

### **Slide 1.2: Key Information**

The Southern Nevada Health District (SNHD) made changes to its policy for the permitting and enforcement of food sales on school grounds.

You can find a current copy of the policy on their website.

### **Slide 1.3: Items to Note**

As you plan food sales on campus, other than from the Food Service kitchen, you must view the Southern Nevada Health District policy and CCSD Regulation 5157, Student Wellness, to ensure proper compliance.

It is advisable to contact the Safety Office prior to implementing any sales programs with any questions or concerns regarding compliance.

### **Slide 1.4: Sales of Food During the School Day**

In the past, Southern Nevada Health District has required a permit for on-campus sales of foods during the day that have the potential to cause foodborne illness.

Effective July 1<sup>st</sup>, 2019, SNHD will no longer require a separate permit for the sale of time and temperature-controlled foods, *if* specific conditions are met. Any food prepared outside of the Food Service kitchen will have to be from a licensed food establishment.

Even though the SNHD policy has changed on these foods, the CCSD Regulation 5157 **has not changed**.

### **Slide 1.5: Reg. 5157 Student Wellness**

The Student Wellness Regulation complies with the Nevada Department of Agriculture guidelines as stated in the Nevada's School Wellness Policy and the Child Nutrition Program, and the federal statute: Healthy, Hunger-Free Kids Act of 2010.

- Nutrient and beverage standards will apply to all foods and beverages sold or given away to students during the period from midnight before, to 30 minutes after, the end of the official school day.
- These standards apply to all food sold in school venues, such as student stores and vending machines.
- This Regulation also applies to fund-raising and all activities sponsored by school organizations conducted on school property during the school day.

### **Slide 1.6: Reg. 5157 Student Wellness**

During the school day, all items sold to students on the school campus must meet standards specified in Sections I and II of Regulation 5157.

Fund-raiser exemptions will not be granted.

Violating the standards of Regulation 5157 can have a direct impact on the District continuing to receive Federal meal program monies.

### **Slide 1.7: Approved Foods Sold During School Day**

Once all food and beverage items the school intends to sell are on the approved list for Regulation 5157, then Southern Nevada Health District criteria must also be met.

Food must be obtained from a permitted food establishment and sold on campus.

All food that needs temperature control must be sold within four hours of leaving temperature control.

The school must maintain a log of all food sold including the date and time of the sales of food. A sample log can be found on the Risk and Insurance Services page of the CCSD website. Risk Management will update information on this page as they are notified by SNHD of any modifications or changes to the food sales policy.

### **Slide 1.8: Student Stores**

Student stores still must follow Regulation 5157, unless sold 30 minutes after the end of the school day.

Pre-packaged items that do not have to be further prepared or heated do not require a time and temperature log or a permit.

The addition of water to reconstitute a food is approved if the reconstitution occurs at the time the item is sold to the student.

Southern Nevada Health District permits are not required if food sales are limited to shelf-stable pre-packaged foods, such as pre-packaged nuts, chips, or noodle cups.

Transportation, storage, and sale of product cannot adversely affect the sanitary condition of the school.

If serving open (unpackaged) food items from an area that does not have an SNHD food permit, they must be non-time/temperature controlled (such as pickles or pepperoni sticks), and there

must be a hand-washing station with hot and cold running water, soap, and paper towels in the same room.

Any alternate procedure to ensure food is dispensed in a sanitary manner must be approved by SNHD.

Appropriate gloves and/or utensils shall be used to dispense food.

If used, utensils must be properly washed, rinsed, and sanitized after each day's use in an approved sink.

**Slide 1.9: Food Sales at Events after School Day**

Any sales of food with a potential to cause foodborne illness if not prepared, stored, or served properly will need a permit.

A permit will be required for concession stands selling food:

1. Prepared in the stand such as hot dogs, hamburgers, popcorn, nacho cheese sauce, et cetera.
2. Foods that require temperature control like ice cream bars, deli sandwiches, cut fresh fruit, et cetera.
3. Unpackaged foods such as bulk chips, bulk popcorn, soft drink dispensers, ice for consumption, et cetera.
4. Permitted Food Establishments can sell food at after school events with approval from the site administration.

**Slide 1.10: Key Issues Regarding Food Preparation and Sales**

There are a few key things to remember when preparing and selling food, namely:

- Food quality;
- Temperature of food during preparation and at time of service;
- Sanitation of the areas used to prepare, serve, and store food products;
- Sanitary distribution of food; and
- Overall public health

**Slide 1.11: Permit Not Required**

If sales are limited to foods or drinks that are not pre-packaged and shelf-stable, no permit is required. This includes packaged candy, individually packaged chip bags, et cetera.

### **Slide 1.12: Next Steps**

So what are the next steps to consider when preparing and selling food?

First, identify the various food sales operations being conducted at your school.

Next, document the type of food sale operations that will be approved for the site.

Then, determine if Regulation 5157 applies, and if it does, is the activity compliant?

After that, determine if the food sales activity meets any permit exceptions.

Finally, apply for the necessary permits through Southern Nevada Health District.

### **Slide 1.13: How to Obtain a Permit**

If you need to obtain a permit, you will need to follow these steps:

1. Schedule an appointment with Southern Nevada Health District.
2. Complete your package plan, which requires the following:
  - Locate the instructions for submission on the Safety Services section of the CCSD website, and attach all items listed in the box.
  - The owner or designated representative must complete the Plan Review Questionnaire. For your convenience, calculators for hot water system sizing, dry storage space, and refrigerated storage space are provided on the Safety Services site to assist in completing the Questionnaire.
  - The SNHD will be reviewing your menu and the capability of your preparation area to meet all necessary requirements.
  - A site inspection will be conducted by SNHD prior to issuing a permit to ensure that all building features presented in the application are present and the area is sanitary.
3. On the day of your appointment:
  - Check in.
  - Submit your completed paperwork.
  - Meet with a Plan Reviewer.
  - Pay applicable fees. Please note that fees will differ based on the type of concession stand.

A Low Risk Concession Stand may sell items such as coffee, open drinks like fountain

soda, or packaged ice cream bars.

A High Risk Concession Stand may sell items such as hamburgers, hot dogs, or nachos with cheese.

**Slide 1.14: What is a Food Establishment Permit**

- Permit for food stored and sold that is time/temperature controlled (TCS)
  - Operating on a daily basis (Student stores)
  - Operating at public events on school property (Concession stands)
- The Food Establishment must be constructed and operated in compliance with SNHD Food Regulations.
- All food handlers in a permitted Food Establishment must have a valid Food Handler Safety Training Card (FHSTC) issued by SNHD. Students enrolled in the school do not need a FHSTC if they are supervised by an adult with a valid FHSTC.

**Slide 1.15: Assistance from Safety**

Any specific questions regarding these changes can be sent to [specialprograms@SNHD.ORG](mailto:specialprograms@SNHD.ORG)

The Safety Services section of Risk Management is the liaison for SNHD issues involving CCSD locations

Once you have identified the food sales programs at your location, Safety staff can assist in determining the next steps with SNHD. SNHD staff will coordinate a meeting with school staff to outline the permit process

Safety staff will assist in reporting any compliance issues to SNHD, such as hot water outages, pests, food served out of temperature range, etc. (CCSD must self-report issues within 24 hrs. of onset)

**Slide 1.16: Conclusion**

- Identify all food sales on campus
- Determine if permit is required
- Document program and acquire necessary permits
- Supervise on-going food sales for compliance

Remember, the Safety Services section is always available for guidance and assistance in maintaining compliance and operating a successful program. [Safety@nv.ccsd.net](mailto:Safety@nv.ccsd.net) or 702-799-6496.