



**TO:** SOUTHERN NEVADA DISTRICT BOARD OF HEALTH      **DATE:** February 23, 2017





**RE:** *Approval of Revision to Southern Nevada Health District Environmental Health Fee Schedule*

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**PETITION #04-17**

**That the Southern Nevada District Board of Health** *adopt the attached Environmental Health Fee Schedule effective July 1, 2017.*

**PETITIONERS:**

**Sharon L. McCoy-Huber**, *Financial Services Manager*   
**Jacqueline Reszetar**, *Director of Environmental Health*   
**Andrew J. Glass, FACHE, MS**, *Director of Administration*   
**Joseph P. Iser, MD, DrPH, MSc**, *Chief Health Officer* 

**DISCUSSION:**

The Southern Nevada Health District uses a cost allocation methodology in determining fees for services. The Health District includes costs for staff (salaries and benefits), costs for supplies, costs for product, and overhead in the calculation. Proposed additions and changes to the Southern Nevada Health District's Environmental Health fee schedule reflect these costs, which is an accurate reflection of the costs to deliver the services, and are indicative of price increases from vendors. These changes will be effective July 1, 2017.

**FUNDING:**

No funds are required in approving the above requested action.



# Memorandum

**Date:** February 14, 2017

**To:** Southern Nevada Health District Board of Health

**Via:** Joseph P. Iser, MD, DrPH, MSc, Chief Health Officer

**From:** Sharon McCoy-Huber, Financial Services Manager *smh*

**CC:** Jacqueline Reszetar, Director of Environmental Health  
Andrew J. Glass, FACHE, MS, Director of Administration

**RE:** Fee Increase for Food Establishments

The Board of Health approved a fee change June 24, 2010. At that time the fee was calculated based total expenditures of the Environmental Health Division (EH). The total was then divided by the approximate man-hours spent doing various jobs throughout EH. An hourly rate of \$118 was established. That rate was then multiplied by the estimated man-hours it took to do an inspection. Inspections were classified by size, categories and sub-categories within each category.

Since that time, EH has developed guidelines based on the Food and Drug Administration's Risk Categories and is working towards inspections following these guidelines. Finance began working with EH in August 2016 on revising the fee structure to charge establishments based on the risk category and size. Two attachments, Risk Category Descriptions and Risk Category with Examples, help to define the basis behind the revised fee structure.

Also, included in the calculation is the size of the establishment, the larger the size of the establishment, more time and effort is needed. The categories for size are characterized as they were previously, but previously the size was not considered when looking at the fees.

Lastly, EH provided Finance with the number of food establishment permits that are issued annually. EH has placed each establishment within a risk category by size grouping and the results follow:

		Risk Category				Total
		1	2	3	4	
Size Group	A	8,224	3,355	1,325	138	13,042
	B	1,733	1,436	1,070	61	4,300
	C	485	75	67	22	649
	D	162	19	40	6	227
	E	316	10	8	9	343
Total		10,920	4,895	2,510	236	18,561

Finance, used a Cost Allocation Methodology to detail the expenditures that needed to be recovered from the fees for food establishments. Cost Allocation Methodology first takes all costs of the Food area within EH. EH has a total overall budget of \$21,762,115. Staff wanted to only focus on the Food area within EH.

<b>Category</b>	<b>Amount</b>
Personnel costs (69 staff)	\$ 8,658,441
Operating supplies	18,300
Charges & other services	50,715
Staff training	489,851
Indirect cost	<u>3,105,310</u>
Total Expenditures	\$ 12,322,617

This budget included new staff to address inspections following the EPA guidelines as outlined above.

Using the number of permits to be charged and the revenues that need to be collected from the Food area of EH, Finance created a fee structure as follows:

<b>Proposed Avg Rate</b>	<b>Risk Category</b>			
	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>
<b>A</b>	\$ 253	\$ 596	\$ 969	\$ 1,565
<b>B</b>	\$ 596	\$ 969	\$ 1,565	\$ 2,235
<b>C</b>	\$ 969	\$ 1,565	\$ 2,235	\$ 3,278
<b>D</b>	\$ 1,565	\$ 2,235	\$ 3,278	\$ 4,321
<b>E</b>	\$ 2,235	\$ 3,278	\$ 4,321	\$ 5,364

The food establishment fees will be based on the size and risk category of the establishment. The proposed fee structure should leave approximately 44% of the permits at the same rate. Please see the attached revised fee schedule.

Currently fees for Food Establishments bring in total revenues of \$9,994,644. With the proposed increase the fees would bring in approximately \$12,150,623. Resulting in the EH fees for food establishments funding approximately 100% of expenditures for that area.

## Food Establishment Risk Category Descriptions

RISK CATEGORY	DESCRIPTION
1	<p><b>Packaged Food and Minimal Food Preparation</b></p> <p>1-1 Establishments that serve or sell only pre-packaged foods.            1-2 Establishments that handle open non-TCS foods. Warewashing. Food courts.            1-3 Establishments with RTE TCS foods and /or that heat only commercially processed TCS foods for hot holding. Butcher shops. No cooking of raw animal product, nor cooling of TCS foods.</p>
2	<p><b>Limited Menu Operations</b></p> <ul style="list-style-type: none"> <li>• Most products are prepared/cooked and served immediately (cook and serve) May involve hot and cold holding of TCS foods after preparation or cooking for same day service.</li> <li>• Complex preparation (including cooling) of TCS foods for subsequent day use is limited to only a few (3 or less) foods (all food products are counted individually). Cooling of limited quantities of food for next day service. Sushi operations with service of raw animal product.</li> </ul>
3	<p><b>Complex Food Operations</b> (extensive menu and handling of raw ingredients/full service facilities with all 5 risk factors)</p> <ul style="list-style-type: none"> <li>• Variety of processes require hot and cold holding of TCS food.</li> <li>• Complex preparation including cooking, cooling, and reheating for hot holding involves many TCS foods. Preparation of food for subsequent day use.</li> </ul>
4	<p><b>Special Process and Susceptible Populations</b> (higher degree of regulation due to increase risk of FBI)</p> <p>4-1 Establishments serving highly susceptible populations.            4-2 Establishments conducting processing.            4-3 Establishments that conduct specialize processes.</p>

## Food Establishment Risk Categories With Examples

RISK CATEGORY	EXAMPLES
1-1	<p>Packaged Food and Minimal Food Preparation.  <b>Establishments that serve or sell only pre-packaged foods.</b></p> <ul style="list-style-type: none"> <li>• Packaged food stores/markets, convenience store market, gift shop, liquor stores, packaged warehouse for dry goods, storage areas for packaged food, ice cream trucks</li> </ul>
1-2	<p>Packaged Food and Minimal Food Preparation.  <b>Establishments that handle open non-TCS foods. Warewashing. Food courts.</b></p> <ul style="list-style-type: none"> <li>• Candy stores, popcorn stores, liquor/soda pump rooms, ice machine rooms, dishrooms, food courts (seating and/or warewashing only), donut shop (retail only), golf cart</li> </ul>
1-3	<p>Packaged Food and Minimal Food Preparation.  <b>Establishments with RTE TCS foods and /or that heat only commercially processed TCS foods for hot holding. No cooking of raw animal product, nor cooling of TCS foods.</b></p> <ul style="list-style-type: none"> <li>• Coffee shops (Starbuck-like), convenience store deli, bars (including banquet/portable bars), garde manger (most), snack bars/arena concessions, sandwich shops/delis, ice cream shops, smoothie shops, support area/kitchens (salad prep, dessert prep, "pantry", staging areas, wait stations), buffet (salad, dessert), butcher shops, warehouse with refrigerated storage, storage areas with refrigerated storage, portable units for the service of food (hot dog &amp; coffee carts), seasonal/annual low risk, school ISMs kitchens</li> </ul>
2	<p>Limited Menu Operations.  <b>Most products are prepared/cooked and served immediately (cook and serve). May involve hot and cold holding of TCS foods after preparation or cooking for same day service.</b></p> <ul style="list-style-type: none"> <li>• Fast food (most), snack bars, barbeque, support area/kitchen (reheating/cooking, hot holding, remote storage), bakery (low risk products with eggs), buffet stations (American, Italian, Chinese, etc.), portable units for the service of food (food service trailers), seasonal/annual high risk, full service coach (mobile vending), school dish-up kitchens</li> </ul> <p><b>Complex preparation (including cooling) of TCS foods for subsequent day use is limited to only a few (3 or less) foods (all food products are counted individually). Cooling of limited quantities of food for next day service. Sushi operations with service of raw animal product.</b></p> <ul style="list-style-type: none"> <li>• Fast food/quick service (w/cooling like Wendy's, Wienerschnitzel, Taco Bell), grocery store deli (that cools chicken), sushi bars, oyster bars, bakeries (Crème Brulee, cheesecake), support area/kitchens (minimal cooling)</li> </ul>
3	<p>Complex Food Operations (extensive menu and handling of raw ingredients).  <b>Variety of processes require hot and cold holding of TCS food.</b>  <b>Complex preparation including cooking, cooling, and reheating for hot holding involves many TCS foods. Preparation of food for subsequent day use.</b></p> <ul style="list-style-type: none"> <li>• Full service restaurants, main kitchens, buffet kitchens, banquet kitchens, support area/kitchens (complex preparation), garde manger (complex prep/cooling), complex bakeries (Asian/meat products)</li> </ul>
4-1	<p>Special Process and Susceptible Populations  <ul style="list-style-type: none"> <li>• <b>Establishments serving highly susceptible populations.</b></li> </ul> Childcare kitchens (less than school age), senior centers, senior apartment food service</p>
4-2	<p>Special Process and Susceptible Populations  <ul style="list-style-type: none"> <li>• <b>Establishments conducting processing.</b></li> </ul> Facilities FDA or USDA inspected, processors who wholesale their products, processors who retail their products</p>
4-3	<p>Special Process and Susceptible Populations  <ul style="list-style-type: none"> <li>• <b>Establishments that conduct specialized processes, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.</b></li> </ul> Facilities with required HACCP plans/waivers (produce/package food using ROP 2 barrier or cook chill, smoking, curing, using food additives, molluscan shellstock life-support system, sprouting seeds or beans, juice processing)</p>

**Southern Nevada Health District  
Environmental Health Division  
Food Fee Schedule**

**GENERAL ANNUAL FEES**

**General Food Service, Food Processors, Packaged Food Sales and Storage**

	Proposed Average Rate				
	RISK				
		1	2	3	4
Special Kitchen					
Kitchen Bakery					
Meat					
Vegetable Prep	A <1000 SqFt	\$ 253	\$ 596	\$ 969	\$ 1,565
Pantry	B 1000-2999 SqFt	\$ 596	\$ 969	\$ 1,565	\$ 2,235
Garde-manger	C 3000-4999 SqFt	\$ 969	\$ 1,565	\$ 2,235	\$ 3,278
Buffet-occasional	D 5000-9999 SqFt	\$ 1,565	\$ 2,235	\$ 3,278	\$ 4,321
Banquet Kitchen	E >=10,000 SqFt	\$ 2,235	\$ 3,278	\$ 4,321	\$ 5,364
Portable Banquet Bar					
Main Kitchen					
Restaurant					
Take Out Restaurant					
Drinking Establishment					
Beer Bar					
Snack Bar					
Service Bar					
Buffet-daily					
Concession Low Risk (inc Water Stores)					
Meat/Poultry/Seafood					
Confection					
Produce Market					
Bakery Sales					
Mobile Ice Cream/Candy					
Self-Service Pre-Packaged Food Truck					
Mobile Food Unit					
Mobile Food Service					
Portable Unit Offsite					
Caterers					
Mobile Food Storage					
Frozen Meat Sales					
Barbecues					
Farmers' Market - Sampling					
Farmers' Market - Processed Prod.					
Farmers' Market - High Risk Food					
Farmers' Market - Low Risk Food					
Portable Unit Onsite					
Annual Itinerant Permit					
Concession High Risk					
High Risk Food Delivery Truck					
Warm/Hot Elementary School Kitchens					
Institutional Food Service (Full-serve Kitchens Small)					
Institutional Food Service (Full-serve Kitchens Large)					
Childcare Kitchens (Full-serve Kitchen)					
Grocery Store Sampling (Prep/Staging Area)					
Seasonal Permit					
Bottling Plant					

**Southern Nevada Health District  
Environmental Health Division  
Food Fee Schedule**

General Food Service, Food Processors, Packaged Food Sales and Storage (cont.)			
Food Processing		<b>Proposed Average Rate</b>	
Meat		<b>RISK</b>	
Bakery		<b>1</b>	<b>2</b>
Ice Plant		<b>3</b>	<b>4</b>
Deli/Comm Processor	<b>A</b> <1000 SqFt	\$ 253	\$ 596
Candy Processor	<b>B</b> 1000-2999 SqFt	\$ 596	\$ 969
Ice Cream Processor	<b>C</b> 3000-4999 SqFt	\$ 969	\$ 1,565
Game Processor	<b>D</b> 5000-9999 SqFt	\$ 1,565	\$ 2,235
Federally Inspected Meat	<b>E</b> >=10,000 SqFt	\$ 2,235	\$ 3,278
Market		\$ 3,278	\$ 4,321
Dry Storage and/or Reclamation		\$ 4,321	\$ 5,364
Refrigerated Storage			
Packaged Storage			
Health Food			
Commissary-PrePkg			
Discount Stores (inc. Video, Gift, Dollar, Vitamin)			
Vending Machine Company			
Miscellaneous Food Service Commons (Permanent Location):			
Farmers Market Event Coordinator	Annual		\$290
Swap Meet	Base + per Seat		\$521 / \$2.71
Food Court	Base + per Seat		\$521 / \$2.71
Summer Food Program	Per Unit		\$125
Temporary Food Service (Temporary Event Location):			
Annual Event Coordinator	Per indoor, fixed location		\$1,160
Itinerant (Temporary) Food Service - Including Trade/Convention	1-5 Day Event, Ea Unit		\$131
Open to the	6-10 Day Event, Ea Unit		\$160
Public at Cost (Not to Exceed 14 Days per Quarter)	11-14 Day Event, Ea Unit		\$198
Tasting Event Coordinator - Beverage Only			\$290
Tasting Events Booth Charge	each add'l 10 booths		\$120
Tasting Events - Food or Mixed Food/Beverage Coordinator	Plus Booth Charge		\$290
Tasting Events Booth Charge	each add'l group of 5 Booths		\$120
Event Coordinator - Sampling	Plus Booth Charge		\$230
Tasting Events Booth Charge	each add'l booth		\$6
Event Coordinator 2-10 Vendor Booths			\$145
Event Coordinator 11-59 Booths			\$290
Event Coordinator 60+ Booths			\$290
Event Coordinator Add'l Hours 60+ Vendor Booths	max. \$7,000		\$118 per hour

Southern Nevada Health District  
Environmental Health Division  
Permit and Plan Review Fee Schedule

Southern Nevada Health District Division of Environmental Health (EH) incurs both direct and indirect costs associated with its operation. In addition to those costs which are directly attributable to Plan Reviews and Permits, EH is supported by Administration, IT, Human Resources, Finance, Facilities Management, and Public Information. This indirect cost is allocated to EH based on statistics indicative of the services provided to the division. Rate increases in the future will be based on operating cost increases incurred in the course of business and to maintain an appropriate level of service.

Approved by the Board of Health 06/24/2010

Type of Fee by Category		Effective 07/01/2010
<b>GENERAL ANNUAL FEES</b>		
<b>Food Service:</b>		
Main Kitchen	Base +	\$211
Restaurant	Per Seat	\$2.71
Take Out Restaurant	Per Drive-up Window (Any "Food Service" Permit)	\$66
Drinking Establishment		
Beer Bar		
Snack Bar		
Service Bar		
Buffet-daily		
Barbecues		
Concession Low Risk (inc Water Stores)		\$94
Concession High Risk		\$189
Caterers		\$211
Warm/Hot Elementary School Kitchens		\$121
Institutional Food Service (Full-serve Kitchens Small)		
Institutional Food Service (Full-serve Kitchens Large)		
Childcare Kitchens (Full-serve Kitchen)		
<b>Food Service Supportive Areas</b>		
Special Kitchen	<1000 SqFt	\$558
Kitchen Bakery	1000-2999 SqFt	\$971
Meat	3000-4999 SqFt	\$1,085
Vegetable Prep	5000-9999 SqFt	\$1,196
Pantry	>=10,000 SqFt	\$1,308
Garde-manger		
Buffet-occasional		
Banquet Kitchen		
<b>Retail/Wholesale Food Sales:</b>		
Market	<1000 SqFt	\$227
Meat/Poultry/Seafood	1000-2999 SqFt	\$417
Dry Storage and/or Reclamation	3000-4999 SqFt	\$695
Refrigerated Storage	5000-9999 SqFt	\$805
Packaged Storage	>=10,000 SqFt	\$935
Confection		
Health Food		
Produce Market		
Bakery Sales		
Commissary-PrePkg		
Discount Stores (inc. Video, Gift, Dollar, Vitamin)		
Vending Machine Company		
	<1000 SqFt +	\$227
	1000-2999 SqFt +	\$417
	3000-4999 SqFt +	\$695
	5000-9999 SqFt +	\$805
	>=10,000 SqFt +	\$935
	Each Machine (PHF)	\$75
<b>Retail/Wholesale Food Processors:</b>		
Bottling Plant	<1000 SqFt	\$417
Food Processing	1000-2999 SqFt	\$695
Meat	3000-4999 SqFt	\$1,391
Bakery	5000-9999 SqFt	\$1,615
Ice Plant	>=10,000 SqFt	\$1,871
Candy Processor		
Ice Cream Processor		
Game Processor		
Federally Inspected Meat		
Deli/Comm Processor	Deli Only = Base + Seating	\$2.71
<b>Portable Food &amp; Drink Units &amp; Mobile Vendors:</b>		
Portable Banquet Bar	Per Banquet Bar	\$50
Portable Unit Offsite	Per Portable Unit	\$296
Portable Unit Onsite		
Self-Service Pre-Packaged Food Truck	Per Truck	\$244
Mobile Food Unit		
Mobile Food Service		
Mobile Food Storage		
Frozen Meat Sales		
High Risk Food Delivery Truck		
Mobile Ice Cream/Candy	Per Truck	\$139
Grocery Store Sampling (Prep/Staging Area)		\$290



Southern Nevada Health District  
Environmental Health Division  
Permit and Plan Review Fee Schedule

Approved by the Board of Health 06/24/2010

Type of Fee by Category		Effective 07/01/2010
<b>Temporary Food Service (Temporary Event Location):</b>		
Seasonal Permit	Not to Exceed 4 Months	\$100
	Not to Exceed 5 Months	\$150
	Not to Exceed 6 Months	\$200
	Not to Exceed 7 Months	\$250
	Not to Exceed 8 Months	\$300
<hr/>		
066 Annual Itinerant Permit		
Low Risk		\$521
High Risk		\$782
060 Farmers' Market - Natural State	Exempt	\$0
061 Farmers' Market - Sampling	Annual/Multiple Locations	\$290
062 Farmers' Market - Processed Prod.	Annual/Multiple Locations	\$290
063 Farmers' Market - High Risk Food	Annual/Multiple Locations	\$725
064 Farmers' Market - Low Risk Food	Annual/Multiple Locations	\$290
<b>Miscellaneous Food Service Commons (Permanent Location):</b>		
Farmers Market Event Coordinator	Annual	\$290
Swap Meet	Base + per Seat	\$521 / \$2.71
Food Court	Base + per Seat	\$521 / \$2.71
Summer Food Program	Per Unit	\$125
<b>Temporary Food Service (Temporary Event Location):</b>		
Annual Event Coordinator	Per indoor, fixed location	\$1,160
Itinerant (Temporary) Food Service - Including Trade/Convention Open to the Public at Cost (Not to Exceed 14 Days per Quarter)	1-5 Day Event, Ea Unit	\$131
	6-10 Day Event, Ea Unit	\$160
	11-14 Day Event, Ea Unit	\$198
Tasting Event Coordinator - Beverage Only	including up to 10 booths	\$290
Tasting Events Booth Charge	each add'l 10 booths	\$120
Tasting Events - Food or Mixed Food/Beverage Coordinator	Plus Booth Charge	\$290
Tasting Events Booth Charge	each add'l group of 5 Booths	\$120
Event Coordinator - Sampling	Plus Booth Charge	\$230
Tasting Events Booth Charge	each add'l booth	\$6
Event Coordinator 2-10 Vendor Booths		\$145
Event Coordinator 11-59 Booths		\$290
Event Coordinator 60+ Booths		\$290
Event Coordinator Add'l Hours 60+ Vendor Booths	max. \$7,000	\$118 per hour

Southern Nevada Health District  
Environmental Health Division  
Permit and Plan Review Fee Schedule

Approved by the Board of Health 06/24/2010

Type of Fee by Category		Effective 07/01/2010
<b>GENERAL ANNUAL FEES</b>		
<b>Public Accommodations:</b>		
Hotel	Base +	\$363
Motel	Per Unit	\$4.17
Mobile Home Park	Not To Exceed Maximum Cost (Capped # Rooms = 1,967)	\$8,565
Apartment House		
Rooming House		
Migrant Labor Camp		
RV Park		
Motel w/ Kitchen		
Bed & Breakfast		
[Nonprofit] Summer Camps/ Children's Home/Institution (Set by Statute)	Initial	\$25
Juvenile/Penal Institutions	Renewal	\$10
Camgrounds; SCR.V, Dry Camping	Exempt	\$0
	Base +	\$118
	Per Space	\$2.40
<b>Miscellaneous Public Facilities:</b>		
Massage Parlor		\$363
Mobile Massage Vendor		\$363
Mattress Refurbishing Company		\$605
Mattress Retail Company		TBD
Mattress Rental Company		TBD
<b>Swimming Pools &amp; Spas:</b>		
Nat Bathing Place	<1000 SqFt	\$413
Muni/School Pool	1000-2999 SqFt	\$710
Living Unit Swim Pool	3000-4999 SqFt	\$912
Spa	5000-9999 SqFt	\$1,022
Wading Pool	>=10,000 SqFt	\$1,087
Water Rec Attraction		
Special-Purpose Pool		
Flotation Tank		
Flow Through Pool		
Other Swimming Pool		
Seasonal Pool Event Permit	Not to Exceed 4 Months	TBD
	Not to Exceed 5 Months	TBD
	Not to Exceed 6 Months	TBD
	Not to Exceed 7 Months	TBD
	Not to Exceed 8 Months	TBD
Special Pool Event	1 Day Event, Ea Unit	TBD
	2 Day Event, Ea Unit	TBD
	3 Day Event, Ea Unit	TBD
Late Special Pool Event Fee - Less Than 7 Calendar Days But More Than 24 hrs Between Application and Event. <b>IF LESS THAN 1 BUSINESS DAY, DOUBLE FEE</b>		TBD
<b>Swimming Pool Certification:</b>		
Technician	Exam	\$167
	Renewal Every 2 Years	\$85
Technician-Apprentice	Exam	\$118
Operator	Renewal Every 2 Years	\$70
Company	Exam	\$340
	Renewal Every 2 Years	\$253
<b>Health Clubs:</b>		
Health Clubs / Bath Houses		\$363
<b>Tattoo/Permanent Makeup &amp; Body Piercing Businesses:</b>		
Tattoo Parlor / Perm Make-up		\$290
Body Piercing Business Low Risk (Ear Lobe Only)		\$100
Body Piercing Business High Risk		\$290
Body Art Vehicle		\$290
Written Exam for Artist:	Per Exam/Re-Exam	\$118
<b>Special Events: (Artist Fees always apply, Booth Fee only when # Booths &lt; 11)</b>		
Artist		\$145
Late Body Artist Event Fee - Less Than 30 Calendar Days But More Than 24 hrs Between Application and Event. <b>IF LESS THAN 1 BUSINESS DAY, DOUBLE FEE</b>		\$73
Booth (1-5 days)		\$464
Booth (6-10 days)		\$609
Booth (11-15 days)		\$754
Late Body Art Event Permit Fee - Less Than 30 Calendar Days But More Than 24 hrs Between Application and Event. <b>IF LESS THAN 1 BUSINESS DAY, DOUBLE FEE</b>	1-5 Day Event, Ea Booth	\$232
	6-10 Day Event, Ea Booth	\$304
	11-14 Day Event, Ea Booth	\$377

Southern Nevada Health District  
Environmental Health Division  
Permit and Plan Review Fee Schedule

Approved by the Board of Health 06/24/2010

Type of Fee by Category		Effective 07/01/2010
Coordinator	Per Event	\$290
Late Body Art Event Coordinator Fee - Less Than 30 Calendar Days But More Than 24 hrs Between Application and Event. IF LESS THAN 1 BUSINESS DAY, DOUBLE FEE		\$145
<b>Schools - Public and Private</b>		
Elementary Schools		\$118
Middle Schools		\$118
High Schools		\$118
<b>Childcare Facilities:</b>		
Family Care Homes (1-6)	Annual	\$118
Group Care Homes (7-12)	Annual	\$239
Child Care Centers (13+)	Annual	\$354
<b>Miscellaneous Fees:</b>		
Late Permit Invoice Payment	Added for Nonpayment 90 or More Days After Fee Due Date.	50%
Reprint Permit	Each	\$25
Missed Appointment Fee		\$239
Inspection Following Downgrade to "C"		\$477
Failed Field Visit or Inspection Resulting in a Closure of an Establishment		\$716
Mattress Refurb/Retail/Rental Reinspection		TBD
Change of Ownership Late Fee (>30 days After COO)	Add'l % of Permit Fee	50%
After Hours Reinspection		\$479
Verified Complaint		\$118
Certified Food Manager Program Review		\$100
Any Advisory Field Inspection, Survey, or ReSurvey Made at the Request of a Member of the Public		\$239
Training Requested by Operator (Limited to 2 hours)		\$239
Mosquito Control/Public Health Nuisance Abatement		
Treatment Support		\$118
Inactive Status Permit Fee		\$94
Room Closure (ReOpening Inspection) Fee		
1-5 Rooms		\$284
6-10 Rooms		\$358
11-15 Rooms		\$432
Additional 5 Room Increments		\$74
<b>HACCP / Waivers / Operational Procedures</b>		
HACCP Plan Review / Approval	First Facility	\$239
Additional Facility on Same Plan	Each Add'l Facility	\$50
Late Fee (After Compliance Deadline)	First Facility	\$239
Late Fee for Additional Facility on Same Plan	Each Add'l Facility	\$50
HACCP Plan Resubmittal	Per hour	\$118
Office/Field Advisory HACCP Plan Review		\$196
Waivers	Per Hour	\$118
Late Fee (After Compliance Deadline)		\$118
Operational Procedure Review/Approve	Each Procedure	\$118
Additional Facility on Same Operational Plan	Each Facility	\$10
Late Fee (After Compliance Deadline)	Each Procedure	\$118
Late Fee for Additional Facility on Same Plan	Each Facility	\$10
<b>GENERAL PLAN REVIEW</b>		
<b>Plan Review - New Facility. Please Note: Application/Plan Review Fees Are Valid for One Year Only.</b>		
Food Service (10, 11, 13, 14, 16, 17, 18, 50)	Base +	\$398
Takeout (12)	Per Seat +	\$2.40
Low / High Risk Concession (19, 69)	Per Drive-up Window	\$79
Portable Banquet Bar (09)	Per Business +	\$290
Portable Unit for Service of Food (44, 65)	Per Unit	\$94
Grocery Store Sampling (138)		\$290
Food Service Support (01 - 08)	<1000 SqFt	\$869
Retail/Wholesale Food Processors (Includes Game Processing) (30 - 39)	1000-2999 SqFt	\$1,158
Retail/Wholesale Food Sales (20 - 29)	3000-4999 SqFt	\$1,449
Chicken Processing Facility (39)	5000-9999 SqFt	\$1,739
Discount Stores (139)	>=10,000 SqFt	\$2,029
Pools & Spas (70 - 79)	<1000 SqFt	\$949
	1000-2999 SqFt	\$1,181
	3000-4999 SqFt	\$1,304
	5000-9999 SqFt	\$1,818
	>=10,000 SqFt	\$1,897
Seasonal Pool Event Permit		TBD
Special Pool Event		TBD
Schools - Public/Private (120, 124, 135)	Elementary School	\$354
	Middle School	\$470
	High School	\$631

Southern Nevada Health District  
Environmental Health Division  
Permit and Plan Review Fee Schedule

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Type of Fee by Category		Effective 07/01/2010
Jails/Correctional Facilities (128)	< 50	\$391
	50 - 250	\$551
	> 250	\$710
Childcare Facilities (121, 122)	<1000 SqFt	\$631
	1000-2999 SqFt	\$869
	3000-4999 SqFt	\$949
	5000-9999 SqFt	\$1,109
	>=10,000 SqFt	\$1,500
Public Accommodations (51, 52, 54, 55, 56, 58, 59)	Base +	\$725
	Per Room	\$7.30
Mobile Homes and RV Parks (53, 57)		\$306
Tattoo/Permanent Makeup (126)		\$363
Low Risk Body Piercing (Ear Lobe Only) (136)		\$118
Mobile Body Art Vehicle (156)		\$363
High Risk Body Piercing (146)		\$725
Annual Itinerant - High Risk (66)		\$300
Low Risk (66)		\$239
Annual Event Coordinator (per indoor fixed location)	Base +	\$118
Hourly field rate (rounded to next whole hour)	Field Cost/hr	\$118
Farmer's Market Vendor Low-Risk (non-exempt) (63)		\$160
Farmer's Market Vendor High-Risk (non exempt) (64)		\$239
Farmer's Market Coordinator (non exempt) (76) - Site Assessment		\$239
Seasonal Permit (46)		\$239
Frozen Product Sales (49)/ Delivery Truck (117)/ Ice Cream Truck (40)		\$239
Pool Service Vehicle	Per Truck	\$246
Self-Service Pre-Packaged Food Truck (41)		\$391
Mobile Unit, Full Service (other than full service Frozen Sales, DT, ICT) (42, 43)		\$479
Vending Machine Company	<1000 SqFt +	\$869
	1000-2999 SqFt +	\$1,158
	3000-4999 SqFt +	\$1,449
	5000-9999 SqFt +	\$1,739
	>=10,000 SqFt +	\$2,029
Mattress Refurbishing Company (159)	Each Machine (PHF)	\$75
	Instate	\$175
	Out of State	\$605
Mattress Retail Company	Per Company +	TBD
	Per Location	TBD
Mattress Rental Company	Per Company +	TBD
	Per Location	TBD
Retail - Primary Purpose NOT Food Sales (<25% Total Floor Space)		
Video Store (inc Packaged PHF's) (20)		\$160
Gift Store (inc Packaged PHF's) (20)		
Dollar Store (inc Packaged PHF's) (20)		
Vitamin Store NO PHF's (<500 sqft) (26)		
<b>Plan Review - Remodeling:</b>		
Minor		\$363
<b>Plan Review - Major Remodel:</b>		
Food Service (10, 11, 13, 14, 16, 17, 18, 50)	Base +	\$319
	Per Seat	\$1.56
	Per Drive-up Window	\$39
Food Service Support (01 - 08) Retail/Wholesale Food Processor (30 - 39) (Includes Game Processing) Retail/Wholesale Food Sales (20 - 29)	<1000 SqFt	\$869
	1000-2999 SqFt	\$1,158
	3000-4999 SqFt	\$1,449
	5000-9999 SqFt	\$1,739
	>=10,000 SqFt	\$2,029
Pools & Spas (70 - 79)	<1000 SqFt	\$949
	1000-2999 SqFt	\$1,181
	3000-4999 SqFt	\$1,304
	5000-9999 SqFt	\$1,818
	>=10,000 SqFt	\$1,897
Public Accommodations Remodel (51, 52, 54, 55, 56, 58, 59)	Base +	\$363
	Per Room	\$7.30
Public Accommodations Additions (51, 52, 54, 55, 56, 58, 59)	Base +	\$725
	Per Room	\$7.30
<b>Subdivision Review:</b>		
Connected to Public Sewer	Base +	\$319
	Per Dwelling Unit	\$16.68
Not Connected to Public Sewer	Base +	\$479
	Per Dwelling Unit	\$17.72
Commercial Connected to Public Sewer		\$600
Commercial Not Connected to Public Sewer		\$600

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<b>Plan Review - Miscellaneous Fees:</b>		
Plan Review Reinspection Fee (Facility has requested visit, but still not ready to open due to items not completed as previously supplied in writing)	Per Permit	\$239
Late or No Submission of Plans	Plan Review Fee	200%
Missed Appointment Fee		\$239
Mattress Refurb/Retail/Rental Reinspection		TBD
All Categories: Plan Resubmittal Fee		\$239
Change of Ownership Fac and Equip Evaluation		\$337
Preliminary/Advisory Plan Review or Inspection Done at Public Request		\$239
Non-permitted Field Plan Review Upon Request		\$239
Any Office Advisory Plan Review Made at the Request of a member of the Public		\$196
Special Circumstance Fee (i.e., Phased Opening Inspection)		\$118
Any Other New Permitted Facility		\$160
Variance Candidate Worksheet Meeting		\$160
Any Variance	Base Fee + Cost of Public Notice	\$1,181 Actual Cost
Exemption		\$100
After-hours Inspection @ Request of Owner/Contractor **Depending on Availability**	Base + Per hr After 3 hrs	\$551 \$239
<b>WASTE MANAGEMENT FEES</b>		
<b>Waste Management - Annual Fees:</b>		
MSW Landfill		\$3,200
Class III Landfill		\$1,500
Transfer Station		\$1,500
Material Recovery Facility (MRF)		\$2,000
Construction and Demolition Temp Storage		\$600
Recycling Center		\$400
Compost Facility		\$800
Salvage Yard/Auto Dismantling Yard		\$567
Public Storage Bins/Convenience Center		\$400
Waste Management Audit		\$227
Underground Storage Tanks (UST)	Base and 1 Tank + Each Additional Tank	\$391 \$50
Waste Tire Management Facility		\$400
Asbestos Haulers (One-Time Fee, Project Based)	Initial Each Additional Permit	\$500 \$150
Solid Waste Hauling Business	Per Company +	\$500
Waste Tire Hauling Business	Per Truck	\$100
Liquid Waste Hauling Business	Per Company + Per Truck	\$319 \$88
Scrap Metal Dealers		\$400
Waste Management Temporary Permit	Applicable Business Fee %	50%
Reinspection Fee		\$200
<b>Waste Management - Plan Review:</b>		
<b>COST OF PUBLIC NOTICE: Applied to All Plan Review.</b>		Actual Cost
UST New Business & Upgrade for Existing		\$391
UST Closure Review & Final Inspection		\$391
MSW Landfill		\$15,793
Class III Landfill		\$6,318
Transfer Station		\$4,081
Materials Recovery Facility (MRF)		\$3,265
Construction and Demolition Temp Storage		\$741
Recycling Center		\$1,579
Compost Facility		\$1,579
Salvage Yard/Auto Dismantling Yard		\$1,579
Public Storage Bin/Convenience Center		\$790
Waste Tire Management Facility		\$790
Solid Waste Hauling Business		\$790
Scrap Metal Dealers		\$1,579
Plan Review Resubmittal Fee	Applicable Business Plan Rev Fee %	50%
Temporary Permit Application Fee	Applicable Business Plan Rev Fee %	50%
Any Variance or Waiver (each separate action)	Base Fee + Cost of Public Notice	\$1,181 Actual Cost
<b>Waste Management - Modifications to Existing Permits: (&lt;10% Change)</b>		
MSW Landfill		\$1,579
Class III Landfill		\$632
Transfer Station		\$408
Materials Recovery Facility (MRF)		\$327
Construction and Demolition Temp Storage		\$74
Recycling Center		\$158
Compost Facility		\$158

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Salvage Yard/Auto Dismantling Yard	\$158
Public Storage Bin/Convenience Center	\$100
Waste Tire Management Facility	\$100
Solid Waste Hauling Business	\$100
Waste Tire Hauling Business	
Scrap Metal Dealers	\$158
<b>ISDS Loan Application:</b>	
File Verification & Review	\$100
On-site ISDS (Application & Inspection) (1)	\$268
Bact. Water Sample (2)	\$268
Chem. Water Sample (3)	\$268
Combination (1/2/3)	\$340
Reinspection	\$275
ISDS Parcel Map Review	\$200
<b>Sewage Disposal Plan Review:</b>	
Residential ISDS	
Permit to Construct & Inspection:	\$651
Reinspection:	\$275
Business ISDS	
Permit to Construct & Inspection:	\$1,109
Reinspection:	\$275
Alternative Sewage Systems	
Permit to Construct & Inspection:	\$949
Annual Renewal:	\$275
Nitrate Removal System - Annual Renewal:	\$275
Nonstandard/Advisory	
Residential System	\$160
Business System	\$239
Any ISDS Remodel:	\$160