

**SOUTHERN NEVADA HEALTH DISTRICT
ENVIRONMENTAL HEALTH DIVISION**

2017 3RD QUARTER

Food Safety Partnership Meeting



Food Operations Management Team

- Director – Jackie Reszetar
- Manager – Larry Rogers
- Supervisors
 - Tamara Giannini, Henderson Office
 - Robert Urzi, Strip Office (**Valerie Cohen**, Sr EHS)
 - Carol Culbert, Spring Valley Office
 - **Tanja Baldwin**, Downtown Office (**Jason Kelton**, Sr EHS)
 - **Aaron DelCotto**, North LV 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

- Dogs on Patio Waiver
- Using Time as a Public Health Control
 - Christine Sylvis
- Imminent Health Hazards
 - Jacque Raiche-Curl
- Training Updates
- Q&A



- [Regulations 6-501.21](#) prohibits animals, other than service animals and security/police dogs, from the premises of a Food Establishment
- The “premises” is defined as the physical facility, its contents and the contiguous land or property under the control of the permit holder
 - both the indoor and outdoor areas of a restaurant.



SOLUTION

- Dog-Friendly Patio Waiver
- Supporting documents:
 - plan or map of the patio area, patron rules, employee clean up procedures for accidents, signage, a notarized agreement, menus, etc.
- Submit to FDAP
 - Fee of \$118

[Dog-friendly Patio Waivers - Southern Nevada Health District](#)

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OTHER REQUIREMENTS

- Dogs will only access the patio area by means of the outdoor patio (cannot enter dining room)
- Dogs must remain on the floor, and may not be allowed on seats, benches, and tables, or other furniture, or to be held by the owner at any time
- Restaurant staff/employees will not touch, directly serve, or bus the dishes of a dog allowed on the patio – patrons will be advised that such activities are solely the responsibility of the dog owner



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](#)).

<http://www.southernnevadahealthdistrict.org/download/eh/ferl-service-animals-and-animals-in-food-establishments-snhd-handout.pdf>

USING TIME AS A PUBLIC HEALTH CONTROL



TIME AS A CONTROL (TAC)

- Can be used for a working supply of PHF (TCS) before cooking, or for ready-to-eat PHF (TCS) that is displayed or held for service for immediate consumption {3-501.19}
- **SEPARATE** from time and temperature control (cold/hot holding)
 - CANNOT be used in conjunction with refrigeration as a back-up plan.

TAC – 4 HOURS

- Food shall have an initial temperature of 41°F or below or 135°F or above when to begin TAC
 - Cannot use TAC for room temperature foods (without a waiver)
- Food shall be marked, or otherwise identified, to indicate the time that is four hours past the time when the food is removed from temperature control.
- Food shall be cooked and served, or served if ready-to-eat, or discarded within four hours from the time when the food was removed from temperature control.
- Food shall be discarded if it is in unmarked containers or packages, or marked to exceed a four-hour limit.

{3-501.19(B)}



TAC – 6 HOURS

- Food shall have an initial temperature of 41°F or below when removed from temperature control and the temperature may not exceed 70°F
- Food **shall be monitored** to ensure that the warmest portion of the food does not exceed 70°F during the six-hour period
- Food shall be marked or otherwise identified to indicate:
 - The time when the food is removed from 41°F or below cold holding **and**
 - The time that is six hours past the time when the food was removed from cold holding temperature control.
- Food shall be:
 - Discarded if the temperature 70°F at any time during the six-hour period **or**
 - Cooked and served, or served if ready-to-eat, or discarded within a maximum of six hours from the time when the food is removed from 41°F or below cold holding

{3-501.19(C)}



WRITTEN PROCEDURE

- Written procedures for using time alone as a shall be maintained in the food establishment and made available to the Health Authority upon request.
- These procedures shall include:
 - The food shall start at 41°F or below or 135°F or above
 - The food shall be marked, or otherwise identified, to indicate the time that is four hours past the time when the food is removed from temperature control.
 - The food shall be cooked and served, or served if ready-to-eat, or discarded within four hours from the time when the FOOD was removed from temperature control.



**STANDARD OPERATING PROCEDURE (SOP) FOR
USING TIME ALONE AS A PUBLIC HEALTH CONTROL TO
LIMIT BACTERIA GROWTH IN POTENTIALLY HAZARDOUS FOODS**
(Sample SOP)

PURPOSE: To prevent foodborne illness by ensuring that potentially hazardous foods are not held in the temperature danger zone for more than 4 hours before being cooked or served.

SCOPE: This procedure applies to foodservice employees that handle, prepare, cook, and serve food.

KEY WORDS: Temperature, Time As a Public Health Control

1. **TEMPERATURE** means the amount of heat or cold measured on a thermometer. This SOP measured temperature in degrees Fahrenheit (°F).
2. **TIME AS A PUBLIC HEALTH CONTROL** means using time only (and not temperature which is usually used in conjunction with time) to control bacterial growth in potentially hazardous foods and ensure safe food products. Food is removed from temperature control for short periods of time (less than four hours) and used correctly, time can be an effective control because there will be no significant bacterial growth or toxin production possible in such a limited time. However, if time is not closely monitored, foodborne illness may result.

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP.
2. Follow Southern Nevada Health District regulations.
3. Except during preparation, cooking, or cooling, or when time is used as the means of public health control, potentially hazardous foods shall be maintained at 135 °F or above, or at 41 °F or below.
4. Establish written procedures that clearly identify:
 - Specific foods for which time rather than temperature will be used as a public health control to limit bacteria growth.
 - Food shall have an internal temperature of 41 °F or below or 135 °F or above when removed from temperature control.
 - Marking procedures used to indicate the time that is 4 hours past the point when the food is removed from temperature control, such as an oven or refrigerator.
 - Procedures to ensure that food that is prepared, cooked and refrigerated before time is used as a public health control are cooled properly. Refer to the Cooling Potentially Hazardous Foods SOP.
 - Procedures that are followed when food is in the danger zone for greater than 4 hours.
 - Cook raw potentially hazardous food within 4 hours past the point when the food is removed from temperature control.
 - Serve or discard cooked or ready-to-eat food within 4 hours past the time when the food is removed from temperature control.
 - Once time is used as a public health control, it cannot be returned to hot or cold holding.

SOP for Using Time Alone as a Public Health Control to Limit Bacteria Growth in Potentially Hazardous Foods, continued (Sample SOP)

- Avoid mixing different batches of food together in the same container. If different batches of food are mixed together in the same container, use the time associated with the first batch of food as the time by which to cook, serve, or discard all the food in the container.
5. Keep these written procedures in the food establishment and make available to the Southern Nevada Health District upon request.

MONITORING:

1. Foodservice employees will continually monitor that foods are properly marked or identified with the time that is 4 hours past the point when the food is removed from temperature control.
2. Foodservice employees will continually monitor that foods are cooked, served, or discarded by the indicated time.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Discard unmarked or unidentified food removed from temperature control.
3. Discard food that is noted to exceed the 4-hour limit.

VERIFICATION AND RECORD KEEPING:

Foodservice employees will mark or otherwise identify food as specified in the Instructions Section of this SOP. The foodservice manager will verify that foodservice employees are following this procedure by visually monitoring foodservice employees and food handling during the shift. The foodservice manager will complete the Food Safety Checklist daily. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

DATE IMPLEMENTED: _____ BY: _____

DATE REVIEWED: _____ BY: _____

DATE REVISED: _____ BY: _____

[Standard Operating Procedures; Southern Nevada Health District](#)



**Template for Written Procedure
Time as a Public Health Control**

The following food will be stored using Time as a Control - List each food with the initial temperature when taken out of temperature control - **Check with a thermometer to assure $\leq 41^{\circ}\text{F}$ or $\geq 135^{\circ}\text{F}$:**

- Raw food shall be cooked and served and/or ready-to-eat food shall be served or discarded within four hours (six hours if product temperature is checked with a thermometer and monitored/logged to assure it does not exceed 70°F).

- Hold time will be tracked by (describe method of tracking hold time: time labels, logs, etc.) _____

- Raw food is cooked or discarded/ready-to-eat food is discarded:
 - When the time limit is reached; or
 - If the container is not properly marked.



TAC SUMMARY

- Must have written plan
- Food must be time labeled/logged
- Food must be cooked and served OR discarded at end of time



Imminent Health Hazards

**SOUTHERN NEVADA HEALTH DISTRICT
ENVIRONMENTAL HEALTH DIVISION**

What are Imminent Health Hazards

- No Water (lack of pressure)
- Lack of sufficient Hot water
- No Power (2 hours)
- Loss of adequate refrigeration
- Sewage back up
- Misuse of poisonous or toxic material
- Onset of a suspected foodborne illness
- Gross unsanitary conditions
- Pest infestation

What to Do

Contact information for Environmental Health:
Las Vegas and surrounding area:

Monday – Friday, 8:00 am – 4:30 pm

After hours, weekends and holidays

(702) 759-1110; (702) 759-1000

Laughlin Environmental Health Office

Mon – Fri, 8:00 am – 4:30 pm (702) 759-1643

After hours, weekends and holidays (702) 759-1000

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For Reopening

- Refer to Appendix H in the Food regulations
 - Physical Facility
 - Operational Utilities
 - Facility preparation
 - Operating Specification

TRAINING UPDATES:

- CHANGES TO EHRCP WEBPAGE

<http://www.southernnevadahealthdistrict.org/ehrcp/>

- MESQUITE MEETING AUGUST 23, 2017

Managing Employee Health

Where to Start

Janet
Anderberg
Guest Presenter

A joint training opportunity for
both Industry and Regulatory

By learning and working together, we can achieve more

September 12 or 13
8am to 5pm

Gold Coast Hotel and Casino
Salon C
4000 W. Flamingo Rd.
Las Vegas, NV 89103

Please register online at
SNHD.info/ehp

Questions? Email raiche-curl@snhdmail.org

SNHD
Southern Nevada Health District



- Next meeting **October 16, 2017**
- Food safety training?
- Suggestions?
- Agenda topics?