of reading the new Regulations and referencing them for specific content.

WELCOME ONLINE PARTICIPANTS!

- Thank you for joining!
- We want to hear from you. Please communicate with us via chat to “ALL PANNELISTS”
 - Do not chat to Christine Sylvis or “Host”
 - Some questions may be held until an appropriate time
- Today’s session will be recorded

QUESTIONS

- Live participants, please raise your hand to ask a question
 - Please wait until the end of a topic to ask questions
 - All questions and comments will be repeated for online participants
- The focus of this training is the updated 2023 Regulations
 - Questions related to basic food safety will be held until the end and addressed as time allows



Resources

- www.snhd.info/foodreg23
 - Copy of new regulations & red line document
 - Recording of the training session
- www.snhd.info/ferl
 - Updated resources including signs, logs, Q&A's
 - Updates are on-going, check back frequently

Timeline

November 17, 2022

SNHD BoH approved
Regulations

May 1, 2023

Regulations go in effect, 1st
inspection educational

March 3, 2023

Nevada Division of Public &
Behavioral Health BoH
approved Regulations

SOUTHERN NEVADA HEALTH DISTRICT 2023 FOOD REGULATIONS

- **Chapters 1-8 Basic Food Regulations**
- Chapter 9 Commissaries
- Chapter 10 Mobile Units
- Chapter 11 Open-Air Vendors
- Chapter 12 Catering
- Chapter 13 Swap Meet and Farmers Market
- **Chapter 14 Special Events and Temporary Food Establishments**

Chapter 1

Definitions

DEFINITIONS

- Certain definitions were removed because they are a standard “dictionary” definition or have been described in the pertinent chapter.
- Definitions not mentioned here will be addressed in the following chapters.

PRIORITY ITEM

Previously Critical item, contributes to the elimination, prevention or reduction to an acceptable level, hazards or injury and there is no other provision that more directly controls the hazard.

(5 demerits)

PRIORITY FOUNDATION ITEM

Previously Major item, facilitates or enables priority items. Includes items that require purposeful incorporation by PIC to control risk factors such as training, infrastructure or necessary equipment, record keeping, and labeling.

(3 demerits)

CORE ITEM

Previously GMP, includes items that usually relate to general sanitation, operational controls, SOPs, facilities, structures, equipment design, or general maintenance.

(0 demerits)

Chapter 2

Management
and
Personnel

ASSIGNMENT OF RESPONSIBILITY

- Person-in-charge (PIC) must be present at all times
- One PIC may be acceptable when there are multiple separate permits on site
- No PIC required at unmanned establishments (vending machines)

2-101

PIC DEMONSTRATION OF KNOWLEDGE

1. No priority violations,
2. Current CFPM, or
3. Responding correctly to the inspector's questions as they relate to the specific food operation

2-102

DEMONSTRATION OF KNOWLEDGE

- Describing the 5 symptoms associated with diseases that are transmissible through food including return criteria
- Importance of time/temperature for storage of TCS food
- Required cooking times/temperatures
- Handwashing
- Cleaning and sanitizing procedures
- Full list in 2-102.1 (C) (1)-(17)

PIC DEMONSTRATION OF KNOWLEDGE INCLUDES ALLERGENS

Able to describe the 9 major allergens and symptoms of an allergic reaction

ALLERGY AWARE KNOW YOUR MENU

9 ALLERGENS



CERTIFIED FOOD PROTECTION MANAGER (CFPM)

- An individual that passes a food protection manager certification examination, proctored by an accredited program, which certifies they have the knowledge, skills, and abilities required to protect the public from foodborne illness.
- The PIC must have a current CFPM.
- Not required for establishments that pose minimal risk of causing foodborne illness.

2-102.2, 2-601

CFPM **EXEMPTIONS**

- Limited ready-to-eat TCS in storage
- Reheat only commercially processed foods
- Have minimal open food handling, no cooking or cooling
- Generally, Risk Category 1 permits will not require CFPM
- Examples: *convenience stores, ice cream shops, bars, donut shops, coffee/tea shops, liquor stores, gift shops, warehouse/storage*

CERTIFIED FOOD PROTECTION MANAGER



Certified Food Protection Manager

The Southern Nevada Health District (SNHD) 2023 *Food Regulations* section 2-102.2 requires that each food establishment* has a Person in Charge (PIC) who is a Certified Food Protection Manager (CFPM) on site during all hours of operation, including evenings, weekends, and breaks. This may require that multiple people complete the requirement to ensure coverage.

<https://anab.ansi.org/credentialing/food-protection-manager>



This certifies that

Samantha Roberts

has successfully completed the standards set forth as a

Certified Food Protection Manager

which is accredited by the American National Standards Institute (ANSI)
Certificate for Food Protection (CFP)



#8952

Certificate ID: 166050
Issue Date: August 15, 2011
Exam Form: FSM0822A

1 AAA Food Safety

Korey Chong
Registration

1 AAA Food Safety
(714) 592-4100

www.AAAFoodSafety.com



STATE FOOD SAFETY MANAGER CERTIFICATION

PRESENTER TO

For successfully completing the StateFoodSafety.com Food Protection Manager Certification Exam.
This award is approved by the American National Standards Institute (ANSI).

American Safety Council (State Food Safety)



Completion Information:

Completion Date: 11/09/2023

Exam Score: 100%

Provider Name: 360training.com

Provider Number: 0975



Learn 2 Serve (360 Training)



**THE NATIONAL REGISTRY OF
FOOD SAFETY PROFESSIONALS®**

CERTIFIES

MANAGER

HAS SUCCESSFULLY SATISFIED THE REQUIREMENTS FOR

THE FOOD SAFETY MANAGER

CERTIFICATION EXAMINATION

National Registry of Food Safety Professionals

Laura J. Hest

ServSafe
NATIONAL RESTAURANT ASSOCIATION

EXAM FORM NO.

CERTIFICATE NO.

ServSafe CERTIFICATION

FOR RESTAURANTS AND FOOD SERVICE ESTABLISHMENTS THAT USE THE SERVSAFE® FOOD PROTECTION MANAGER CERTIFICATION EXAMINATION, WHICH IS ADMINISTERED BY THE INTERNATIONAL ASSOCIATION OF FOOD PROTECTION EXAMINERS (IAFPE).

11/14/2013

National Restaurant Association Solutions (ServSafe)

1/14/2016

2023 Regulation Training

DATE OF EXPIRATION



CERTIFICATE

OF COMPLETION

THIS IS TO CERTIFY THAT

EXAMPLE

SUCCESSFULLY COMPLETED THE



DATE OF COMPLETION



ANDREW TYNDALL, CEO

Responsible Training (Safeway Certifications)



CERTIFICATE

of

COMPLETION

Nick Eastwood

for successfully completing the standards set forth for the

Food Protection Manager

which is accredited by the American National Standards Institute (ANSI) - Certificate for Food Protection (CFP)



#1203

Date Completed:	3/6/2023	Valid through:	3/6/2024
Learner reference:	12	Course Reference:	440
Certificate #:	412833	Exam Form #:	15
Score:	100%	Number of Questions:	2
		Result:	Passed

The Always Food Safe Company

DUTIES OF PIC (ACTIVE MANAGERIAL CONTROL)

- Verifies food is made in approved areas only
- Excludes unnecessary individuals from the food preparation area
- Ensures third-party individuals comply with regulations (delivery/maintenance)
- Verifies employee handwashing, cooking temps, cooling methods and 2/4-hour milestones, storage temps, cleaning and sanitizing

DUTIES OF PIC (ACTIVE MANAGERIAL CONTROL)

- Ensures proper consumer advisory/disclosure on menu for raw/undercooked animal products
- Ensures no bare-hand contact with ready-to-eat food
- Ensures employees are properly trained (including allergy awareness)

DUTIES OF PIC (ACTIVE MANAGERIAL CONTROL)

NEW ITEMS ADDED

(F) If food is delivered in off-hours-ensure source and that food is unadulterated, stored safely, and at proper temperature

(I) Ensure proper holding temperatures during daily oversight of routine temperature monitoring by staff

(P) Written procedures and plans, when required, are properly maintained and implemented

DUTIES OF PIC

Among other things listed in 2-103 of the Regulations, a PIC 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.

2-103

FDA Employee Health and Personal Hygiene Handbook (2020)

Form 1-B

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.

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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.

Conditional Employee Name (please print) _____

Signature of Conditional Employee _____ Date _____

Food Employee Name (please print) _____

Signature of Food Employee _____ Date _____

Signature of Permit Holder or Representative _____ Date _____

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PERMIT HOLDER/PIC/FOOD HANDLER RESPONSIBILITIES

Food handlers must report to the PIC information about their health and activities as they relate to the following, including information such as date of onset of symptoms or diagnosis.

2-201.1 (A)(1)

FOODBORNE ILLNESS SYMPTOMS

VOMITING

DIARRHEA

JAUNDICE

SORE THROAT WITH A FEVER

AN INFECTED WOUND THAT IS OPEN OR DRAINING

PERMIT HOLDER/PIC/FOOD HANDLER RESPONSIBILITIES

Food handlers must report to the PIC information about their health and activities as they relate to the following, including information such as date of onset of symptoms or diagnosis.

“BIG 6” Illnesses

2-201.1 (A)(1)

DIAGNOSED ILLNESSES

NOROVIRUS

HEPATITIS A

SHIGELLA

SHIGA TOXIN PRODUCING
ESCHERICHIA COLI

THYPHOID FEVER (SALMONELLA
TYPHI)

SALMONELLA (NON-
TYPHOIDAL)



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.

www.snhd.info/ferl

PERSONAL CLEANLINESS

Hands must be lathered vigorously for **10 to 15**
seconds

The entire process of hand washing should take at
least 20 seconds

2-301

VOMITING AND DIARRHEAL EVENTS

Written procedures are required

Specific actions and assignment of actions to be taken
should be included

2-501

VOMITING AND DIARRHEAL EVENTS - INTENT

PREVENT THE SPREAD OF NOROVIRUS

Plan and materials necessary for clean up must be available at all times

Training should be done prior to any occurrence

Facilities may have an environmental services department take care of event, but must still include actions to be immediately taken in plan

2-501

VOMITING AND DIARRHEAL EVENTS



Standard Operating Procedure (SOP) for Vomit and Diarrhea Clean-up

PURPOSE: To prevent the spread of highly contagious pathogens from vomiting and diarrheal events.

SCOPE: This policy applies to employees responsible for cleaning up vomiting and diarrheal events in a food establishment.

INSTRUCTIONS: Develop a procedure for cleaning up vomiting and diarrheal events and training employees on how to follow the written procedure. Consider including the following guidelines:

Contain the spill

- Clear an area of at least 25 feet in all directions from the vomit and/or diarrhea
- Block access to the contaminated area
- Use baking soda or another absorbent material designed to contain a liquid spill

Clean up

- Employees responsible for cleanup must wear disposable gloves, mask, and apron
- Throw away all food and single service items that may have been contaminated
- Use paper towels to clean up the liquid starting from the outside and working towards the center. Dispose of the towels in a plastic trash or biohazard bag. Do NOT vacuum. Vacuuming can spread particles.
- Use soapy water to clean the spill area, including surfaces close to the spill and frequent high touch areas such as faucet handles, doorknobs, counters, and phones
- Rinse all washed areas thoroughly
- Dry with disposable paper towels
- All items must be disposed of after use
- Wash hands thoroughly with soap and water after cleaning. Hand sanitizers alone may not be effective against the pathogens.



Standard Operating Procedure (SOP) for Vomit and Diarrhea Clean-up

Identify Surfaces & Assemble A Clean-up Kit			
Surfaces: Identify all surfaces in the food establishment that will need to be disinfected. Ensure the planned disinfectant is labeled for use on those surfaces (check all surfaces in the establishment.)			
<input type="checkbox"/> Hard, non-porous (tile, vinyl, sealed concrete, stainless steel): Follow 'non-porous' directions on disinfectant label.			
<input type="checkbox"/> Porous (unsealed concrete, wood): Follow 'porous' disinfection directions on label.			
<input type="checkbox"/> Carpet and upholstery: Close area and steam clean if unable to use disinfectant.			
<input type="checkbox"/> Linens and clothing: Machine wash in chlorine bleach, if possible, and dry hot.			
<input type="checkbox"/> Grass and outdoor concrete: Block access, use absorbent material on spill, scrape into bag, and rinse area with water.			
Clean-Up Kit: Identify items available for clean-up in the food establishment (check all that apply):			
<input type="checkbox"/> Disposable masks	<input type="checkbox"/> Absorbent material (baking soda, kitty litter)	<input type="checkbox"/> Disposable mop head (no vacuum)	<input type="checkbox"/> Goggles
<input type="checkbox"/> Disposable gloves	<input type="checkbox"/> Disposable scoop/paper plates	<input type="checkbox"/> Mop bucket/hot water	<input type="checkbox"/> Disposable paper towels/cloth
<input type="checkbox"/> Disposable aprons	<input type="checkbox"/> Garbage bags	<input type="checkbox"/> Caution tape or signs	<input type="checkbox"/> Soap
Disinfectant: Detail how to make and use the disinfectant (follow mixing instructions on the label)			
EPA-Registered Disinfectant Name: <input type="checkbox"/> Bleach or <input type="checkbox"/> Other			
Amount of disinfectant: _____		Contact time: _____	
Amount of water: _____			
Instructions: _____			
Location of the kit: _____		Location of the utility sink to clean reusable tools: _____	
Note: Tools used to clean-up vomit and diarrhea should not be stored or cleaned in the kitchen if possible.			
Employee Training			
Employees must be properly trained in advance. Select all that apply.			
<input type="checkbox"/> How are employees trained? _____			

Chapter 3

Food

TEMPERATURES

$\pm 2^{\circ}\text{F}$ has been removed from all temperatures in
the Regulations

SHELLSTOCK IDENTIFICATION

Shellstock tags and labels must be retained for 90 days in chronological order

Date when last shellstock is sold or served must be recorded on the tag

3-203.2

BARE HAND CONTACT

If food is handled with bare hands, it must be heated to a minimum of 145°F

3-301.1(D)(2)

BARE HAND CONTACT

Bare hand contact is allowed facilities if:

- There is written approval from SNHD
- Not serving HSP
- Written procedures contain ALL required information and are maintained at facility
- Compliant with required documentation and training

Waiver no longer required

3-301.1(E)(2)

NON-CONTINUOUS COOKING

The cooking of a **raw protein** in which the initial heating (including marking) is intentionally halted so that it may be cooled properly and then fully cooked prior to service

3-401.4

NON-CONTINUOUS COOKING

- Initial cooking is no longer than 60 minutes
- Immediately cooled using 2- and 4-hour parameters
- Must be fully cooked during final heating process

3-401.4

NON-CONTINUOUS COOKING

Written procedures must be approved
(unless served the same day) and:

- Describe monitoring, documentation, corrective actions, identification and storage of undercooked food
 - Maintained on site and available

3-401.4

NON-CONTINUOUS COOKING



Non-Continuous Cooking of Raw Animal Foods

What is non-continuous cooking?

Non-continuous cooking is a process where the initial heating of the food is intentionally stopped and the food is then cooled and held for final cooking later. It is often called “par-cooking” or “marking.” Non-continuous cooking does not effectively destroy disease-causing organisms during the initial cooking process and extends the amount of time the food is in the temperature danger zone.

Non-continuous cooking does not apply to food that is fully cooked during the first heating.

This process requires **approval** from the Health Authority and written procedures must be in place.

What are the requirements?

- Initial heating process must be a maximum of 60 minutes.
- Food must be immediately cooled to required time/temperature parameters of 135°F to 70°F within 2 hours and 70°F to 41°F within the next 4 hours.
- After cooling, the food must be held either frozen solid or cold at ≤ 41°F.
- Prior to sale or service, all parts of the food must be fully cooked to minimum temperature requirements. These foods cannot be served or sold undercooked.



Non-Continuous Cooking Procedure Template

Food Item:

Date Created:

How the foods will be marked or identified as foods that require additional cooking prior to being offered for sale or service <u>after the initial heating</u> (1 hour max):	(Example: Label as 'Not Fully Cooked')
How the foods will be separated from ready-to-eat foods to prevent contamination <u>after the initial heating</u> :	(Example: Store below and away from ready-to-eat foods)
How to document the cooling times and temperatures and the	(Example: Use the SNHD Cooling Log)

COOKING TEMPERATURES

145°F for 15 seconds

155°F for 17 seconds OR 158°F for < 1 second

165°F for < 1 second (instantaneous)

3-401.1

COOKING TEMPERATURES

145°F for 15 seconds

Raw eggs broken and prepared for immediate service

Whole muscle intact beef steak, 145°F surface temperature with color change on all sides

3-401.1

WHOLE MUSCLE, INTACT BEEF STEAK

Not injected, mechanically tenderized, reconstructed,
or scored and marinated

Chapter 1; 3-201.1(E)

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COOKING TEMPERATURES

155°F for 17 seconds

Comminuted meats

- Kabob size or smaller, cut prior to or during cooking
- Ground or formed meats
- Pooled eggs or eggs cooked for hot holding

3-401.1

COOKING TEMPERATURES

165°F <1 second, instantaneous

Poultry

Stuffed foods or stuffing containing fish, meat, poultry,
or ratites

3-401.1

COOKING TEMPERATURES

Any other cook time/temperature not listed in the Regulations will require a waiver if no consumer advisory and disclosure is provided on the menu

3-401.1

CHILD'S MENU

No raw or undercooked comminuted meat on a child's menu

Meat is the flesh of cattle, swine, sheep, or goats and other animals except fish, poultry, and wild game

3-401.1

REHEAT TEMPERATURES

Any commercially processed food that has anything added to it must be reheated to 165°F

3-403

THAWING

TCS foods must be thawed using approved methods

If using running water:

water must be **70°F** or colder, and

If thawing a raw animal food that will be fully cooked, cannot be in danger zone for more than 4 hours including thaw, prep, and cooling time

3-501.3

THAWING

ROP fish labeled to be kept frozen until use must be opened:

- Prior to thawing under refrigeration
- Prior to, or immediately after, thawing under running water
- Follow manufacturer's instructions

3-501.3

TCS COLD HOLDING

(45°F for 72-hour allowance removed)

TCS food held between 42°F and 45°F must be served, cooked and served, or discarded within 24 hours and must be labeled with an expiration date

3-501.6(D)

PROCESSING WAIVER REQUIREMENT

WAIVER REQUIRED BEFORE:

- Using additives to preserve food, render it a non-TCS, or if the additive has an upper limit or maximum-use concentration

3-502.1

PROCESSING WAIVER REQUIREMENT

- (C) Additives

AN EXEMPTION MAY BE **APPROVED** BASED ON:

- Annual testing for a_w and/or pH or Challenge study
- Food is proven to be non-TCS and
- Sold only at retail with no distribution
 - Examples: salsa, sushi rice, hot brine pickling, kimchi
- **Must be approved by Special Process Team**
 - ehtrainingoffice@snhd.org



JUICING

Juice packaged in a food establishment with an approved label with warning that it has not been treated to attain a 5-log reduction of microorganisms does not require a waiver

3-404

ROP WITHOUT A WAIVER

A HACCP plan with required information must be submitted to Special Processes Team.

ROP may NOT be implemented until SNHD acknowledges receipt of plan.

Must follow 3-502.2

3-502.2 (B)

ROP HACCP PLAN EXEMPTION

- Food is held in ROP for ≤ 48 hrs stored at $\leq 41^{\circ}\text{F}$
 - Packages are labeled with production time and date
- AND**
- All cook, cool, and hold regulations in 3-502.2 are followed

3-502.2 (F)

SPECIAL PROCESS INSPECTIONS

- In January 2023, the Special Process Team was assigned facilities that produce food with special process related HACCP plans/waivers
 - They will also be assigned facilities that produce ROP product (acknowledgement of receipt)

LABELING (no change)

Any food packaged for off-site consumption requires SNHD approved labels.

Contact SNHD Label Review at
EHTrainingOffice@snhd.org

3-602.1

TIME AS A PUBLIC HEALTH CONTROL (TPHC)

- Written plan maintained and available on site
- Plan must specify if using 4-hour or 6-hour TPHC
- Holding time limit begins when food is rendered a TCS food
- Time for each food stored using TPHC should be recorded

3-501.9

TIME AS A PUBLIC HEALTH CONTROL

4-hour plan

- Must mark time 4 hours past point when removed from temperature control
- Food must be discarded if in unmarked containers or time exceeds 4-hour limit on label

3-501.9

TIME AS A PUBLIC HEALTH CONTROL

6-hour plan

- Must mark time when removed from temperature control and 6 hours past that point
 - Food must be monitored to ensure it does not go over 70°F
 - Food must be discarded if it goes above 70°F, if in unmarked containers, or time exceeds 6-hour limit on label

3-501.9

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TIME AS A PUBLIC HEALTH CONTROL

FOODS MUST START AT

41°F or colder

135°F or hotter

OR

TIME AS A PUBLIC HEALTH CONTROL

70°F or colder if:

- Starting with whole produce when it becomes a TCS food
- Opening a hermetically sealed container
- The food temperature does not exceed 70°F within 4 hours of becoming a TCS food
- The food is labeled with 4-hour discard time

3-501.9

Chapter 4

Equipment,
Utensils,
and Linens

SANITIZER

Concentration Range (MG/L)	Minimum Temperature PH 10 or less °F (°C)	Minimum Temperature PH 8 or less °F (°C)
25-49	120 (49)	120 (49)
50-99	100 (38)	75 (24)
100	55 (13)	55 (13)

BLEACH CONCENTRATION/TEMPERATURE CHART

- Applies to buckets and ware washing
- Start with concentration and then ensure temperature
- Chlorine is acceptable at 25-49 ppm only if meets requirements of table, must be able to test

SANITIZER CONTACT TIME

- Chlorine - 10 seconds
- Other sanitizing solutions - 30 seconds or per manufacturer label instructions

4-702

HOT WATER REQUIREMENT

MANUAL WARE WASHING

120°F At 3-comp sink removed from regulations

Hot water in facility must be adequate to manually wash dishes (110°F or temp on cleaning agent label) and wash hands (100°F)

4-501.9

UTENSIL STORAGE FOR TCS FOODS

1. In water below 41°F
 - Clean/replace utensils and container every 4 hours
2. In water above 135°F
 - Clean/ replace utensils and container every 24 hours
3. On a smooth, easily cleanable surface
 - Clean/replace every 4 hours
4. In food with the handle outside of food
 - Clean/replace when container is empty, not to exceed 24 hours

4-602.1

ICE PACKAGED ON SITE

- Lab testing for fecal coliform and total coliform organisms required every 6 months
- If positive, remove unit from service, clean and sanitize, retest to confirm absence of total coliform
- Maintain lab testing records for 2 years

4-602.1(F)

Chapter 5

Water,
Plumbing,
and Waste

TOILETS

At least one toilet and not fewer than the number required by the uniform plumbing code or local business code

SNHD is no longer processing Restroom Waivers

5-203.2

BACKFLOW PROTECTION

An RPZ valve is no longer required at all soda machines

Dependent on the soda equipment used, the RPZ may be removed and replaced with:

- A dual check valve with an intermediate vent

More information to come

5-203.5

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BACKFLOW PROTECTION

Backflow protection required at all soda guns

If RPZ is present, must be properly maintained and tested annually

Chapter 6

Facilities

SOAP DISPENSER

Each hand sink or group of two adjacent sinks, must be provided with liquid or powder soap

Approved dispenser does not need to be affixed or wall mounted

6-301.2

NON-HANDSINKS

Sinks used for purposes other than hand washing may not be stocked with soap and paper towels

6-301.4

HAND SINK SIGNAGE

A sign/poster notifying food handler to wash hands is required at all wall-mounted hand sinks used by food handlers

6-301.5

HAND SINK SIGNAGE

Required



Not Required



LIGHTING REQUIREMENTS

50-ft candles (540 lux)

- At surface where a food handler is working with food
- Where utensils and equipment such as slicers, grinders, or saws are a safety factor

6-303

LIGHTING REQUIREMENTS

20-ft candles (215 lux)

- At surface where food is provided for self-service
- Where fresh produce or packaged goods are served, sold, offered, or displayed for sale
- Hand washing, warewashing, equipment and utensil storage, and restroom areas

6-303

LIGHTING REQUIREMENTS

10-ft candles (108 lux)

- **Inside walk-in**
- **Dry storage areas**
- **Other areas and rooms during use or cleaning**

6-303

DOG PATIO

WAIVER NO LONGER NEEDED

- Operator must operate in accordance with *Appendix C Dogs in Outdoor Dining Areas Agreement*
- Pets cannot pass through the food establishment

6-501.14(B)(5)

Chapter 7

Poisonous
or Toxic
Materials

PESTS

Rodent bait or snap traps must be contained in a covered, tamper-resistant bait station

7-206.2

PESTS

Tracking powders are allowed if using a non-toxic powder such as talcum or flour

Must not contaminate food, equipment, utensils, linen, or single-service/use articles

7-206.3

Chapter 8

Compliance
and
Enforcement

EXISTING FACILITIES OR EQUIPMENT

If previously approved, will be compliant if:

1. In good repair and maintained clean
2. Approved food contact surfaces (4-101)
3. Capable of cooling, heating, or holding as required
4. Facility has not been substantially remodeled

8-101

PERMIT APPLICATION

Application for a health permit must be submitted 30 days prior to planned opening or expiration date of existing permit

8-302.1

PERMIT HOLDER RESPONSIBILITIES

Must notify SNHD in writing no later than 30 calendar days after closure or establishment update such as change in mailing address or business name

Any fees incurred will be the permit holder's responsibility

8-304.2

PERMIT HOLDER RESPONSIBILITIES



NOTICE OF BUSINESS CLOSURE

Type or print clearly, incomplete forms will not be processed.
Drop off the completed form or submit to: environmentalhealth@snhd.org

I _____, the owner officer authorized party*
Name
of _____ for _____
Business/Corporation Name Facility Name
located at _____
Address City Zip Code

request the deletion of the following permit(s): *(Please attach form if additional space is needed)*

Permit # (PRXXXXXX)	Permit Name	Permit # (PRXXXXXX)	Permit Name
1.		4.	
2.		5.	
3.		6.	

This business has:
 Closed as of: _____
Date
 Sold to: _____
New Owner Name Phone Email

All outstanding permit fees must be paid prior to permit deletion.

Signed _____
Title _____
Phone _____ Email _____
Date _____



Southern Nevada Health District, PO Box 3902, 280 S Decatur Blvd., Las Vegas, NV 89127, (702)759-1110; fax (702)759-1425 or (702)759-1423
Laughlin Public Health Center, EH Office, 55 Civic Way, Laughlin, NV 89029, (702) 759-1643; fax (702) 759-1477
Mesquite Public Health Center, 150 N. Yucca St. Stes. 3 and 4, Mesquite, NV 89027, (702) 759-1682, fax (702) 759-1473

ESTABLISHMENT FILE UPDATE*

Type or print clearly

This form may be used to update a permitted establishment file when changes in business name, phone number or billing address occur or if partners or corporate officers are added or deleted, **but** the business ownership remains the same.
***This Form is Not to be used for a Change of Ownership or a Change of Establishment Location**
If location or ownership changes a new permit must be obtained with applicable fees incurred. Permits are not transferable. Other restrictions and/or permits may apply.

I. CURRENT PERMIT INFORMATION

Permit Number and Name of Permit Holder: _____
Permit Holder Phone #: _____
Establishment Name: _____
Location Address: _____
City, State, Zip _____

II. CHANGES Complete for changes only

Establishment Name: _____
Location Phone Number: _____
Contact / Contact Phone: _____
Owner Address change: _____
City, State, Zip: _____
Billing address change: _____
City, State, Zip: _____
Partner/Corporate Officer: _____
Indicate if name is to be added or deleted _____

www.snhd.info/environmental-health/forms-documents



INTIMIDATION OF PUBLIC OFFICER

Will result in administrative action up to and including permit and food handler safety card revocation

8-402.3

REPEAT VIOLATION

For facilities with “A” grade:

On any routine inspection, a repeat of a priority item will result in a downgrade

Using a red-tagged piece of equipment will result in a downgrade

8-403.2 (F)

REPEAT VIOLATION

For facilities with “B” or “C” grade or closed by SNHD:

On any re-inspection for a regular permit, a repeat of a priority or priority foundation item will result in a
downgrade

8-403

REPEAT VIOLATION

Food establishments including annual itinerants (AI's), farmers markets, and those undergoing a CPH will be inspected on a pass/fail criteria determined as follows:

Pass- 0-15 demerits

Fail- 16 or more demerits

For AI's and farmers markets, a repeat violation of a priority item on a routine inspection will result in a closure with fees.

CORRECTIVE ACTION

72 HOURS to correct priority items

10 CALENDAR DAYS to correct priority foundation items

90 CALENDAR DAYS to correct core items

8-405, 8-406

ADMINISTRATIVE PROCESS

Applies to establishments with a history of uncontrolled risk factors and non-compliance

- Additional conditions may be placed on permit
- Failure to comply may result in suspension of permit to operate, pending permit revocation

8-601

ADMINISTRATIVE PROCESS - POST REVOCATION

Any persons listed as sole proprietor, officer, or managing member of the business will be prohibited from obtaining a food establishment permit within Clark County

8-602.2

Chapter 14

Special
Events and
TFEs

Special Events and TFEs

Must follow parameters in chapters 1-8 unless otherwise specified in this chapter

Temporary Food Establishment (TFE)

Limited to 14 consecutive days in conjunction with a special event

TFE size limits*:

Low risk food - 400 sq foot

High risk food - 200 sq foot

*A proposal for alternate booth sizes may be submitted at least 30 days prior to an event if the event has more than 100 vendors

14-201

Temporary Food Establishment Exemptions

- Bottled water, canned soft drinks, commercially prepared non-TCS beverages that do not require refrigeration, without consumer ice or other product
- Self-service coffee or tea, w/o TCS foods
- Hot chocolate prepared for immediate service w/o TCS foods

14-202

Temporary Food Establishment Exemptions

- Packaged non-TCS baked goods from approved source
- Pre-packaged non-TCS foods from approved source with proper labeling
- Farm products sold under a producer certificate, without sampling

14-202

Temporary Food Establishment Exemptions

- Commercially prepared, prepacked and unopened ice cream that is properly labeled
- Food is sampled without compensation, food is not sold, and booth is inspected under Event Coordinator permit

14-202

Temporary Food Establishment Requirements

HANDSINK

- Stocked and maintained at all times
- Within 10 feet of food area
- Must be self-contained with minimum 5-gallon water supply
- Waste tank must be 15% greater
- Provide 100°F water
- Provide hands-free continuous flow of warm water

14-203.3

Temporary Food Establishment

REASONS FOR DENIAL

- Application is received less than 1 business day prior to event
- Inadequate support services to operate safely
- Food is unable to be protected from weather or conditions that cause a risk

14-201

Event Coordinator

A designated individual responsible for coordination of TFEs, food vendors, and associated support services and permits for a special event

Chapter 1

Special Event Requirements

Event Coordinator Permit required if:

- 5 or more permitted vendors (if different owners)
- 2 or more tasting booths (1 tasting booth will be permitted as a TFE)

14-101.1

Special Event Requirements

Toilets

- Adequate in number
- Properly serviced, stocked, and maintained
- At least 50 ft away from food areas

Hand sinks

- At least 1 sink for each 5 toilets
- Properly serviced, stocked, and maintained
- Provided at exit of any animal attraction

Event Coordinator Responsibilities

- Compliance with all items on application
- Final vendor list to SNHD 3 business days prior to event
- Prohibit unpermitted vendors
- 3-comp sink for vendors if event exceeds 3 days
- Ensure adequate power is provided as required
- Ensure adequate refrigeration as required

14-101.2

Event Coordinator Responsibilities

All food vendors at trade shows, conventions, cook-offs, or tasting events must be informed of permit requirements

14-101.3



INSPECTION FORM



INSPECTION FORM

- Overall layout and total number of demerits in each section remain the same
- Wording of certain violations was simplified, outdated terms removed (e.g., PHF)
- No existing violations were assessed a higher demerit value
- Only those changes that will result in assessment of a new violation will be covered

Imminent Health Hazards-Notify SNHD and Cease Operations as Directed			OUT
A	Interruption of electrical service		<input type="checkbox"/>
B	No potable water or hot water		<input type="checkbox"/>
C	Gross unsanitary occurrences or conditions including pest infestation		<input type="checkbox"/>
D	Sewage or liquid waste not disposed of in an approved manner		<input type="checkbox"/>
E	Lack of adequate refrigeration		<input type="checkbox"/>
F	Lack of adequate employee toilets and handwashing facilities		<input type="checkbox"/>
G	Suspected foodborne illness outbreak		<input type="checkbox"/>
H	Other condition or circumstance that may endanger public health		<input type="checkbox"/>

Imminent Health Hazards (IHH)

- Previous items removed:
 - (G) Misuse of poisonous or toxic materials
 - (I) Emergency such as fire and/or flood

PRIORITY

SECTION 1 - The Priority Violations listed below are assessed 5 demerits for each violation		IN	OUT	COS	NO	NA	R
1	Operating within the parameters of the health permit. Compliance with Time as a Public Health Control, waiver, specialized process, and Hazard Analysis Critical Control Point (HACCP) plan.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Food handler health restrictions as required.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Commercially manufactured food from approved source with required labels. Parasite destruction as required. Time temperature control for safety (TCS) food received at proper temperature.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Hot and cold running water from approved source as required.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	No imminently dangerous cross connection; adequate backflow prevention. Wastewater and sewage properly disposed.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Food wholesome; not spoiled, contaminated, or adulterated.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	TCS food cooked and reheated to proper temperatures.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	TCS food properly cooled.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	TCS food at proper temperatures.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

#10 Equipment approved, properly designed, maintained, and operated.

- Violations #10 and #17 were combined
- Now includes all equipment related violations except when resulting in improper warewashing (see #14)

#17 Grade card posted conspicuously. Consumer advisory as required.

- Previously, part of violation #23
- Now includes posting of grade card and proper menu advisory including no undercooked comminuted meat on child's menu

#19 TCS food thawed and cooled using proper methods. Fruits and vegetables washed prior to preparation or service.

- Cooling methods added
 - If improper cooling methods used AND food not meeting the required time/temperature milestones, violation #8.
 - Improper cooling methods may include food not being monitored during the cooling process, large/deep/covered containers being used, using inadequate equipment to cool.

#21 Person in charge present, demonstrates knowledge, and performs duties. Effective employee health policy. Mandated certification and food handler card as required.

- PIC performs duties
- Mandated CFPM added (e.g., facility in Administrative Process)

#23 TCS food labeled and dated as required. Food sold for offsite consumption labeled properly. Records, logs, policies, and procedures maintained and available when required.

- Now includes new written procedures required by regulation:
 - Non-continuous cooking of raw animal foods
 - Vomiting and diarrheal clean-up
- Also includes requirement to record on shellstock tags the date last sold/served

Core Violations

SECTION 3 - Core Violations to Prevent Unsanitary Conditions		IN	OUT		NA
24	Personal cleanliness maintained. Personal effects properly stored.	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
25	Non-TCS food labeled and within shelf-life. Food stored off the floor. Proper retail storage of chemicals.	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
26	Warewashing facilities maintained. Wiping cloths properly stored; test strips available.	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
27	Signs and certifications as required.	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
28	Small wares approved, properly designed, in good repair.	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
29	Utensils, equipment, linens, single-service/single-use items properly handled, stored, and dispensed.	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained, and clean.	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
31	Restrooms, custodial areas, and premises maintained.	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
32	Physical facility in sound condition and maintained.	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>

#26 Warewashing facilities maintained. Wiping cloths properly stored; test strips available.

- Violations #26 and #27 were combined
- Added to this violation from #27: sanitizer test kit, equipment/warewashing thermometer, use and storage of wiping cloths and linens

#27 Signs and certifications as required.

- Now includes CFPM for facilities that are compliant, and
- Required signage alcohol warning, clean plate, handwashing sink signage, and No Smoking (previously a #23)

Implementation May 1, 2023

- First inspection per annual permit, provide education on new requirements that would have been marked OUT
 - Marked as IN and documented as “Education” with infraction under the “Inspector Observation”
- Regulation references for comments on inspection report are in the process of being updated for 2023 Regulations.

Quarterly Food Safety Partnership Meetings

The Southern Nevada Health District Environmental Health Division
invites you to attend the 2nd Quarter 2023



**Food Safety
Partnership Meeting**

Monday, April 17, 2023
8:30 - 10:00 a.m.

PLEASE REGISTER ONLINE AT
www.snhd.info/ehrcp

All are welcome to attend this virtual meeting.





Thank you!



ehtrainingoffice@snhd.org



www.snhd.info

www.snhd.info/ferl

www.snhd.info/foodreg23