



# Regulation Do's and Do Not's

## DO:

1. **DO** notify the SNHD if the facility experiences an imminent health hazard.
2. **DO** have an available, knowledgeable person in charge (PIC), or one with a food protection manager certificate at all times.
3. **DO** have and implement an employee health policy.
4. **DO** wash hands frequently: after using the toilet, before starting work, after breaks, after sneezing, coughing, eating, smoking, touching hair or face, after handling raw food or dirty utensils, after caring for or handling service animals or aquatic animals, or after engaging in other activities that contaminate the hands.
5. **DO** thaw food under refrigeration, completely submerged under running water (to keep food at or below 41°F), or in a microwave oven as part of the cooking process.
6. **DO** buy foods from approved sources.
7. **DO** cool foods from 135°F to 70°F within two hours (or less) and then cool food from 70°F to 41°F in the next four hours (or less).
8. **DO** place food into uncovered shallow pans or trays during cooling.
9. **DO** use separate utensils for raw meats, poultry, fish and vegetables to prevent cross-contamination from raw animal products.
10. **DO** keep cold and hot holding equipment in good repair.
11. **DO** keep meats, poultry, fish, eggs, rice, and other time/temperature control for safety (TCS) foods at 41°F (or colder) or at 135°F (or hotter). **DO** keep frozen foods frozen solid.
12. **DO** provide affixed, accurate thermometers for all refrigerators and hot-holding equipment.
13. **DO** use a stem (probe) thermometer to routinely check food temperatures.
14. **DO** calibrate/verify your thermometers regularly.
15. **DO** store food items covered, labeled, and dated.
16. **DO** store refrigerated ready to eat TCS food for no more than 7 days (day of preparation is counted as day one).
17. **DO** provide hot and cold running water to all sinks. Hand sinks must provide water at a temperature of at least 100°F. Three-compartment sinks must provide water at a temperature of at least 120°F. (NOTE: During active ware washing, the temperature of the wash solution for manual ware washing shall be maintained at no less than 110°F, unless using a low temperature detergent.)
18. **DO** keep disposable paper towels, soap, and a garbage can at hand washing sink at all times.
19. **DO** keep all equipment and food contact surfaces cleaned and sanitized.
20. **DO** wash, rinse, and sanitize utensils in a three compartment sink or in a ware washing machine.
21. **DO** keep wiping cloths in a bucket of sanitizer solution and change the solution as needed.
22. **DO** use sanitizer test strips, a test kit, or other devices to accurately measure sanitizer concentration at the three-compartment sink, in ware washing machine(s), and/or in sanitizer buckets.
23. **DO** wash produce/vegetables before cutting and preparing.
24. **DO** store food, food containers, utensils, and single-service items (cups, plates etc.) 6 inches above the floor.
25. **DO** keep the facility free of rodents, insects, and other pests.
26. **DO** have a valid, current food handler card for all food handlers.
27. **DO** keep hair restrained with a hat or hairnet.
28. **DO** keep floors, walls, and ceilings clean and in good repair.
29. **DO** keep storage areas clean and free of clutter.
30. **DO** keep doors and windows closed.
31. **DO** keep outside garbage areas clean and keep garbage containers with tight fitting lids closed.



# Regulation Do's and Do Not's

## **DO NOT:**

1. **DO NOT** allow employees to work with food who are experiencing: diarrhea, vomiting, jaundice, sore throat with fever, or who have exposed infected wounds or boils.
2. **DO NOT** allow employees to return to work who have been diagnosed with: Hepatitis A, Norovirus, *Shigella*, *E-coli* 0157:H7 or *Salmonella* Typhi until released by a physician and SNHD.
3. **DO NOT** store cooked meats, poultry, fish, egg, rice or other time/temperature control for safety (TCS) food at room temperature. (All cooked TCS food must be kept at 41°F (or colder) or at 135°F (or hotter).
4. **DO NOT** thaw frozen foods at room temperature, in standing water, or in a sink next to dirty dishes.
5. **DO NOT** store raw meat, poultry, seafood, and eggs over cooked or ready-to-eat food.
6. **DO NOT** store uncovered pans of food on top of each other.
7. **DO NOT** re-serve returned foods to other customers; this includes unwrapped bread.
8. **DO NOT** store acidic foods in their original metal can after opening.
9. **DO NOT** store food in cardboard boxes or cover foods with newspaper.
10. **DO NOT** store employee food with food intended for sale to customers.
11. **DO NOT** store chemicals in or around food.
12. **DO NOT** use containers that previously held chemicals for the transport, storage, or dispensing of food.
13. **DO NOT** block access to the hand washing sink.
14. **DO NOT** store anything on or inside the hand washing sink.
15. **DO NOT** rinse or prepare foods in the hand washing sink.
16. **DO NOT** use cups, bowls, or trays as scoops. Use scoops with handles.
17. **DO NOT** keep dirty wiping cloths on counters.
18. **DO NOT** use wiping cloths intended for food prep areas for any other purpose (i.e. restrooms).
19. **DO NOT** save cardboard, plastic bags, and metal cans.
20. **DO NOT** leave dumpsters and grease bins open.
21. **DO NOT** smoke, eat, or drink in a food area.
22. **DO NOT** add equipment or remodel your facility without approval from SNHD.
23. **DO NOT** dump mop water onto parking lots or into alleys. Dispose of it properly.
24. **DO NOT** wear your apron into the restroom.
25. **DO NOT** wipe your hands on your apron or on a rag you keep in your pocket.
26. **DO NOT** store utensils wedged in-between tables, hanging inside of hoods or on stove handles.
27. **DO NOT** use broken or cracked equipment.
28. **DO NOT** cover knife handles with tape or other non-cleanable substances.

Southern Nevada Health District's (SNHD) Regulations governs the sanitation for food establishments by setting standards for management/personnel, food operations, equipment, and facilities. Above is a collection of good management practices (the "do's") and a list of poor management practices (the "do not's") that could occur in a food establishment. The complete SNHD regulations may be accessed online.