

FOOD SAFETY PARTNERSHIP MEETING

1ST Quarter; FEBRUARY 6, 2017

Congratulations!

● To...

- Rose Henderson on her retirement
- Larry Rogers on his promotion to Food Ops Manager
- Herb Sequera on his promotion to Solid Waste Manager

EH Food Operations Management Team

- Director - Jackie Reszetar
- Manager – Larry Rogers
- Supervisors
 - Tamara Giannini, Henderson Office
 - Robert Urzi, Strip Office
 - Carol Culbert, Spring Valley Office
 - Larry Rogers (acting), Downtown Office
 - Robert Urzi (acting), North Las Vegas Office
- Training Office
 - Alexis Barajas, Training Officer
 - Larry Navarrete, Training Officer
 - Christine Sylvis, Supervisor of Training & Compliance
 - Jacque Raiche-Curl, Supervisor of Training & Standardization

AGENDA

- “Get the Message... WASH YOUR HANDS!” Hand washing intervention strategy
 - Christine Sylvis
- Changes in Backflow Certificates
 - Jacque Raiche-Curl
- Food Establishment Recordkeeping
 - Christine Sylvis
- Website Updates
 - Christine Sylvis
- Q&A



Get the message...
Wash Your Hands!

Hand Washing Intervention Strategy





Introduction



- Personal hygiene was identified as the largest public health risk in Southern Nevada based on SNHD's Risk Factor Study
- We shared results of the study and asked for your input last meeting
- Based on this, we will be conducting a hand washing demonstration during routine inspections/new permit releases for 2017





Intervention



- Who – Ops inspector/FDAP inspector
- What – Get the message... Wash Your Hands!
 - Provide handout and sticker (paid for with grant \$)
 - Discussion with PIC and food handlers
- When - Exercise at end of inspection
- Where – At establishment of risk category 1-2 and above
- When – During 1st routine inspection of 2017 or during release of new permit
- Why – Risk Factor Study



Winning “Poster”



Winning Poster



Get the message... Wash Your Hands!

SOAPY

How To Wash

- Rinse under warm, running water
- Apply soap
- Rub vigorously for at least 15 seconds
- Thoroughly rinse under warm, running water
- Immediately dry with disposable paper towels

When To Wash

- When entering the kitchen
- After touching your face, hair, or skin
- After using the restroom
- After handling raw animal product
- After taking out the trash or cleaning
- After handling ANYTHING dirty!

PRO TIP
Use paper towels to turn off faucet

SOAPY



Te llego el mensaje... ¡Lávate las manos!

JABONCITO

Como lavártelas

- Enjuáguese con agua tibia y corriente
- Enjabónese
- Restregarse fuerte por 15 segundos
- Enjuague bien con agua tibia y corriente
- Seque inmediatamente con toallas de papel desechables

Quando lavárselas

- Cuando entra a la cocina
- Después de tocarse la cara, el pelo o la piel
- Después de usar el baño
- Después de manipular productos animales crudos
- Después de sacar la basura o limpiar
- ¡Después de manipular CUALQUIER cosas sucia!

Consejo Profesional
Use toallas de papel para cerrar el grifo

JABONCITO

Questions?



Backflow Requirements

Food Facility Backflow Prevention Requirements

- Carbonator – RPZ assembly installed upstream and tested annually. Avoid copper piping and fittings downstream of RPZ.
- Mop Sink – AVB required for hose attachments installed downstream from the last valve on line. PVB required if line is under constant pressure or has a valve installed downstream of the device. PVB requires annual testing.

Standard Mop Sink



Food Facility Backflow Prevention Requirements

- Prewash spray hoses – Air Gap or PVB requirement
- High pressure hoses – PVB required with annual test
- Chemical dispensing units – Air Gap required



Device Examples



Changes to SNHD policy 2017

- SNHD will no longer be entering Testing Reports into our database
- Owner/Operators are responsible for maintaining current test reports on site
 - Devices should only be tagged when they have passed the backflow device test

Test Form

MANUFACTURER _____ **MODEL** _____ **SIZE** _____ **SERIAL NUMBER** _____
SERVICE NUMBER: _____ **LOCATION:** _____
SERVICE NAME/ADDRESS: _____ **OWNER NAME/ADDRESS:** _____

- RP
- DC
- PVB
- SVB
- DCDA
- RPDA

| Reduced Pressure Principle Assembly | | | | |
|--|---|---|---|---|
| Double Check Valve Assembly | | | | |
| | Check Valve #1 | Check Valve #2 | Relief Valve | PVB/SVB |
| INITIAL TEST | Held at _____ PSID | Held at _____ PSID | Opened at _____ PSID | AIR INLET |
| | Leaked <input type="checkbox"/> | Closed Tight <input type="checkbox"/> Leaked <input type="checkbox"/> | Did Not Open <input type="checkbox"/> | Opened at _____ PSID Did Not Open <input type="checkbox"/> |
| REPAIRS: Give details of repairs made here. | <input type="checkbox"/> Cleaned <input type="checkbox"/> Replaced _____ _____ _____ _____ | <input type="checkbox"/> Cleaned <input type="checkbox"/> Replaced _____ _____ _____ _____ | <input type="checkbox"/> Cleaned <input type="checkbox"/> Replaced _____ _____ _____ _____ | CHECK VALVE Held at _____ PSID Leaked <input type="checkbox"/> <input type="checkbox"/> Cleaned <input type="checkbox"/> Replaced _____ _____ |
| | FINAL TEST | _____ PSID | _____ PSID Closed Tight <input type="checkbox"/> | Opened at _____ PSID Air Inlet _____ PSID Check Valve _____ PSID |

Comments: _____

| | | | | |
|---------------------|-------------------------------|------------|---|---|
| Initial Test | Date _____ | Time _____ | Certified Tester No. _____ | <input type="checkbox"/> Passed <input type="checkbox"/> Failed |
| | Test By (Signature) _____ | | <div style="font-size: 2em; opacity: 0.5; position: absolute; top: -20px; left: 50%; transform: translate(-50%, -50%);">INITIAL TEST</div> Print Name _____ | |
| Repair | Date _____ | Time _____ | Certified Tester No. _____ | |
| | Repaired By (Signature) _____ | | <div style="font-size: 2em; opacity: 0.5; position: absolute; top: -20px; left: 50%; transform: translate(-50%, -50%);">REPAIRS</div> Print Name _____ | |
| Final Test | Date _____ | Time _____ | Certified Tester No. _____ | <input type="checkbox"/> Passed <input type="checkbox"/> Failed |
| | Test By (Signature) _____ | | <div style="font-size: 2em; opacity: 0.5; position: absolute; top: -20px; left: 50%; transform: translate(-50%, -50%);">FINAL TEST</div> Print Name _____ | |

Acknowledged _____

Food Establishment Recordkeeping

What records do
you need to
keep?

Molluscan Shellstock ID 3-203.11

- (A) **SHELLSTOCK** tags shall remain attached to the **container** in which the SHELLSTOCK was received by the **FOOD ESTABLISHMENT** until the container is empty or remain with the product while in storage.
- (B) Tags or labels, from SHELLSTOCK that have been sold or served, shall be **maintained for a minimum of 90 calendar days** from the date that is recorded on the **tag** or label. A record keeping system that keeps the tags or labels in chronological order, correlated to the date when or dates during, which the SHELLSTOCK are sold or served shall be maintained.

Parasite Destruction (Freezing) 3-402.12

- Raw, raw-marinated, partially cooked, or marinated partially cooked FISH, that are served or sold in READY-TO-EAT form
 - If done in-house: record the **freezing temperature and time**, and retain the records at the FOOD ESTABLISHMENT for 90 calendar days beyond the time of service or sale of the FISH.
 - If frozen solid by a supplier: a **written agreement** or statement from the supplier stipulating that the FISH supplied were **frozen solid to a temperature, and for a time** as specified in Chapter 3-402.11 of this Chapter,

Parasite Destruction (Farm Raised)

3-402.12

- If the FISH were raised and fed as specified in Paragraph 3-402.11 (B) (3) of this Chapter, a written agreement or statement from the supplier or aquaculturist stipulating that the **FISH were raised and fed** as specified in Paragraph 3-402.11 (B) (3) of this Chapter, shall be obtained by the **PERSON IN CHARGE** and **retained at the FOOD ESTABLISHMENT** for 90 calendar days beyond the time of service or sale of the FISH.

Backflow 5-206.11

- Except as specified in Section 5-205.15 (B) of this Chapter, a device including but not limited to a **backflow prevention device** or a water treatment device, shall be scheduled for inspection and service in accordance with manufacturer's instructions, and as necessary to prevent device failure based on local water conditions. **Records of inspection and/or service shall be maintained by the PERSON IN CHARGE, and a copy shall be provided to the HEALTH AUTHORITY upon request.**

Restricted Use Pesticides 7-206.11

- The operator of a FOOD ESTABLISHMENT, or a Certified Pest Operator, who engages in the regular application of pesticides at the ESTABLISHMENT shall maintain a **record of application**. Such records shall be kept for **2 years** and made available upon the request of the HEALTH AUTHORITY. A copy of each record **shall include**:
 - (1) The name of the applicator.
 - (2) The name of the chemical(s) used, and the purpose for the application.
 - (3) The dates of application.
 - (4) The method(s) used for the protection of FOOD, EQUIPMENT, and PERSONS.
 - (5) The method used for cleaning the ESTABLISHMENT after the application of the pesticide.
 - (6) Keeping a copy of each report for 2 years.

8-102.11 Permission to Examine Records

- The HEALTH AUTHORITY shall be allowed to examine and obtain **pertinent information concerning FOOD and supplies purchased, received or used, pest control records, and PERSONs employed** as specified in *NRS 446.890, and any other record deemed necessary by the HEALTH AUTHORITY.*

VENDING MACHINES 9-306.12

- All VENDING MACHINE companies that provide VENDING MACHINES that dispense POTENTIALLY HAZARDOUS FOOD (TCS), including novelty frozen desert products, shall have a PERMIT for their place of business where the POTENTIALLY HAZARDOUS FOOD (TCS) is stored, prepared, and stocked. The operator of the VENDING MACHINE company shall maintain a record of all VENDING MACHINES that dispense POTENTIALLY HAZARDOUS FOOD. This record shall include the VENDING MACHINE's physical location, its serial or identification number, and the type of FOOD dispensed.

Warehouses 9-401.11

- (A) Records shall be **maintained for a minimum of one year** and shall be made available for inspection by the HEALTH AUTHORITY upon request.
- (B) The operator shall **maintain a product inventory**, which includes point of origin and final destination, of all products shipped.
- (C) MOLLUSCAN SHELLSTOCK...
- (D) All salvage facilities...
- (E) The operator of the WAREHOUSE shall maintain **temperature logs** on the following:
 - (1) All **refrigerated and FROZEN FOOD** upon receipt. Receiving temperatures recorded on invoices shall meet the requirements of a log.
 - (2) The **ambient air** of the refrigerated compartment of **transport VEHICLES prior to loading** for shipment of all refrigerated and FROZEN FOOD.
 - (3) **All refrigeration units** within the WAREHOUSE.

Mobile Food Units 10-303.13

- (A) **Immediately prior to loading** PHF (TCS) into the MOBILE UNIT, the temperatures shall be taken and recorded.
- (B) FOOD temperatures of PHF (TCS) shall be **taken and recorded at least every two hours.** PHF (TCS), not maintained at required temperatures shall be discarded after four hours.

Mobile Units 10-705.11

- (A) The current health PERMIT for that MOBILE UNIT.
- (B) Copies of **past inspection reports** for that particular MOBILE UNIT for a period of **2 calendar years**.
- (C) The **COMMISSARY or SERVICING DEPOT agreement(s)** which apply to that MOBILE UNIT.
- (D) The **route sheet** for that particular MOBILE UNIT.

Mobile Units 10-706

- The HEALTH AUTHORITY shall be allowed to examine records of the establishment pertinent to these Regulations, obtain pertinent information pertaining to FOOD and supplies purchased, received or used, pest control records, and PERSONs employed as specified *in NRS 446.890*.

Catering During Transport 12-303.13

- (A) **Immediately prior to transport** all PHF (TCS) temperatures shall be taken and recorded on a log to ensure that the FOOD is placed in the VEHICLE at temperatures...
- (C) **Upon arrival** at the event or catering location the PERSON IN CHARGE shall take and record on a log the temperatures of all PHF (TCS).

Farmer's Markets 13-301.11

(A) The **FARMER** shall possess a current **PRODUCERs' certificate** or certificates for all **FARM PRODUCTS** being offered for sale. All certificates, licenses and **PERMITs**, for which he is selling **FARM PRODUCTS**, shall be posted in a conspicuous location at each point of sale.

Farmer's Markets 13-303.11

- FARMERs who sell **PROCESSED FARM PRODUCTS** shall apply for, and obtain, a health PERMIT from the HEALTH AUTHORITY prior to operation.
- (A) Farm kitchens in which PROCESSED FARM PRODUCTS are manufactured, prepared, PACKAGED, and labeled shall possess a valid health PERMIT from the local AGENCY OF JURISDICTION. Such PERMIT shall be provided to the HEALTH AUTHORITY and displayed conspicuously at the point of sale.
- (B) FARMERs who use another FOOD ESTABLISHMENT to manufacture, prepare, package, and label their FARM PRODUCTS shall have a current copy of the health PERMIT of the manufacturer whose FOOD is being sold. Such PERMIT shall be provided to the HEALTH AUTHORITY and displayed conspicuously at the point of sale.

Farmer's Markets Food Source 13-401.13

- (1) Written documentation from the PERMITTED FOOD ESTABLISHMENT/COMMISSARY, granting storage at their locations, shall be provided to the HEALTH AUTHORITY.
- (2) In the absence of a PERMITTED FOOD ESTABLISHMENT, **same day receipts** for all FOOD shall be available ON-SITE for review by the HEALTH AUTHORITY upon request.

Seasonal Permits 14-303.15

(A) FOOD shall be purchased the day of the event unless a PERMITTED COMMISSARY is provided. **Receipts of purchase** shall be maintained and available for review by the HEALTH AUTHORITY.

Seasonal Permits 14-303.13

When a Seasonal PERMIT HOLDER is required to have a **COMMISSARY** which is owned by another operator, a Service Log outlining the following information shall be maintained:

- (A) The business name of the Seasonal PERMIT HOLDER.
- (B) The health PERMIT number.
- (C) The business name, address, phone number, and health PERMIT number of the **COMMISSARY**.
- (D) The log shall include:
 - (1) Date.
 - (2) Time In.
 - (3) Time Out.
 - (4) Name and signature of the PERSON IN CHARGE at the **COMMISSARY**.
 - (5) Name and signature of the PERSON IN CHARGE of the Seasonal PERMIT.
- (E) All information shall be completed and logged at each visit. All of the information shall be complete. A legible log shall be maintained at the **COMMISSARY** and be made available upon request of the **HEALTH AUTHORITY**.

Seasonal Permits 14-303.17

- (B) **Immediately prior to transport** all PHF (TCS) temperatures shall be taken and recorded on a service log to ensure that the FOOD is maintained at temperatures...
- (C) **Upon arrival** at the APPROVED site the PERSON IN CHARGE shall take, and record on a service log, temperatures of the PHF (TCS).

Temporary Food Estab. (TFE) 15-304.13

- (C) In the absence of an APPROVED COMMISSARY, **same day receipts** for FOOD shall be available on-site for review by the HEALTH AUTHORITY upon request.
- (D) Receipts and/or invoices shall be maintained at the booth for all FOOD obtained outside of Clark County, Nevada.

Other Records

- Records required by Supervisory Conference/Administrative Process
- Records stated in SNHD required
 - HACCP plan
 - Operational plan
 - Waiver

Website Updates

New FERL Handout

● Via FSP Request...

● Animals in Food Establishments

● Written with the intent that it will be given to customers



Service Animals and Animals in Food Establishments

ADA Requirements Regarding Service Animals

Information on the ADA 2010 Revised Requirements on Service Animals is available on the ADA's website: http://www.ada.gov/service_animals_2010.htm.

- **Service animals are defined as dogs that are individually trained to do work or perform tasks for people with disabilities.** Examples of such work or tasks include:
 - Guiding people who are blind
 - Alerting people who are deaf
 - Pulling a wheelchair
 - Alerting and protecting a person who is having a seizure
 - Reminding a person with mental illness to take prescribed medications
 - Calming a person with Post Traumatic Stress Disorder (PTSD) during an anxiety attack

Service animals are working animals, not pets. The work or task a dog has been trained to provide must be directly related to the person's disability. **Dogs whose sole function is to provide comfort or emotional support do not qualify as service animals under the ADA.**

Specific ADA Rules Related to Service Animals in Food Establishments

- Establishments that sell or prepare food must allow service animals in public areas even if state or local health codes prohibit animals on the premises.

Southern Nevada Health District (SNHD)/Clark County Regulations

Information on the SNHD's regulations on animals in food establishments can be found on the SNHD website at: <http://www.southernnevadahealthdistrict.org/ferl/animals-in-food-establishments.php>.

Pets and comfort/support animals are not identified as service animals and are not allowed on the premises of a food establishment. Premises include an outdoor dining area that adjoins the physical facility under the control of the permit holder. Additionally, if food establishment personnel serve food to an outdoor area removed from the actual food establishment, they are not to touch pets or service animals.

Establishments that allow pets on their outdoor patios have applied for special approval from the SNHD. With this approval, pets are only allowed on outdoor patios.

When animals are allowed, they shall not be allowed on the seats and/or tables in a [food establishment \(Regulation 6-501.21\(C\)\)](#).

It is unlawful for a person to fraudulently misrepresent an animal as a service animal ([NRS 426.805](#)).

Additional New Documents

- Soapy handout on FERL page
 - English
 - Spanish
- Restaurant Risk Factor Study Report on Food Establishment Operations page

Coming Soon to the FERL

- Food Donations
- Proper glove use/BHC

Q&A

You have

Questions

We have

Answers

Grant Update

- We have been accepted as a Mentor in the NACCHO Mentorship Program Cohort 6
 - Mentees: Washoe County, NV & First District Health, ND
- We were awarded 3 AFDO/FDA Grants
 - Social Media Project
 - Task Force Conference Attendance
 - Employee Health Training (open to Industry, 4th quarter 2017)

Next meeting

- April 3, 2017
- English Food Safety Training 10:30am-Noon
- Spanish Food Safety Training 2:00-3:30pm
- Suggestions for improvement?
- Agenda Topics?

