

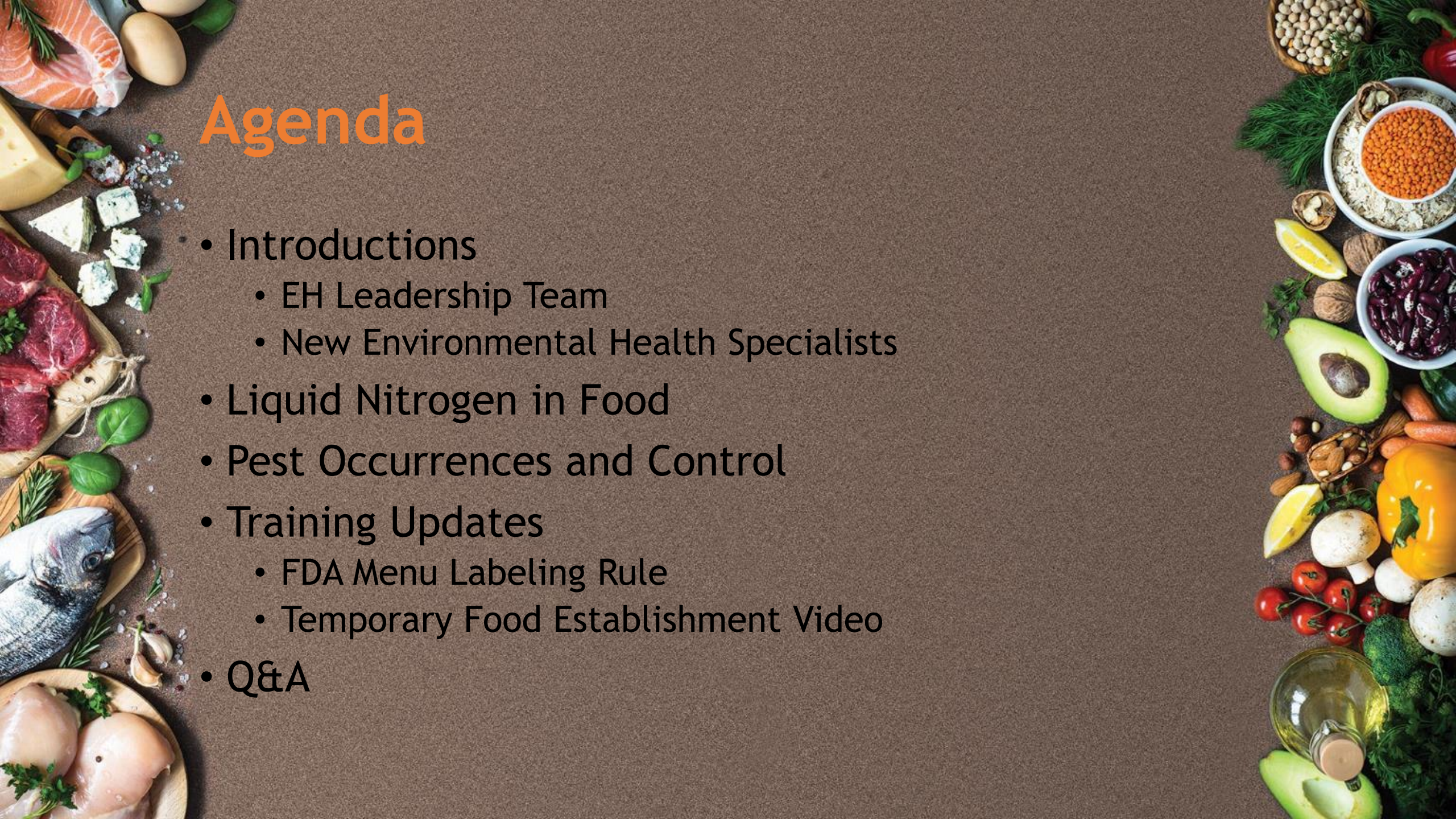


SOUTHERN NEVADA HEALTH DISTRICT ENVIRONMENTAL HEALTH DIVISION
4TH QUARTER 2018

FOOD SAFETY PARTNERSHIP MEETING

All are welcome
to attend this
open meeting!

OCTOBER 22, 2018 • 8:30-10AM



Agenda

- Introductions
 - EH Leadership Team
 - New Environmental Health Specialists
- Liquid Nitrogen in Food
- Pest Occurrences and Control
- Training Updates
 - FDA Menu Labeling Rule
 - Temporary Food Establishment Video
- Q&A



Food Operations Leadership Team

- Director – Chris Saxton
- Manager – Larry Rogers
- Supervisors
 - Aaron DelCotto, North LV Office
 - Carol Culbert, Spring Valley Office
 - Robert Urzi, Strip Office
 - Tamara Giannini, Henderson Office
 - Tanja Baldwin, Downtown Office
 - Candice Sims, FDAP
- Training Office
 - Christine Sylvis, Supervisor of Training & Compliance
 - Jacque Raiche-Curl, Supervisor of Training & Standardization
 - Alexis Barajas, Training Officer
 - Larry Navarrete, Training Officer



Welcome New EHSs!

Stephanie Hernandez
Raymond Campa
Natasa Grujicic
Christopher Parangan
Jess Smith
Saba Wube
Catherine Deocampo

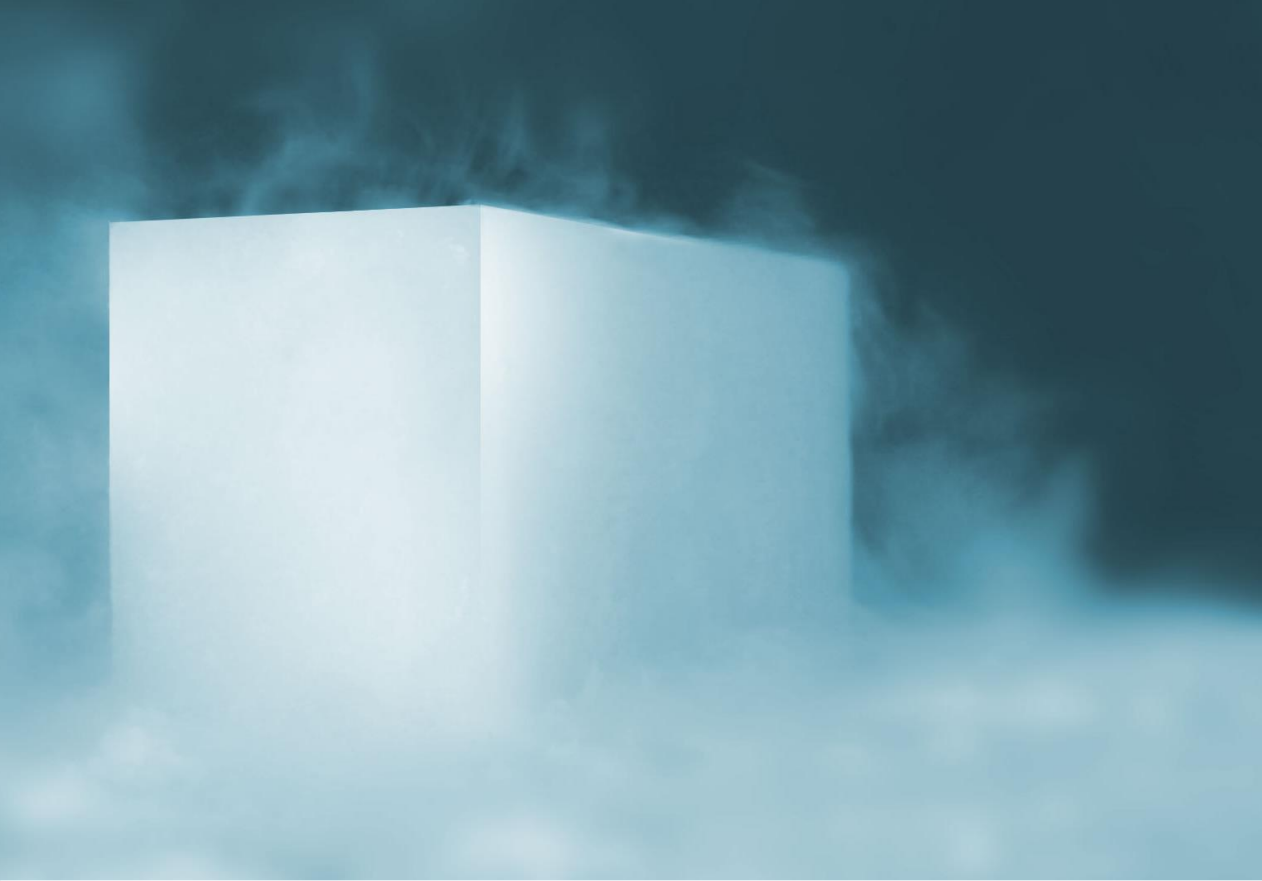
Daniel Kennedy
Kelsi Sullivan
Justin Hinsen
Patience Gbafa
Shaunte Walton
Nicole Grandt
Melissa Tuepker



Liquid Nitrogen
and Dry Ice:

CRYOGENS IN FOOD

Nancy-Ann Hall
Senior EHS



Cryogenic Agents used in Food

- ❖ Dry ice
- ❖ Liquid Nitrogen

A photograph of dry ice. In the background, there are two large, rectangular blocks of white, frosty dry ice. In the foreground, a metal scoop is filled with small, white, irregular pellets of dry ice. The background is a solid blue color.

Dry Ice

Physical Properties

❄ Carbon dioxide (CO_2)-Solid Phase

❄ Sublimates-no liquid phase

❄ Temperature of Solid to Gas
-109.3° Fahrenheit (-78.5°C)



- ❄ Dry ice is GRAS (21 CFR 184.1240) for food
- ❄ Must use good manufacturing practices
- ❄ Some uses: processing aid, propellant, aerating agent, and gas
- ❄ Can be used in food as ingredient or additive
- ❄ Common uses:
 - ❄ Ice cream manufacture
 - ❄ Flash freezing foods and beverages
 - ❄ Decorative serving (see cocktail)
- ❄ Any previous sanctions/limitations have been removed



Really Cool at
Halloween
Parties

Dry Ice Risks & Cautions

- Inhalation hazard (CO₂ is an asphyxiant heavier than air) if in a confined space
- Serious burn hazard if consumed before sublimation is complete
- Can be an attractive substance to kids due to “weird science” factor
- Use with caution
 - Do not use in a confined space
 - No bare hand contact
 - Ensure all product is sublimated before serving food and beverage treated with dry ice

Dry Ice Burn





Liquid Nitrogen Physical Properties

- Liquid Nitrogen
- Nitrogen GAS makes up 78 percent of breathing air
- Nitrogen (N₂)-Liquid Phase
- Boiling point (liquid to gas)
- Temperature of Liquid to Gas
-320.8° Fahrenheit (-196°C)

Liquid Nitrogen in Food



- Liquid Nitrogen is GRAS in food for certain uses (21 CFR 184.1540)
- Must use good manufacturing practices
- Some uses: processing aid, propellant, aerating agent, and gas
- Can be used in food as ingredient or additive
- Common uses:
- Ice cream manufacture (dippin' dots)
- Flash freezing foods and beverages
- Decorative serving food and beverage
- Any previous sanctions/limitations have been removed

FDA HAS ISSUED A SPECIFIC ADVISORY TO AVOID EATING, DRINKING OR HANDLING PRODUCTS PREPARED WITH LIQUID NITROGEN AT POINT OF SALE

A dark, scaly dragon with glowing blue eyes and a blue-lined mouth is breathing a stream of fire. It is covered in snow and ice, with icicles hanging from its wings. The background is a snowy, mountainous landscape with falling snow.

Dragon's Breath

It's not what you think



DRAGON'S BREATH TODAY

https://www.youtube.com/watch?v=wCuQa_8j4DM



“Homemade”
dippin dots

FDA Advises Consumers to Avoid Eating, Drinking, or Handling Food Products Prepared with Liquid Nitrogen at the Point of Sale

[f](#) SHARE [t](#) TWEET [in](#) LINKEDIN [p](#) PIN IT [✉](#) EMAIL [🖨](#) PRINT

August 30, 2018

The U.S. Food and Drug Administration alerts consumers and retailers of the potential for serious injury from eating, drinking, or handling food products prepared by adding liquid nitrogen at the point of sale, immediately before consumption.

These products are often marketed under the names "Dragon's Breath," "Heaven's Breath," "nitro puff" and other similar names.



Liquid Nitrogen Risks



- Cryogen liquid-extreme caution needed
- When used at fairs and kiosks, **untrained workers**
- Easy to lose control of liquid
- Serious burn hazard if consumed before boiling off is complete
- Includes mouth and stomach burns because liquid can be rapidly consumed
- Known Asthma trigger
- Easy to inhale vapor as it boils off
- Can be an attractive to kids due to “super cool” factor

Liquid Nitrogen Risks & Precautions



- Use with caution
- No bare hand contact
- FDA recommends avoiding consumption of products treated at point of sale
- Ensure all nitrogen is boiled off BEFORE consuming food or beverage
- Kids are especially at risk
- Recommend if you sell these products, post a **strong** warning sign



QUESTIONS?

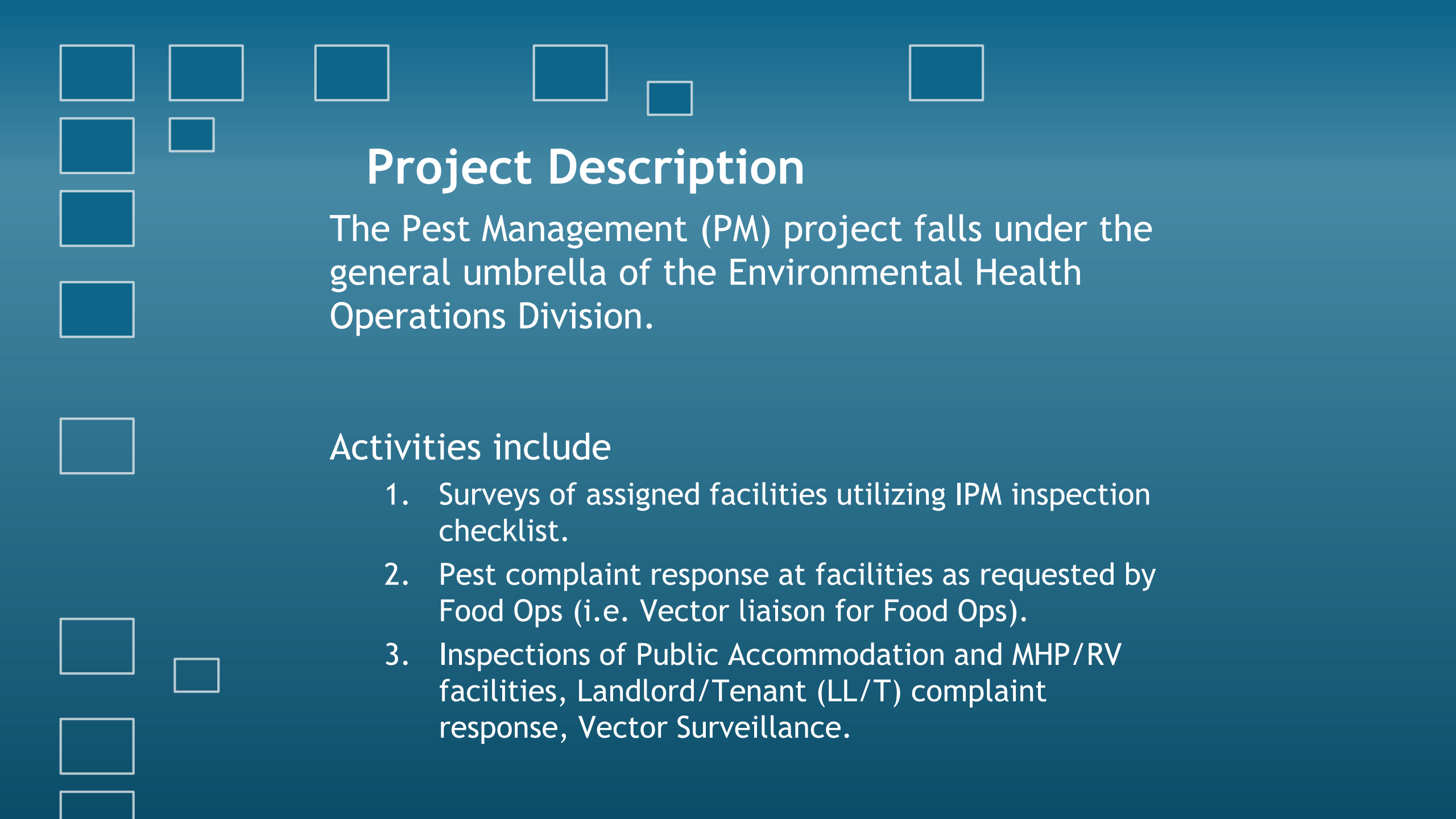


Pest Management Project Overview

Ignacio Leycegui, REHS

leycegui@snhdmail.org

(o) 702-759-0682 (c) 702-445-2705



Project Description

The Pest Management (PM) project falls under the general umbrella of the Environmental Health Operations Division.

Activities include

1. Surveys of assigned facilities utilizing IPM inspection checklist.
2. Pest complaint response at facilities as requested by Food Ops (i.e. Vector liaison for Food Ops).
3. Inspections of Public Accommodation and MHP/RV facilities, Landlord/Tenant (LL/T) complaint response, Vector Surveillance.



Pest Control

The Best Defense is a Good Offense



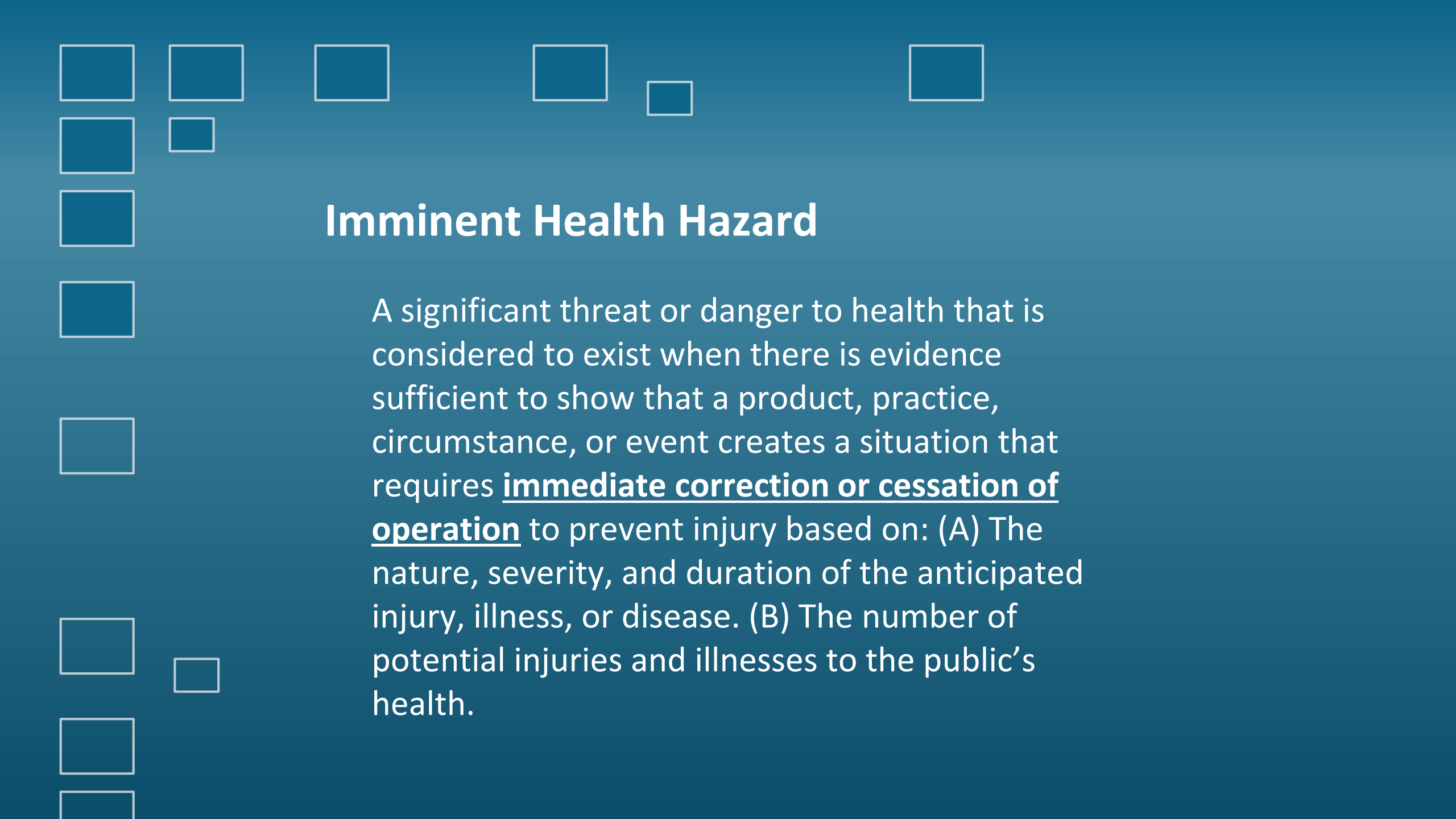
As an Operator...Why do I Care?

Customer Service

- Facebook
- Word of mouth
- Return business

Regulatory Requirement

- Imminent health hazard
- **Closure of business**
- Downgrade



Imminent Health Hazard

A significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent injury based on: (A) The nature, severity, and duration of the anticipated injury, illness, or disease. (B) The number of potential injuries and illnesses to the public's health.



GROSS UNSANITARY CONDITION

- Overwhelming conditions consisting of excessive amounts of filth, debris, infestation, or rubbish in a food establishment that prevents the possibility of offering food to the public in a safe and sanitary manner.
- Facilities operating with conditions that completely disregard public safety or sanitation.
- Good Management Practices (GMPs) or other violations that have been habitually ignored by a facility and have progressed can present a gross unsanitary condition in a facility.



PEST INFESTATION

- An area contaminated with pest(s) or exposed to pest(s) such that food contamination can reasonably be expected to exist.
- Conditions contributing to the harborage of insects, rodents, and other vermin and lack of maintenance of pest control devices that allow for accumulation, decomposition, and attraction of pests.

Pest-Transmitted Diseases and Foodborne Illnesses

RODENT



- More than 35 diseases
- Hantavirus Pulmonary Syndrome
- Leptospirosis
- Lymphocytic choriomeningitis (LCMV)
- Plague
- Rat-bite Fever
- Salmonellosis

COCKROACH



- More than 30 kinds of bacteria
- Salmonella
- E. coli
- Diarrhea
- Food poisoning
- Pneumonia
- Trigger allergies and asthma

FLY



- More than 100 pathogens
- Cholera
- Dysentery
- E. coli
- Shigella
- Staphylococcus
- Typhoid
- Tuberculosis

Rodents

Rodents can squeeze through small spaces....

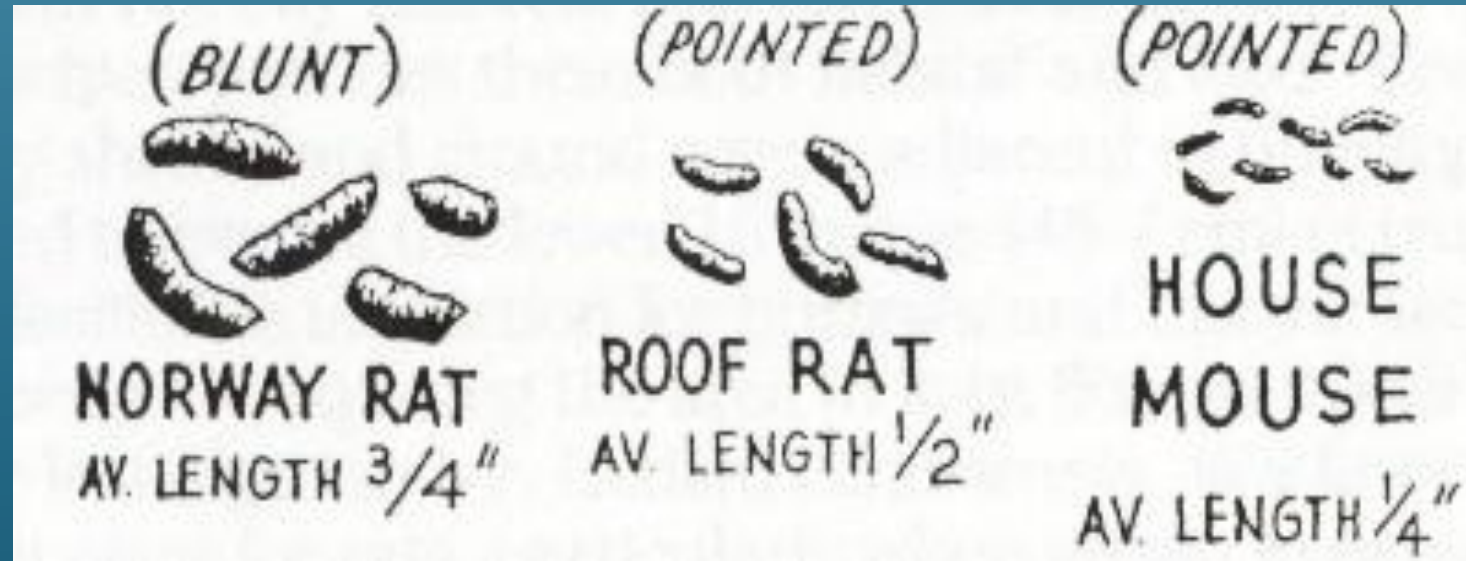


Rats can fit through openings as small as 1/2" - about the size of a quarter.

Mice can fit through small openings of 1/4" - about the size of a dime.



Rat vs. mouse droppings







09/11/2018 15:40



09/11/2018 15:41



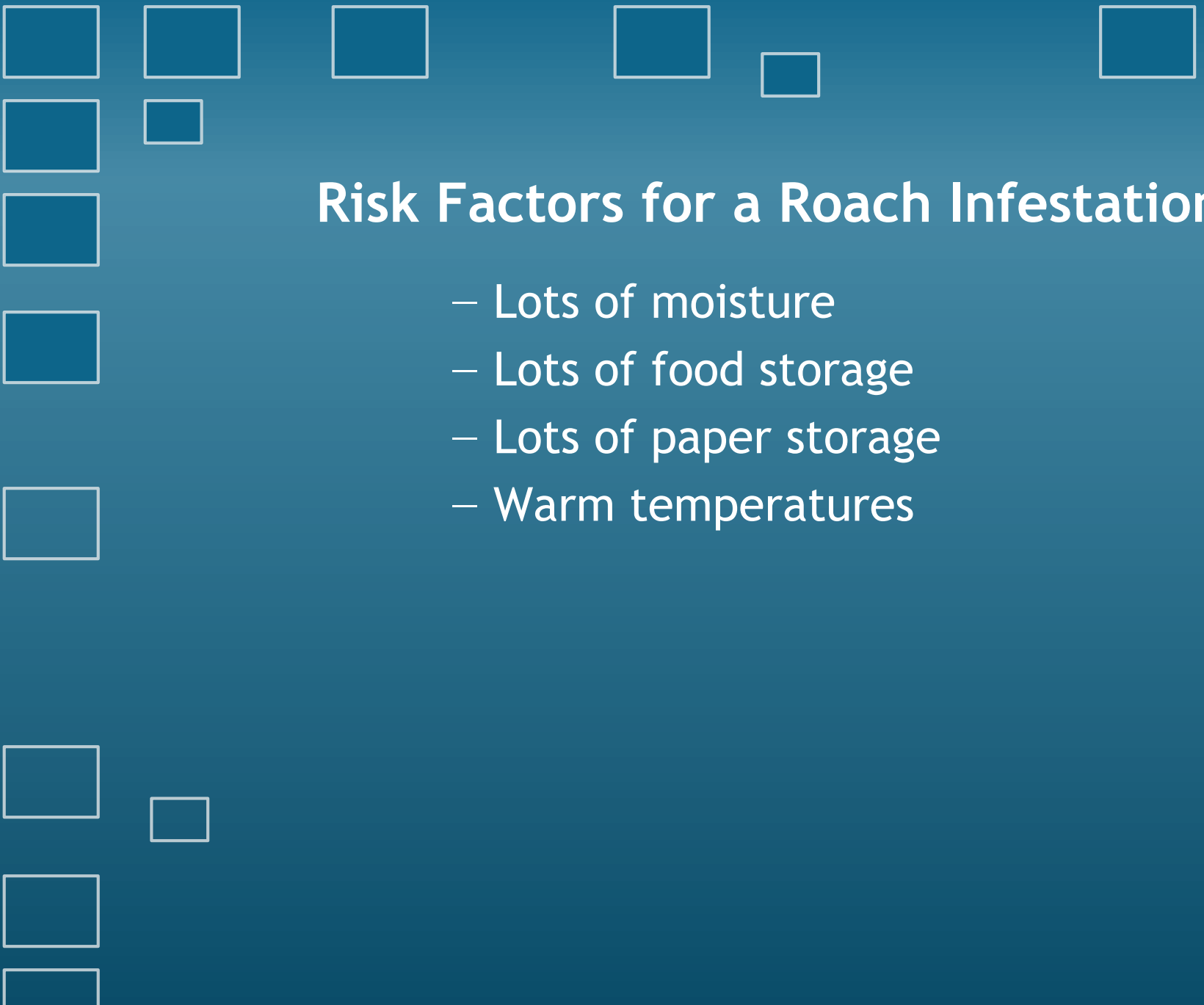


09/11/2018 15:42

German Cockroach

- Size: Small (1/2-3/4 In.)
- Origin: Africa
- Habitat: Found in kitchen and bathroom areas due to strict moisture requirements.
- Single most important household pest in the world.
- No populations occur outdoors. Indoors only.
- Diet: meats, starches, sugars and fatty foods
- Females carry the egg case until they hatch.
- One female can produce 10,000 descendants in one year.
- Egg cases are resistant to pesticide. Will hatch even if mother dies.
- Each case contains about 40 eggs.
- Lifespan: 20-30 weeks





Risk Factors for a Roach Infestation

- Lots of moisture
- Lots of food storage
- Lots of paper storage
- Warm temperatures





10/09/2018 09:07

10/09/2018 09:10

Fruit Flies

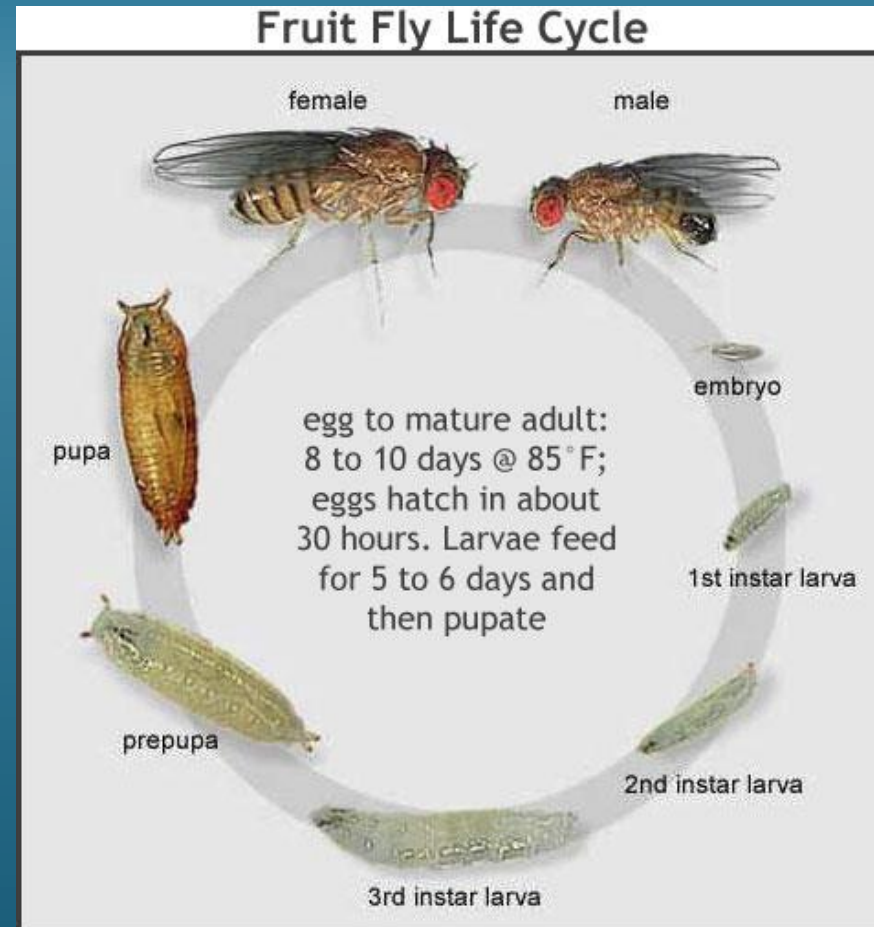
Size: 3-4 MM long

Color: Brown or tan.

Food: ripened fruit, vegetables, and fermenting products.

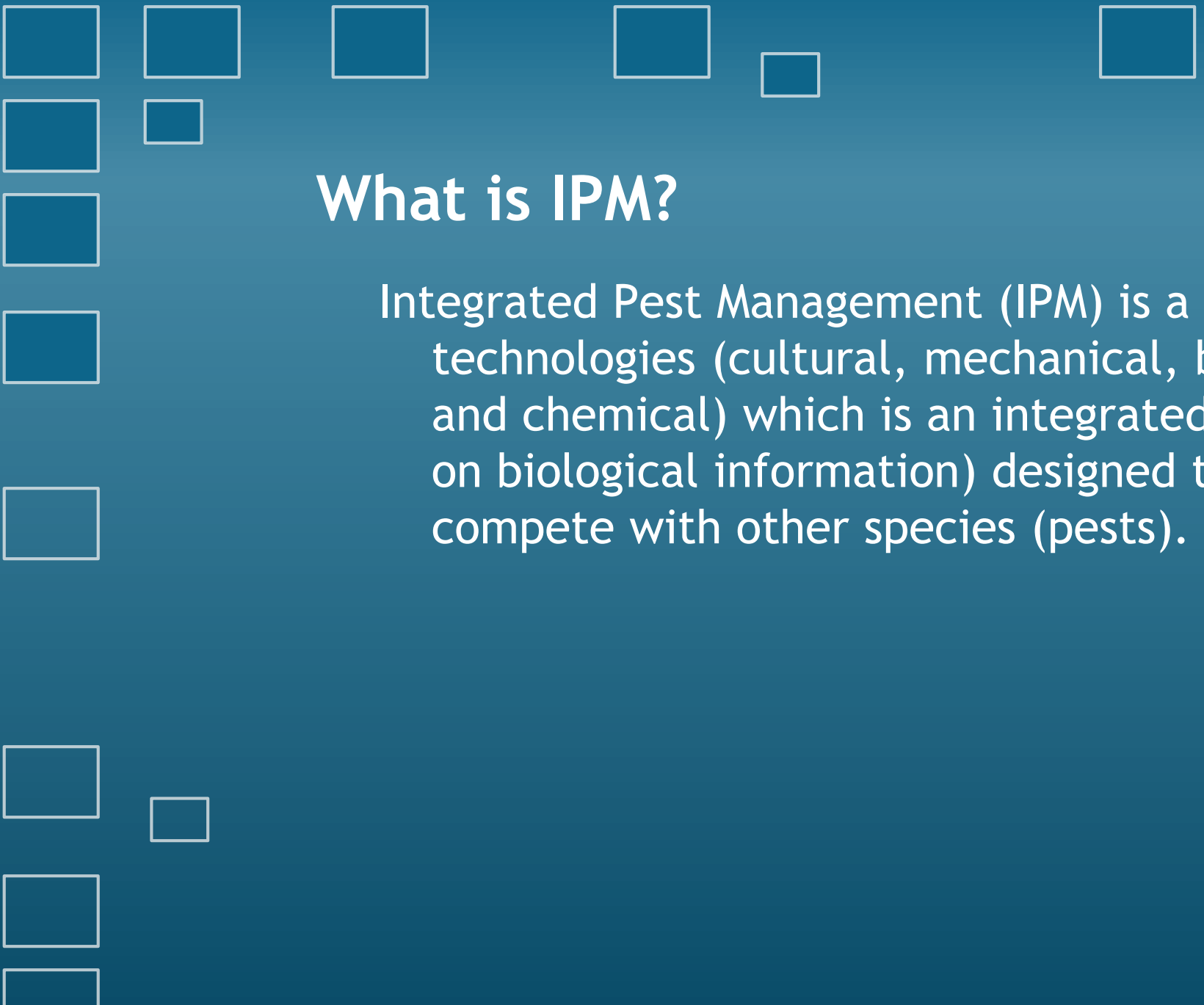
Breed in: Fruit, decaying meat, trash bins and large spills of soda or alcohol. May also breed in drains

Control: remove the feeding and breeding source.









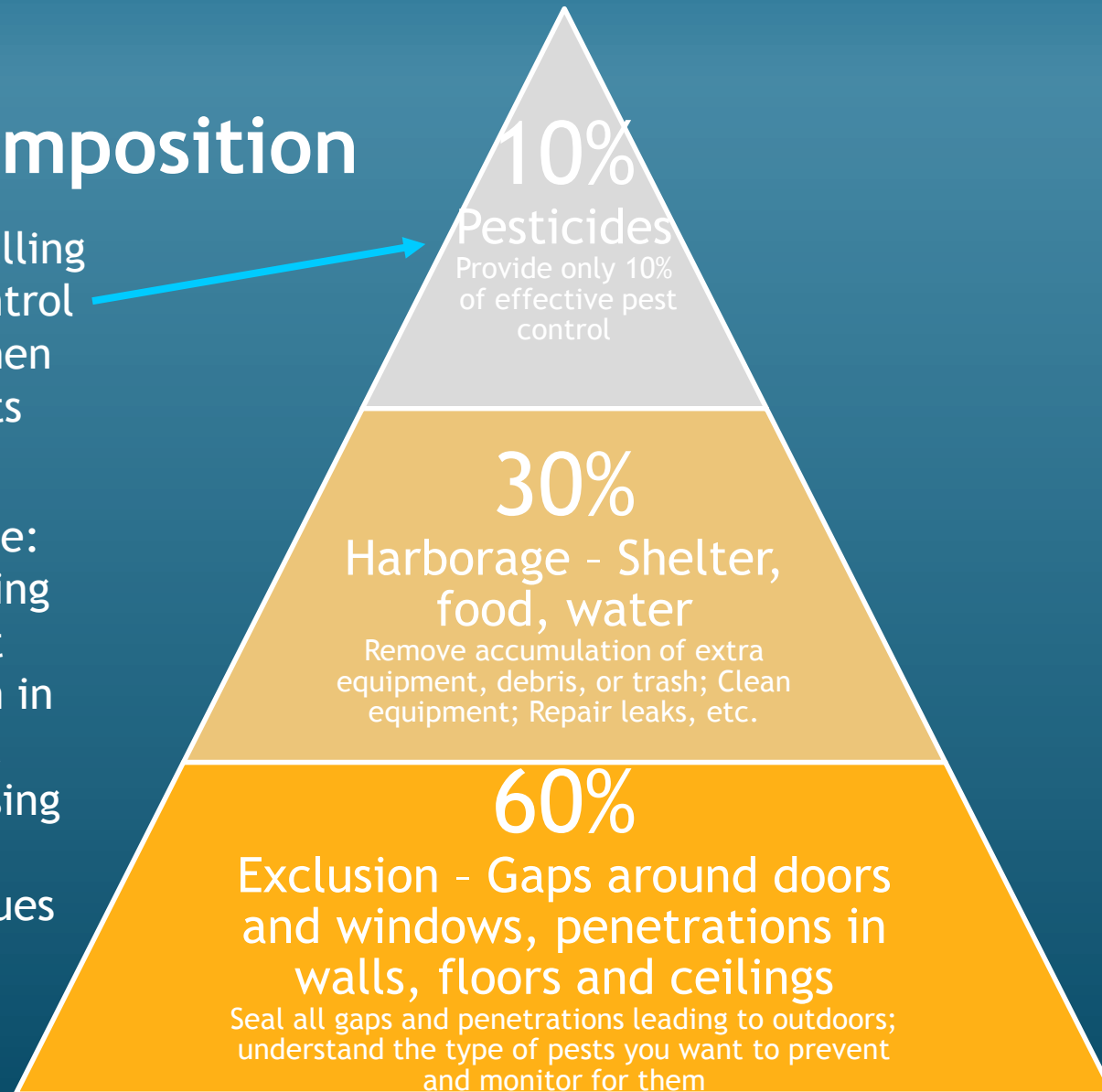
What is IPM?

Integrated Pest Management (IPM) is a cluster of technologies (cultural, mechanical, biological, genetic, and chemical) which is an integrated application (based on biological information) designed to allow humans to compete with other species (pests).

IPM Composition

Reactive: calling the pest control company when you see pests

Proactive: Preventing the pest problem in the first place using these techniques



IPM is Compatible with Current Operations

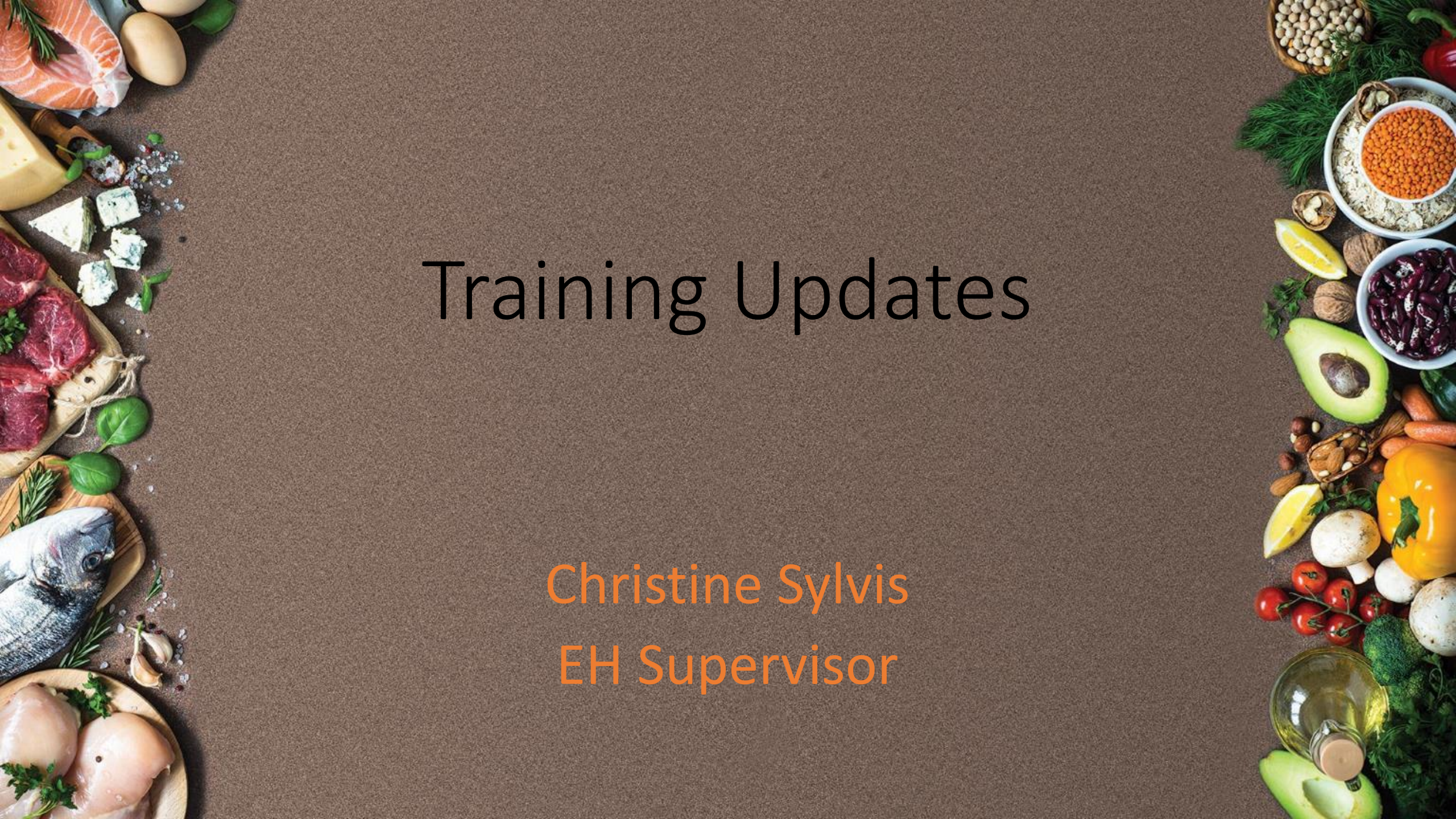
- Doing what you do now- just think pests
 - Inspection = identify the potential pest or conditions
 - Monitoring = trap
 - Sanitation = nothing to eat or drink
 - Exclusion= prevention



IPM is Compatible with Current Operations

- Doing what you do now- just think pests
 - Pest-Proofing = no place to live
 - Biological control = use of pesticide
 - Evaluation = pest control report, complaints, pesticide application record
- FOOD WATER SHELTER





Training Updates

Christine Sylvis
EH Supervisor

FDA Menu Labeling Final Rule

- December 1, 2014, FDA final rule
- Extension compliance date May 7, 2018

Contains Nonbinding Recommendations

Guidance for Industry **Nutrition Labeling of Standard Menu** **Items in Restaurants and Similar Retail** **Food Establishments** **Small Entity Compliance Guide**

Additional copies are available from:
Office of Nutrition, Labeling and Dietary Supplements
Food Labeling and Standards Staff, HFS-820
Center for Food Safety and Applied Nutrition
Food and Drug Administration
5100 Paint Branch Parkway
College Park, MD 20740
(Tel) 240-402-2371
<http://www.fda.gov/food/guidances>

You may submit written or electronic comments regarding this guidance at any time. Submit written comments to the Division of Dockets Management (HFA-305), Food and Drug Administration, 5630 Fishers Lane, Rm. 1061, Rockville, MD 20852. Submit electronic comments to <http://www.regulations.gov>. All comments should be identified with the docket number listed in the notice of availability that publishes in the *Federal Register*.

U.S. Department of Health and Human Services
Food and Drug Administration
Center for Food Safety and Applied Nutrition
March 2015

www.fda.gov/menuandvending

Restaurant-Type Foods:

Foods usually eaten on the premises, while walking away, or soon after arriving at another location

- Meals served at sit-down restaurants
- Take out and delivery foods
- Drive-thru foods
- Buffet foods
- Foods ordered from a menu or menu board at grocery store for immediate consumption

Key Terms: Covered Establishments

FDA

- Applies to restaurants and similar retail food establishments
 - That are part of a chain with 20 or more fixed locations
 - Doing business under the same name
 - Offering for sale substantially the same menu items, and
 - Offering for sale “restaurant-type foods”
- Or that voluntarily register with FDA to be covered

Foods That Are Covered



- **Standard menu items**
 - Restaurant type food routinely included on a menu or menu board or routinely offered as a self-service food or food on display
- **Combination meals**
 - Standard menu item that consists of more than one food item; may be represented on the menu or menu board narratively, numerically, or pictorially
 - May include, or be, a variable menu item
- **Variable menu items**
 - Standard menu item that comes in different flavors, varieties, or combinations and is listed as a single menu item

9

Foods That Are Covered



- **Food on display**
 - Restaurant-type food that is visible to the customer before the customer makes a selection, so long as there is not an ordinary expectation of further preparation by the consumer before consumption
- **Self-service food**
 - Restaurant type food that is available at a salad bar, buffet line, cafeteria line, or similar self-service facility and that is served by customers themselves; includes self-serve beverages

Includes alcoholic beverage that are on menus and menu boards. Exemption for alcohol that is on display behind the bar and not on the menu, menu board, or not self-service.

What you need to do:

What Does the Law Require?

FDA

- Post calorie information on menus and menu boards for standard menu items
- Post calorie information for foods on display and self-service foods that are standard menu items
- Post the statement “2,000 calories a day is used for general nutrition advice, but calorie needs may vary”
- Post the statement “Additional nutrition information available upon request.”
- Provide written nutrition information for standard menu items upon consumer request

14

Written Nutrition Information

FDA

Written nutrition information must include the following nutrients:

- ❖ Total calories
- ❖ Total fat
- ❖ Saturated fat
- ❖ Trans fat
- ❖ Cholesterol
- ❖ Sodium
- ❖ Total Carbohydrate
- ❖ Dietary Fiber
- ❖ Sugars
- ❖ Protein

16

www.fda.gov/menuandvending

Americans eat and drink about one-third of their calories away from home. Making calorie information available will help consumers make informed choices for themselves and their families.

Calorie Disclosure for Self-Service Foods on a Single Sign

FDA



28

Calorie Disclosure for Self-Service Foods, Including Beverages

FDA



27

Calorie Disclosure for Self-Service Foods, Including Buffet Foods

FDA



26

Menus vs. Marketing Material

FDA



25

Temporary Food Establishment Training Video

www.snhd.info/ferl



**FOOD
HANDLER
SAFETY** VIDEO SERIES

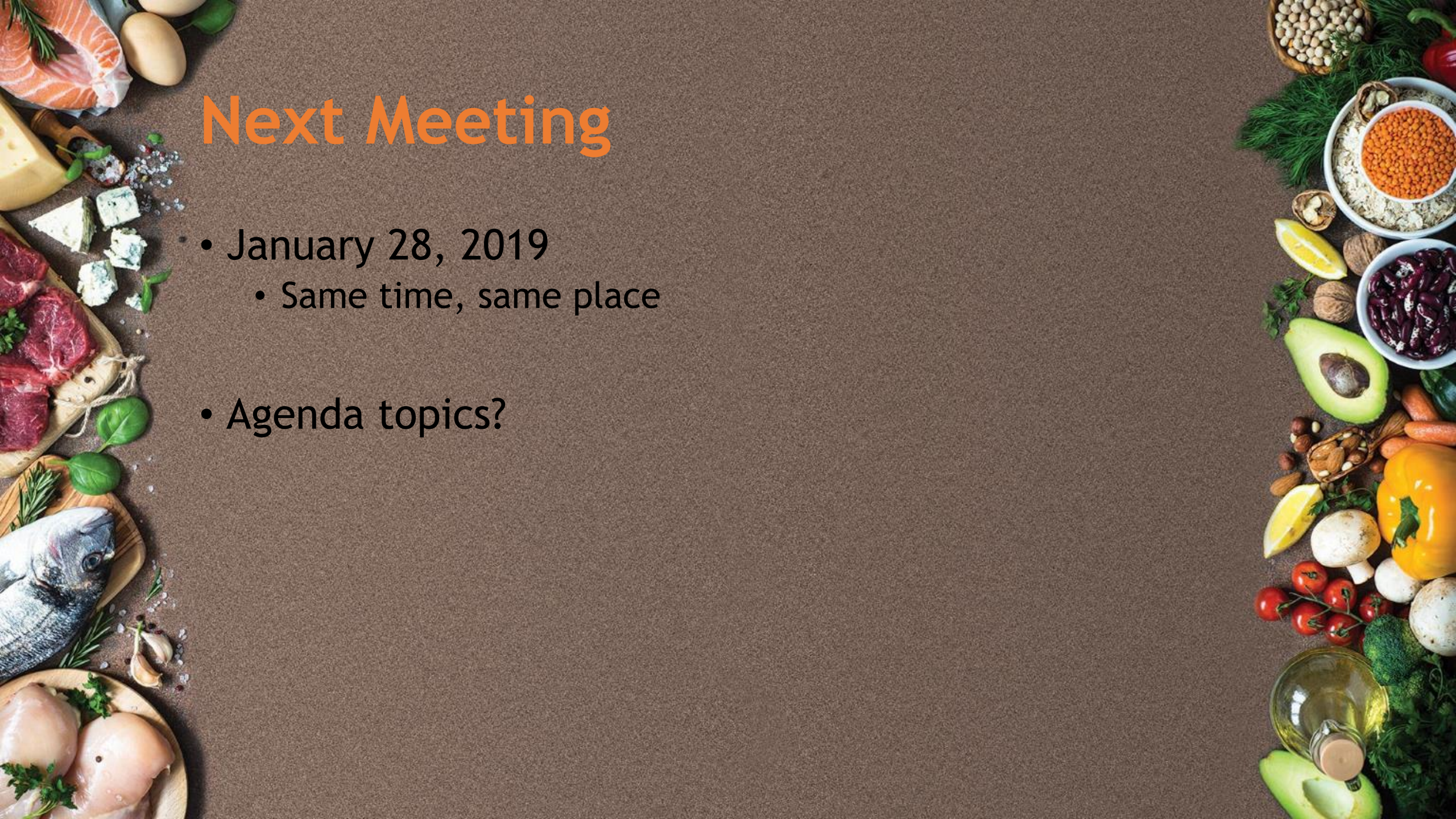
TEMPORARY FOOD ESTABLISHMENTS



0:52 / 16:03







Next Meeting

- January 28, 2019
 - Same time, same place
- Agenda topics?