



What to Expect After You are Approved to Operate

- [PRINT YOUR HEALTH PERMIT](#) on the SNHD website using your Invoice # or PR # Example: IN0123456 or PR1023456.
- Your assigned inspector will complete an unannounced inspection and issue you a grade card within 30 days of approval to operate. Additional information is available on the [Grade Cards FAQ](#).
 - A grade: 10 demerits or less
 - B grade: 11-20 demerits
 - C grade: 21-40 demerits with applicable fee
 - Closure: 41 plus demerits or having an imminent health hazard with applicable fee.
 - Identical consecutive priority and priority foundation violation(s) may result in an automatic downgrade to the next lower grade with applicable fee.
- All grade cards are required to be posted so your customers can view them upon entering your facility. In addition, you will need a [NO-SMOKING/NO VAPING SIGN](#) and an [ALCOHOL HEALTH WARNING SIGN](#) posted if you sell alcohol.
- During your first unannounced inspection your food safety knowledge will be assessed. You will be asked a variety of questions regarding food safety knowledge of your operation including (but not limited to) menu items, flow of food through your facility, employee health policies, cleaning and sanitizing procedures, training, and cooking, holding, and cooling requirements and procedures, amongst other things.
- If an [IMMINENT HEALTH HAZARD](#) occurs, you are required to shut down immediately until the hazard is addressed. Contact the Food Operations office at 702-759-1110 for guidance on reopening.
- Visit the Health District's website at www.snhd.info for Regulations and the Food Establishment Resource Library at www.snhd.info/ferl for detailed information.
- All food must come from an approved source and receipts maintained and available upon request to the Health Authority.
- You cannot prepare food outside of the approved open food area or sell food outside of your permitted area. Contact your inspector to discuss permit options for selling food at other locations.



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Things to Consider

- If raw or undercooked animal foods are served, you will need a [CONSUMER ADVISORY](#) with a reminder statement and disclosure.
- Most raw fish will require [PARASITE DESTRUCTION](#) documentation that must be available at all times.
- Live molluscan shellfish require source tags to be stored with the shellfish then in chronological order for 90 days with the date of the final day of sale written on tag. You also must keep live shellfish batches separate from each other.
- If your inspector RED TAGS your equipment, do NOT use until repaired and verified by the inspector. If equipment is put back into service without approval, you may incur a downgrade.
- Apply for a [WAIVER](#) or [HACCP PLAN](#) prior to starting any special process such as smoking, curing, reduced oxygen packaging or juicing.
- HOT WATER must be maintained at the 3-compartment sink faucet at 110°F during ware washing, and 100°F at all hand sinks (including employee restrooms).

Contact SNHD

- For additional guidance and applications, visit the plan review website at www.snhd.info/plan-review. Contact Plan Review at foodrev@snhd.org or 702-759-1258 regarding:
 - [CHANGES IN OWNERSHIP](#) must be submitted within 30 days.
 - [MENU CHANGES](#) that occur along with equipment changes.
 - [CHANGES WITHIN THE FACILITY](#) such as a remodel or equipment replacement. *Facilities shall not stock and operate new equipment until approved by Plan Review.*
- Contact your Operational Inspector at 702-759-1110 or by email.
- [NOTICE OF BUSINESS CLOSURE](#) form must be filled out and submitted to environmentalhealth@snhd.org when you sell or close your business.