

Appendix G-1 Compliance Schedule

The purpose of this Compliance Schedule is to provide a tool to document the conditions the food establishment must meet in order to be in compliance with the Regulations.

1. The compliance schedule shall set forth a reasonable schedule for planning, design, construction, installation, repair, or operation of the facility for issues that do not directly impact foodborne illness risk factors.
2. The Health Authority may place operational limitations/contingencies on the food establishment's operation/food service to protect public health. The establishment may request an evaluation of the food establishment to remove restrictions when associated compliance issues have been addressed.
3. The Health Authority may prioritize the items on the compliance schedule and assign specific completion dates.
4. Activities that may be required are included but not limited to:
 - a. Equipment; replacement, repair or installation
 - b. Operational procedures and logs; hot holding, cold holding, cooking, cooling, and dishwashing temperature
 - c. Interior finish work including but not limited to floors, walls, ceilings, lighting
 - d. Plumbing replacements
 - e. Food safety training for employees and management
 - f. Integrated pest management program
 - g. Other miscellaneous general maintenance and repair
5. No construction is permitted in areas where open food preparation is taking place. Effective measures must be taken to prevent contamination of food and food-contact surfaces in the vicinity of any construction.
6. The establishment will be provided a copy of the compliance schedule documenting the violations, corrective actions, and completion dates. A copy of the compliance schedule will be maintained in the establishment file.
7. The compliance schedule is the official document detailing the time frames for bringing the establishment's deficiencies into compliance.
8. Periodic progress reports may be required by the Health Authority including, but not limited to invoices and purchase orders.
9. Request for time extensions must be submitted in writing to the Health Authority **prior** to the expiration date for approval. The request must include an explanation for delays and revised timeframes to come into compliance. The establishment shall be considered to be noncompliant if notification has not been received before due date.
10. Establishments that fail to comply with deadlines as stated on the documented compliance schedule may be subject to the administrative, civil, injunctive, and criminal remedies as specified in NRS 446.940-945, for failure to comply with these Regulations or with a directive of the health authority, including closure of the establishment. If closed, the facility shall remain closed until compliance issues are met, applicable fees are paid, and a reopening inspection results in a score of 10 demerits or less.