

2017 4TH QUARTER

Food Safety Partnership Meeting

**ALL ARE WELCOME
TO ATTEND THIS
OPEN MEETING!**

Food Operations Leadership Team

- Director – Jackie Reszetar
- Manager – Larry Rogers
- Supervisors
 - Aaron DelCotto, North LV Office
 - Carol Culbert, Spring Valley Office
 - Robert Urzi, Strip Office
 - Tamara Giannini, Henderson Office
 - Tanja Baldwin, Downtown Office
- Training Office
 - Christine Sylvis, Supervisor of Training & Compliance
 - Jacque Raiche-Curl, Supervisor of Training & Standardization
 - Alexis Barajas, Training Officer
 - Larry Navarrete, Training Officer

Agenda (10/16/17)

- Welcome & Director Briefing
 - Jackie Reszetar
- Introductions
 - Food Ops Leadership
- Contingency Plans
 - Alexis Barajas
- Roast Cooking Handout
 - Christine Sylvis
- Q&A

Contingency Plans

What to do when you have an imminent health hazard

Imminent Health Hazards

- New page on the standard inspection report form

What should I do if an imminent health hazard occurs at my food establishment?

Immediately notify the health district and voluntarily discontinue operations. The health district will discuss the hazard with you and may approve a contingency plan. {8-204.12(f)}

If you fail to notify the health district and continue operations during an imminent health hazard, you will be issued a cease and desist order. You will also be assessed fees and required to pass an inspection, with fewer than 10 and no identical repeat critical or major violations prior to reopening.

If your facility is closed for excessive violations with a history of non-compliance, including repeat critical or major violations, you may be required to attend a supervisory conference before an inspection to reopen the facility. Additionally, you will be required to pay all applicable fees before the inspection.

When in doubt, contact the health district food inspection operations office that inspects your establishment.

What is an imminent health hazard? Examples include but are not limited to:

- Fire
- Flood
- No hot water
- No water
- Power outage
- Inadequate refrigeration
- Sewage backup
- Misuse of poisonous or toxic materials
- Onset of a suspected foodborne illness outbreak
- Pest infestation
- Gross unsanitary occurrences or conditions, or other circumstances that may endanger public health

Please contact SNHD if you encounter an imminent health hazard at one of the following numbers:

- **Food Operations General Contact Number**
 - 702-759-1110 Desk
- **Larry Rogers - Food Operations Manager**
 - 702-759-0837 Desk
- **Jackie Reszetar - Environmental Health Director**
 - 702-759-0590 Desk

If a hazard occurs outside our regular business hours, call our 24-hour phone number (702) 759-1600, choose the Environmental Health option and then press '1' to speak with an after-hours inspector.

Imminent Health Hazards

- Fire
- Flood
- No hot water
- No water
- Power outage
- Inadequate refrigeration
- Sewage backup
- Misuse of poisonous or toxic items
- Suspected foodborne illness outbreak
- Pest Infestation
- Gross unsanitary conditions

Imminent Health Hazards

- Step 1:
 - Stop food handling and sales to assess the situation
- Step 2:
 - Contact SNHD
- Step 3:
 - Determine if you can operate again with stipulations in place
 - This means, develop a Contingency Plan

Contingency Plans

What is a contingency plan?

- A plan, developed by the facility, to explain how they will control for hazards and safely operate on a temporary basis during an imminent health hazard. The plan is submitted to the SNHD for approval.
- A contingency plan is not acceptable for all imminent health hazard situations.

What types of situations?

- No hot water
- Power outage (short time)
- Sewage backup (contained area)
- Pest problems
- Unsanitary conditions

Contingency Plans

What should your plan include?

- Written notice to SNHD
- What is the problem
- Area affected
- Inspector's contact info
- Plan to contact your inspector
- Plan to close if the problem cannot be controlled
- Operating Procedures for:
 - Cleaning
 - Equipment storage
 - Personal hygiene procedure
 - Limiting menu
- Contact info for Person in Charge
- Monitoring and verification
- Timeframes
- Re-opening procedure

Contingency Plans

Step 1:

- Submit the plan to SNHD for approval

Step 2:

- Ensure your Person In Charge keeps in communication with SNHD

Step 3:

- Notify SNHD when the problem is corrected or if things change

Resources Online: FERL

- Imminent Health Hazards FAQ:

<http://www.southernnevadahealthdistrict.org/ferl/imminent-health-hazards.php>

- Appendix H: Checklist for Re-opening after an IHH:

<http://www.southernnevadahealthdistrict.org/download/eh/food-regs-append-h.pdf>

Imminent Health Hazards

Contact SNHD

- Food Operations 702-759-1110
- After hours 702-759-1600
- Choose Environmental Health then press '1' for inspector

Roast Cooking Handout

How can I safely serve my Prime Rib Roast rare?

New FERL Document

- www.snhd.info/ferl
- Handouts
- How can I safely serve my Prime Rib Roast rare?



How can I safely serve my Prime Rib Roast rare?

A prime rib roast needs to be cooked to an internal temperature for the amount of time listed in the roasting chart ([download here](#)) to meet a cooking "kill" step. The approved temperatures include:



In order to cook the roast to a lower temperature (no kill step), you would need to limit the amount of time the undercooked roast is in the danger zone, ≤ 4 hours. This is accomplished using Time as a Public Health Control (TPHC) ([download here](#)). A written procedure that specifies a TPHC 4-hour time marking system must be used ([download template](#) / [download more information](#)). This 4-hour time will start when you take the roast out of refrigerated temperature control. Since too much bacteria may have grown at 4 hours, the roast must then be discarded if not served.



Just like any raw or undercooked meat, poultry or seafood, a Consumer Advisory for raw or undercooked animal products ([download here](#)) is required if you serve the prime rib roast undercooked. Also, an undercooked item must be per consumer request so you cannot serve undercooked prime rib roast as a standard practice. If the customer doesn't specifically request it undercooked and you are slicing from an undercooked roast, then you must finish cooking it off to the required kill step, 145°F internal temperature, or consider holding a second fully cooked roast nearby.



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Regulation Appendix C

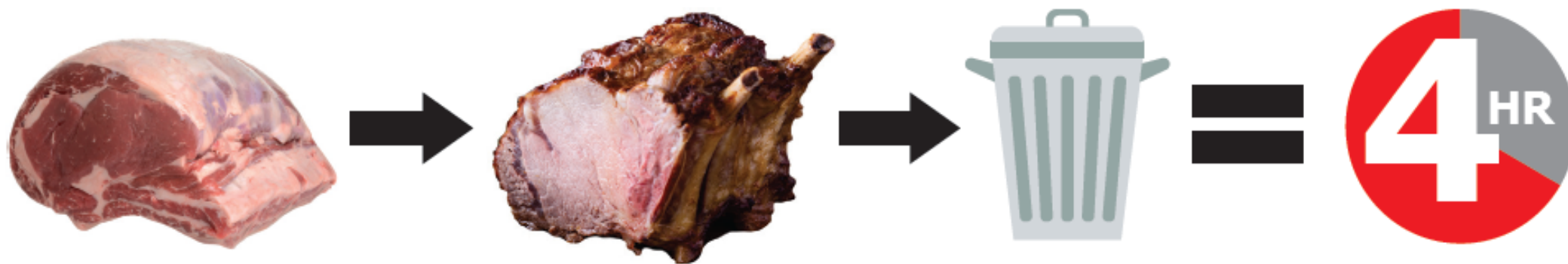
As specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:

Temperature °F	Time ¹ in Minutes	Temperature °F	Time ¹ in Seconds
130	112	147	134
131	89	149	85
133	56	151	54
135	36	153	34
136	28	155	22
138	18	157	14
140	12	158	0
142	8		
144	5		
145	4		

¹ Holding time may include post oven heat rise.

Fully Cooked Roast

In order to cook the roast to a lower temperature (no kill step), you would need to limit the amount of time the undercooked roast is in the danger zone, ≤ 4 hours. This is accomplished using Time as a Public Health Control (TPHC) ([download here](#)). A written procedure that specifies a TPHC 4-hour time marking system must be used ([download template](#) / [download more information](#)). This 4-hour time will start when you take the roast out of refrigerated temperature control. Since too much bacteria may have grown at 4 hours, the roast must then be discarded if not served.



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**SOUTHERN NEVADA HEALTH DISTRICT
ENVIRONMENTAL HEALTH DIVISION**