

APRIL 29, 2019

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FOOD SAFETY PARTNERSHIP MEETING

April 2019 FSP Meeting



Agenda

- Introductions
 - EH Leadership Team
- Boil Water Orders (Karla Shoup)
- Service Animals (Jacque Raiche-Curl)
- Indoor Grease Interceptors (Candice Sims)
- EH Updates (Christine Sylvis)
- Q&A



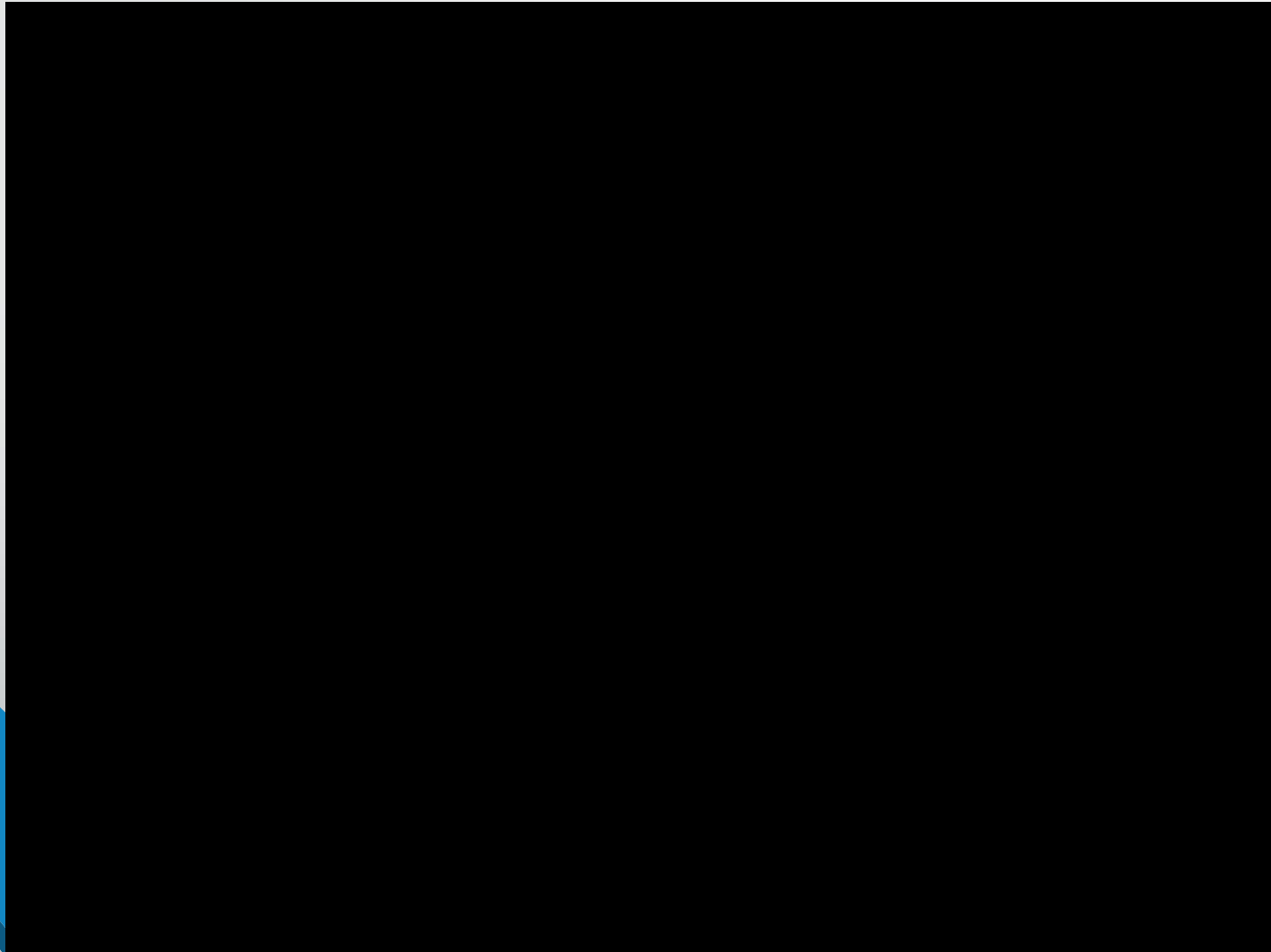
Food Operations Leadership Team

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- 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



WATER MAIN BREAKS



Consequences

- No water
- Loss of pressure - backflow conditions
- Introduction of contaminants
 - Pathogens
 - Chemicals
 - Heavy metals
 - Debris

How Will I Know?

- Reduced water pressure
- No water
- Notifications
 - Public
 - Media

What to Do?



<https://www.southernnevadahealthdistrict.org/permits-and-regulations/food-establishment-resource-library/ferl-site-map-a-z/guidelines-for-food-service-facilities-and-public-accommodations-during-and-after-a-boil-water-advisory/>

← → ↻ 🔒 <https://www.southernnevadahealthdistrict.org/permits-and-regulations/food-establishment-resource-library/ferl-site-map-a-z/guidelines-for-food-service-facilities-and-public-accommodations-during-and-after-a-boil-water-advisory/> ☆

Apps Log In to Canvas Google Docs UNR Remote Acces... onlinestatsbook Sta... SAS Intro Manual MyNEVADA Mathewson-IGT Kn... The Little SAS Book... Inbox (2) - kshoup... Purdue OWL: APA F...

f t i y

Search (702) 759-1000 Locations & Maps

SNHD Southern Nevada Health District **HEALTHY PEOPLE IN A HEALTHY SOUTHERN NEVADA**

Clinics Programs Permits & Regulations A-Z News & Information About Us Locations 🔍

Home / Food Establishment Resource Library / FERL Site Map A – Z / Guidelines for Food Service Facilities and Public Accommodations During and After a Boil Water Advisory

Food Establishment Resource Library

Food Allergy Awareness Materials

Basic Microbiology for the Person in Charge (PIC) ↓

Fact Sheets ↓

Food Establishment Operator Inquiry Form

Food Handler Safety Videos

Food Safety Related Websites

Foodservice Logs

Frequently Asked Questions ↓

Guidance on Regulations ↓

Guidelines for Food Service Facilities and Public Accommodations During and After a Boil Water Advisory

During a Boil Water Advisory

General

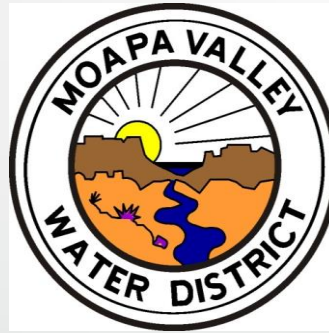
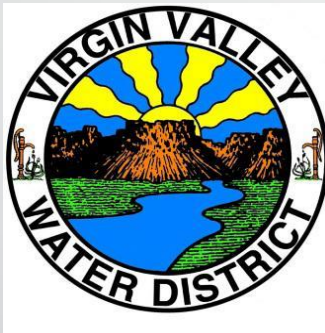
Who Will Help

- Public or Private Water System Operator
- SNHD
 - Safe Drinking Water Specialist
 - Responding Inspector
 - Office of Communications
- Local Water Laboratory

Public Water System



Southern Nevada
Water Authority



Public Water System

- Notifies the Bureau of Safe Drinking Water
- **Notifies the public of a precautionary Boil/Do Not Drink Water Order prior to re-pressurizing system**
- Makes repairs to the system
- Conducts sampling and testing on 2 consecutive days at designated sample collection sites
- **Notifies customers of Boil/Do Not Drink Rescind**

Public Water System

Types of Orders

1. Do Not Drink Water Order
 - Loss of Pressure
 - Nitrate
 - Unknown Water Quality
 - Do Not Drink Notice Rescind
2. Boil Water Order
 - Precautionary
 - Official

Abridged sample Precautionary Boil Water Order

DATE: November 5, 2018

DRINKING WATER WARNING PRECAUTIONARY BOIL WATER ORDER

Drinking water for [NAME] water system, ID No: [PWS ID # NV000] may be contaminated with E. coli bacteria

BOIL YOUR WATER BEFORE USING

The Bureau of Safe Drinking Water has issued a Precautionary Boil Order for the [NAME] Water System. A water sample collected on [DATE] at one location is present for E.coli bacteria. Additional sampling will be conducted to verify these results. These bacteria can make you sick, and are a particular concern for people with weakened immune systems.

What should I do?

DO NOT DRINK THE WATER WITHOUT BOILING IT FIRST. Bring water to a boil, let it boil for one minute and cool before using (at altitudes above one mile, boil for three minutes); or use bottled water. Boiled or bottled water should be used for drinking, making ice, brushing teeth, washing dishes, and food preparation **until further notice**. Boiling kills bacteria and other organisms in the water....

What happened? [Choose appropriate situation below and further describe situation]

1. Bacterial contamination can occur when increased run-off enters the drinking water source (for example, following heavy rains)...

What is being done?

[Describe corrective actions taken.]

We will inform you when tests show no bacteria and you no longer need to boil your water. We anticipate resolving the problem within [estimated time frame] _____.

For more information please contact (Water System name :) _____ at (phone :) _____.

General guidelines on ways to lessen the risk of infection by microbes are available from the EPA Safe Drinking Water Hotline at 1-800-426-4791.

Public Water System

- Notifies the public of Boil/Do Not Drink Order and Rescind
- Notifies the Bureau of Safe Drinking Water
- Makes repairs to the system and conducts sampling

SNHD

- Safe Drinking Water Specialist
- Responding Inspector
- Office of Public Health Preparedness
- Office of Communications

- Ensures PWS is aware and adequately responding
- Coordinates sampling/lab testing for large facilities
- Verifies notification of impacted facilities
- Ensures safe food handling practices and provides support
- Coordinates sharing of information and resources with outside agencies
- Distributes Boil/Do Not Drink order information via press release, SNHD website, and social media outlets

Water Laboratory

- PWS will test water quality at the street
- Local laboratory required if multiple outlets far from street

How to Get Help

- 702-759-1000 for 24/7 assistance
- Call 911 if you see or experience a break
- Notify your PWS operator



SERVICE ANIMALS AND FOOD ESTABLISHMENTS

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April 2019 FSP Meeting



What is a Service Animal defined by Title II and III of the ADA?

- A service animal means any dog that is individually **trained to do work or perform tasks** for the benefit of an individual with a disability, including a physical, sensory, psychiatric, intellectual, or other mental disability.



What type of work or tasks does a service animal perform?

- The work or tasks performed by a service animal must be directly related to the individual's disability.
- Tasks performed can include, pulling a wheelchair, retrieving dropped items, alerting a person to a sound, reminding a person to take medication, or pressing an elevator button.



EXAMPLES OF SERVICE ANIMALS

- Guide Dog or Seeing Eye® Dog¹ is a carefully trained dog that serves as a travel tool for persons who have severe visual impairments or are blind.
- Hearing or Signal Dog is a dog that has been trained to alert a person who has a significant hearing loss or is deaf when a sound occurs, such as a knock on the door.



EXAMPLES OF SERVICE ANIMALS

- SSigDOG (sensory signal dogs or social signal dog) is a dog trained to assist a person with autism. The dog alerts the handler to distracting repetitive movements common among those with autism, allowing the person to stop the movement (e.g., hand flapping).
- Seizure Response Dog is a dog trained to assist a person with a seizure disorder. How the dog serves the person depends on the person's needs. The dog may stand guard over the person during a seizure or the dog may go for help. A few dogs have learned to predict a seizure and warn the person in advance to sit down or move to a safe place.



EXAMPLES OF SERVICE ANIMALS

- Psychiatric Service Dog is a dog that has been trained to perform tasks that assist individuals with disabilities to detect the onset of psychiatric episodes and lessen their effects. Tasks may include reminding the handler to take medicine, providing safety checks or room searches, or turning on lights for persons with PTSD, interrupting self-mutilation by persons with dissociative identity disorders, and keeping disoriented individuals from danger.



What is not considered a service animal under Title II and II of ADA?

- Emotional support animals, comfort animals, and therapy dogs are not service animals
- Other species of animals, whether wild or domestic, trained or untrained, are not considered service animals either
- A doctor's letter does not turn an animal into a service animal



Emotional Support or Comfort Animals

- While often used as part of a medical treatment plan as therapy animals, they are not considered service animals under the ADA.
- These support animals provide companionship, relieve loneliness, and sometimes help with depression, anxiety, and certain phobias, but do not have special training to perform tasks that assist people with disabilities



Under Title II and III of the ADA, service animals are limited to dogs. However, entities must make reasonable modifications in policies to allow individuals with disabilities to use miniature horses if they have been individually trained to do work or perform tasks for individuals with disabilities.



How can I tell if a dog is a Service Animal?

- Two questions that may be asked:
 - Is the animal required because of a disability?
 - What work or task has the animal been trained to perform?



Service Animals

- Must be under control of their handler at all times
- Must not pose a danger or increased risk to other patrons
 - Not fed from tables, not seated on chairs, tables or in grocery carts where they can create a contamination hazard in food facilities



INDOOR GREASE CAPTURE

Southern Nevada Health District

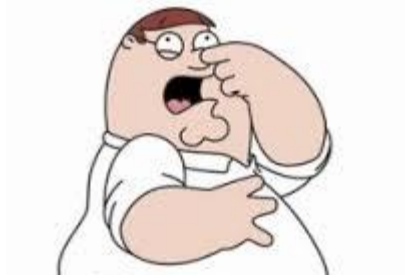
SNHD Regulations

5-402.13 Grease Trap

- (A) As per the regulations adopted by the Southern Nevada Uniform Plumbing Code, one or more grease traps or grease interceptors shall be installed at any FOOD ESTABLISHMENT **that generates grease** that could enter a sewer system.
- (B) Grease traps or grease interceptors shall be EASILY CLEANABLE.
- (C) A grease trap or grease interceptor shall be located outside the FOOD ESTABLISHMENT whenever possible.
- (D) A grease trap or grease interceptor shall not be located in any area where FOOD is prepared, or where UTENSILs or TABLEWARE are washed or stored. Prior to installation the location shall be APPROVED by the HEALTH AUTHORITY.
- (E) Alternative methods of grease disposal (grease machines) may be located within a FOOD ESTABLISHMENT **with prior approval from the HEALTH AUTHORITY**.

Alternative Grease Capture

What's the big deal?



Alternative Grease Capture

Mechanical Removal



Passive Interceptor



What is approvable?

- ❑ Approval from your water reclamation authority
 - City of Las Vegas, Clark County, Henderson, NLV
- ❑ Indirectly plumbed
- ❑ Easily cleanable- PDI/IAPMO Certified
- ❑ Location- Plans indicating location
- ❑ How will risk factors be controlled?



International Association of
Plumbing and Mechanical Officials

Maintenance

- Follow Manufacturer's Specifications- Read the Manual
- Who will be doing the maintenance?
- Train staff to recognize and report problems
- When will maintenance be performed?
- How often does the interceptor need to be cleaned?
- How do I dispose of the waste?
- Service records and logs
- Pest Control

Waiver Application

<http://www.southernnevadahealthdistrict.org/download/eh/waiver-request-equip-general.pdf>

- Submit application, plans, cleaning SOP, manufacturer specs, and approval from the water reclamation authority specific to your jurisdiction to **foodrev@snhd.org**
- \$118 non-refundable application fee
- Once *all* documents are submitted and the fee is paid, the waiver may be approved within 1-2 weeks.

Purpose:

- To convince SNHD that the risk for sewage backup, cross-contamination, and any potential nuisance is lowered to an acceptable level.



Questions?

Candice Sims, EH Supervisor
Facility Design Assessment & Permitting
702-759-0517
sims@snhd.org

EH UPDATES

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Chicken Liver

- Chicken liver can be contaminated with pathogens such as *Campylobacter* and *Salmonella*
 - Surface contamination can result from insanitary dressing procedures, as well as from the processing environment
 - Chicken liver can contain pathogens internally, even when chickens are dressed in a sanitary manner.
- Chicken liver info
<https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/chicken-liver>
- <https://www.fsis.usda.gov/wps/wcm/connect/b3f4efe7-27d4-4c39-bce7-011b7bbd1e7d/Chicken-Liver-Guidance-July-2018.pdf?MOD=AJPERES>




Chicken Liver Infographic


- Several reports of outbreaks of *Campylobacter* and *Salmonella* illnesses associated with chicken liver consumption have been published ([USDA-FSIS, 2011](#); [CDC, 2013](#); [CDC, 2015](#); [CDC, 2017](#))
- 22 chicken liver-associated campylobacteriosis and salmonellosis outbreaks were reported to public health authorities in the United States during 2000- 2015, comprising 331 total reported illnesses (Lanier et al., 2017).

Accessible Version: <https://www.cdc.gov/nceh/ehs/publications/chicken-liver-infographic.html>

CHEFS, COOKS, AND CATERERS: COOK CHICKEN LIVER LIKE IT'S CHICKEN (IT IS) Cook Chicken Liver to 165°F



ALWAYS COOK CHICKEN LIVER ALL THE WAY THROUGH



Use a **food thermometer** (you can't tell by looking)


Cook the inside of the liver to **165°F**, just like you would for other chicken parts

BACTERIA INSIDE + PARTIAL COOKING = RECIPE FOR ILLNESS

You might be used to leaving the middle **rare** when cooking chicken liver for **pâté** and similar dishes.


But ***Campylobacter*** is a type of bacteria that can live **inside** chicken liver. If the middle isn't cooked to **165°F**, bacteria can survive and cause illness.

most often




cramps, diarrhea (sometimes bloody), fever

less often



life-threatening illness, or even death

At higher risk



PROPER COOKING CAN PREVENT ILLNESSES

U.S. outbreaks from eating undercooked chicken liver are on the rise. Most are associated with restaurants.

CLOSED

In one outbreak, the restaurant went out of business after customers ate undercooked chicken liver and got sick.

Chefs, cooks, and caterers are key to helping prevent these outbreaks.

CDC Centers for Disease Control and Prevention
National Center for Environmental Health

USDA

Learn more:
www.fsis.usda.gov/ChickenLiver

CS296272A

FDA Cooperative Agreement Year 4 Grant

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- Project: Allergen Intervention Strategy, Standard 9
 - Lead: Mikki Knowles, EHS II
 - Timeline: July 2018-June 2019
- Project: Verification Audit, Standard 5
 - Lead: Christine Sylvis, EH Supervisor
 - Timeline: December 2018 - May 2019
- Project: Regulation Update, Standard 1
 - Lead: Jacque Raiche-Curl, EH Supervisor
 - Timeline: July 2018 - June 2019
- Project: Standardization, Standard 2
 - Lead: Jacque Raiche-Curl, EH Supervisor
 - Timeline: July 2018 - June 2019
- Project: HACCP/Waiver Electronic Submission (Standard 3)
 - Lead: Nikki Burns Savage, Senior EHS
 - Timeline: July 2018 - March 2019
- Project: FERL Website Update, Standard 7
 - Lead: Alexis Barajas
 - Timeline: October 2018 - June 2019
- Project: Continuing Education, Standard 2
 - Lead: Meredith Garman, EHS II
 - Timeline: July 2018 - June 2019
- Project: Food Safety Assessment Meeting (FSAM) Video, Standard 7
 - Lead: Thomas San Nicolas, EHS II
 - Timeline: September 2018- April 2019





TIME