

DIVISION OF PUBLIC AND BEHAVIORAL HEALTH Policy

| Control # | Rev. | Type | Title | Effective Date | Page |
|-----------|------------|---------------------------------------|-------------------------------|----------------|--------|
| | 12/12/2014 | Regulatory Activity- Permitting | Licensure of Snack Bars in | 2014-01-22 | 1 of 2 |
| | | | Convenience Stores or Markets | | |

1.0 POLICY

The purpose of the policy is to clarify the licensure requirements of foods which may require a snack bar permit under the category "Food Establishments-Snack Bar/Concession."

2.0 PURPOSE

This policy exists to assure that staff assigns categories in a consistent manner.

3.0 SCOPE

The decision tree attached to this policy provides guidelines to determine if a permit is required at snack bar.

4.0 PROCEDURE

Use the decision tree attached to this policy to determine if a permit is required at snack bar in a convenience store or market. If further clarification is required contact the Environmental Health Program Manager or your Environmental Health Supervisor.

5.0 RELATED DOCUMENTS

None

6.0 REFERENCES (Optional)

None

Licensure of Snack Bars in C-Stores or Markets - Decision Tree

Markets or Convenience Stores engaging in the preparation or sales of foods may require a separate snack bar permit.

The market is <u>only</u> selling coffee, or has a cappuccino or soda dispensing machine – or has a microwave to allow customers to heat prewrapped food items that are commercially prepared from an approved source.

The market is bagging and selling ice from a machine in the establishment.

The market has items such as a hot dog roller, soup tureen, nacho cheese pot, hot case with re-thermalized TCS foods, frozen dessert machine or any one of these types of items.

Discuss cleaning and sanitization of nozzles and surfaces involved with this level of food service.

Enforce labeling of bagged ice, no bare hand contact with ice, hand washing sink availability, ice machine cleaning and indirect drainage of machine along with general cleanliness and construction of ice bagging area and proper storage and cleaning of ice scoop.

Snack bar permit is required.
Conduct a PNDG inspection
noting deficiencies and
requirements; provide
application; collect applicable
plan review fees in strict
accordance with NRS 446.930,
assess risk for any needed PIC
training, etc.

Not a snack bar. These functions are allowed under their existing market permit.

With regard to collection of plan review fees – NRS 446.930 states in part that if a food establishment is constructed or extensively remodeled, or if an existing structure is converted for use as a food establishment properly prepared plans and specifications for such construction, remodeling or alteration showing layout, arrangement and construction materials of work areas and the location, size and type of fixed equipment and facilities shall be submitted to the health authority for approval before such work is begun.

If you go in and it's obvious that the facility has done extensive construction to accommodate their new snack bar then it's appropriate to collect a plan review fee. If however they've moved a few machines onto a counter that does not fall under the meaning of extensively remodeled and no plan review fee collection is appropriate per statute. For facilities that are already operating as a snack bar without a permit – do not collect a plan review fee. It will be enough to get their separate snack bar permit into place and get them into compliance.

Enforce use of a 3 compartment sink, sanitization procedures, test strip usage, no bare hand contact with ready-to-eat food, hand sink, and all other applicable requirements to protect the health of the public and mitigate risks associated with this level of food service.

Notify your immediate supervisor of what you have found, and what your actions were in response to what you found.