



FOOD ESTABLISHMENT PLAN REVIEW  
REQUIREMENTS FOR EQUIPMENT & OPERATION OF HIGH & LOW RISK  
ANNUALLY-PERMITTED ITINERANT TEMPORARY FOOD SERVICE PERMITS

The purpose of this requirement sheet is to provide guidance regarding the minimum Plan Review standards for Annually Permitted Itinerant Temporary Food Establishments providing indoor and outdoor food service.

1. **Definition:** A single facility, operated by the person listed on the permit, providing TEMPORARY, food service to the final consumer, in association with any recognized Special Event or Farmer’s Market activity that takes place within the timeframe covered under the issued permit. A schedule of events the operator plans to attend must be presented to the Health Authority with updates provided at least 7 days in advance of attendance at any given event. A “TEMPORARY food establishment” means any food establishment which operates at a fixed location for a temporary period of time, not to exceed 2 weeks, in connection with a fair, carnival, circus, public exhibition, celebration or similar transitory gathering.
2. **Purpose:** The purpose of this type of permit is to allow food service establishments to serve Low Risk food products to the public at Special Events throughout the year, and to do so utilizing the issued permit, without the need for individual permit applications for each Special Event. Food service and handling may be limited by the SNHD to preserve food safety to the maximum extent possible.
3. **Types:** Annually-Permitted Itinerant Temporary Food Service Permits are subcategorized as packaged foods/non-potentially hazardous foods (non-PHF), and food-handling (non-PHF). ALL Annually-Permitted Itinerant Temporary permits must:
  - a. Meet all applicable requirements of the SOUTHERN NEVADA HEALTH DISTRICT REGULATIONS GOVERNING THE SANITATION AND SAFETY OF ANNUAL ITINERANT FOOD ESTABLISHMENTS;
  - b. ALL Food Products must be from an approved source and foods must be stored, prepared, and packaged in a permitted food facility.
  - c. Must provide a letter from a permitted food facility approving the applicant to store, process, or package under permit. FOODS MAY NOT BE STORED, PACKAGED OR PROCESSED AT HOME.
  - d. Have NSF or equivalent, wares and food contact surfaces, where applicable.

- e. Be within a reasonable distance of restroom facilities.
- f. All equipment, including food transport equipment, must be third-party certified to meet the applicable standards of ANSI / NSFI for sanitary materials & design, however, commercial ice chests may be employed for bulk storage.
- g. Establishment must be capable of maintaining required temperatures of and protection from contamination all food products.
- h. Must provide SNHD Operations with a schedule of special events that the vendor intends to attend. Must not be less than 7 days prior to any event. FAX schedules to: 702-383-0844.
- i. SPECIFIC REQUIREMENTS:
  - 1. Packaged foods (no food handling):
    - a. Packages of food may not be opened (no sampling);
    - b. Packages of food may not be stored on the floor/ground/pavement (approved food storage cooler exempted), & must be otherwise be protected from contamination.
    - c. All foods must be stored at an approved food establishment before and after an event;
    - d. PLAN REVIEW OFFICE EVALUATION REQUIRED to determine non-PHF status and source /PR FIELD INSPECTION REQUIRED – obtain appointment for first event for field inspection;
  - 2. Food-handling (either Low or High Risk):
    - a. Above (1) (a)-(c); plus:
    - b. NSFI or equivalent refrigeration or hot-holding equipment with approved power source (generator or shore power required).
    - c. A self-contained OR permanently plumbed hand-washing station with hot & cold water service under pressure. A self-contained hand-washing station must be capable of containing at least 5 gallons of potable water, 2.5 gallons of hot-water, and 7.5 gallons of waste water (power source is required).
    - d. If warewashing is conducted at the event, warewashing must be done at an approved food establishment that is designated on the application (see 3.B.);

- e. Outdoor operation must have overhead protection.
- f. Both indoor & outdoor operations must provide customer interface food-shield protection as necessary.
- g. No foods prepared for sale may be kept and stored between events. Same day receipts for food products shall be available for review by the Health Authority upon request.
- h. Plan Review office evaluation & field inspection WILL BE REQUIRED / Field inspection follow-up required for first Special Event by PR.

ADMINISTRATION:

All Annually-Permitted Itinerant Temporary Food Service Permits will be taken into plan review by appointment as an "8A, category 46 (Temporary)." The Plan Review activity will be charged as "Other New Permitted Facility" and the Annual Itinerant Fee of will be collected at time of application.

Office plan review (8A/90) and field inspection (90/2P & 5A/5D) will be conducted by appointment.

NRS 446.067 "Temporary food establishment" defined. "Temporary food establishment" means any food establishment which operates at a fixed location for a temporary period of time, not to exceed 2 weeks, in connection with a fair, carnival, circus, public exhibition, celebration or similar transitory gathering.  
(Added to NRS by 1969, 817)