



Southern Nevada Health District welcomes you to
Fabulous Las Vegas Nevada!

Our Mission: To assess, protect, and promote the health, the environment, and the well-being of Southern Nevada communities, residents, and visitors.

What does SNHD consider sampling?

Open food handling

- Pouring beverages
- Garnishing beverages
- Portioning foods
- Ice for consumption
- Cooking, Cutting, Serving

TCS foods

- Including most* commercially manufactured, sealed TCS items

Ice, Tea & Coffee

- Must be prepped in a permitted space - even if self serve

What does SNHD NOT consider sampling?

Commercially manufactured & sealed non-TCS foods

- Crackers
- Chips
- Candies
- Jerky

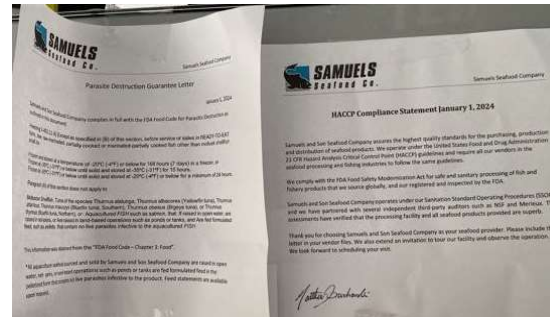
Commercially manufactured beverages

- Must be whole/sealed cans or only “crack and serve”
- May not be TCS (Such as dairy beverages, juices etc)

*Commercially prepared, prepackaged, and unopened ice cream that is appropriately labeled including ingredients and manufacturer information

Booth Inspection

- ▶ Each booth shall have a person in charge with knowledge of food safety and procedures



All foods shall be from approved sources and prepared at the booth the day of the event OR in a permitted food establishment with written permission.

Same day receipts must be provided upon request. Shipping labels to permitted facilities may be requested

No complex processes are allowed. Ex: cooling down foods to hold over for future use, no ROP or vacuum sealed items

Foods shall be at proper temperature.

- Cold holding = 41° F or colder.
- Hot holding = 135° F or hotter.

Use of Time as a Public Health Control requires written procedures

A calibrated stem (scaled 0-220° F) or digital thermometer is provided to check food temperatures.



CBD, THC, CHARCOAL, KRATOM & KAVA are not approved for use in or as foods in Southern Nevada.





Booth Inspection

Hand sinks & Sanitizer

- Each Vendor must have an easily accessible, properly stocked, free-flowing 5-gallon hand sink within 10 feet of food prep (in booth with no physical obstructions).
 - Properly stocked sinks include water at 100 degrees F, soap, single use towels, grey water receptacle, and trash can.
 - Glove use as necessary to avoid bare-hand contact with ready-to-eat items
- Vendors must have food grade, no rinse surface sanitizer at proper concentrations at all times with appropriate test strips as necessary.
 - Common sanitizers include Quaternary Ammonium, Chlorine or pre-moistened wipes

Booth Inspection

Sanitizer

- ▶ **Food Grade, No Rinse, Surface Sanitizer with test strips**
 - ▶ Common sanitizers include Quaternary Ammonium, Chlorine or pre-moistened wipes
- ▶ **NOT hand sanitizer**



Booth Inspection

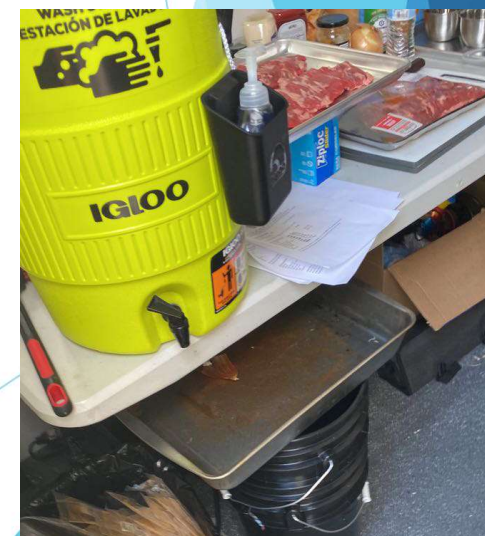
Hand Sinks

- ▶ Each Vendor must have an easily accessible, properly stocked, free-flowing 5-gallon hand sink within 10 feet of food prep (in booth with no physical obstructions).
 - Properly stocked sinks include water at 100 degrees F, soap, single use towels, grey water receptacle, and trash can.
 - Glove use as necessary to avoid bare-hand contact with ready-to-eat items
 - Sharing between multiple booths and vendors is at the discretion of the SNHD Inspector. (see following slides for examples)
- ▶ Large booths may be required to have multiple hand sink locations and may be counted as more than one booth at sampling events

See examples of sharing provided



- ▶ Vendors are expected to have hand sink and surface sanitizer ready prior to any food handling. Booths found open food handling prior to stocking their hand sink or providing surface sanitizer may be subject to temporary closure until in compliance and all foods may be subject to discard due to improper hand washing.
- ▶ Items prepared in an unapproved location (**including hotels, vacation rentals and homes**) will be deemed unsafe and vendors will be asked to voluntarily discard food or suspend service.
- ▶ Foods identified in the temperature danger zone (between 41 and 135 degrees F) may be deemed unsafe and vendors will be asked to voluntarily discard food or suspend service.



Resources

Southern Nevada Health District 2023 Food Regulations

<https://media.southernnevadahealthdistrict.org/download/ferl/2023/SNHD-2023-Food-Regulations.pdf>

Temporary Events information:

<https://www.southernnevadahealthdistrict.org/permits-and-regulations/special-events/>

EC Checklist for sampling event:

[https://media.southernnevadahealthdistrict.org/download/eh/EC Checklist for Tasting Events 20230512 1684194958 3.pdf](https://media.southernnevadahealthdistrict.org/download/eh/EC%20Checklist%20for%20Tasting%20Events%2020230512%201684194958%203.pdf)

TFE (Vendor) Checklist:

[https://media.southernnevadahealthdistrict.org/download/eh/TFE Checklist 20230512 1684194958 1.pdf](https://media.southernnevadahealthdistrict.org/download/eh/TFE%20Checklist%2020230512%201684194958%201.pdf)

4 sampler booths

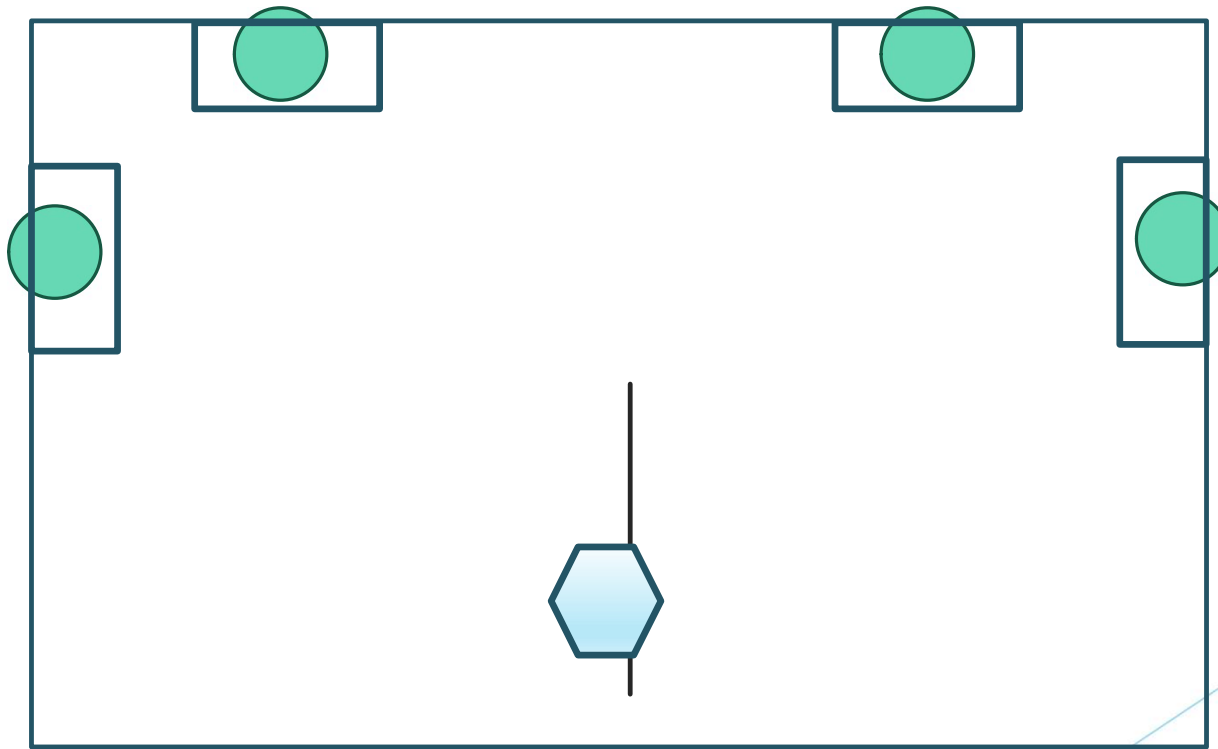
One large booth, 3-4 service areas, one centrally located hand sink, no physical obstructions



YES

4 sampler booths

One large booth, 3-4 service areas, one centrally located hand sink, no physical obstructions



YES

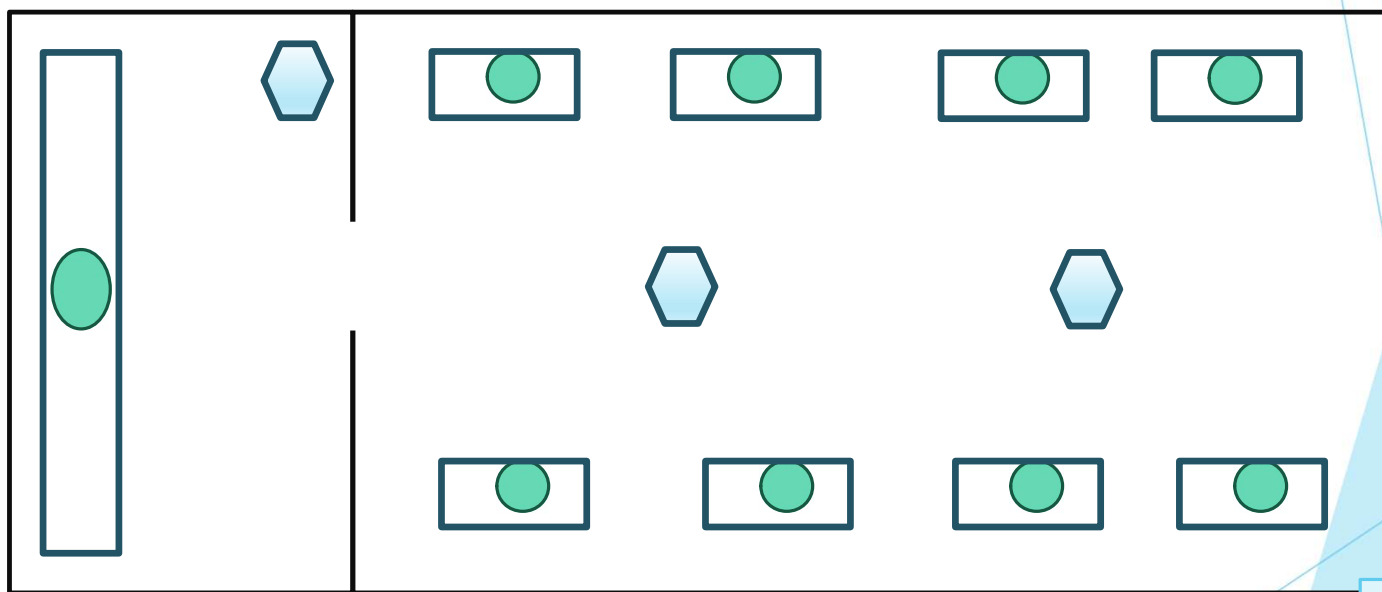
9 sampler booths

Large area, multiple small booths sharing centralized hand sinks
Additional prep “room” with additional hand sink



9 sampler booths

Large area, multiple small booths sharing centralized hand sinks
Additional prep “room” with additional hand sink



YES

9 sampler booths

Multiple service areas in large booth sharing centralized hand sinks
Additional prep “room” with additional hand sink

**Booth initially lacking sufficient hand sinks and only listed as 1 booth

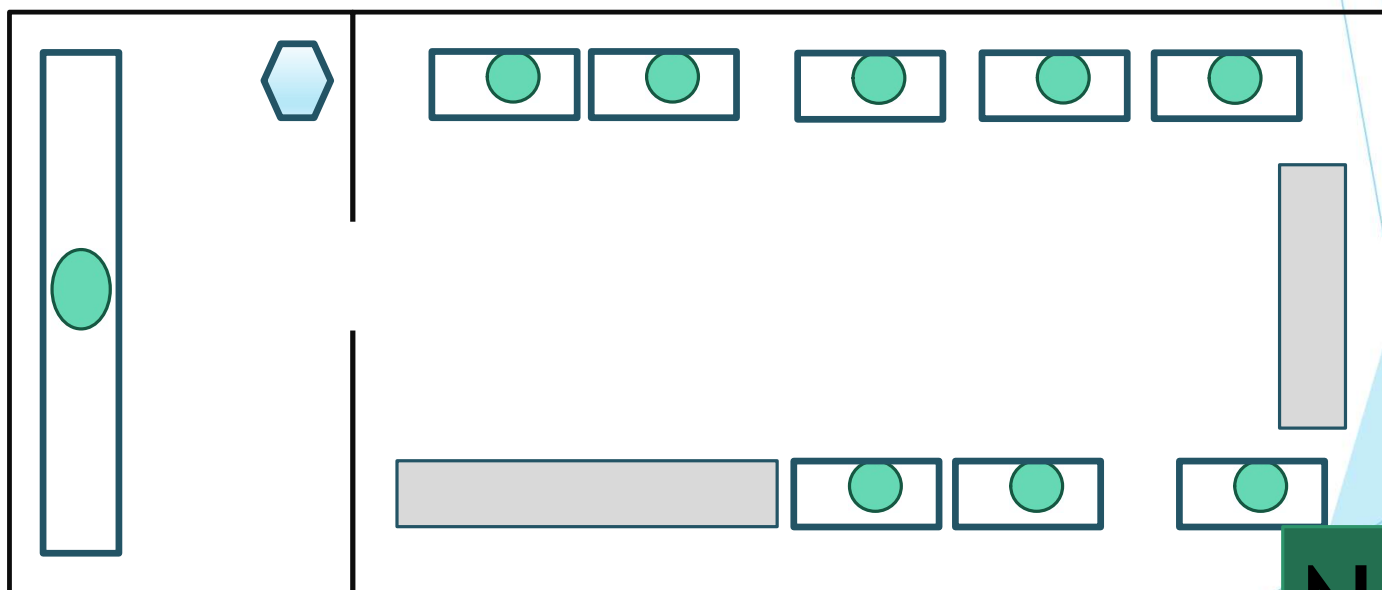


YES

9 sampler booths

Multiple service areas in large booth sharing centralized hand sinks
Additional prep “room” with additional hand sink

**Booth initially lacking sufficient hand sinks and only listed as
1 booth

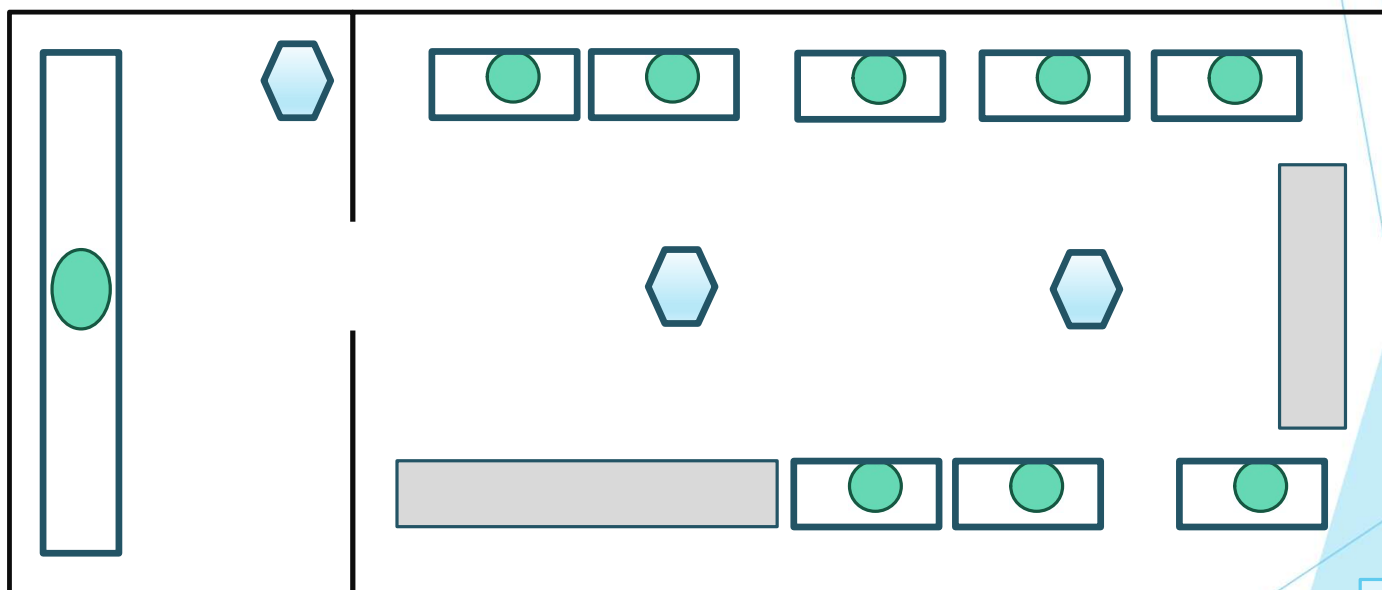


NO

9 sampler booths

Multiple service areas in large booth sharing centralized hand sinks
Additional prep “room” with additional hand sink

**Booth initially lacking sufficient hand sinks and only listed as
1 booth



YES

Multiple service areas in large booth sharing single centralized hand sink
Additional prep “room” with additional hand sink

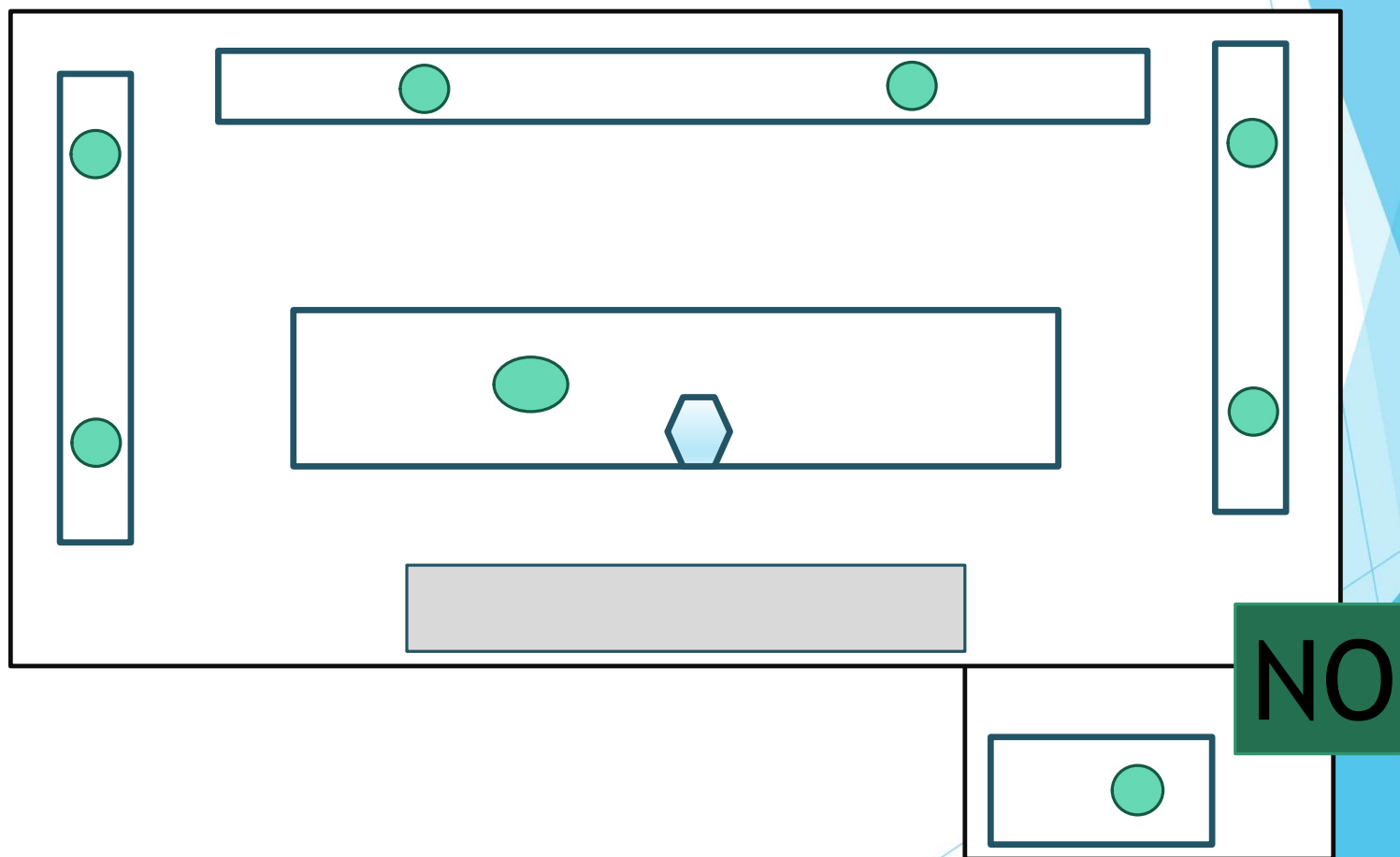
**Booth initially lacking sufficient hand sinks and only listed as 1 booth



8 sampler booths

Multiple service areas in large booth sharing single centralized hand sink
Additional prep “room” with additional hand sink

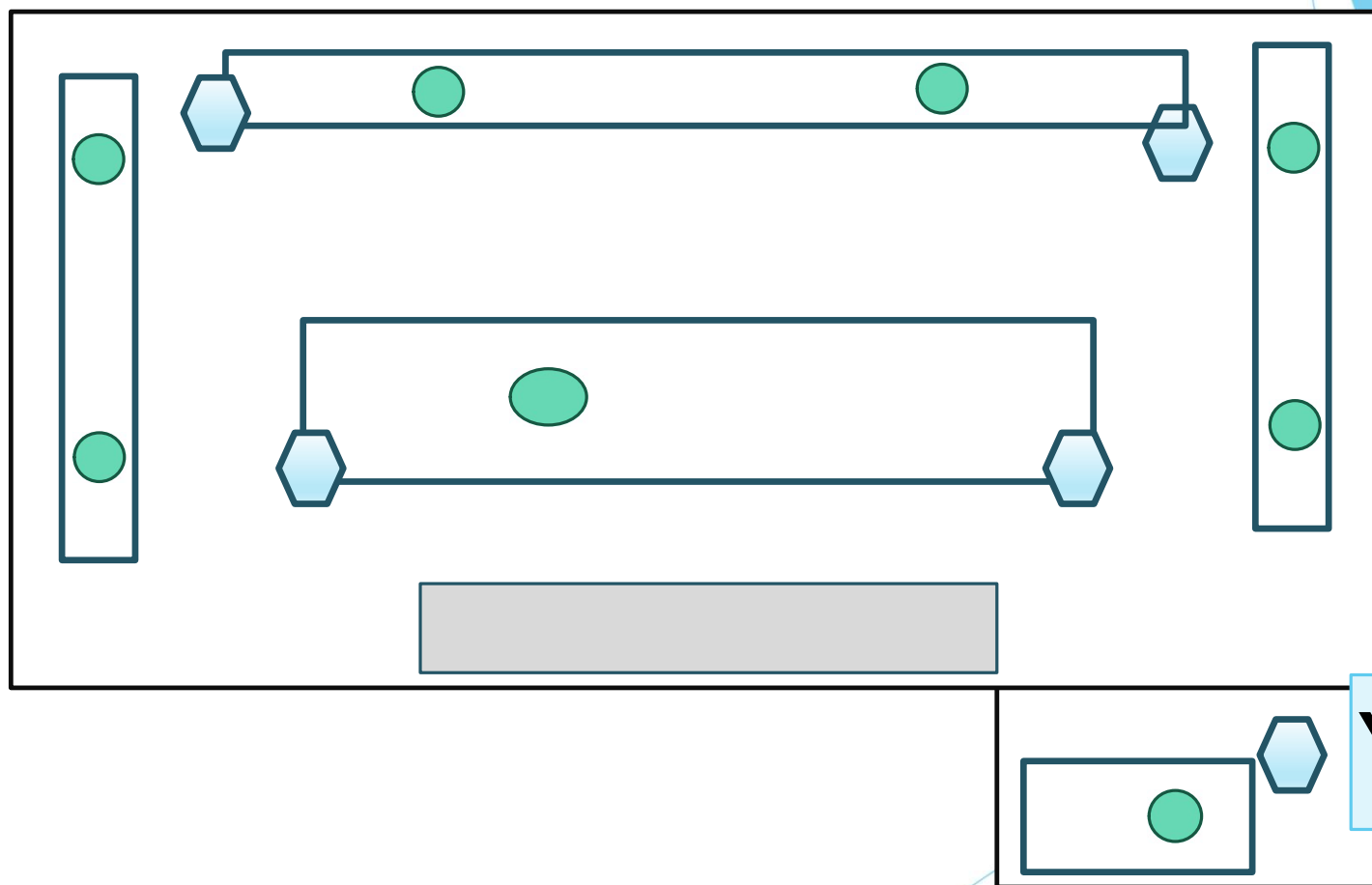
**Booth initially lacking sufficient hand sinks and only listed as 1 booth



8 sampler booths

Multiple service areas in large booth sharing single centralized hand sink
Additional prep “room” with additional hand sink

**Booth initially lacking sufficient hand sinks and only listed as 1 booth



YES

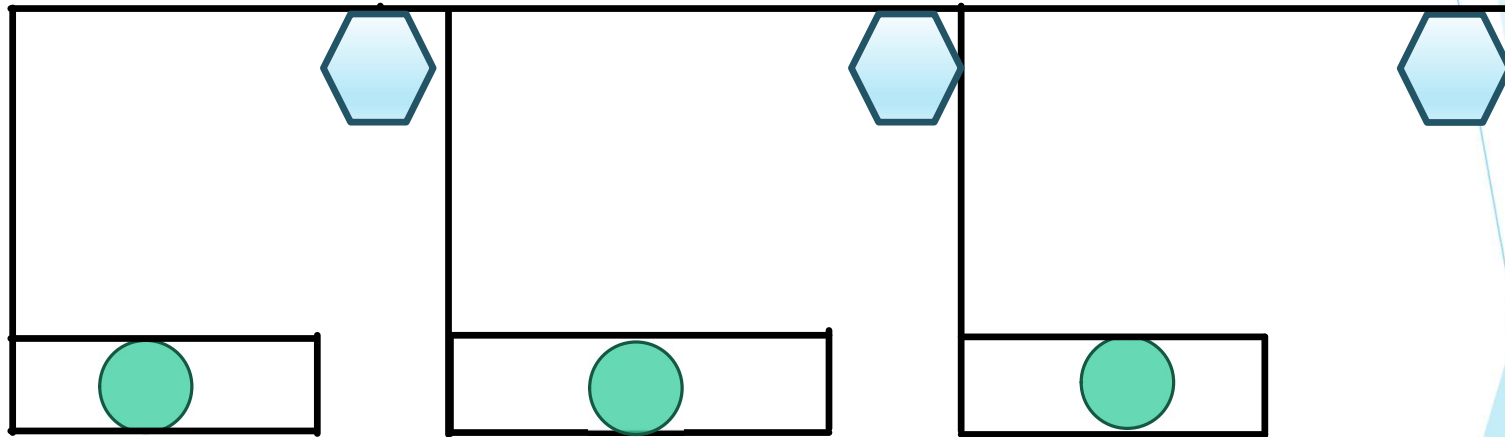
Physical obstructions render sharing not possible



NO

3 sampler booths

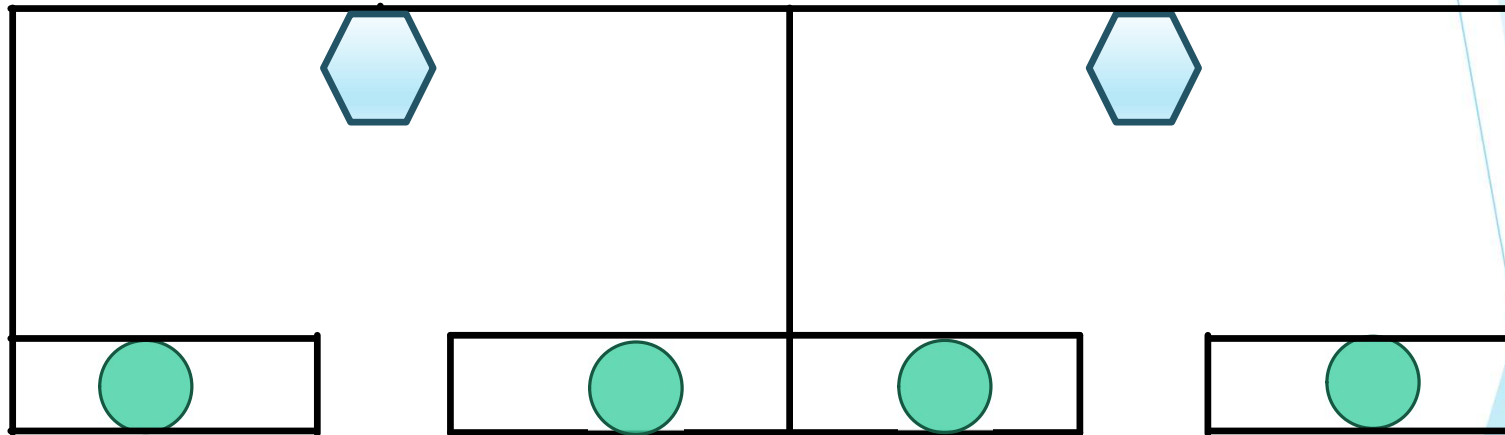
Physical obstructions render sharing not possible



NO

4 sampler booths

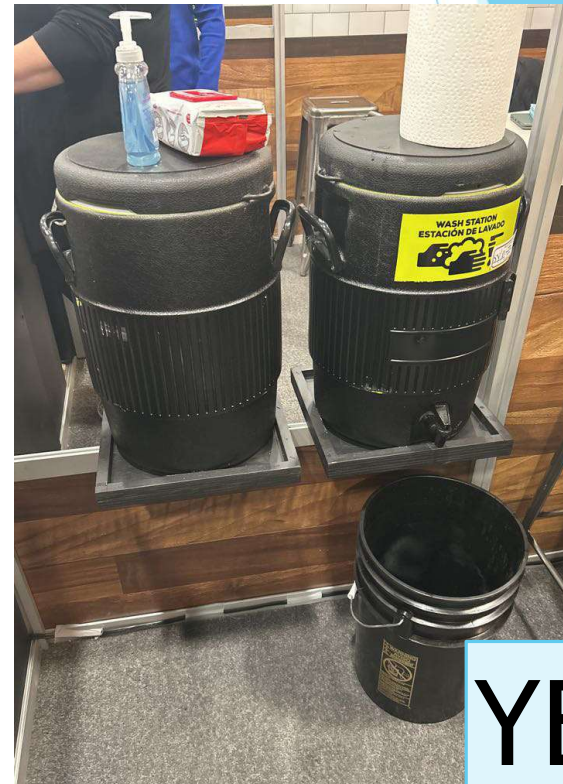
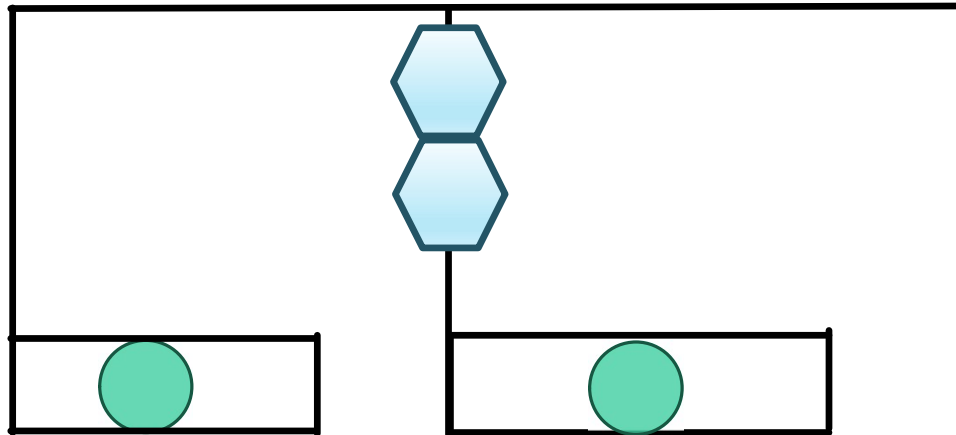
By changing booth layouts vendors may have been able to share



YES

2 sampler booths

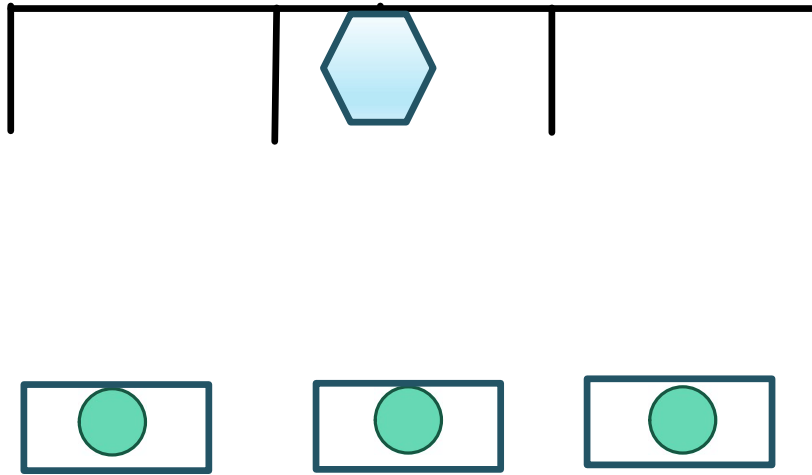
Booth modifications following year render sharing possible



YES

3 sampler booths

Small booths with half pony wall, reasonably accessible for 2-3 booths



YES