FOOD SAFETY PARTNERSHIP MEETING

July 22, 2019

AGENDA

- Introductions
  - EH Leadership Team
  - New Hires
- Director/Manager Update (Larry Rogers/Chris Saxton)
- Recycling (Brian Northam)
- Website Updates
  - FERL (Kristina Moreno/Vanessa Ortiz-Rivera)
  - Food Handler Videos (Jason Kelton)
- EH Updates (Christine Sylvis)
- Outbreak Prevention and Response Conference (Christine Sylvis)
- Q&A

FOOD OPERATIONS LEADERSHIP TEAM

- Director – Chris Saxton
- Food Ops 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
- FDAP Manager – Karla Shoup
- FDAP Supervisor – Candice Sims
- Training Office
  - Christine Sylvis, Supervisor of Training & Compliance
  - Jacque Raiche-Curl, Supervisor of Training & Standardization
  - Alexis Barajas, Training Officer
  - Larry Navarrete, Training Officer

NEW FOOD OPS STAFF

- Theresa Daspit
- Yared Habtemicheal
- Kris Kaplan
- Jessica Rinella
- Veronica Cummins

DIRECTOR/MANAGER BRIEFING

SNHD FEE ADJUSTMENTS FOR FOOD ESTABLISHMENTS

- Projected budget shortfall of $1,627,186 for all of EH
- EH also has a need to increase staffing to meet the rapid growth of Clark County, further increasing budgeting needs to approximately $3.8 million.
- The Board of Health Commissioned a Fee Committee to evaluate and make suggestions for methods to adjust fees.
- Overall, EH would need to raise fees on all permits and services by 19.6% to cover all costs.

SNHD FEE ADJUSTMENTS FOR FOOD ESTABLISHMENTS

- The Fee Committee recommended a 2 phase approach to fee adjustments:
  - Phase one will cover all current costs for Environmental Health.
  - Phase two will allow EH to hire more inspectors.

- Phase Two will occur after EH examines which programs within EH are underpriced and adjust the permit fees. This will occur over FY 2020.

PHASE ONE RECOMMENDATIONS FOR FOOD ESTABLISHMENTS

- Increase the hourly rate to $143.00. (Impacts hourly based research projects such as Hazard Analysis and Critical Control Point reviews)
- New fee of $400.00 for B Downgrades with 14-17 demerits
- New fee of $600.00 for B Downgrades with 18-20 demerits
- Increase in the C Downgrade fee to $1,200.00
- Increase in the Closure fee to $1,400.00
- New fee of $715.00 for Contingency Plan Reviews
- New fee of $715.00 for Consolidated Grade Card Approvals
- New fee of $389.00 for Secondary Permits (Plan Review fee for food processers with permitted commissaries)
- New fee of 200% of the permit fee for expedited inspection requests (subject to staff availability)
- New fee of $143.00 per hour for cost recovery on Disease Investigations

PUBLIC WORKSHOP DATES

- Public Workshops is an opportunity for the public to voice their support or concerns for the proposed Phase One fee adjustments.
  - August 14, 2019, Wednesday, 10:30 a.m., Laughlin Regional Government Center, 101 Civic Way, Laughlin, in Rooms 1 and 2.
  - August 15, 2019, Thursday, 10:00 a.m., Mesquite City Hall, 10 East Mesquite Boulevard, Mesquite, in Training Rooms A and B (Upstairs).
  - August 21, 2019, Wednesday, 5:00 p.m., SNHD Public Health Center, 280 South Decatur Boulevard, Las Vegas, in the Red Rock Conference Room.
  - August 23, 2019, Friday, 9:00 a.m., SNHD Public Health Center, 280 South Decatur Boulevard, Las Vegas, in the Red Rock Conference Room.

WRITTEN COMMENTS

- Responses may be submitted by mail until August 26, 2019.
- Provide responses via post mail to:

  Southern Nevada Health District

  Attention: Heather Hanoff, Environmental Health Secretary

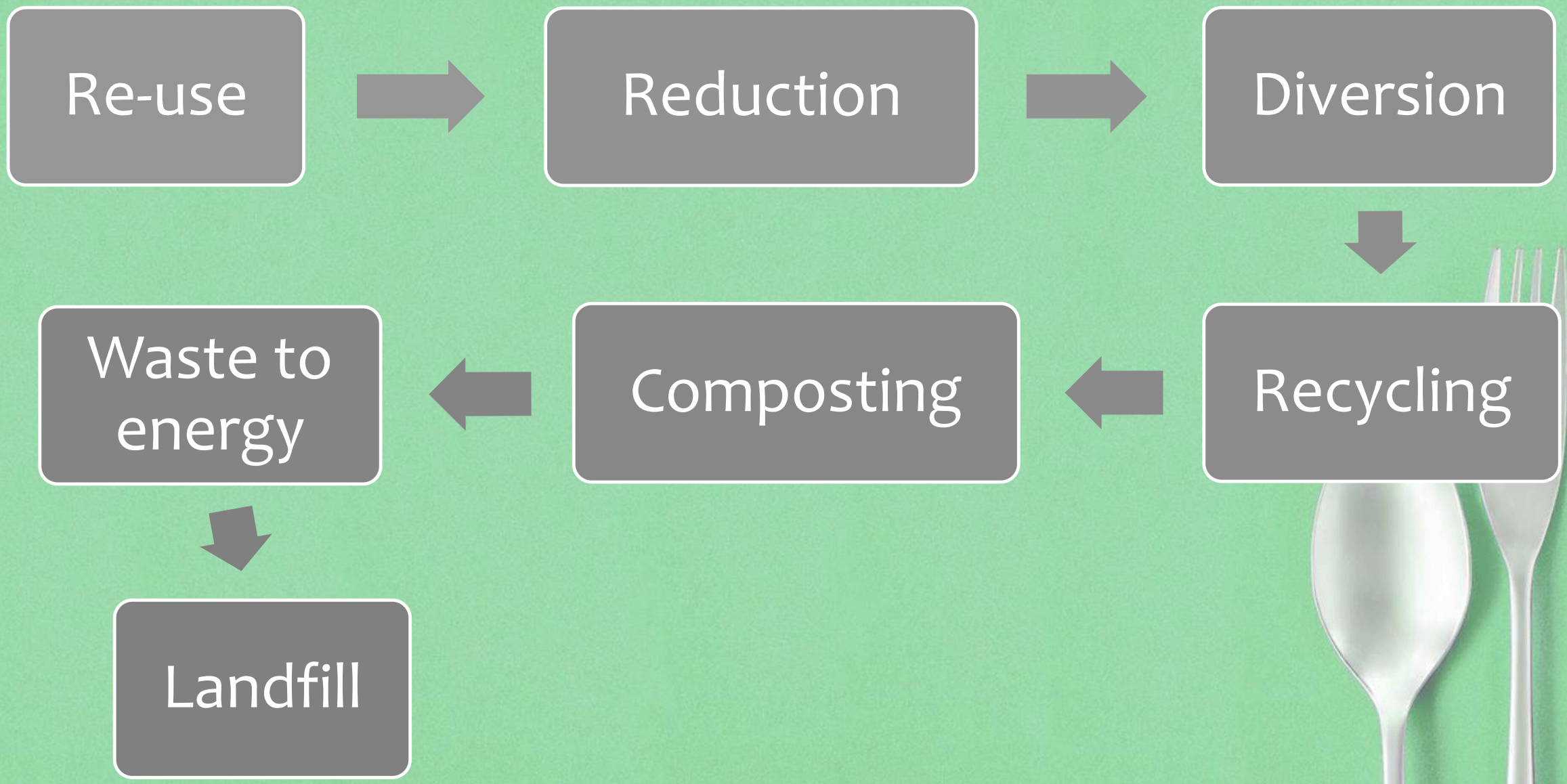
  P.O. Box 3902

  Las Vegas, NV 89127
- Provide email responses to:

  hanoff@snhd.org

WASTE HIERARCHY

BRIAN NORTHAM, EH SUPERVISOR


Re-use
Reduction
Diversion
Recycling
Composting
Waste to energy
Landfill

3-304.17 REFILLING RETURNABLES

(A) Except as specified in Paragraph (D) of this Section, a take-home FOOD container returned to a FOOD ESTABLISHMENT shall not be refilled with a PHF (TCS).

(B) Except as specified in Paragraph (C) of this Section, a take-home FOOD container refilled with FOOD that is not PHF (TCS) shall be cleaned as specified in Chapter 4-409.11 of these Regulations.

(C) PERSONal take-out BEVERAGE containers including but not limited to thermally insulated bottles, non-spill coffee cups, and promotional BEVERAGE glasses, may be refilled by FOOD HANDLERs or the CONSUMER if refilling is a CONTAMINATION-free process as specified in Chapter 4-409.11 of these Regulations.

(D) In order to refill returnable containers with a PHF (TCS), the following criteria must be met:

(1) Returnable containers to be refilled with a PHF (TCS) shall meet all requirements as specified in Chapter 4-301.11 (A) of these Regulations.

(2) The product contact surfaces of the returnable container shall be effectively cleaned and sanitized before each use and shall be re-sanitized whenever any non-sanitized product has contaminated it.

4-409.11 CLEANING AND SANITIZING PROCEDURES

Returned empty containers that are to be refilled for the sale of non-POTENTIALLY HAZARDOUS BEVERAGEs:

(A) Shall be cleaned, rinsed, and sanitized in a FOOD PROCESSING ESTABLISHMENT if the container is to be reSEALED to make the FOOD PRE-PACKAGED. Examples include, but are not limited to, glass bottles to be refilled with beer, water, or soft drinks.

(B) May, if the container is free of visible dirt or FOOD residue, be refilled for immediate return to the customer, provided that the act of refilling does not pose a RISK of CONTAMINATION in the FOOD service area. Examples include, but are not limited to:

(1) Cups to be refilled at customer request with coffee or soft drinks.

(2) “Growlers” or other containers to be refilled at customer request with beer.

(3) Containers provided by customers for refilling with water at self-service VENDING MACHINEs.

FERL UPDATE

KRISTINA MORENO & VANESSA ORTIZ-RIVERA

https://archive2018.snhd.test/

https://www.southernnevadahealthdistrict.org/permits-and-regulations/food-establishment-resource-library/

FOOD HANDLER VIDEO UPDATE

JASON KELTON

EH UPDATES

CHRISTINE SYLVIS

IS CHEESE A TCS?

DOES CHEESE REQUIRE DATE LABELING?

CHEESE – DATE LABELING

3-501.17 READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TCS)

(F) Paragraph (B) of this Section *(date labeling for 7 days)* does not apply to the following FOOD prepared and PACKAGED by a FOOD PROCESSING ESTABLISHMENT and inspected by the HEALTH AUTHORITY or other REGULATORY AUTHORITY:

(2) Hard cheeses containing not more than 39% moisture, as defined in *21 CFR 133, Cheeses and Related Cheese Products Such as Cheddar, Gruyere, Parmesan, Reggiano, and Romano.*

(3) Semi-soft cheese containing more than 39% moisture, but no more than 50% moisture, as defined in *21 CFR 133,Cheeses and Related Cheese Products, Such as Blue, Edam, Gorgonzola, Gouda, and Monterey Jack*.

(4) Cultured dairy products as defined in *21 CFR 131, Milk and Cream, Such as Yogurt, Sour Cream and Buttermilk*.

MORE INFORMATION – FOOD CODE ANNEX 3

Hard and Semi-Soft Cheeses

In December, 1999, FDA issued an exemption from date marking for certain types of hard and semi-soft cheeses (http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandR egulatoryAssistanceandTrainingResources/ucm113942.htm), based on the presence of several factors that may control the growth of ***Listeria monocytogenes***. These factors may include **organic acids, preservatives, competing microorganisms, pH, water activity, or salt concentration**. The results of the risk assessment support this interpretation and therefore, hard and semi-soft cheeses each manufactured according to 21 CFR 133 are exempt from date marking.

THANK YOU FOOD CODE ANNEX 3

EVEN MORE INFORMATION, BUT STILL NOT A COMPLETE LIST

List of Hard Cheeses Exempt from Date Marking	List of Semi-Soft Cheeses Exempt from Date Marking
Asadero	Asiago soft
Abertam	Battelmatt
Appenzeller	Bellelay (blue veined)
Asiago medium or old	Blue
Bra	Brick
Cheddar	Camosum
Christalinna	Chantelle
Colby	Edam
Cotija Anejo	Fontina
Cotija	Gorgonzola (blue veined)
Coon	Gouda
Derby	Havarti
Emmentaler	Konigskase
English Dairy	Limburger
Gex (blue veined)	Milano
Gloucester	Manchego
Gjetost	Monterey
Gruyere	Muenster
Herve	Oka
Lapland	Port du Salut
Lorraine	Provolone
Oaxaca	Queso de Bola
Parmesan	Queso de la Tierra
Pecorino	Robbiole
Queso Anejo	Roquefort (blue veined)
Queso Chihuahua	Samsoe
Queso de Prensa	Tilsiter
Romanello	Trappist
Romano	
Reggiano	
Sapsago	
Sassenage (blue veined)	
Stilton (blue veined)	
Swiss	
Tignard (blue veined)	
Vize	
Wensleydale (blue veined)	

21 CFR 133

TITLE 21--FOOD AND DRUGS
CHAPTER I--FOOD AND DRUG ADMINISTRATION
DEPARTMENT OF HEALTH AND HUMAN SERVICES
SUBCHAPTER B--FOOD FOR HUMAN CONSUMPTION

PART 133 CHEESES AND RELATED CHEESE PRODUCTS

Subpart A--General Provisions

§ 133.3 - Definitions.
§ 133.5 - Methods of analysis.
§ 133.10 - Notice to manufacturers, packers, and distributors of pasteurized blended cheese, pasteurized process cheese, cheese food, cheese spread, and related foods.

Subpart B--Requirements for Specific Standardized Cheese and Related Products

§ 133.102 - Asiago fresh and asiago soft cheese.
§ 133.103 - Asiago medium cheese.
§ 133.104 - Asiago old cheese.
§ 133.106 - Blue cheese.
§ 133.108 - Brick cheese.
§ 133.109 - Brick cheese for manufacturing.
§ 133.111 - Caciocavallo siciliano cheese.
§ 133.113 - Cheddar cheese.
§ 133.114 - Cheddar cheese for manufacturing.
§ 133.116 - Low sodium cheddar cheese.
§ 133.118 - Colby cheese.
§ 133.119 - Colby cheese for manufacturing.
§ 133.121 - Low sodium colby cheese.
§ 133.123 - Cold-pack and club cheese.
§ 133.124 - Cold-pack cheese food.
§ 133.125 - Cold-pack cheese food with fruits, vegetables, or meats.
§ 133.127 - Cook cheese, koch kaese.
§ 133.128 - Cottage cheese.
§ 133.129 - Dry curd cottage cheese.
§ 133.133 - Cream cheese.
§ 133.134 - Cream cheese with other foods.
§ 133.136 - Washed curd and soaked curd cheese.
§ 133.137 - Washed curd cheese for manufacturing.
§ 133.138 - Edam cheese.
§ 133.140 - Gammelost cheese.
§ 133.141 - Gorgonzola cheese.
§ 133.142 - Gouda cheese.
§ 133.144 - Granular and stirred curd cheese.
§ 133.145 - Granular cheese for manufacturing.
§ 133.146 - Grated cheeses.
§ 133.147 - Grated American cheese food.
§ 133.148 - Hard grating cheeses.
§ 133.149 - Gruyere cheese.
§ 133.150 - Hard cheeses.
§ 133.152 - Limburger cheese.
§ 133.153 - Monterey cheese and monterey jack cheese.
§ 133.154 - High-moisture jack cheese.
§ 133.155 - Mozzarella cheese and scamorza cheese.

PASTEURIZED PROCESS CHEESE

(3)(i) The moisture content of a pasteurized process cheese made from a single variety of cheese is not more than 1 percent greater than the maximum moisture content prescribed by the definition and standard of identity, if any there be, for the variety of cheese used; but in no case is more than 43 percent, except that the moisture content of pasteurized process washed curd cheese or pasteurized process colby cheese is not more than 40 percent; the moisture content of pasteurized process swiss cheese or pasteurized process gruyere cheese is not more than 44 percent; and the moisture content of pasteurized process limburger cheese is not more than 51 percent.

- In no case is the moisture content more than **43 percent…** EXEMPT
- Exempt from date labeling if: Semi-soft cheese containing more than 39% moisture, but no more than 50% moisture

MOZZARELLA CHEESE AND SCAMORZA CHEESE

(a) *Description.* (1) Mozzarella cheese, scamorza cheese is the food prepared from dairy ingredients and other ingredients specified in this section by the procedure set forth in paragraph (a)(3) of this section, or by any other procedure which produces a finished cheese having the same physical and chemical properties. It may be molded into various shapes. The minimum milkfat content is 45 percent by weight of the solids, and the moisture content is more than 52 percent but not more than 60 percent by weight as determined by the methods described in 133.5. The dairy ingredients are pasteurized.

- Moisture content is more than 52 percent but not more than 60 percent by weight – needs label
- Exempt from date labeling if: Semi-soft cheese containing more than 39% moisture, but no more than 50% moisture

LOW-MOISTURE MOZZARELLA AND SCAMORZA CHEESE

(a) Description. (1) Low-moisture mozzarella cheese, low-moisture scamorza cheese is the food prepared from dairy ingredients and other ingredients specified in this section by the procedure set forth in paragraph (a)(3) of this section, or by any other procedure which produces a finished cheese having the same physical and chemical properties. It may be molded into various shapes. The minimum milkfat content is 45 percent by weight of the solids and the moisture content is more than 45 percent but not more than 52 percent by weight as determined by the methods described in 133.5. The dairy ingredients are pasteurized.

- Moisture content is more than 45 percent but not more than 52 percent????
- Exempt from date labeling if: Semi-soft cheese containing more than 39% moisture, but no more than 50% moisture

GUIDANCE FROM FDA/SUMMARY

- The key parameter that determines exempt status is % Moisture.
- If an operator wants to be exempt from date marking for a cheese that is not on the list, then they should be able to provide proof that is meets the Maximum percent moisture as prescribed.
  - The burden should really be on the establishment to prove the analytical characteristics of the cheese.

OUTBREAK PREVENTION AND RESPONSE CONFERENCE

OUTBREAK PREVENTION AND RESPONSE CONFERENCE

CONFERENCE DESCRIPTION

FOODBORNE ILLNESS

OUTBREAK PREVENTION & RESPONSE CONFERENCE

August 13-14, 2019 | Windmill Library Auditorium

This two-day conference will assist restaurant stakeholders, food safety professionals, and local regulators to better understand, prevent, and control foodborne illness outbreaks. Topics will include case studies, legal considerations, and recent outbreak trends. Attendees will better understand what policies to implement now to prevent an outbreak, and what corrective actions to implement if an outbreak is suspected. Continuing education credits will be offered.

Location: 7060 W Windmill Ln, Las Vegas, NV 89113

CONFERENCE LOCATION

Windmill Library Auditorium is located at
7060 W. Windmill Ln., Las Vegas, NV 89113

- Cross streets are Rainbow and Windmill

CONFERENCE VENUE

REGISTER TODAY

- Free, but must register online to reserve your spot:
- MED.UNR.EDU/CME/FOODBORNEILLNESS

- Conference starts at 9am both days
- Everyone in the food industry is welcome

YOUR TURN

NEXT MEETING

- October 28, 2019
  - English 10:30 – 12:00
  - Spanish 2:00 – 3:30
- Agenda topics?