

(Special) Food Safety Partnership Meeting



May 22, 2017



welcome

- Agenda
 - Introductions
 - Inspection Forms
 - Risk Categories
 - Square Footage



READING & INTERPRETING INSPECTION FORMS



**SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION**

280 SOUTH DECATUR BLVD • LAS VEGAS, NV • 89107 • 702-759-1258 (DIRECT PLAN REVIEW) • 702-759-1110 (DIRECT FOOD OPS) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION

PERMIT#	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS
[REDACTED]	[REDACTED]	[REDACTED]	1300	EE7000860
ADDRESS		RISK CAT.	PERM. CODE	DISTRICT
[REDACTED]		2	1007	28
		LOCATION	PERMIT STATUS	
			ACTIVE	

NEVADA CLEAN INDOOR AIR ACT: COMPLIANCE REQUIRED EXEMPT

CONTACT PERSON: Marv Pledoer

CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
		EE7000860	Routine Inspection	2/02/2017	1:40PM	3:00PM	0	A	0	"A" Grade	M

SPECIAL NOTES: RPZ - BIM - 8.2015

In = In compliance OUT = Not In compliance COS = Corrected on-site during inspection N/O = Not observed N/A = Not applicable R = Repeat violation

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	Misuse of poisonous or toxic materials		<input type="checkbox"/>				
H	Suspected foodborne illness outbreak		<input type="checkbox"/>				
I	Emergency such as fire and/or flood		<input type="checkbox"/>				
J	Other condition or circumstance that may endanger public health		<input type="checkbox"/>				

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation

IN OUT COS NO NA R

1	Verifiable time as a control with approved procedure when in use. Operational plan, waiver or variance	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Risk Categories



Why - Risk Categories?

FDA Food Code Annex 5

- Studies have shown that the types of food served, the food preparation processes used, the volume of food, and the population served all have a bearing on the occurrence of foodborne illness risk factors in retail and foodservice establishments.
- With limited resources, creating a variable inspection frequency for each category will effectively spend more time in high risk establishments that pose the greatest potential risk of causing foodborne illness.

FDA Food Code Annex 5

- Standard 3 of the Program Standards requires that regulatory jurisdictions develop and use a process that groups food establishments based on potential and inherent food safety risks.
- Standard 3 requires that regulatory jurisdictions assign inspection frequency based on the risk categories to focus program resources on food operations with the greatest food safety risk.

What are risk categories?

- Risk categories are used to classify food establishments. These categories are based on factors that contribute to foodborne illness which include:
 - Types/amounts of food served
 - Preparation steps required to prepare food
 - Population that is served
- Risk categories are used to set inspection frequency and fees in many jurisdictions.

Things to Consider



- Menu, including seasonal menus/items
 - Restaurants from a given chain may be in different categories depending on their processes
 - Not all processes take place everyday
- For facilities with multiple permits, each permit is evaluated separately



RISK CATEGORY 1

PACKAGED FOOD & MINIMAL FOOD PREP

1-1 Establishments that serve or sell only pre-packaged foods

- Packaged food stores/markets, convenience store market, gift shop, liquor stores, packaged warehouse for dry goods, storage areas for packaged food, ice cream trucks

1.1 EHS Examples Given

- CVS/Walgreens
- Lee's Liquor
- 7-11 market
- Ocean Spray warehouse
- Dollar store
- School snack shacks
- Circle K / AM-PM

1-2 Establishments that handle open non-TCS foods.

- Ware washing
- Food courts
- Candy stores, popcorn stores, liquor/soda pump rooms, ice machine rooms, dishrooms, food courts (seating and/or warewashing only), commissaries with 3 comp sink, donut shop (retail only), golf cart, bars with no PHF/TCS

1.2 EHS Examples Given

- Ethel M retail
- Fat Tuesday
- Master Donuts
- Popcornopolis
- Winchell's retail
- Sweet Factory
- Office Bar (no TCS)
- Winco bulk products
- Pink Box Donuts

1-3 RTE TCS foods

- Facilities with open RTE TCS Foods (prepare/store)
- Heat only commercially processed TCS foods for hot holding
- No cooking of raw animal product, nor cooling of TCS foods
- 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/storage with refrigerated storage, PUSF (hot dog & coffee carts), seasonal/annual low risk, school ISMs kitchens

1.3 EHS Examples Given

- Coffee Bean & Tea Leaf
- Cold Stone
- U-Swirl/Yogurtland
- 7-11 deli/snack bar
- Jimmy John's
- Albertson's butcher
- Movie concessions
- Subway (no cooling of leftovers)
- Wetzel's Pretzels
- Tropical Smoothie



RISK CATEGORY 2

LIMITED MENU OPERATIONS

2 Limited Menu Operations

- **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.**
- 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

2 Limited Menu Operations cont.

- **Complex preparation of TCS foods for subsequent day use is limited to only a few foods (all food products are counted individually). Cooling of limited quantities (3 or less) of food for next day service.**
- **Sushi operations with service of raw animal product.**
 - Fast food/quick service (with limited cooling), grocery store deli (that cools chicken), sushi bars, oyster bars, bakeries (Crème Brulee, cheesecake), support area/kitchens (minimal cooling)

2 EHS Examples Given

- WalMart Deli
- McDonald's
- Burger King
- Wendy's
- Wienerschnitzel
- 808 Sushi Bar
- NV Chicken Cafe BBQ
- Whole Foods butcher (cook)
- Subway (leftover cooling)
- Baja Fresh (cool ≤ 3 items)
- Panda Express
- Taco Bell
- Raising Canes
- El Pollo Loco
- Arby's
- In N Out
- Kabuki



RISK CATEGORY 3

COMPLEX FOOD OPERATIONS

3 Complex Food Operations

- **Variety of processes require hot and cold holding of TCS food.**
- **Complex preparation including cooking, cooling, and reheating for hot holding involves many TCS foods. Preparation of food for subsequent day use.**
- **Full service restaurants, main kitchens, buffet kitchens, banquet kitchens, support area/kitchens (complex preparation), garde manger (complex prep/cooling), complex bakeries (Asian/meat products)**

3 EHS Examples Given



- Blueberry Hill
- Applebee's
- Capriotti's (cool >3 items)
- Valerio's Bakery
- Chicago Joe's
- Piero's
- Denny's (complex menu)
- Chili's
- TGI Friday
- Macaroni Grill
- Harrah's Garde Manger
- Whole Foods kitchen
- Claim Jumper



RISK CATEGORY 4

**SPECIAL PROCESS AND HIGHLY
SUSCEPTIBLE POPULATIONS**

4-1 Establishments serving highly susceptible populations

- Childcare kitchens (less than school age), senior centers, senior apartment food service

4.1 EHS Examples Given

- Children's Choice
- Kindercare
- Henderson & Boulder City Senior Center
- Urban League Senior Center
- Destinations @ ____ (senior apartments)
- Montara Meadows (senior apartments)
- Las Ventanas (senior apartments)
- Doolittle

4-2 Establishments conducting processing

- Facilities FDA or USDA inspected (interstate commerce), processors who wholesale their products, processors who retail their products

4.2 EHS Examples Given

- Pepsi
- Ethel M
(manufacturing)
- Great Buns
- Larry's Meats
- Ken's Foods
- Vegas Pita
- Origin India
- Mull's Meats
- LV Distillery
- Epicurean Catering
- Granello Bakery
- Get Fresh/Fresh Cuts
- Sandy Valley Farms

4-3 Establishments that conduct specialized processes



Facilities with required HACCP plans/waivers

- Produce/package food using ROP 2 barrier or cook chill (not storage only)
- Smoking
- Curing
- Using food additives
- Molluscan shellstock life-support system
- Sprouting
- Juice processing

4.3 EHS Examples Given



- Hickory House
- 1st Quality Sausage
- B&B (VIP)
- CCSD Central Kitchen
- Olive Garden
- Juice Standard
- Rachel's Kitchen
- Paris Cook-chill
- Palazzo Cook-chill
- Gilcrease Orchard
- Winco Cheese
- Function Juicery
- Echo & Rig
- Cracker Barrel

SQUARE FOOTAGE



How to Calculate

- Food/prep areas only, NOT DINING ROOM
- Best approximation
- Strategies to calculate:
 - Ask the operator or maintenance staff
 - Count ceiling tiles (drop ceiling tiles are 2'x2' or 2'x4')
 - Count floor tiles (quarry floor tiles are 6"x6", VCT is 12"x12")