

Chapter 14

Seasonal Food Establishment

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14-1 Definitions

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14-101 Purpose

The purpose of this type of HEALTH PERMIT is to allow FOOD ESTABLISHMENTS to serve FOOD to the public on a routine basis for a period of time that is less than an annual HEALTH PERMIT and the FOOD service and handling are limited by the HEALTH AUTHORITY to preserve FOOD safety to the maximum extent possible.

14-102 Applicability and Listing of Terms

14-102.11 Interpretation and Application of Terms

The following definitions shall apply in the interpretation and application of this Chapter.

14-103 Definitions

KIOSK means a semi-permanent structure, within a permanent facility, serving FOOD to the public, where FOOD and UTENSILS may also be stored, and KITCHENWARE cleaned on-site or in the support COMMISSARY.

SEASONAL FOOD ESTABLISHMENT means a facility providing FOOD to the CONSUMER, operated by the PERSON listed on the HEALTH PERMIT, and in a single designated location. The HEALTH PERMIT is valid for the designated season between 120 and 240 days and not necessarily associated with any special event.

14-2 Plan Review

Subparts

14-201	Permit
14-202	Commissary
14-203	Seasonal Permits
14-204	Menu

14-201 PERMIT

14-201.11 Application

The applicant shall:

- (A) Make written application for the type of Seasonal PERMIT, with specific dates of operation, on forms provided by the HEALTH AUTHORITY. Types of seasons may include, but are not limited to, little league, football, summer concert series, etc.
- (B) Provide a sample menu, including ingredients, of the FOOD to be served.
- (C) Provide a description of the EQUIPMENT to be used.
- (D) Provide properly developed plans as applicable to the location.

14-202 COMMISSARY

14-202.11 Requirements

Commissaries shall meet the EQUIPMENT and structural requirements for a FOOD ESTABLISHMENT as provided in FOOD Service ESTABLISHMENT Plan Review Requirements for EQUIPMENT and Facilities and as specified in these Regulations.

14-203 Seasonal Permits

14-203.11 Types

Seasonal FOOD service PERMITS are subcategorized by location and FOOD type, including but not limited to; indoor, outdoor, pool deck area, PACKAGED non- PHF (TCS), PACKAGED PHF (TCS), open non-PHF (TCS) and open PHF (TCS).

14-203.12 General Requirements

All Seasonal PERMITS shall:

- (A) Meet all applicable requirements of these Regulations.
- (B) Be site-specific and have written authorization from the property owner.
- (C) Have *NSF/ANSI* or equivalent EQUIPMENT, wares, and FOOD-CONTACT SURFACES where applicable.
- (D) Have access to an approvable restroom with hot and cold water under pressure, dispenser-fed soap and towels, and where applicable be ventilated with a self-closing door. The applicant shall have written permission from the property owner for use of restroom facilities that are accessible during all hours of operation.
- (E) Have a written use agreement with a PERMITTED COMMISSARY or a support kitchen.
- (F) Have FOOD transport EQUIPMENT that is *NSF/ANSI* or equivalent and capable of maintaining the required temperatures.
- (G) Have a minimum of 35 foot-candles of natural or artificial light in all FOOD handling areas. Shielding to contain broken glass shall be used for all artificial light fixtures that are located over, by, or within all FOOD handling areas.

14-203.13 Seating

SEASONAL FOOD PERMITS shall not provide seating for the consumption of FOOD purchased at the SEASONAL FOOD ESTABLISHMENT.

14-203.14 Specific Requirements

- (A) PACKAGED non-PHF (TCS) may be exempt from Plan Review. An operational inspection shall be conducted to verify that:
 - (1) Packages remain SEALED and sampling of product does not occur.
 - (2) Procedures are in place to maintain FOOD off the ground or floor.
- (B) PACKAGED PHF (TCS) requires Plan Review in addition to a field inspection. Requirements include:
 - (1) Packages shall remain SEALED and sampling of product does not occur.
 - (2) Procedures are in place to maintain FOOD off the ground or floor.
 - (3) *NSF/ANSI* or equivalent refrigeration or hot-holding EQUIPMENT with an APPROVED power source.
- (C) Open non-PHF (TCS) requires Plan Review and a field inspection. Requirements include:
 - (1) Procedures are in place to maintain FOOD off the ground or floor.
 - (2) That *NSF/ANSI* or equivalent refrigeration or hot-holding EQUIPMENT with an APPROVED power source to be used.
 - (3) A self-contained or permanently plumbed HAND WASHING SINK with hot and cold water service under pressure. The self-contained HAND WASHING SINK shall be *NSF/ANSI* or equivalent and shall be capable of containing at least 5 gallons of potable water, 2.5 gallons of hot water and 7.5 gallons of waste water.
 - (4) Outdoor operation shall have overhead protection.
 - (5) Both indoor and outdoor operations shall provide APPROVED shielding of the FOOD from customers.
- (D) Open PHF (TCS) require preliminary plan review and a field inspection. Requirements include:
 - (1) Procedures are in place to maintain FOOD off the ground or floor.
 - (2) That *NSF/ANSI* or equivalent refrigeration or hot-holding EQUIPMENT with an APPROVED power source to be used.
 - (3) A self-contained or permanently plumbed HAND WASHING SINK with hot and cold water service under pressure. The self-contained HAND WASHING SINK shall be *NSF/ANSI* or equivalent and shall be capable of containing at least 5 gallons of potable water, 2.5 gallons of hot water, and 7.5 gallons of waste water.
 - (4) A comprehensive operational FOOD handling plan for all the steps required to process each PHF (TCS) product may be required to include:
 - (a) The amount of time required for each step.
 - (b) The amount of time required between steps.
 - (c) Proposed temperatures of the FOOD product.
 - (d) Length of time required to heat a FOOD product.
 - (e) The details of handling the FOOD by FOOD HANDLERS of the FOOD ESTABLISHMENT.
 - (5) Outdoor operations shall have overhead protection.
 - (6) Both indoor and outdoor operations shall provide APPROVED shielding of the FOOD from customers.
 - (7) EQUIPMENT and UTENSILS shall be washed, rinsed, and sanitized or replaced at least once every four hours, or more often if necessary. WARE WASHING facilities, if provided, shall be maintained

as specified in Chapter 4 of these Regulations. The sink shall have hot water at a minimum temperature of 110°F±2°, and cold running water which drains to an APPROVED method of waste water disposal. If a three-compartment sink is not available on-site, a WARE WASHING facility shall be available that has:

- (a) Three basins, large enough for 1/2 immersion of the largest EQUIPMENT and UTENSILS.
- (b) An adequate supply of hot and cold potable water.
- (c) An APPROVED disposal system for waste water.

(E) Pool deck SEASONAL FOOD ESTABLISHMENT PERMITS shall also meet the requirements of NAC 444.288. The following requirements shall be met for all operations on pool decks and within pool barriers:

- (1) No glass or breakable items shall be allowed except that glass liquor and mixer bottles under the control of a FOOD HANDLER are acceptable.
- (2) Bar/FOOD units shall be located remotely from the edge of the pool on the raised rear deck area if available.
- (3) Work stations shall not obstruct access to the pool deck, or to necessary fixtures, including but not limited to showers and water fountains.
- (4) Work stations shall not be placed in any location where there is standing water.
- (5) Work stations shall be broken down, covered, protected, and stored when not in use.
- (6) All electrical connections for work stations shall be GFCI protected and testable, and temporary electrical runs shall not pass across walkways used by bathers or in wet areas such deck drains.
- (7) An operational plan shall be completed and shall address all of the above including a statement that management will not permit FOOD or drink to be consumed within 4' of any pool or spa.

14-204 Menu

14-204.11 RESTRICTIONS

For profit and non-profit applicants not fulfilling the facility and EQUIPMENT requirements, as specified in Paragraph 14-2 of this Chapter, shall be subject to menu or category RESTRICTIONS as determined by the HEALTH AUTHORITY.

14-3 Food Protection

Subparts

14-301 Food Source

14-302 Food Storage and Transportation

14-303 Food Preparation, Holding, Display, and Service

14-301 FOOD Source

14-301.11 FOOD

- (A) All ingredients used in FOOD, including water and ice, prepared in a SEASONAL FOOD ESTABLISHMENT shall be from an APPROVED SOURCE.
- (B) FOOD found to be in unacceptable condition cannot be used as ingredients in FOOD offered for sale by a SEASONAL FOOD ESTABLISHMENT and shall be either discarded or returned for credit to the provider.
- (C) No FOOD prepared or stored in a private residence or house may be used, stored, served, offered for sale, sold, or given away in a SEASONAL FOOD ESTABLISHMENT as prohibited by NRS 446.870.

14-302 FOOD STORAGE and Transportation

14-302.11 FOOD

- (A) Shall be stored in an APPROVED COMMISSARY or PERMITTED FOOD ESTABLISHMENT.
- (B) Shall comply with all storage requirements listed in Chapter 3 of these Regulations.
- (C) Shall be transported in a manner that maintains the correct temperature of the FOOD and prevents CROSS-CONTAMINATION during transport.

14-303 FOOD Preparation, Holding, Display, and Service

14-303.11 Requirements

FOOD preparation, holding display, and service shall meet all requirements in Chapter 3 of these Regulations.

14-303.12 Menu Changes

Upon menu approval from the HEALTH AUTHORITY, during the Plan Review process, any subsequent menu/EQUIPMENT changes shall be submitted and APPROVED by the HEALTH AUTHORITY prior to implementation.

14-303.13 Records

When a Seasonal PERMIT HOLDER is required to have a COMMISSARY which is owned by another operator, a Service Log outlining the following information shall be maintained:

- (A) The business name of the Seasonal PERMIT HOLDER.
- (B) The health PERMIT number.
- (C) The business name, address, phone number, and health PERMIT number of the COMMISSARY.
- (D) The log shall include:
 - (1) Date.
 - (2) Time In.
 - (3) Time Out.
 - (4) Name and signature of the PERSON IN CHARGE at the COMMISSARY.
 - (5) Name and signature of the PERSON IN CHARGE of the Seasonal PERMIT.
- (E) All information shall be completed and logged at each visit. All of the information shall be complete. A legible log shall be maintained at the COMMISSARY and be made available upon request of the HEALTH AUTHORITY.

14-303.14 Non-PHF (TCS) PACKAGED FOOD Handling

FOOD shall be purchased the day of the event unless a PERMITTED COMMISSARY is provided. Receipts of purchase shall be maintained and available for review by the HEALTH AUTHORITY.

14-303.15 PACKAGED PHF (TCS) Handling

- (A) FOOD shall be purchased the day of the event unless a PERMITTED COMMISSARY is provided. Receipts of purchase shall be maintained and available for review by the HEALTH AUTHORITY.
- (B) All PHF (TCS) shall be maintained at required temperatures in *NSF/ANSI* or equivalent refrigeration or hot holding EQUIPMENT.
- (C) Sampling of FOOD products is prohibited.

14-303.16 Open Non-PHF (TCS) Handling

- (A) A COMMISSARY shall be required.
- (B) The location, transportation, EQUIPMENT for transportation, and procedures shall be APPROVED by the HEALTH AUTHORITY.
- (C) HAND WASHING SINKS, as required in Paragraph 14-203.14(C) (3) of this Chapter, shall be located in the immediate vicinity of any FOOD handling, preparation, or WARE WASHING areas.

14-303.17 Open PHF (TCS) FOOD Handling

- (A) A COMMISSARY shall be required. Complex FOOD preparation shall be completed at the COMMISSARY.
- (B) Immediately prior to transport all PHF (TCS) temperatures shall be taken and recorded on a service log to ensure that the FOOD is maintained at temperatures as specified in Chapter 3-401 through 3-403 of these Regulations. These logs shall be made available to the HEALTH AUTHORITY upon request.
- (C) Upon arrival at the APPROVED site the PERSON IN CHARGE shall take, and record on a service log, temperatures of the PHF (TCS).
- (D) FOOD that is not within the required temperature range at delivery, as specified in these Regulations, shall be consumed or discarded within four hours. If effective rethermalization and/or cooling EQUIPMENT are available, FOOD shall be reheated or cooled as specified in these Regulations.
- (E) Only minimal FOOD preparation or FOOD handling shall be allowed on-site. Minimal FOOD preparation includes but is not limited to dish-up, packaging, reheating, assembly and/or garnishing.
- (F) HAND WASHING SINKS, as required in Paragraph 14-203.14(D) (3) of this Chapter, shall be located in the immediate vicinity of any FOOD handling or preparation area.

14-4 Sanitation Requirements

Subparts

14-401 General Requirements

14-402 Equipment and Utensils

14-403 Poisonous and Toxic Materials
14-404 Water Supply and Waste Water Disposal
14-405 Solid Waste

14-401 General Requirements

14-401.11 Seasonal PERMIT SITE

The seasonal PERMIT site shall be maintained clean. It shall be free of REFUSE, excessive FOOD debris or spills beyond an amount generated during the preparation of FOOD.

14-401.12 Wiping Cloths

Wiping cloths immersed in sanitizer shall be available for wiping down FOOD-CONTACT SURFACES.

14-401.13 Completion of FOOD Service

Following the completion of FOOD service, all prepared FOOD items that remain in cooking or holding EQUIPMENT shall be discarded except that:

- (A) Any PRE-PACKAGED or unprepared FOOD items that remained in cold holding at the correct temperature for the entire duration of the service period may be returned to the COMMISSARY as specified in Section 14-302.11 of this Chapter.
- (B) Any non-PHF (TCS) PRE-PACKAGED SINGLE-USE ARTICLES including but not limited to cans or bottles of soda, individually apportioned CONDIMENTS, and similar items may be returned to the COMMISSARY as specified in Section 14-302.11 of this Chapter.

14-402 EQUIPMENT and UTENSILS

14-402.11 EQUIPMENT

All EQUIPMENT shall be in good repair and properly maintained at all times.

14-402.12 EQUIPMENT, UTENSILS and LINEN

In the absence of an on-site three-compartment sink all multi-use EQUIPMENT, UTENSILS and LINEN shall be replaced with clean every four hours, or more frequently as needed, and returned to the COMMISSARY for cleaning and SANITIZATION prior to re-use.

- (A) Excessive FOOD debris shall be removed from soiled EQUIPMENT and UTENSILS prior to transport to the COMMISSARY.
- (B) Soiled UTENSILS shall be segregated from FOOD, FOOD-CONTACT SURFACES, clean UTENSILS, and SINGLE-SERVICE ARTICLES.

14-402.13 EQUIPMENT, UTENSILS and LINEN

All EQUIPMENT, UTENSILS and LINEN shall be handled and stored in such a manner as to protect all FOOD, clean EQUIPMENT, and clean UTENSILS from CONTAMINATION.

14-403 POISONOUS OR TOXIC MATERIALS

14-403.11 Storage

Storage and/or handling of POISONOUS OR TOXIC MATERIALS shall comply with the applicable sections of Chapter 7 of these Regulations.

14-404 Water Supply and Waste Water Disposal

14-404.11 Water Supply

The water supply shall meet the applicable sections of these Regulations.

14-404.12 Waste Water Disposal

The waste water disposal shall meet the applicable sections of these Regulations such as through an APPROVED sanitary SEWAGE system or other APPROVED system, including the use of SEWAGE transport VEHICLES and waste retention tanks. No waste water is allowed to be disposed in the storm drain or onto asphalt or other areas around the site.

14-405 Solid Waste

14-405.11 Provisions

Provisions shall be made for proper disposal and storage of solid waste, both within the seasonal booth, and also available outside of the seasonal booth for customer use.

- (A) Receptacles shall be maintained clean so as not to create a nuisance.
- (B) All receptacles shall be lined with properly sized disposable plastic liners.

14-5 Personnel

Subparts

- 14-501 Employee Health**
- 14-502 Food Handler Health Card**
- 14-503 Personal Cleanliness**

14-504 Hygienic Practices**14-505 Personnel****14-501 Employee Health****14-501.11 Reporting**

The PERSON IN CHARGE shall report information about employee health and activities as they relate to symptoms of illness that are transmissible through FOOD as required by Chapter 2 of these Regulations.

14-502 FOOD HANDLER HEALTH CARD**14-502.11 Requirements**

FOOD HANDLERS working in a SEASONAL FOOD ESTABLISHMENT shall possess a current, valid FOOD HANDLERS' HEALTH CARD issued by the HEALTH AUTHORITY.

14-503 PERSONAL Cleanliness**14-503.11 Hand Washing**

The PERSON IN CHARGE shall ensure that all FOOD HANDLERS wash their hands as required in Chapter 2-301.12 of these Regulations and:

- (A) Before beginning and after ending their shifts.
- (B) After using the toilet.
- (C) After smoking, eating, or drinking.
- (D) After handling raw FOOD, which should be minimized.
- (E) Before and after loading and unloading FOOD, and FOOD service EQUIPMENT.
- (F) Before and after setting up FOOD service displays.
- (G) Before serving FOOD.
- (H) After handling soiled items at clean-up before departing.
- (I) Before any contact with FOOD, FOOD service EQUIPMENT or other items.
- (J) After any activity in which their hands become soiled or otherwise contaminated.

14-503.12 Fingernails

- (A) FOOD HANDLERS shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are clean and SMOOTH.
- (B) Unless wearing intact gloves in good repair, a FOOD HANDLER may not wear fingernail polish or artificial fingernails when working with exposed FOOD.

14-503.13 Jewelry Prohibition

Except for a plain ring, including but not limited to a wedding band, FOOD HANDLERS shall not wear jewelry, including medical information bracelets on their arms and hands while preparing FOOD.

14-503.14 Outer Clothing

FOOD HANDLERS shall wear clean outer clothing to prevent CONTAMINATION of FOOD, EQUIPMENT, UTENSILS, LINEN, and SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES.

14-504 Hygienic Practices**14-504.11 Hair Restraint**

FOOD HANDLERS who prepare or serve FOOD shall restrain their hair as specified in Chapter 2-402.11 of these Regulations.

14-504.12 Tobacco Use

FOOD HANDLERS shall not use tobacco in any form while engaged in the preparation and service of FOOD.

14-505 PERSONNEL**14-505.11 RESTRICTIONS**

Only PERSONS necessary in the preparation and service of FOOD, or the PERSON IN CHARGE, shall be allowed in the PERMITTED area.