

# Public *Accommodation* Facilities *Regulations*

Effective April 2006

## Appendix O: *Foods Requiring Fresh Preparation in a Bed & Breakfast Facility*

*Serving Boulder City, Clark County, Henderson,  
Las Vegas, Mesquite and North Las Vegas*



Southern Nevada District Board of Health  
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## Foods Requiring Fresh Preparation in a Bed & Breakfast Facility

### Foods not requiring daily prep

Wrapped cheeses  
Shelf stable gelatin  
Shelf stable pudding  
Single-serve condiments (sugar, salt, catsup, etc.)  
Single-serve Fruit cups  
Single-serve shelf-stable beverages  
Cold cereals  
Hot cereals, contained in single serve packets where water or milk is added  
Fresh, washed, uncut fruit or vegetables

### Fresh, PHFs requiring daily prep

Eggs, any style  
Hot cakes  
Toast  
French toast  
Waffles  
Hash browns  
Fresh cooked from raw bacon (commercially precooked may be held in original packaging according to manufacturer's instructions)  
Fresh cooked from raw sausage (commercially precooked may be held in original packaging according to manufacturer's instructions)  
Reheated Ham (may be held according to use by date prior to reheating)  
Freshly cooked meat, fish, poultry, or other animal product requiring cooking  
Hot prepared cereals (e.g., oatmeal, grits)

### Prepared, non-PHF's that can be held over to the next day

Gelatin (prepared, not commercially packaged, not offered on the service table-left under refrigeration)  
Bread (any kind not placed openly on the service table)  
Rolls (any kind: baked at facility, commercially baked, pre-wrapped not placed openly on the service table)

### Foods that once offered for service cannot be reused the next day

Any PHF, whether commercially packaged or freshly prepared that has been offered for open service at the breakfast table  
Any food that has been exposed to handling by guests while positioned for service which is not still wrapped or contained in its original service packaging. ***Foods still in their original packaging (e.g., wrapped butter, jelly packets, catsup packets, sugar packets, etc.) may be reused the next day.***  
Open breakfast beverages such as pots of coffee or pitchers of juice or milk  
Sliced meats or cheeses not protected by their original wrappings. The Bed and Breakfast Facility shall attempt to categorize any food they wish to serve based on the above categorization. A menu substitution may be allowed when a request is submitted to and approved in advance by the health authority.