

Food Establishment Resource Library



Regulations Cross-Reference Guide

The regulations cross-reference guide will help operators locate sections of the 2010 Regulations Governing the Sanitation of Food Establishments that apply to violations observed during inspections and documented on the food establishment inspection report.

This information has been updated to mirror the 2013 update to the food establishment inspection report form.

The information is for general guidance only and does not constitute a complete list. If you have any questions, contact your district inspector.

Imminent Health Hazards

Notify SNHD and cease operations as directed.

- 8-304 – Imminent health hazard.

Critical Violation

Are assessed five demerits for each violation.

1. Verifiable time as a control with approved procedure when in use. Operational plan, waiver or variance approved and followed when required. Operating within the parameters of the health permit.
 - 3-501.19 – Time as a public health control.
 - 3-302.13 – Pasteurized eggs, substitute for raw shell eggs for certain recipes.
 - 3-502 – Specialized processing methods.
 - 4-101 – Facility and operating plans.
 - 3-305.12 – Food storage prohibited areas.
 - 3-307 – Preventing contamination from other sources.
 - 3-404.11 – Treating juice.
 - 3-305 – Preventing contamination from the premises.
 - 5-204.11 – Seating and provision for public restrooms.
 - 3-801.11 – Special requirements for highly susceptible populations.
2. Hand washing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Food handler health restrictions as required.
 - 2-2 – Employee health.
 - 2-3 – Personal cleanliness.
 - 3-301.11 – Preventing contamination from hands; no bare-hand contact.
 - 3-304.15 – Use limitations of gloves.
 - 5-202.12(A) – Hand washing sink locations.
 - 3-502.12, 3-502.13 – (No bare hand contact with foods processed for) reduced oxygen packaging.

Food Establishment Resource Library



- Note: NRS 441A.150 – Reporting occurrences of communicable diseases to the Health Authority.
 - NAC 441A.280 – Duty to cooperate with Health Authority during investigation of communicable diseases (e.g., foodborne illness).
3. Commercially manufactured foods from approved source with required labels. Parasite destruction as required. Potentially hazardous foods/time temperature control for safety (PHF/TCS) received at proper temperature.
 - 3-201 – Sources.
 - 3-202 – Specifications for receiving.
 - 3-203.11 – Maintaining shellstock identification.
 - 3-402.11 – Parasite destruction.
 - 3-402.12 – Records: creation & retention.
 - 3-6 – Food identity, presentation, and on-premises labeling.
 - 3-701 – Discarding unsafe, adulterated, or contaminated food.
 - 5-101.11(A)3, 5-101.13 – Approved source, bottled water.
 4. Hot and cold running water from approved source as required.
 - 5-1 – Water.
 - 5-202.11 – Hand washing sinks, installation.
 5. Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.
 - 5-205 – Backflow and back-siphonage.
 - 5-4 – Waste water and sewage disposal.
 6. Food wholesome: not spoiled, contaminated or adulterated.
 - 1-202 – Definition of adulterated.
 - 3-101.11 – Safe, unadulterated and honestly presented.
 - 3-202.12 – Additives.
 - 3-202.15 – Package integrity.
 - 3-202.19 – Shellstock condition.
 - 3-302.11 – Packaged & unpackaged food, separation, packaging & segregation.
 - 3-302.14 – Protection from unapproved additives.
 - 3-306.14 – Returned food & re-service of food.
 - 3-307 – Contamination from other sources.
 - 3-502.12(A), 3-502.13 – ROP/MAP product held past permitted shelf life.
 - 3-501.17 – Ready-to-eat PHF held past permitted shelf life.
 - 3-701 – Discarding unsafe, adulterated, or contaminated food.
 - 4-407.11(B)3 – Direct contamination of open food with chemical.
 7. PHF/TCSs cooked and reheated to proper temperature.
 - 3-401 – Cooking.
 - 3-403 – Reheating.

Food Establishment Resource Library



- Appendix C – Roast cooking chart.
8. PHF/TCSs properly cooled.
 - 3-501.14 – Cooling.
 - 3-501.15 – Cooling methods.
 - 3-502.13 – Reduced oxygen packaging.
 9. PHF/TCSs at proper temperatures during storage, display, service, transport and holding.
 - 3-501.16 – Potentially hazardous food (TCS), hot and cold holding.
 - 3-502.13 – Reduced oxygen packaging.

Major Violations

Are assessed three demerits for each violation.

10. Food and warewashing equipment approved, properly designed, constructed and installed
 - 4-201 – Equipment: materials, design, and construction.
 - 4-202 – Equipment design and capacities for functionality.
 - 4-203 – Equipment location and installation.
 - 4-204.11 – General equipment adjustment, repair, and/or replacement.
 - 6-202.12 – Ventilation hoods.
 - 8-204.12(H) – Replacement of equipment when no longer serviceable.
11. Food protected from potential contamination during storage and preparation.
 - 3-302 – Preventing food and ingredient contamination.
 - 3-303 – Preventing contamination from ice used as a coolant.
 - 3-304 – Preventing contamination from equipment, utensils and linens.
 - 3-305 – Preventing contamination from the premises.
 - 3-307 – Preventing contamination from other sources.
 - 4-404.11 – Three compartment sinks, cleaning & sanitizing procedures.
 - 5-201.11D – Plumbing system, approved materials, system and cleanable fixtures.
12. Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.
 - Chapter 7 – Poisonous or toxic materials.
 - 4-201.15 – Limited uses of materials not compliant with ANSI or BISSC standards.
 - 4-301.14 – Limited uses of materials not compliant with NSF/ANSI standards.
 - 4-402.11 – Cleaning and sanitizing food-contact surfaces.
 - 4-407.11 – Sanitizing procedures.
 - 4-602.11 – Lubricating and reassembling, food-contact surfaces and equipment.
13. Food protected from potential contamination by employees and consumers.
 - 2-401 – Hygienic practices, food contamination prevention.
 - 3-306 – Preventing contamination by consumers.
 - 3-304.16 – Using clean tableware for second portions and refills.

Food Establishment Resource Library



- 3-307 – Preventing contamination from other sources.
14. Kitchenware and food contact surfaces of equipment properly washed, rinsed, sanitized and air dried. Equipment for warewashing operated and maintained. Sanitizer solution provided and maintained as required.
- 4.4 – Cleaning and sanitizing.
 - 3-304 – Preventing contamination from equipment, utensils and linens.
 - 4-201.16 – CIP equipment.
15. Hand washing facilities adequate in number, stocked, accessible and limited to hand washing only.
- 5-202 – Hand washing sinks installation, location and use.
16. Effective pest control measures. Animals restricted as required.
- 6-202.13 – Insect control devices, design and installation.
 - 6-202.15 – Outer openings, protected.
 - 6-501.17 – Controlling pests.
 - 6-501.18 – Removing dead or trapped birds, insects, rodents and other pests.
 - 6-501.20 – Maintaining premises, unnecessary items and litter.
 - 6-501.21 – Prohibiting animals.
 - 7-202.12 – Conditions of use.
 - 7-206 – Pesticides.
17. Hot and cold holding equipment present; properly designed, maintained and operated.
- 4-2 – Equipment.
 - 3-501.11 – Frozen food.
18. Accurate thermometers (stem & hot/cold holding) provided and used.
- 4-302.13 – Food temperature measuring devices.
 - 4-202.11 – Equipment for cooling, heating and/or holding temperature controlled food.
19. PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.
- 3-501.13 – Thawing.
 - 3-302.11 – Packaged and unpackaged food, separation, packaging and segregation.
 - 5-203.11 – Mop sink not used to wash produce.
 - 7-204.12 – Chemicals for washing fruits and vegetables, criteria.

Food Establishment Resource Library



20. Single-use items not reused or misused.
 - 4-301.11(B) – Single service design.
 - 4-302.15 – Single-service articles and single-use articles, use limitations.
 - 4-302.17 – Molluscan and crustacean shells, use limitations.
 - 4-604.11 – Handling cleaned equipment, utensils and linen.
 - 3-306.12 – Condiment protection.

21. Person in charge available and knowledgeable/management certification. Food Handler Safety Training Card as required. Facility has an effective employee health policy.
 - 2-1 – Supervision.
 - 2-2 – Employee health.
 - 2-404 – Food handler employment requirements.

22. Backflow prevention devices and methods in place and maintained.
 - 5-205 – Backflow and back-siphonage.
 - 5-402.12 – Backflow prevention.

23. Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained and available when required. NCIAA compliant. PHF's labeled and dated as required. Food sold for offsite consumption labeled properly.
 - 8-204.12 – Responsibilities of the permit holder.
 - 3-306.13 – Consumer self-service operations.
 - 3-401.11(D) – Consumer advisory.
 - 3-603 – Consumer advisory.
 - Appendix F – Consumer advisory language.
 - 8-204.12 – Compliance with NRS 202.2483 the Nevada Clean Indoor Air Act.
 - 2-401.11 – Evidence of smoking in a food area.
 - 4-103 – Uncategorized food establishment.
 - 3-501.17 – Ready-to-eat PHF date labeling.
 - 3-502.12(A), 3-502.13 – ROP/MAP product not properly date-labeled.
 - 3-602 – Labeling for consumption off premises.

Good Food Management Practices to Prevent Unsanitary Conditions

While paying attention to items addressed in this section will prevent unsanitary conditions in the facility, demerits are not assessed.

24. Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separate from food service.
 - 2-302 – Fingernails.
 - 2-303 – Jewelry.
 - 2-304 – Outer clothing.
 - 2-402 – Hair restraints.
 - 3-307.11 – Miscellaneous sources of contamination.

Food Establishment Resource Library



- 6-202.20 – Living or sleeping quarters, and separation.
25. Non-PHF and food storage containers properly labeled and dated as required. Food stored off the floor when required. Non-PHF/TCS not spoiled and within shelf-life. Proper retail storage of chemicals.
- 1-202 – Definition of adulterated.
 - 3-305.11 – Food storage.
 - 3-302.12 – Food storage containers identified with common name of food.
 - 7-201.11 – Separation (poisonous or toxic material).
26. Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.
- 4-201.12 – Illegal remodel of warewashing machine but properly sanitizing.
 - 4-201.12 – Three compartment sink in disrepair, but functional.
 - 4-202.12 – Three compartment sink dirty/not available for use.
 - 4-202.13 – Warewashing equipment not operated per data plate/data plate missing.
 - 4-204.11(F), 4-204.14(B) – Dish washing equipment not maintained, clean.
 - 4-204.14 – Warewashing machines general repair and cleanliness.
 - 4-402.11(A)1 – Sponge used on food contact surface.
27. Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) as required. Wiping cloths and linens stored and used properly.
- 4-204.12 – Sanitizer test strips, thermometer for three compartment sink.
 - 4-302.13(C) – Ware washing machine thermometer.
 - 4-204.14(E)3 – Monitoring high temperature machine.
 - 4-503.11 – Laundering.
 - 3-304.14G – Use limitations; wiping cloths, laundering.
 - 4-502.11 – Handling.
 - 4-505.11 – Use of laundry facilities.
 - 4-603.11 – Cleaned equipment, utensils and linen.
 - 4-202.11(B) – Thermometer properly placed/unit monitored, but not permanently affixed.
28. Small wares and portable appliances approved, properly designed, in good repair. Note: Non-commercial small wares are addressed in this section if they are operating properly.
- 4-201.11 – General design.
 - 4-201.12 – Equipment standards.
 - 4-204.11 – Equipment in disrepair.
 - 4-201.15 – Limited use.
 - 3-304.13, 3-304.14 – Use limitations, wiping cloths, food contact.

Food Establishment Resource Library



29. Utensils, equipment, and single service items properly handled, stored and dispensed.
 - 3-304.12 – In-use utensils, between-use storage, specific to raw products that will go through a cook step.
 - 4-302.16 – Bulk milk container dispensing tubes, method of cutting.
 - 4-6 – Protection of clean items.
 - 4-404.11(F) – Wet nesting of kitchenware/ not air drying.
 - 3-307.11 – Preventing contamination from other sources.

30. Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.
 - 4-410 – Non-food contact surfaces.
 - 4-2 – Equipment.

31. Restrooms, mop sink, and custodial areas maintained and clean. Premises maintained free of litter, unnecessary equipment, or personal effects. Trash areas adequate, pest proof and clean.
 - 5-204.11 – Toilet facilities within food establishments.
 - 5-202.12(H,I,J) – Hand washing sinks.
 - 6-202.14 – Toilet rooms, enclosed.
 - 5-5 – Refuse, recyclables, and returnables.
 - 5-203 – Service sinks.
 - 6-501 – Premises, structures, attachments, and fixtures – methods.
 - 3-307 – Preventing contamination from other sources.
 - 6-401 – Employee accommodations.

32. Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).
 - Chapter 5 – Water, Plumbing and Waste.
 - 6-1 – Material for construction and repair.
 - 6-2 – Design, construction and installation.
 - 6-3 – Numbers and capacities.
 - 6-5 – Maintenance and operation.