



STAFF REPORT

Report To: Board of Health

Meeting Date: June 1, 2017

Staff Contact: Nicki Aaker, Director; naaker@carson.org; Dustin Boothe, Environmental Health/Epidemiology Division Manager

Agenda Title: For Possible Action: Environmental Health presentation and possible action to provide feedback to staff on the Environmental Health program and the recommended grade card system and the suggested Carson City Municipal Code changes.

Staff Summary: The Environmental Health presentation is an opportunity to inform the Board of Health about regulations governing restaurant inspections, current activities such as food safety opportunities for the food service community and the restaurant public notification process. The online searchable database of food inspections, a project in progress, will be discussed. A grade card system will be presented to elicit feedback from the Board of Health and the public.

Agenda Action: Formal Action/Motion

Time Requested: 20 minutes

Proposed Motion

I move to provide _____ feedback, as direction to staff regarding the Environmental Health presentation and the grade card system.

Board's Strategic Goal

Quality of Life

Previous Action

N/A

Background/Issues & Analysis

N/A

Applicable Statute, Code, Policy, Rule or Regulation

- Nevada Food Code - NRS/NAC 446
- CCMC Chapter 9.05 Food Establishments

Financial Information

Is there a fiscal impact? Yes No

If yes, account name/number:

Is it currently budgeted? Yes No

Explanation of Fiscal Impact:

Alternatives

Alternatives and recommendations will be presented during the presentation.

Board Action Taken:

Motion: _____

- 1) _____
- 2) _____

Aye/Nay

(Vote Recorded By)

Food Establishment Inspections

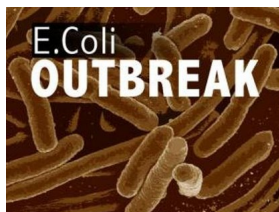
Carson City Board of Health
June 1, 2017



[1]

Why do we do food safety inspections?

Diners suffer cramps, diarrhea after eating in Seattle restaurant



Each year,
1 in **6** Americans, or
48 million people,
get sick from foodborne illnesses.
128,000 are hospitalized,
and **3,000** die.

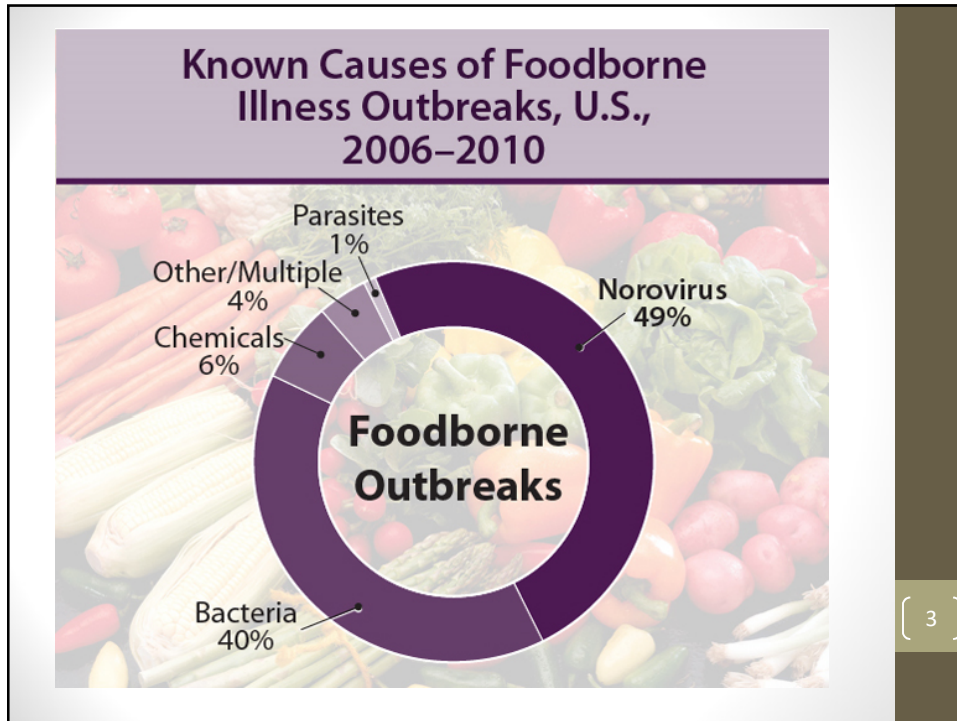
Caterer without permit linked to Salmonella outbreak

Norovirus-contaminated oysters sicken hundreds in Canada, USA

Seattle health officials close down food vendor after norovirus reports

New Theatre Restaurant norovirus outbreak infects more than 600

[2]



Food Safety Laws

- Nevada Food Code- NRS/NAC 446
- CCMC 9.05.020

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What is Done During an Inspection?

- What inspectors are looking at -

- Critical

- Food from Approved Sources
- Food Worker Personal Hygiene
- Proper Cooking Temperatures
- Holding/Time and Temperature
- Properly Sanitized Equipment
- Food Protected from Contamination

- Non critical

- Floors, Walls, Ceilings



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Compliance and Enforcement

- **NAC 446.8245 Responsibilities of permit holders. (NRS 439.200, 446.940)**

1. Upon acceptance of a permit issued by the health authority, the permit holder, to retain the permit, shall post the permit in a location in the food establishment that is conspicuous to consumers and complies with the provisions of this chapter, including, without limitation, any conditions granted through a waiver.
2. If a food establishment is required to operate under an HACCP plan, operation of the establishment must comply with the conditions set forth in that plan.
3. The permit holder shall immediately contact the health authority to report the illness of a food employee or conditional employee.
4. The permit holder shall immediately discontinue operations and notify the health authority if a substantial health hazard exists.
5. The permit holder shall allow representatives of the health authority access to the food establishment as specified under NRS 446.885.
6. The permit holder shall replace existing facilities and equipment with facilities and equipment that comply with this chapter if:
 - (a) The health authority directs the replacement because the facilities and equipment constitute a public health hazard or nuisance or no longer comply with the criteria under which the facilities and equipment were accepted;
 - (b) The health authority directs the replacement of the facilities and equipment because of a change of ownership; or
 - (c) The facilities and equipment are replaced in the normal course of operation.

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Compliance and Enforcement, Cont.

7. The permit holder shall comply with directives of the health authority, including, without limitation, time frames for corrective actions specified in inspection reports, notices, orders, warnings and other directives issued by the health authority in regard to the permit holder's food establishment, or in response to community emergencies.

8. The permit holder shall accept notices issued and served by the health authority.

9. The permit holder is subject to the administrative, civil, injunctive and criminal remedies authorized in this chapter for failure to comply with a directive of the health authority, including time frames for corrective actions specified in inspection reports, notices, orders, warnings and other directives.

NAC 446.826 Substantial health hazard: Correction of violations. (NRS 439.200, 446.940) If a substantial health hazard exists in or on the premises of a food establishment, the health authority shall suspend the health permit and the food establishment must immediately cease food operations unless the violation is immediately corrected or an approved alternative plan for continued operation can be arranged and approved while the health authority is on the premises.

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Substantial Health Hazard

NAC 446.035 "Substantial health hazard" defined. (NRS 439.200, 446.940) "Substantial health hazard" means any factor or condition which has the potential to risk or cause injury to public health. Substantial health hazards include, but are not limited to, the following circumstances:

1. Food from an unapproved or unknown source, or food which is or may be adulterated, improperly labeled, misbranded, contaminated, showing evidence of temperature abuse or otherwise unfit for human consumption, which is found in a food establishment.

2. Potentially hazardous food (time/temperature control for safety food) is held longer than established allowable time parameters for preparation or service at an ambient temperature which is greater than 41°F (5°C) or less than 135°F (57.2°C) or under any other condition capable of supporting the rapid growth of bacteria unless a waiver has been granted or time as a public health control is being properly used.

3. Potentially hazardous food (time/temperature control for safety food) served to customers or exposed to other contamination is served again.

4. A person infected with a communicable disease that can be transmitted by food is working as a food handler in a food establishment.

5. A person employed in a food establishment not practicing strict standards of cleanliness and personal hygiene which may result in the potential transmission of illness through food.

6. Equipment, utensils and working surfaces are not cleaned and sanitized effectively and may contaminate food during preparation, storage or service.

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Substantial Health Hazard, Cont.


7. Sewage or liquid waste is not disposed of in an approved and sanitary manner, or the sewage or liquid waste contaminates or may contaminate any food, areas used to store or prepare food, or an area frequented by customers or employees.
8. Toilets and facilities for washing hands are not provided, properly installed, designed, fully operable and accessible.
9. The supply of potable water is not approved or does not meet the applicable requirements for sampling and public notification set forth in chapter 445A of NRS and any regulations adopted pursuant thereto, and an operator does not use items intended for a single-use and bottled drinking water from an approved source.
10. A defect or condition exists in the system supplying potable water which may result in contamination of the water.
11. There exists the presence of insects, rodents or other animals which may result in contamination of food.
12. There exists poisonous or toxic materials which are labeled, stored or used improperly or inadequately.

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Food Safety Education

gethealthycarsoncity.org/foodtest/

Food Handler Training & Testing

Click Here to Begin! 

CCMC 9.05.040 - Food service management personnel training and certification

NAC 446.052 Person in charge:
Demonstration of knowledge.

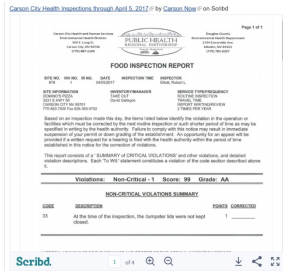
- 1) Learn2Serve® Food Protection Manager Certification Program
- 2) National Registry of Food Safety Professionals
- 3) National Restaurant Association (ServSafe®)
- 4) Prometric Inc.



Recommendation- Updating CCMC 9.05.040 Requiring at least one Certified Food Manager on premise during operating hours

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Notification to the Public



Grocery Outlet, 1831 N. Carson St., scored 100 points.

The Lady Tamales, 933 E. Woodside Drive, Suite 102, 100 points.

Remedy's, 306 E. William St., 99 points. Garbage storage container lids were open.

Las Marias Mexican Restaurant, 1939 N. Carson St., 96 points. Chlorine residual was missing from the final rinse cycle of the low-temperature dishwasher.

Viet Pho, 444 E. William St., Suite 6, 95 points. All foods in the refrigerators and freezers weren't labeled and dated. Refrigeration equipment needed to be repaired. The high-temperature dishwasher wasn't reaching the required temperature in the final rinse cycle.

In Progress

- Online searchable database of food inspections

Restaurant Name	Address	Telephone	Food Type	Recent Inspection Date	Grade
BOSTON MARKET #0281	701 W 15TH ST, Plano, TX 75075	972-572-7992	AMERICAN		
BOSTON MARKET #0328	2104 PRESTON RD, Plano, TX 75093	972-612-2522	AMERICAN		
BOSTON MARKET #0351	6917 INDEPENDENCE PKWY, Plano, TX 75023	972-491-0880	AMERICAN		
BRICK HOUSE TAVERN & TAP	4900 W PARK BLVD, Plano, TX 75093	972-596-0916	AMERICAN		
BRIX BAR AND GRILL	1410 K AVE # 1109A, Plano, TX 75074	972-509-2749	AMERICAN		

Restaurant Detail Information and Maps

BOSTON MARKET #0281
701 W 15TH ST, Plano, TX 75075

Current Grade: No Grade/Inspection Date Available

Inspection History	Date	Grade
	8/20/2017	A
	8/22/2016	A
	10/20/16	B

Violations Detail for: 8/27/2016

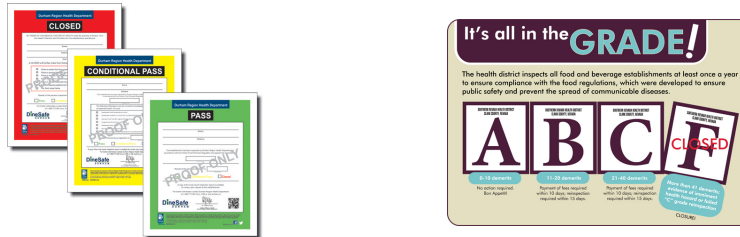
Severity	Location	Comments
Non-critical	Personal Items Prohibited	Cleared personal items left behind at glove this counter need to single service task.
Non-critical	Ventilation Hoods Design - Filters	Missing filters at front above restaurant vent.
Critical	Cleaning Frequency - Food contact surfaces free of debris	Wet/dry floor above 1 comp sink soiled with grease stain debris. Reach in heater - FF Reach in cooler 42°F Reach in cooler 147°F Drain 147°F Dishwash 149°F Hot Water 149°F Hot Water 150°F Hot Water 147°F Mashed potatoes 157°F Walk in freezer 27°F Walk in cooler 37°F
Non-critical	Inspection Comments	Dishwash/Wiping cloth 210ppm CA. Pest control: Suspend 06/24/16. Green trap. Southwest 100ppm 06/16/16. Check food from cooling vent above single service storage rack. No food handler certificates available to view for staff.
Non-critical	Employees Required Food Handler Cards	No food handler certificates available to view for staff.

Map showing location in Plano, TX.

Discussion of Grade Card System

violation descriptions. Each 'To Wit' statement constitutes a violation of the code section described above it.

Violations: Non-Critical - 1 Score: 99 Grade: AA



Recommendation - Updating CCMC 9.05.080 – 9.05.090 - Grades of food establishments to: (1) reflect an A, B, C system, (2) establish a fee, and (3) enhance the process for regrading.

In order to become compliant with CCMC 9.05.070, reinstitute the display of the grade card with a phased-in approach.

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Additional Recommendations

Additions to the CCMC - Gaps identified in the current State Food Code (NAC 446)

- Food Cart regulations
- Outdoor Food Establishments

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Questions

