



New 2010 Regulation Requirements

The new 2010 regulation requirements will assist operators in identifying new requirements in the [2010 Regulations Governing the Sanitation of Food Establishments](#) and/or the [Food Establishment Inspection Report](#). **The information is for general guidance only and does not constitute a complete list.** If you have any questions, contact your [district inspector](#).

The Food Establishment Resource Library (FERL) was created to assist industry with the new regulations. Information available includes new regulation training presentations, frequently asked questions, handouts, foodservice logs, HACCP plan and waiver information, and more. www.SouthernNevadaHealthDistrict.org/ferl

denotes the violation number on the Food Establishment Inspection Report.

| √ | # | New Requirement (regulation reference) |
|---|----|--|
| Critical Violations (5 demerits) | | |
| | 1 | Time as a control (3-501.19) |
| | 1 | HACCP plan/operational plan/waiver/ROP (3-201, 3-502, 4-101) |
| | 1 | Highly susceptible populations (3-801.11) |
| | 2 | No bare hand contact with ready-to-eat (RTE) food (3-301) |
| | 2 | Slash-resistant gloves in direct contact with RTE food must be smooth, non-absorbent (3-304.15) |
| | 3 | Wild mushrooms not from an approved source (3-201.11) |
| | 3 | Packaged juice must be pasteurized or have HACCP plan with 5-log reduction (3-201.14) |
| | 3 | Meat, poultry and unpasteurized eggs packaged for retail sale with safe handling instructions (3-201.11) |
| | 3 | Parasite destruction freezing or documentation for raw or undercooked fish (3-402) |
| | 4 | Handsink water temp minimum 100°F (5-202.11) |
| | 6 | Packaged raw potentially hazardous food [PHF(TCS)] within shelf life (1-202 Adulterated, 3-101.11) |
| | 6 | RTE PHF (TCS) 7 day shelf life (3-501.17) |
| | 6 | Water from finfish tanks not commingled with molluscan shellfish tanks (4-202.24) |
| | 6 | ROP food within required time frames (3-502) |
| | 8 | PHF (TCS) cooled from ambient temperature to 41°F within 4 hours (3-501.14) |
| | 8 | ROP food cooled properly (3-502.13) |
| | 9 | Cut leafy greens stored ≤41°F ambient temperature; cut tomatoes ≤41°F (3-501.14) |
| | 9 | ROP food at proper temperature (3-201.13, 3-502.13) |
| | 10 | NCIAA (8-204, 4-103) |
| Major Violations (3 demerits) | | |
| | 11 | Raw animal products stored to prevent cross contamination (3-302.11) |
| | 11 | Raw animal products self service limitations (3-306.13) |
| | 11 | Bottled and canned beverages openings not submerged in contaminated water (3-307.11, 4-201.19) |
| | 11 | Flowers - proper refrigerated storage (3-307.11) |
| | 12 | Chemicals not used in operation or maintenance prohibited from establishment (7-202.11) |
| | 12 | Fruit or vegetable wash approved (7-204.12) |
| | 12 | Chemicals labeled with danger statement (7-101.11, 7-102.11) |
| | 12 | Employee refrigerated medication inside a sealed leak proof container (7-207.12) |
| | 12 | Pesticides separated from other chemicals, in locked cabinet (7-201.11) |
| | 13 | Dispenser/pouring container not contaminated by customer drink (3-304.16) |
| | 14 | Cold room equipment/utensil washed and sanitized per time/temperature requirement (4-401.11) |

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| | 14 | Un-used preset tableware removed upon customer seating or after customer service (4-604.11) |
| | 14 | Food equipment rented/loaned to public cleaned upon return (4-402.11) |
| | 14 | Separate three compartment sink available in area that prepares raw animal food for RTE (4-202.12) |
| | 14 | Sanitizer bucket (except red), sanitizer spray bottle, and/or soap bucket labeled (4-407.11, 7-102.11) |
| | 16 | No Household-use pesticides/insect baits (7-206.11) |
| | 16 | Pesticides approved by NV Dept of Agriculture (7-206.11) |
| | 16 | Automatic spray dispensers not located directly above or within 15 feet of food (7-206.11) |
| | 16 | Pesticide application records maintained for 2 years (7-206.11) |
| | 18 | Thermometer in hot and cold holding equipment properly provided/affixed (4-202.11) |
| | 18 | Electronic monitoring required for ROP food at 34°F or 38°F (3-502.13) |
| | 19 | Thawing with cold running water – product fully submerged (3-501.13) |
| | 20 | Plastic tubing for dispensing beverages directly into a consumer’s mouth not reused (4-604.11) |
| | 21 | Person in charge (PIC) available and demonstrates knowledge (2-201.11, 8-205.11) |
| | 23 | Current “B” or “C” grade card or closure sign posted conspicuously (8-204.12) |
| | 23 | Consumer advisory reminder and disclosure for raw or undercooked animal products (3-401.11, 3-603.11) |
| | 23 | Unpasteurized juice processed and packaged on site, warning requirements (3-404.11) |
| | 23 | HACCP plan/operational plan/waiver records or logs maintained (3-502.13, 4-101.13, 4-101.14) |
| Minor Violations (1 demerit) | | |
| | 25 | Ice packaged for off-premises consumption labeled properly (3-206.16) |
| | 25 | Food packaged for off-premises consumption labeled properly (3-602.11) |
| | 25 | Bulk food for customer self-service labeled properly (3-602.11) |
| | 25 | Damaged, spoiled, or recalled food separated and labeled (6-402.11) |
| | 25 | PHF (TCS) food properly date labeled (7 days) (3-501.17) |
| | 25 | Shellfish tags kept in chronological order (3-203.11) |
| | 25 | ROP product labeled properly (including all dates pertaining to shelf life) (3-502.13) |
| | 26 | Three compartment sink with two integral drain boards (4-202.12, 4-202.13) |
| | 26 | Ware washing machine data plate legible and accurate (4-202.13) |
| | 26 | Ware washing machine water pressure 15 to 25 psi (4-202.13, 4-405.11) |
| | 27 | Thermometer available for three compartment sink (4-204.12) |
| | 27 | Wiping cloths laundered or removed from service daily and stored separately (3-304.14, 4-503.11) |
| | 27 | Laundered linens stored in approved area (4-203.11, 4-603.11) |
| | 27 | Wiping cloths mechanically washed by operator or laundry service (4-202.16, 4-505.11) |
| | 29 | In-use utensils stored in standing water <41°F or >135°F, cleaned/replaced every 4 hours (3-304.12) |
| | 29 | Bulk milk dispenser tube trimmed properly (4-302.16) |
| | 31 | Facility has effective employee health policy; PIC and/or foodhandler aware of policy (2-201.11) |
| | 31 | A grade card posted conspicuously (8-204.12) |
| | 32 | Employee restrooms within same building and conveniently located during business hours (5-204.11) |
| | 32 | Interior trash cans lined with plastic bags (5-501.14) |
| | 32 | Containers used for multi-purposes labeled “garbage only” (3-302.12) |
| | 32 | No food waste disposals, grinders or digestion systems in use (5-503.11) |
| | 32 | Mop sink provided (5-203.11) |
| | 33 | Bottled drink/beverages kept cold by ice stored in unit that is self-draining (4-201.19) |
| | 33 | Bottled and canned beverage openings not submerged below (clear) ice water level (4-201.19) |
| | 33 | Service sink with functional hot and cold water (5-203.11) |
| | 33 | Non-potable water lines labeled (5-205.18) |
| | 33 | Wet zones are lined with FRP (6-201.16) |
| | 33 | Walls exposed to splash or spray covered with impervious material to a height of 8 feet (6-201.16) |

New 2010 Regulation Requirements

Specialty Permit Categories

Requirements for specialty permit categories are in addition to the requirements in chapters 1-8.

| √ | # | New Requirement (regulation reference) |
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| Outdoor Barbecues | | |
| | 13 | No customers within 5 feet of barbecue (6-601.15) |
| | 13 | Food shield present if consumer is within 30 inches of RTE foods (6-601.20) |
| Warehouses (free standing as well as warehousing areas of grocery stores and casinos) | | |
| | 16 | Pest control provided by licensed pest control operator with an integrated pest control plan (9-302.19) |
| | 25 | Shelving depth/floor clearance ≤36" shelf with 6" clearance; >36" shelf with 12" clearance (9-202.11) |
| | 25 | Pallet to wall clearance 12" if moved weekly, 18" if moved less frequently or pest infestation. (9-202.11) |
| | 25 | Food rotated by FIFO (9-302.11) |
| | 33 | Mop sink provided as required (9-202.11) |
| | 33 | Temperature of warehouse maintained between 65-90°F (9-202.11) |
| | 15 | Warehouse processing live shellstock, lobsters, or frogs, etc. with handwashing sink (9-204.11) |
| | 26 | Warehouse processing live shellstock, lobsters, or frogs, etc. with three compartment sink (9-204.11) |
| | 33 | Warehouse processing live shellstock, lobsters, or frogs, etc with floor drains to sewer (9-204.11) |
| | * | Holding tank structure and operation for live aquatic animals (compliance by 11/1/2012) (9-204.12) |
| | * | Live molluscan, crustacean and finfish storage (compliance by 11/1/2012) (9-304.13) |
| Portable Units | | |
| | 2 | Portable bar operated within 15 feet of a wall-hung or portable handwashing sink (11-201.11, 11-303.11) |
| | 11 | Portable unit for outside operation with approved overhead protection (11-405.11) |
| | 28 | Three or less approved accessory units, including portable handsink (11-201.11) |
| | 28 | Accessory units not larger than (length and width) and within 15 feet of portable unit (11-201.11) |
| | 28 | Identification plate permanently affixed (11-404.11) |
| | 31 | Grade card posted on portable unit visible to the public (11-404.11) |
| Catering | | |
| | 15 | Handsink (NSF) available at event or remote service site with dish-up or open food handling (12-305.11) |
| | 23 | Transport temperature logs maintained and provided to Health Authority upon request (12-303.13) |
| Seasonal Food Establishments | | |
| | 11 | Overhead protection at an outdoor facility (14-203.14) |
| | 23 | Service logs maintained properly at the commissary (14-303.13) |
| | 23 | Transport temperature logs maintained (4-303.17) |
| Seasonal Food Establishment on Pool Deck/within Pool Barrier (14-203.14(E)) | | |
| | 1 | No glass or breakable items except glass liquor and mixer bottles under the control of a foodhandler |
| | 1 | Bar/food units located away from edge of pool, not obstructing access to deck or necessary fixtures |
| | 1 | Bar/food units located away from standing water |
| | 1 | Bar/food units broken down, covered, protected, and stored when not in use |
| | 1 | Electrical connections GFCI protected and testable; |
| | 1 | Electrical connections not in wet areas and do not pass across walkways used by bathers |
| | 1 | Operational plan (including that no food or drink to be consumed within 4' of any pool or spa) |

*Various violation numbers