

## Childcare Center Kitchens Without Food Establishment Health Permits

A childcare center kitchen without a food establishment health permit must limit their menu as specified in NRS 446.941.

Time/Temperature Control for Safety (TCS) foods **cannot be served** in an unpermitted childcare center kitchen unless they are commercially prepared, precooked, or pasteurized.



**Examples include, but are not limited to:**

Eggs	Rice	Cut Melon
Meat	Pasta	Cut Tomatoes
Seafood	Potatoes	Cut Leafy Greens
Tofu	Beans	Raw Bean Sprouts

Food that is non-TCS, commercially prepared, commercially precooked, **or** pasteurized, **may be served** in an unpermitted childcare center kitchen. Preparation must be limited to assembly and/or reheating.

**Examples include, but are not limited to:**



<b>All ingredients are: → → →</b>	<b>Non-TCS, Commercially precooked, Commercially prepared, or Pasteurized</b>
Tuna or Chicken Salad	
Sandwiches, including Grilled Cheese	
Pizza, Chicken Nuggets, Mozzarella Sticks	
Burritos/Tacos	
Non-TCS Fruits and Vegetables (Strawberries, Cucumber, Carrots)	
Pre-Cut : Melon, Leafy Greens, and Tomatoes	

**Note:** Childcare kitchens that serve food must ensure that Food handlers have valid Food Handler Safety Training Cards, there is a person in charge with knowledge of food safety who is present during all hours of operation, and food safety is compliant the Food Regulations.



**For Childcare Regulations**

**For General Childcare questions:** [SPECIALPROGRAMS@SNHD.ORG](mailto:SPECIALPROGRAMS@SNHD.ORG) OR (702) 759-0677

**For permit applications or questions:** [FOODREV@SNHD.ORG](mailto:FOODREV@SNHD.ORG) OR (702) 759-1259

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