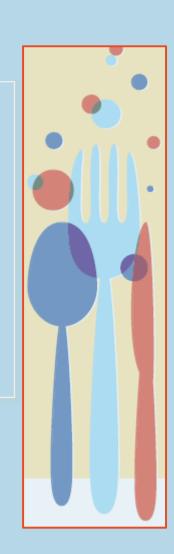


# Food Safety Partnership Meeting

July 25, 2022





## Virtual Meeting

- Thank you for attending!
- Platform: WebEx Events
  - You are not able to unmute
  - You cannot show your camera
  - Use chat to share ideas, ask questions, give comments. Chat to "All Panelists"
    - Send questions at any time; some will be held until Q&A time
- A copy of the slides will be posted on www.snhd.info/ehrcp





## Agenda

- Welcome & meet and greet the SNHD Food Operations Leadership Team
- New FERL Document: What to Expect After Plan Review
- Integrative Pest Management
- Ghost Kitchens
- EH Updates
- Q&A





## EH Food Management Team

- Director Chris Saxton
- Food Operations General Inspection Manager Aaron DelCotto
  - Alexis Barajas, Spring Valley Office Supervisor
  - Jason Kelton, North LV Office Supervisor
  - Robert Urzi, Henderson Office Supervisor
  - Tamara Giannini, Strip Office Supervisor
  - Tanja Baldwin, Downtown Office Supervisor
- Food Operations Regulatory Compliance Manager Larry Rogers
  - Christine Sylvis, Regulatory Support Office Supervisor
  - Nikki Burns Savage, Specialized Foods Office Supervisor
- Consumer Health Manager Karla Shoup
  - Candice Sims, Plan Review Supervisor
  - Mark Bergtholdt, Special Programs Supervisor





## New Food Staff

- May 2, 2022
  - Jacqueline "Jackie" Sripramong
  - Luisa Najera
- June 6, 2022
  - Adair "Addy" Charfuros
  - Jill Craig
- Additional EHSs to be joining us August 8, 2022





## What to Expect After You are Approved to Operate

Food Establishment Resource Library Team

Erin Cavin, REHS

cavin@snhd.org



## Your business has been released from plan review:

What will you do next?!

What are you going to see?

Who ya gonna call?

Resources

## What will you do next?!

Stock your facility and open your doors!

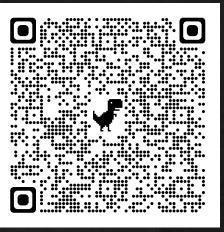
Post required signs

Operate responsibly

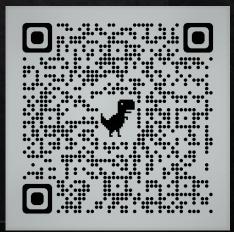
- Consumer Advisory
- Parasite Destruction
- HACCP/Waivers

Post required signs

Print your health permit

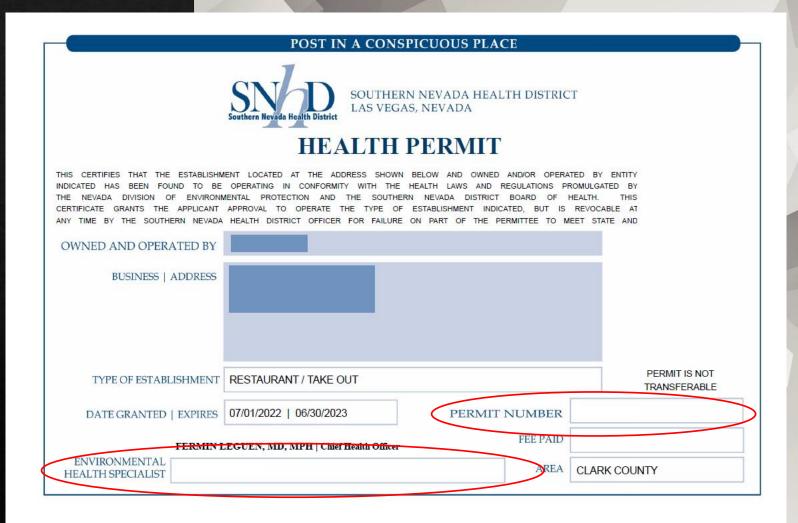


Familiarize yourself with the regulations



## Signs

Anatomy of a Permit



### Grading

A grade - 10 demerits or less B grade - 11-20 demerits

C grade - 21-40 demerits with applicable fee

Closure for 41 plus demerits or having an imminent health hazard with applicable fee.

Identical consecutive critical or major violation(s) will result in an automatic downgrade to the next lower grade with applicable fee.

POST CONSPICUOUSLY UPON ENTRY

#### SOUTHERN NEVADA HEALTH DISTRICT | CLARK COUNTY, NEVADA

On,,		
Date	Name	
	Addroce	

#### EARNED THE FOLLOWING GRADE



Inspection Process
Information





Inspection Repo

**Environmental Health Specialist** 

FERMIN LEGUEN, MD, MPH DISTRICT HEALTH OFFICER

0-10 Demerits = A 11-20 Demerits = B 21-40 Demerits = C

Grading Scale:

>40 Demerits = Closed

If you have a question or concern, please contact the Environmental Health Division at 702-759-1110 or www.snhd.info

NOT TO BE REMOVED BY OTHER THAN HEALTH AUTHORITY

#### ATTENTION

The SOUTHERN NEVADA HEALTH DISTRICT

has found this facility/equipment to be in violation of health regulations, particularly

Do NOT put into service, or remove this notice, until corrections are made and clearance is received from the Southern Nevada Health District. Call (702) 759-1110, Monday-Friday, 8 a.m.-4:30 p.m. (excluding holidays).

SND

SNHD-0141







#### **Health Warning!**

Drinking wine, beer, and other alcoholic beverages during pregnancy can cause birth defects.

#### ¡Advertencia!

El consumo de vino, cerveza, y otras bebidas alcohólicas durante el embarazo puede causar defectos físicos y/o mentales en el feto.



280 S. DECATUR BLVD. • LAS VEGAS, NV 89107 • (702) 759-1110 • WWW.SNHD.INFO

## Who Ya Gonna Call?

Imminent Health Hazards include, but are not limited to:

- Fire
- Flood
- No hot water and/or no water
- Power outage
- Inadequate refrigeration
- Sewage backup
- Misuse of poisonous or toxic materials
- Onset of a suspected foodborne illness outbreak
- Gross unsanitary occurrences or conditions, or other circumstances that may endanger public health

SNHD will almost always be your second call

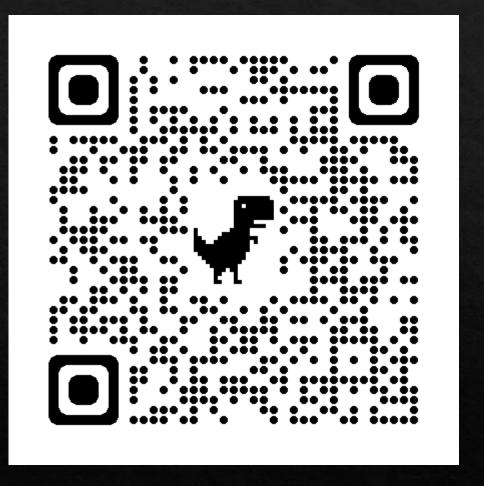
- ☐ Your assigned inspector or
- □ 24 hour line 702-759-1110

### Plan Review: foodrev@snhd.org

- 15 min free consultation
- Consult before you buy!
- Equipment and facility changes

#### Food Ops: 702-759-1110

- Menu changes
- Waiver/HACCP
- Notice of Business Closure





### Resources

Your Assigned Inspector

The Area Supervisor

Food Establishment Resource Library

## Questions?

We will see you in about 30 days for your grading inspection!

# Integrated Pest Management: Prevention and Remediation

WILLANDRA WHITING, MPH, REHS
STEPHANIE HERNANDEZ, MS, REHS

## Outline

Integrated Pest Management

Pests and Health Risks

Harborage Conditions

Prevention and Remediation







## Integrated Pest Management

- Decision-making process combines strategies to effectively control pests.
- Prioritizes physical controls over chemical use.
- Principles used for pest prevention and remediation.



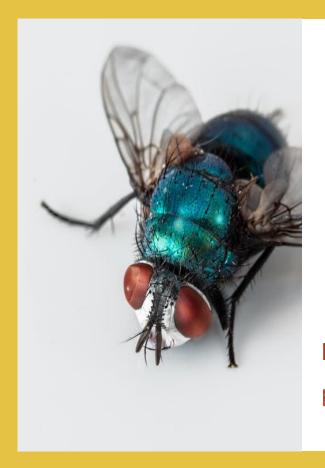
30% HARBORAGE

Eliminate sources of food, water, and shelter

60% EXCLUSION

Eliminate entry points into the facility

## Flies and Associated Health Risk



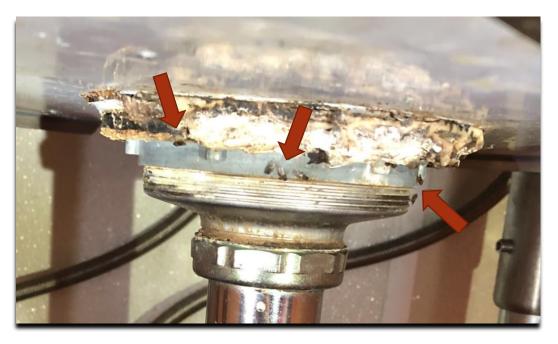
- House Fly
- Vinegar or Fruit Fly
- Phorid Fly

May spread foodborne illness by transferring pathogens to food and food contact surfaces.





Maggots on neglected liquor delivery port



Flies on improperly installed drain assembly

## Fly Harborage Conditions

Equipment that is not maintained clean and in good repair provides food, water, and harborage sites for pests.

## Fly Prevention and Remediation

#### **EXCLUSION**



Eliminate entry points. Inspect deliveries.

#### **REMOVE HARBORAGE**



Maintain equipment clean and in good repair.

#### **PEST CONTROL**



Have certified pest control technician treat areas.

## Roaches and Associated Health Risk

- German Roach
- American Roach

Bacteria commonly spread by roaches include:

- Salmonella spp.
- Listeria monocytogenes
- Escherichia coli (shown on the right growing on Petri plate after mechanical transfer by roaches)



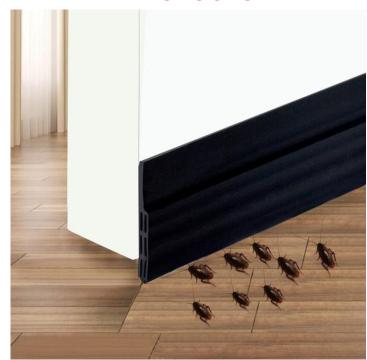
# Roach Harborage & Evidence

- Grease build-up is a food source for pests.
- Clutter and undisturbed areas provide harborage sites.
- Presence of frass (roach fecal matter) indicates roach activity.



## Roach Prevention and Remediation

#### **EXCLUSION**



Eliminate entry points. Seal cracks & crevices.

#### **HARBORAGE**



Remove unused items. Maintain facility clean.

#### **PEST CONTROL**



Have certified pest control technician treat areas.

## Rodents and Associated Health Risk



- House mouse
- Roof rat
- Norway rat

Rodents can carry many diseases including hantavirus, leptospirosis, Tularemia and Salmonella.



NORWAY RAT











## Rodent Evidence

In addition to physical sightings, indication of rodent activity includes chew marks, tracks, droppings, and rub marks at entry points and runways.

## Rodent Prevention and Remediation

#### **EXCLUSION**



Seal holes, gaps and entry points.

#### **HARBORAGE**



Remove unused material and deep clean all areas.

#### **PEST CONTROL**



Follow pest control technician protocols.

### Pest Infestation is an Imminent Health Hazard

- An IHH is a condition in a food establishment that greatly increases the chances of illness or injury to both the workers and customers.
- If a facility is experiencing an IHH, they must self-close and contact SNHD.

## Pest Infestation Response & Remediation



Step 1

Self-close

Contact pest control

Contact SNHD



**Step 2**Deep clean

Remove debris

Eliminate harborage



**Step 3**Identify entry points

Seal holes and gaps

Repair equipment



Step 4
Discard affected food & single-use serving ware

Wash, rinse, sanitize food contact surfaces



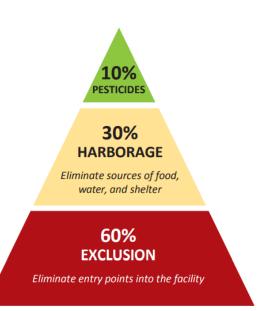
**Step 5**IHH Reopening Checklist

SNHD inspection

Reopen, monitor, maintain

## Ongoing Pest Control

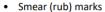
- Implement Integrated Pest Management principles
- Create a system of ongoing maintenance and monitoring for early detection of pests



#### Pest Observation Log

#### Rodents





- · Track marks in dust
- Holes in food packaging
- · Gnawing on wood and other materials
- Signs of nesting or burrowing material
- · Number of trapped rodents

#### Cockroaches

- Presence of egg capsules or cases
- Droppings in cabinets, cracks, crevices, and around outlets
- Cockroach bodies or body fragments
- Dead or live multigenerational cockroaches

#### Flies

- Large number of live flies indoors
- Live and dead fly bodies or body fragments
- Maggots
- Fly feces or mucous specks on walls or ceilings



#### Pest infestation may be considered an Imminent Health Hazard which requires immediate closure, contact your inspector

Date/Time	Pest Type	# of Pests	Observation	Location	Corrective Actions Taken	Recorded By	Verified By
(EXAMPLE) 3/22/2021 8:09am	Rat	1 trapped	-Rat droppings on floor -Gnawing on food packaging	-Underneath Shelf -Behind refrigerator -On shelves	-Self-closed restaurant & notified SNHD -Contacted pest control -Discarded contaminated food packages	АВ	CD



## Questions?

#### References

Barcay, S., 2012. *Filth Flies, Cockroaches, Rodents, Oh My!*. [online] Available at: <a href="https://www.ecolab.com/offerings/~/media/3f6645c255da4fb881df9571473822b2.ashx">https://www.ecolab.com/offerings/~/media/3f6645c255da4fb881df9571473822b2.ashx</a>

Bot, G., 2022. *Copesan* | *Specialists in Pest Solutions*. [online] Copesan. Available at: <a href="https://www.copesan.com/">https://www.copesan.com/</a>







A food business that operates as a separate DBA inside of a permitted kitchen for the purpose of marketing under different branding usually for delivery-only meals (also known as virtual kitchen, shadow kitchen, or dark kitchen)



## THE CATALYSTS



COVID-19

RESTRICTIONS
SUPPLY DELAYS
RISING COSTS
LABOR SHORTAGES

## THE CATALYSTS



#### **MARKETING**

ONLINE/VIRTUAL BRANDS
MULTIPLE CONCEPTS
3RD PARTY DELIVERY



RY



COSTS

SUPPLY EFFICIENCY
REDUCE WASTE
SAME STAFFING
NO ADDITIONAL RENT COST



### REGISTRATION

SNHD INTERNAL POLICY STARTED FEBRUARY 2021



### TRACEABILITY

IDENTIFY RESPONSIBLE PARTY ESTABLISH APPROVED SOURCE



76 REGISTERED SINCE POLICY FOUND PRIMARILY DURING INSPECTIONS



# **ELEMENTS OF A GHOST KITCHEN**

### **LOCATION**

Shares same address





### **LICENSE**

Separate business license for DBA\*



Maintains same ownership





# TM

### **BRAND**

Marketed as a separate brand name

**PERMI** 

NEW

## COMPARISON



### LOCATION

Shares same address



### LICENSE

Separate business license for DBA\*



### **BRAND**

Marketed as a separate brand name



### **OWNERSHIP**

Maintains same ownership



Different ownership from existing permit



### **NEW LOCATION**

Operating outside of existing permitted space



### **NEW OPERATION**

Conducting activities beyond limitations of existing permit



### MAJOR CHANGES

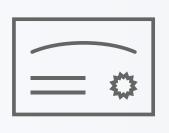
Addition/removal of equipment, plumbing, electrical, or structural layout





# REGISTERING A GHOST KITCHEN

STEP 1:



# APPLY FOR SEPARATE BUSINESS LICENSE FOR GHOST KITCHEN DBA

\* CLARK COUNTY CURRENTLY DOES NOT REQUIRE A SEPARATE BUSINESS LICENSE FOR A GHOST KITCHEN





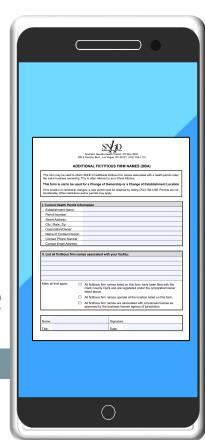
# **REGISTERING A GHOST KITCHEN**

## STEP 2:



# COMPLETE "ADDITIONAL FICTITIOUS FIRM NAME" FORM

 NO FEES TO REGISTER WITH SNHD





ENTER
CURRENT
HEALTH
PERMIT
INFORMATION



Southern Nevada Health District, PO Box 3902, 280 S Decatur Blvd., Las Vegas, NV 89127, (702) 759-1110

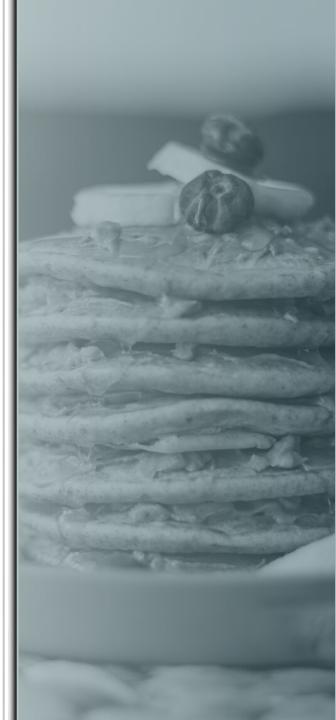
#### ADDITIONAL FICTITIOUS FIRM NAMES (DBA)

This form may be used to inform SNHD of additional fictitious firm names associated with a health permit under the same business ownership. This is often referred to as a Ghost Kitchen.

This form is not to be Change of Ownership or a Change of Establishment Location

If the location or ownership changes, a new permit must be obtained that calling (702) 759-1258. Permits are not transferable. Other restrictions and/or permits may apply.

I. Current Health Permit Information				
Establishment Name:				
Permit Number:				
Street Address:				
City, State, Zip:				
Corporation/Owner:				
Name of Contact Person:				
Contact Phone Number:				
Contact Email Address:				
II. List all fictitious firm nam	165 uooooi			
Mark all that apply:	All fictitious firm names listed on this form have been filed with the Clark County Clerk and are registered under the corporation/owner listed above.			
	All fictitious firm n	ames operate at the location listed on this form.		
	All fictitious firm names are associated with a business license as approved by the business license agency of jurisdiction.			
Name:	_	Signature:		
Title:		Date:		



ENTER ALL GHOST KITCHEN BRAND NAMES



Southern Nevada Health District, PO Box 3902, 280 S Decatur Blvd., Las Vegas, NV 89127, (702) 759-1110

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I. Current Health Permit Info	ermation	
Establishment Name:		
Permit Number:		
Street Address:		
City, State, Zip:		
Corporation/Owner:		
Name of Contact Person:		
Contact Phone Number:		
Contact Email Address:		
Mark all that appear	Clark County Clerk and are registered under the corporation/owner listed above.	
	All fictitious firm names operate at the location listed on this form.	
	All fictitious firm names are associated with a business license as approved by the business license agency of jurisdiction.	
Name:	Signature:	
Title·	Date.	





280 S Decatur Blvd., Las Vegas, NV 89127, (702) 759-1110

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I. Current Health Pern	nit Info	rmation
Establishment Name	e:	
Permit Number:		
Street Address:		
City, State, Zip:		
Corporation/Owner:		
Name of Contact Pe	rson:	
Contact Phone Num	ber:	
Contact Email Addre	ess:	
Mark all that apply:		All fictitious firm names listed on this form have been filed with the Clark County Clerk and are registered under the corporation/owner listed above.
		All fictitious firm names operate at the location listed on this form.
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Name		Cit
Name:		Signature:
Title:		Date:









Southern Nevada Health District, PO Box 3902, 280 S Decatur Blvd., Las Vegas, NV 89127, (702) 759-1110

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I. Current Health Permit	t Info	rmation	
Establishment Name:			
Permit Number:			
Street Address:			
City, State, Zip:			
Corporation/Owner:			
Name of Contact Person	on:		
Contact Phone Numbe	er:		
Contact Email Address	s:		
II. List all fictitious firm	nam	es associated with your facility:	
Mark all that apply:		All fictitious firm names listed on this form have been filed with the Clark County Clerk and are registered under the corporation/owner listed above.	
		All fictitious firm names operate at the location listed on this form.	
		All fetitious firm names are associated with a business license as	
		approved by the business normal state in the invision in the invitation in the invit	
Name:		Signature:	
Name:		Signature:	





### CAPACITY

Will current equipment withstand against peak demands to safely operate new food concepts?

REQUIRED EQUIPMENT

TRAINING

INSPECTION



CAPACITY

### REQUIRED EQUIPMENT

Some food concepts require specific equipment to conduct operations

TRAINING

INSPECTION



CAPACITY

REQUIRED EQUIPMENT

TRAINING

New food concepts may need additional training of staff to maintain food safety

INSPECTION



CAPACITY

REQUIRED EQUIPMENT

TRAINING

### INSPECTION

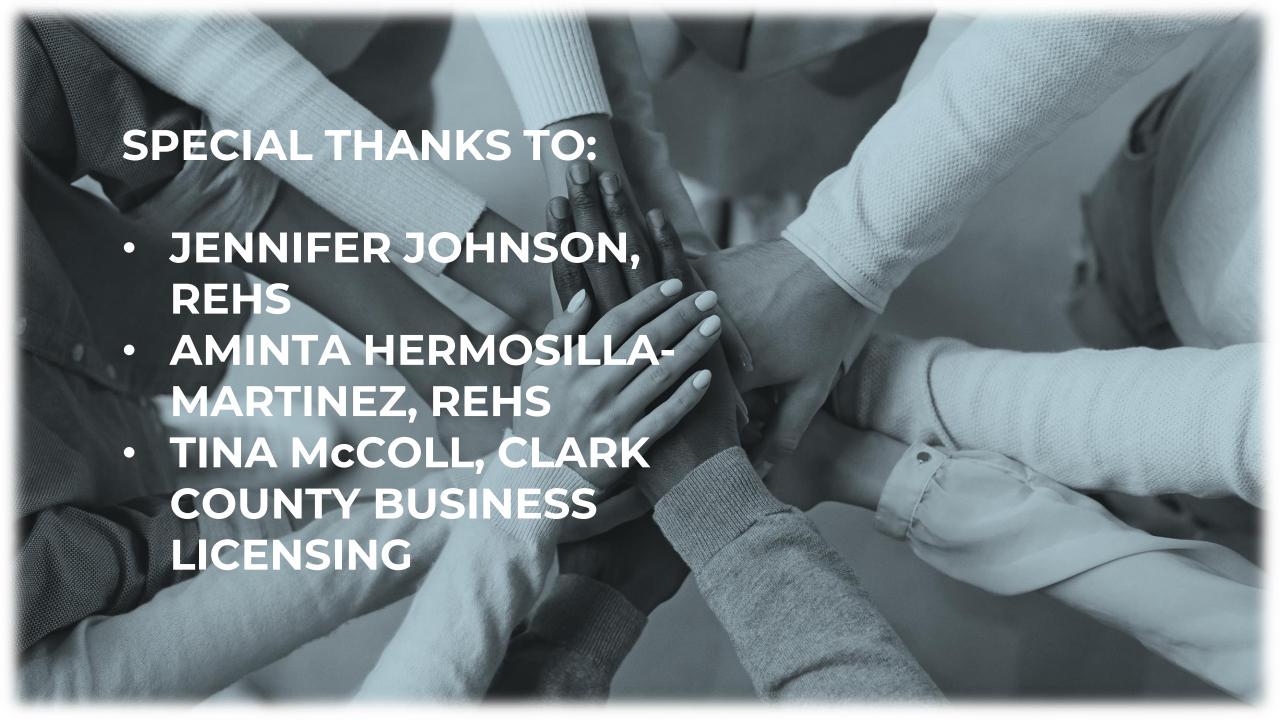
Ghost kitchen is inspected with the associated permit as a whole



# QUESTIONS

ADDITIONAL RESOURCES: SNHD.INFO/PLAN





# EH Updates

Website and Form Updates Project Status Food Handler Training Safety Cards



# Website and Form Updates

The SNHD website and some forms have been updated to remove fee amounts; a link to the EH Fee Schedule or new EH Fee Quick Reference Guide

- References to downgrade fees
- Temporary Food Establishment (TFE) Application
- Event Coordinator (EC) Applications



# Project Status

- Regulation Update
  - Additional EH Management review complete and draft regs are currently with legal
  - Anticipated draft available around August with tentative public workshops following around September
- Inspection Database Conversion
  - Software company resolving some issues, will likely be early 2023



# III Worker Intervention Study

- SNHD is partnering with CDC and other jurisdictions to conduct a study on employee health policies
- Restaurants are being selected at random with offers to participate
- We strongly encourage participation if selected!
  - Everything will be anonymous, and you'll be helping to improve food safety
- Please alert staff that SNHD may be calling to invite you to participate in this study





# FOOD HANDLER SAFETY TRAINING CARD

just got more convenient!

We are now offering Online Food Handler Card / Health Card renewals to qualified employees.

If you took the food safety test in-person at one of our locations after July 2018, no appointment is needed. You can complete the process without visiting one of our offices at no additional fee.

RENEW

www.SNHD.info/foodhandler

# Food Handler Training Safety Cards aka Health Cards

- SNHD is temporarily allowing qualified food handlers to test online and print their own cards after they have passed their exam.
- Will resume checking for Food Handler Cards but will not issue a violation if employees do not have a card.
  - Deadline for employees to have valid cards is 1/1/2023.



# Food Handler Training Safety Cards Cont.

- To qualify: Must have taken the food safety test in-person at one of our locations after July 2018 (when testing returned to SNHD post Vegas PBS).
  - Food handlers needing their first food handler card or those with their last card issued prior to July 2018 are still required to make an appointment to come in to test in-person at one of our Food Handler testing locations.
  - There will be a link food handlers can use to see if they qualify to renew online.
- There is no additional fee to renew with this process online.
- Can renew up to 60 days prior to their expiration date
  - If they try to renew sooner, they will get an error message.



# Online Renewal Process

- Study and prepare for the test. We have free training materials at <a href="www.snhd.info/foodhandler">www.snhd.info/foodhandler</a>
- Go to (website URL in progress) to enter your Food Handler Card number
  - If you do not qualify, you can make an appointment to come in for the test
- Qualified employees can register for the renewal and online test
- You must pass the test with a score of 70% or better
  - If you do not pass the first time, you can retake the test as early as the next day. The retest fee of \$5.00 will be added to the card fee when you check out.
- Pay the \$20.00 card fee (and retest fee if applicable)
- Print the Food Handler Safety Training Certificate to be used in place of the Food Handler Card
- Food handlers or employers with questions can call 702.759.1000 or email snhdpublicinformation@snhd.org





# **Food Handler Safety Training Certificate**

John Doe

Card Number: 1234567

Expires: 7/13/2022

**FOOD HANDLER** 

7/13/2022

Card Number: 1234567

# **FOOD HANDLER**

VALID CERTIFICATE MUST BE CARRIED AT ALL TIMES WHILE WORKING AS A FOOD HANDLER. MUST BE PRESENTED UPON REQUEST.

This certificate indicates the named person attests to satisfactory completion of competencies and passed an examination as required for the designation indicated on the certificate. Any falsification of this may result in revocation of the certificate by the Health Authority. Your certificate may be renewed up to 60 days prior to expiration to avoid late fees.

ISSUED UNDER SNHD REGULATIONS GOVERNING THE SANITATION OF FOOD ESTABLISHMENTS AND REVOCABLE BY ISSUING AUTHORITY.

## Sample Certificate





# Next Meeting

- Planning
  - Presentation Topics?
- Contact us at <u>ehtrainingoffice@snhd.org</u>
- Presentation slides will be available at <u>www.snhd.info/ehrcp</u>, Presentations – Food Safety Partnership
- See you in the Fall
  - Next Meeting October 24, 2022