

FOOD PROTECTION HEARING ADVISORY BOARD (FPHAB) MEETING MINUTES

Members

Matthew Chaump
Lanaii Elkins
Jay Rathmann
Christopher Romm
Christopher Thompson
Rose Wolterbeek
J.P. Pinocchio

Monday, June 10, 2024
1:30 p.m.

Washoe County Building B
Health District South Conference Room
1001 East Ninth Street
Reno, NV

1. *Roll Call and Determination of Quorum

Chair, Michael Chaump called the meeting to order at 1:30 p.m.

The following members and staff were present:

Members present: Michael Chaump (Acting Chair)
Lanaii Elkins
Jay Rathmann
Christopher Romm
Christopher Thompson
Rose Wolterbeek

Members absent: J.P. Pinocchio

Staff present: James English
Lauren Clapham
Olivia Alexander-Leeder
Robert Fyda
Mike White
Mary Kandaras

Ms. Perez verified a quorum was present.

Public Present: Jihoon Ryu (Appellant)

2. *Pledge of Allegiance

Jay Rathmann led the pledge to the flag.

3. *Public Comment

Chair Chaump opened the Public Comment period. Having no public comment Chair

Chaump closed the public comment period.

4. Approval of Agenda

Ms. Wolterbeek moved to approve the agenda of the June 10, 2024, Food Protection Hearing Advisory Board regular meeting. Mr. Rathmann seconded the motion, which was approved unanimously.

5. Approval of Draft Minutes – August 21, 2023

Ms. Wolterbeek made note of a spelling error in her name in the August 21, 2023, minutes and requested correction.

Ms. Wolterbeek moved to approve the minutes of the August 21, 2023, Food Protection, Hearing Advisory Board regular meeting with minor corrections. Mr. Rathmann seconded the motion, which was approved unanimously.

6. Public Hearing to consider the appeal of the Health District’s decision to revoke the permit from the facility Bab Café (H17-0237FOOD) at 303 3rd St. Reno, NV 89501 per Section 240.080 of the Regulations of the Washoe County District Board of Health Governing Food Establishments. Case #1-24FP.

Staff Representative: James English

Jim English, Environmental Health Specialist Supervisor for Northern Nevada Public Health, presented the case for revoking the food permit of Bab Cafe, located at 303 3rd Street, Reno, Nevada. He began by providing a detailed history of the facility’s repeated and ongoing critical health violations since its opening in the fall of 2017.

Bab Cafe has undergone twelve routine inspections since opening, eleven of which required reinspections due to critical violations. Furthermore, since March 2024 there was 1 reinspection and 5 reinspection’s, 1 permit suspension with an opening reinspection which then caused another reinspection, and two office hearings. In 2024 alone, Bab Cafe had multiple reinspection’s. The most recent inspection on May 14, 2024, led to another permit suspension, and pending revocation due to persistent violations. On May 16, 2024, an appeal was received. As noted in the staff report there have been repeated violations, one of the key ones is the fact that there is a lack of managerial control at this facility, the facility multiple times did not have a certified food protection manager nor an individual in charge who was well versed in food safety.

Mr. English highlighted the critical violations repeatedly observed at Bab Cafe, which included lack of a certified food protection manager, absence of knowledgeable individuals in charge of food safety, improper food handling, cooling, hot holding, and date marking, and use of time as a public health control. He provided specific examples from inspections conducted in 2024. On March 18, 2024, an inspection revealed eleven violations, five of which were critical, including bare hand contact with ready-to-eat food, improper cooling, and improper hot holding. A reinspection on April 3, 2024, found eight violations, six of which were repeat critical violations. On April 8, 2024, another critical repeat violation for improper cooling and time and temperature control was noted. Office hearings on April 11 and April 23, 2024, were held to review and edit the managerial control policy and discuss a new operational plan to eliminate cooling processes. Despite these efforts, a reinspection on May 14, 2024, found incomplete cooling logs and further critical violations, leading to the suspension of the permit pending revocation.

Mr. English emphasized the Health District's commitment to education before enforcement. The Health District provided on-site training for staff, conducted managerial control courses, and employed Spanish translators to ensure clear communication. Despite these extensive efforts, Bab Cafe failed to maintain compliance and poses a risk to public health. Therefore, based on the facility's continued non-compliance and the critical need to protect the community, Mr. English recommended that the Board uphold the decision to revoke Bab Cafe's permit.

After staff presentation, board members directed questions to Jim English and the inspector, Lauren Clapham. They sought clarification on various aspects of the inspection findings and enforcement actions. Some of the inquiries focused on specific violations observed during inspections, such as the handling of kimchi and chicken, as well as the cooling and hot-holding processes. Additionally, board members asked about the equipment used in the facility, including the availability of food prep sinks and the functionality of rice cookers. They also inquired about the measures taken by the owner to address the identified violations and ensure compliance with food safety regulations. This concluded the presentation by Mr. English and Ms. Clapham.

Chair Chaump asked Jihoon to summarize the situation and explain why the health permit revocation should not be recommended. Jihoon, the owner, admitted to being an investor and operator, rather than having extensive knowledge of kitchen operations. He highlighted issues stemming from the turnover of kitchen managers and his inability to be fully involved due to work commitments in California. Jihoon expressed efforts to rectify violations upon returning to the business and acknowledged missing some details initially. He mentioned plans to improve training and involvement in the business, including obtaining a food protection manager certificate. When asked about his background in the food business, Jihoon mentioned he was a finance major and started the business in collaboration with a friend who was a chef, a partner that has now left the business. The appellant provided handouts to the Board regarding staff training for the facility.

Discussion between the Board members and the appellant occurred where board members raised concerns about Jihoon's ability to manage the restaurant effectively, given his lack of experience and previous violations. Board member Elkins expressed how far above and beyond NNPH staff have gone in order to try and make the business successful, yet the appellant does not seem to understand what needs to be done and is still not following staff direction. Mentioning the handouts provided by the appellant, Board member Elkins stated that the appellant still does not understand the process and that by providing these handouts – it shows that the appellant still does not understand what NNPH staff really wants which is having somebody there watching and understanding what is happening. They questioned his plans for reopening, financial capacity to invest in necessary equipment like a blast chiller, and the adequacy of proposed menu modifications and written procedures.

Chair Chaump reiterated Ms. Elkin's point that staff went over and above more than most board members have probably ever seen to help out and stated that it is difficult for an absentee owner to run an operation without any written procedures or manuals. Jihoon emphasized his commitment to improving operations, acknowledging past mistakes and expressing readiness to dedicate himself fully to the restaurant as he left his other job to be more present. Mr. Thompson stated that while he understood the appellant's story if the appellant took over this

year; however, the appellant has been in charge since 2021 and that 3 years is adequate time to make change. Mentioning the documents provided by the appellant, Mr. Thompson stated these are opening documents for every employee to sign, and, citing the appellant's documents, wearing gloves is written down yet you have been cited many times. Mr. Thompson echoed some of the other board members' concerns about Jihoon's lack of understanding and ability to implement necessary changes effectively.

After Jihoon's statement and Board's questioning of Jihoon, Jim English brought attention to the owner's behavior during inspections, highlighting instances where the owner was present but unable to address concerns raised by inspectors, despite having recently obtained the necessary certification. This raised doubts about the owner's active managerial control over the restaurant's operations, suggesting broader operational issues beyond specific violations like cooling or hot holding.

Chair Chaump clarified the board's role, explaining that they could recommend upholding, modifying, or rescinding the Health District's decision to suspend the operator's permit, contingent upon whether it would pose a substantial detriment to public health and safety.

Mary Kandaras, the Deputy District Attorney, provided further clarification on the conditions under which the board would need to make factual findings regarding potential harm to public health: the Hearing Board may recommend to the District Board of Health to uphold, modify, or rescind the Health District's decision to suspend the operators' permit due to repeat violations if, after the hearing on due and proper notice, it determines by a preponderance of evidence the following: The appeal, if granted, would not cause substantial detriment to the public health and safety of persons living in Washoe County.

Chair Chaump provided a summary on the options presented by NNPH. The Board had the option to uphold the decision of NNPH to revoke the permit due to repeated violations, modify the recommendation to revoke the permit based on additional findings, or rescind the revocation of the permit and reissue the permit to the business owner. Chair Chaump opened the floor for additional board discussion. Hearing no further discussion, Chair Chaump requested a motion. **Ms. Wolterbeek moved to "uphold the decision to revoke the operator's permit due to repeat violations." Mr. Thompson seconded the motion, which was approved unanimously.** Chair Chaump expressed the need for the restaurant to essentially start over in terms of meeting health department standards, regardless of ownership involvement.

7. *Board Comment

Chair Chaump opened the Board Comment period. Having no Board Comment, Chair Chaump closed the Board Comment period.

8. Public Comment

Chair Chaump opened the Public Comment period. Having no Public Comment, Chair Chaump closed the Public Comment period.

9. Adjournment

At 2:42 p.m., Ms. Wolterbeek moved to adjourn the meeting. Mr. Romm seconded their motion which was approved unanimously.

Possible Changes to Agenda Order and Timing. Items on the agenda may be taken out of order, combined with other items, withdrawn from the agenda, moved to the agenda of another later meeting; moved to or from the Consent section, or they may be voted on in a block. Items with a specific time designation will not be heard prior to the stated time but may be heard later. Items listed in the Consent section of the agenda are voted on as a block and will not be read or considered separately unless withdrawn from the Consent agenda.

Special Accommodations. The Food Protection Hearing and Advisory Board Meetings are accessible to the disabled. Disabled members of the public who require special accommodations or assistance at the meeting are requested to notify in writing at the Northern Nevada Health 1001 E. 9th St, Reno, NV 89512, or by calling 775.328.2434 opt 8, 24 hours prior to the meeting.

Public Comment.

During the “Public Comment” items, anyone may speak pertaining to any matter either on or off the agenda, to include items to be heard on consent. For the remainder of the agenda, public comment will only be heard during items that are not marked with an asterisk (*). Any public comment for hearing items will be heard before action is taken on the item and must be about the specific item being considered by the Board. In order to speak during any public comment, each speaker must fill out a “Request to Speak” form and/or submit comments for the record to the Recording Secretary. Public comment for individual agenda items is limited to as follows: three minutes for individual speakers.

Response to Public Comment. The Food Protection Hearing and Advisory Board can deliberate or take action only if a matter has been listed on an agenda properly posted prior to the meeting. During the public comment period, speakers may address matters listed or not listed on the published agenda. The Open Meeting Law does not expressly prohibit responses to public comments by the Food Protection Hearing and Advisory Board. However, responses from the Board members to unlisted public comment topics could become deliberation on a matter without notice to the public. On the advice of legal counsel and to ensure the public has notice of all matters the Food Protection Hearing and Advisory Board will consider, Board members may choose not to respond to public comments, except to correct factual inaccuracies, ask for Northern Nevada Public Health Staff action or to ask that a matter be listed on a future agenda. The Food Protection Hearing and Advisory Board may do this either during the public comment item or during the following item: “Board Comments – Limited to Announcement or Issues for future Agendas.”

Posting of Agenda; Location of Website. Pursuant to NRS 241.020, Notice of this meeting was posted at the following locations:

Northern Nevada Public Health, 1001 E. 9th St., Reno, NV
Reno City Hall, 1 E. 1st St., Reno, NV
Sparks City Hall, 431 Prater Way, Sparks,
NV Washoe County Administration Building, 1001 E. 9th St, Reno, NV
Downtown Reno Library, 301 S. Center St., Reno, NV
Northern Nevada Public Health Website: www.nnph.org
State of Nevada Website: <https://notice.nv.gov>

How to Get Copies of Agenda and Support Materials. Supporting materials are available to the public at Northern Nevada Public Health located at 1001 E. 9th Street, in Reno, Nevada. You can contact the Environmental Health front desk for requests for supporting materials. The office at Northern Nevada Public Health may be reached by telephone at 775-328-2434 Opt 8 or by email at healthehs@nnph.org. Supporting materials are also available at the Northern Nevada Public Health Website www.nnph.org pursuant to the requirements of NRS 241.020

Evan Carsman
Executive Chef

Diamond Peak Ski Resort is seeking a variance to the Northern Nevada Public Health regulations in regards to a plumbed hand sink at our outdoor bbq outlet.

1210 Ski Way
Incline Village, NV 89451
11/12/24

Food Advisory Board
Northern Nevada Public Health
Variance Request
101 East Ninth Street
Building B
Reno, NV 89512

Dear Food Advisory Board:

Diamond Peak Ski Resort is seeking a variance to the Northern Nevada Public Health regulations in regards to a plumbed hand sink at our outdoor bbq outlet. In speaking with our health inspector Jessie Latchaw, it became apparent that due to changing regulations we would no longer be able to operate our bbq outlet as we have in the past. Mrs. Latchaw was extremely informative and able to provide us with our options for operation. We have chosen to seek a variance due to the financial hardship it would create for Diamond Peak Ski Resort.

The estimated cost of upgrades and utility work required to achieve a plumbed hand sink at this location would be in excess of \$80,000 dollars. This is due to the location of the outlet and the amount of engineering work it would take to run proper and appropriate water and sewer lines to this location. Included in this estimate would be engineering cost, demolition cost, excavation cost, building cost and labor cost. These cost are simply unattainable for us as a business.

We believe our solution of utilizing a powered and heated dual temporary hand sink offers the best path forward for public health safety. We have created a detailed plan, complete with standard operating procedures and a daily checklist to ensure proper utilization by Diamond Peak employees. We will be able to provide copies of our checklist logs to NNPH, along with copies of our SOP's. Please refer to our Operational Plan for these details.

We believe strongly that public health safety is paramount. We look forward to working with NNPH to create a plan that is effective, efficient and safe for our guest at Diamond Peak. Thank you for your assistance in helping us create a successful and safe operational plan for Diamond Peak Ski Resort.

Sincerely,

Evan Carsman
Executive Chef
Incline Village General Improvement District



NORTHERN NEVADA PUBLIC HEALTH
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street, Bldg B, Reno, Nevada 89512
Telephone (775) 328-2434 | healthes@nnph.org | www.nnph.org

Office Use Only

Fee Paid _____
Date Paid _____
Cash/CC/Check _____
Receipt No. _____

APPLICATION FOR VARIANCE

DATE _____

NAME OF APPLICANT _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE _____ FAX _____

EMAIL ADDRESS _____

TITLE OF REGULATIONS _____

SECTION(S) OF REGULATIONS TO BE VARIED _____

REASON FOR VARIANCE REQUEST _____

SIGNATURE _____ DATE _____

(Office Use Only)

DATE RECEIVED _____ CATEGORY TYPE _____

VARIANCE FEE _____ PUBLIC NOTICE DATES _____

<small>NORTHERN NEVADA</small> Public Health	NORTHERN NEVADA PUBLIC HEALTH ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.nnpb.org	No. of Critical Risk Factor/Intervention violations
	FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT	Facility Status: Pass

DBA/Name: IVGID-DIAMOND PEAK SKI - MAIN LODGE BBQ		Risk Category: 2	Type: Outdoor Food Establishr	Date: 2024-04-12
Address: 1210 SKI WAY, INCLINE VILLAGE, NV 89451		City/Zip: INCLINE VILLAGE 89451		Permit #: H19-0053FOOD
Owner/Operator: IVGID-DIAMOND PEAK SKI - MAIN LC	Person in Charge:			
Hours of Operation:	Area NO: 13	Inspection Type: Routine Inspection	Time In: 10:45:00	Time out: 11:15:00
Certified Food Protection Manager:	Exam Provider:	Certification #:		Date Expired:

Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.

Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

Compliance Status

COS

Supervision

1 Demonstration of Knowledge/Active Managerial Control

Employee Health

2 Communicable Diseases: Knowledge, responsibilities, reporting

3 Communicable Diseases: Proper use of restriction/exclusion

Good Hygienic Practices

5 No discharge from eyes, nose, and mouth

4 Proper eating, tasting, drinking or tobacco use

Control of Hands as a Vehicle of Contamination

6 Hands clean and properly washed

7 No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed

8a Handwashing sinks accessible; conveniently located

8b Handwashing sinks supplied

Approved Sources

9b Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish

9a Food obtained from approved source

9c Game animals and wild mushrooms approved by regulatory authority

10 Food received at proper temperature

11 Food in good condition, safe, and unadulterated

12a Required Records: parasite destruction

12b Required Records: Shellstock tags maintained for 90 days in chronological order

Food Protection from Contamination

13a Separating raw animal foods from raw or cooked RTE foods

13b Separating raw animal foods from each other during storage, preparation, holding, and display

13c Food protected from environmental contamination

14 Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination

15a After being sold or served to a consumer, food is not reserved

15b Discarding or reconditioning unsafe, adulterated, or contaminated Food

PHF/TCS Foods

- 16 Food cooked to proper final cook temperature
- 17 Proper reheating procedures for hot holding
- 18 Proper cooling time and temperatures
- 19 Proper hot holding temperatures
- 20 Proper cold holding temperatures
- 21a Proper date marking and disposition
- 21b Time as a public health control: written procedures and records

Consumer Advisory

- 22 Consumer advisory provided if required

Highly Susceptible Populations

- 23 Pasteurized food used; prohibited foods not offered

Food/Color Additives and Toxic Substances

- 24 Food additives; approved and properly used
- 25a Poisonous or toxic chemicals properly identified, stored, and used
- 25b Poisonous or toxic materials held for retail sale properly stored

Conformance with Approved Procedures

- 26 Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan

Equipment and Facilities

- 27 Insects, rodents and animals not present/outer opening protected
- 28 Warewashing equipment installed, maintained, and used; proper sanitization
- 29 Hot and cold water available; approved source
- 30 Sewage and wastewater properly disposed; availability of toilet facilities

Approved Retail Practices**Safe Food**

- 31 Pasteurized eggs used where required

Food Temperature Control

- 32 Proper cooling methods used; adequate equipment for temperature control
- 33 Plant food properly cooked for hot holding
- 34 Approved thawing methods used
- 35 Thermometers provided and accurate

Food Identification

- 36 Food properly labeled; original container

Prevention of Food Contamination

- 37 Contamination prevented during food preparation, storage and display
- 38 Personal cleanliness
- 39 Wiping cloths: properly used and stored
- 40 Washing fruits and vegetables

Proper Use of Utensils

- 41 In-use utensils: properly stored
- 42 Utensils, equipment and linens: properly stored and used
- 43 Single-service / single-use articles: properly stored and used
- 44 Slash resistant / cloth gloves used properly

Utensils, Equipment and Vending

- 45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- 46 Non-food contact surfaces clean

Physical Facilities

- 47 Plumbing installed; proper backflow devices
- 48 Toilet facilities: properly constructed, supplied, and clean
- 49 Garbage and refuse properly disposed; facilities maintained
- 50 Physical facilities installed, maintained, and clean
- 51 Adequate ventilation and lighting; designated areas used

Inspection Comments:

- Outdoor food establishment was not in use at the time of inspection; however was operating during the season.
- Observed the space was not set up as shown in the approved operational plan.
- Hand sink was not plumbed or in the far corner as shown in the approved plans. Facility was using a portable handwash station.
- Observed ice bins (not in approved plan) draining onto the ground.
- Observed keg cooler draining into buckets and covered with sheet pans.
- Observed large amount of grease buildup on on grill covered with sheet pans.
- Observed large chunks of the ground dug up from ice buildup.

Operator must submit an updated operational plan for this Outdoor Food establishment prior to operating in 2024/2025 ski season and ensure it is approved prior to operating. Hand sink must be plumbed or have an approved variance. Ice bins and keg are not able to freely drain to ground or in buckets. Any new equipment specs must be provided. Inspector will send application, there is an associated fee. Failure to update plan may result in additional fees or revocation of permit.

Temperatures Observed: Item/Location/Temperature

Observations and Corrective Actions:

Item # Violation

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): Must correct prior to opening for 2024/2025 ski season

Environmental Health Specialist:



Jessie Latchaw(4/12/2024 11:51:53 AM)

Received By:



(4/12/2024 11:51:53 AM)

Operational Plan – Main Lodge BBQ For Variance Request

Main Lodge BBQ

Diamond Peak Ski Resort

1210 Ski Way

Incline Village NV. 89451

Person in Charge – Evan Carsman, Executive Chef / Jazmine Stier, Sous Chef

Seating capacity – 75 People

Operating Hours - Weather Depending, 11:00 am – 3:30 pm

Equipment-

- Star 60" Grill (Natural Gas)
- True 36" Sandwich Prep Table
- True 60" Sandwich Prep Table
- Duke's 3 compartment Hot Well Steam Table Model 302 M
- Perlick DS60 Draft System
- PolyJohn BRA2-2000 Bravo 22 Gallon Heated Portable Dual Handwashing Station
- Trash Can
- Green and Red Sanitizing buckets (Ecolab Oasis 146 Quaternary Ammonia Sanitizer tested at 150-400ppm)

Food Operation Description –

BBQ located at Main lodge, basic Grilling of Beef Burgers, reheating of pre-cooked BBQ foods (pulled pork, pork ribs, half chicken, smoked sausages)

Service of Packaged Beer and Wine products

Food is delivered directly from main lodge and held under refrigeration. BBQ is located about 75 feet from main lodge kitchen.

Transport Procedures

The following is a description of the transportation procedures for the Diamond Peak Wild Bills BBQ.

The first initial transportation occurs from the Chateau located at 955 Fairway Blvd. This is where our preapproved smoker operates. We smoke the meats on site, cool, portion, label and freeze. From there items are transported in NSF plastic Lexan with lids in our box truck. They are transported from the freezer at the Chateau and transported to the freezer at Diamond Peak, located at 1210 Ski Way. This is

a distance of 1.4 miles and takes approx. 4 min. Once items arrive at Diamond Peak Ski Resort they are placed into the walk in freezer.

The next “transportation” that takes place is when reheated and cooked items make their way from the Diamond Peak Main Kitchen to the outdoor bbq catering site located on the deck of Diamond Peak. This is a distance of approx. 100 yards. Items are heated (please see menu item descriptions) and transported in NSF pans, covered in plastic to prevent cross contamination. Items are held above 140 degrees for the duration of our service at the outdoor bbq location.

Drop Off Locations

The drop off information is as follows. Smoked BBQ items are prepared at the Chateau Catering Location, see attached information and permit numbers. The items are smoked in a pre-approved smoker, see equipment list and attached operational plan for smoker. Once items are smoked they are removed from smoker and placed in a walk-in fridge for cooling. Once cooled to 40 degrees F or below within 4 hours, items are portioned, labeled and dated and placed into freezer. Once items have frozen overnight, they are transported via box truck in large NSF Lexan containers with lids. These containers are dropped off at Diamond Peak Ski Resort located at 1210 Ski Way, approx. 1.2 miles from the Chateau location. At Diamond Peak these Lexan containers are kept in the walk in freezer. Items are pulled, labeled with pull date, and thawed in the walk in fridge for use.

Service Type

The outdoor bbq location will cook and prepare food service items utilizing the equipment listed in the equipment list.

Setup Procedures

The outdoor bbq catering site is a temporary food service outlet that will provide food and beverage on the deck of the Main Lodge at Diamond Peak Ski Resort. It utilizes the Diamond Peak Main Lodge Kitchen as its main preparation kitchen. The following is a description of the setup procedures that will allow Diamond Peak staff to operate in accordance with Northern Nevada Public Health guidelines.

Setup for BBQ Setup

Turn on gas to all equipment by locating the main gas valve located against the north facing wall.

Using a stick lighter, ignite the 3 pilot lights on the 3 compartment hot well, these pilot lights are located underneath each well. Once pilot light has been lit, turn the temperature dials to high.

Using a stick lighter, ignite the 6 burners on the grill. These are located at the beginning of each dial. Once the pilot light is lit, turn on all dials to medium heat.

Next, while equipment is heating up, grab 2 large 5 gallon Cambros of hot water in the Diamond Peak main kitchen. While grabbing water, also grab all pans, inserts and lids you will need for service along with your sanitizer buckets. Fill your sanitizer buckets at the triple sink located in the prep kitchen area of Diamond Peak Main Kitchen.

Transport the hot water, with lids on Cambros, to the BBQ, filling each of the hot wells with water to the necessary line.

Next place pans and liners in respected places and cover with lids. Fill the needed pans with water for service. Allow 2 hours for this water to reach proper hot water holding temperature of 140 degrees.

While these hot wells heat up, heat up your product in the Diamond Peak Main Kitchen, please follow the directions below for each product.

Handwashing Station Operating Procedures

This section highlights the standard operation procedures in regards to the variance requested for the Wild Bill's BBQ on the Main Lodge Deck at Diamond Peak Ski Resort.

Wild Bill's BBQ will utilize a **PolyJohn BRA2-2000 Bravo 22 Gallon Heated Portable Dual Handwashing Station**. This unit has a 22 gallon fresh water supply which can serve nearly 300 hand washes without needing to be refilled. To handle the waste water, each sink has a 24 gallon gray water tank as well. This sink has two soap dispensers and 4 slots for dispensing paper towels. The dispenser keeps the paper dry when the sink is used outdoors and there is no key needed to open it to load with paper. This unit also includes a drain for both fresh water and waste water.

This unit's heating element is submerged in the fresh water basin. It's preset at the factory to raise the temperature to 100 degrees Fahrenheit for a better user-experience. The unit self-regulates, turning on as the water needs to be heated back up. The system even has a low water shut off component that cuts heater power if the water falls below the heating element in the fresh water tank. This unit comes with a GFCI protected plug that can be plugged into a GFCI-protected outlet.

This unit will be plugged in during service hours to utilize the heating feature to combat freezing. It will also be stored nightly inside the dry storage area. While inside the dry storage location, it will be filled with clean water for use and also have the gray tank emptied into proper sewer disposal via a mop sink drain.

Standard Operating Procedures for Daily Use and Operation

1. Locate hand washing sink in the dry storage area.
2. Ensure unit has been filled with fresh water and that gray tank has been emptied. Also make sure the drain plug has been replaced and tightened.
3. Make sure soap is full and the paper towels are filled.
4. Using a hand truck, or a red wheeled furniture dolly, wheel the handwashing unit to the bbq location, being sure you bring along the power cord.
5. Place unit in space between bar and kitchen area. Please refer to the attached Site Map.
6. Plug unit into the outlet that is located on the north wall of the bbq.
7. Make sure heating unit is operating, if not please communicate this issue to a manager.
8. At the end of shift, unplug the unit, wheel back to dry storage.

9. Empty the gray water tank into the mop sink located at the end of the line. Replace drain cap.
10. Store overnight in dry storage.

Handwashing Standard Operating Procedure Oversight

These SOP's will be overseen by the outlet supervisors and management utilizing handwashing station cleaning logs. *SEE BELOW. This logs will be utilized daily to ensure the proper cleaning and restocking of the handwashing station. This checklist will require the employee to checkoff that they have filled the water tank, paper towels, soap and then that emptied the gray water tank. After the employee has completed service and the checklist, management and or supervisor will initial the completion of the work.

SOP-

Handwashing- See Below Item #1

Employee Health and Exclusion – See below Item #2

- Cleaning and Sanitizing – Green and Red Buckets (Ecolab Oasis 146 Quaternary Ammonia Sanitizer tested at 150-400ppm
See below SOP Item #3

Estimated number of guests served per day – 300

Guests will not be cooking their own food.

Item #1

Standard Operating Procedure – Employee Health & Personal Hygiene

PURPOSE & SCOPE

This Standard Operating Procedure (SOP) describes the policy that staff will adhere to in order to ensure all foodservice employees will maintain good personal hygiene and follow proper Employee Health practices to ensure food safety.

PROCEDURES

1. Follow all Washoe County Health District Regulations Governing Food Establishments

POLICIES

1. Grooming:
 - a. Arrive at in a clean condition – clean hair and clean outer clothing.
 - b. Fingernails should be trimmed, clean, polish-free, and maintained so edges and surfaces are cleanable and not rough. No artificial nails are permitted in the food production area.
 - c. Wash hands (including under fingernails) and up to forearms vigorously and thoroughly with soap and warm water for a period of 20 seconds:
 - i. When entering the facility before work begins.
 - ii. Immediately before preparing food or handling equipment.
 - iii. As often as necessary during food preparation when contamination occurs.
 - iv. In the restroom after toilet use and when you return to your work station.
 - v. When switching between working with raw foods and working with ready-to-eat or cooked foods.
 - vi. After touching face, nose, hair, or any other body part, and after sneezing or coughing.
 - vii. After performing any cleaning duties.
 - viii. Between each task performed and before wearing disposable gloves.
 - ix. After smoking, eating or drinking.
 - x. Any other time an unsanitary task has been performed (i.e. taking out garbage, handling cleaning chemicals, wiping tables, picking up a dropped food item, etc.)
 - d. Wash hands only in hand sinks designated for that purpose.
 - e. Dry hands with single use towels. Turn off faucets using a paper towel in order to prevent recontamination of clean hands.
2. Proper Attire:
 - a. Wear appropriate clothing- clean uniform with sleeves and clean non-skid close-toes work shoes that are comfortable for standing and working on floors that can be slippery.
 - b. Aprons used by employees are to be hung in a designated area when not in use. They are not to be worn in the toilet area, eating areas or locker rooms.
 - c. Use disposable gloves, or dispensing equipment such as tongs, spatulas or tissue paper when handling ready-to-eat foods that will not be heat-treated.
 - d. Change disposable gloves as often as handwashing is required. Wash hands before donning and after discarding gloves.
3. Hair restrains and jewelry:

- a. Effective hair restraints must be worn in food preparation and service areas.
 - b. Keep beard and mustaches neat and trimmed. Beard restraints are required in any food production area.
 - c. No jewelry (except a wedding band or other plain ring or medical identification bracelet) is allowed during handling of food.
4. Illness:
- a. Food employees shall report to Person in Charge when they have a symptom caused by illness, infection, or other source that is:
 - i. Associated with, diarrhea, vomiting or other acute gastrointestinal illness
 - ii. Jaundice
 - iii. Sore throat with fever
 - iv. A boil, infected wound or other lesion containing pus that is open or draining. If located on the hands or wrists, a finger cot that protects the lesion and a single use glove must be worn. Lesions on exposed portions of the arms must be protected by an impermeable cover.
 - b. Employees with gastrointestinal symptoms (vomiting and/or diarrhea) will be excluded for a minimum of 48 Hours after symptoms have stopped.
 - c. Employees with jaundice will be excluded until laboratory results indicate the individual is not currently infected with Hepatitis A.
 - d. Employees with acute respiratory infection or sore throat with fever will be excluded until symptom free. Employees could be re-assigned to activities so that there is no risk of transmitting a disease through food.
5. Cuts, Abrasions and Burns:
- a. Bandage any cut, sores, rash, lesion, abrasion or burn that has broken the skin.
 - b. Wear disposable gloves to cover bandages on hands. Change as appropriate.
 - c. Inform Person in Charge of all wounds.
6. Smoking, eating and gum chewing:
- a. Eating and drinking is prohibited in areas where contamination of exposed food, clean equipment, utensils, unwrapped single-service and single use articles could occur.
 - b. Smoke only in designated areas. No smoking or chewing tobacco shall occur inside food preparation and service areas.
 - c. A closed beverage container may be used in the kitchen if the container is handled to prevent contamination.
 - d. Refrain from chewing gum or eating candy while working in food preparation areas.
7. No Bare Hand Contact with Ready To Eat (RTE) Foods
- a. Food handlers may use single service gloves, tongs, spatulas, serving spoons, deli paper and/or toothpicks to prevent contact with ready to eat food items with bare hands during food preparation and/or service.

MONITORING

1. Person in Charge will:

- a. Visually inspect employees when they report to work to ensure all employees are adhering to the health and hygiene policies.
- b. Visually monitor employee handwashing during all hours of operation.
- c. Visually monitor employees during all hours of operation to ensure proper procedures are followed to avoid bare-hand contact with ready-to-eat foods.
- d. Visually observe handwashing sinks to ensure all handwashing sinks are properly supplied during all hours of operation.

CORRECTIVE ACTION

- 1) Retrain any employee found not following the procedures in this SOP.
- 2) Ensure employees that are observed not washing their hands at the appropriate times are required to immediately wash their hands using the proper procedures
- 3) Ensure employees that are observed contacting ready-to-eat food with bare hands are retrained to ensure proper procedures to avoid bare hand contact with ready-to-eat foods and proper handwashing procedures.
- 4) Ensure employees exhibiting signs of illness are excluded for the period of time outlined in this SOP.

DATE IMPLEMENTED: _____

BY: _____

DATE REVIEWED: _____

BY: _____

DATE REVISED: _____

BY: _____

Item # 2

Example Employee Health Policy

Establishment name: _____

Establishment location: _____

The purpose of this agreement is to inform conditional employees and current employees of this food establishment of the responsibility to notify the person in charge (PIC) when they experience any of the conditions listed so the PIC can take appropriate steps to prevent the transmission of foodborne illness.

I agree to report these symptoms whether they occur at work **or** outside of work:

- 1) Diarrhea;
- 2) Vomiting;
- 3) Jaundice;
- 4) Sore throat with fever;
- 5) Infected cuts, wounds, or lesions containing pus on exposed parts of the body (e.g. hands, wrists, etc.)

I understand that if I am experiencing diarrhea and vomiting, I will not be able to return to work for at least **48hrs after the symptoms have stopped.**

I agree to report if I am diagnosed as being ill with Norovirus, Salmonella typhii (typhoid fever), any Shigella species, E. coli 0157:H7, other Enterohemorrhagic or Shiga toxin-producing E. coli, Hepatitis A virus any other communicable disease that is considered reportable as required in the Nevada Revised Statutes (NRS) 441A.

I agree to follow all employee health, restrictions, exclusions and reporting requirements as required in section 030.020 of the Regulations of the Washoe County District Board of Health Governing Food Establishments.

Current/Conditional Food Employee Initial Name: _____

Current/Conditional Food Employee Initial Signature: _____ Date: _____

Food Establishment Representative Name: _____

Food Establishment Representative Signature: _____ Date: _____

Item # 3

Cleaning and Sanitizing Food Contact Surfaces (Chemical Sanitizing Dishwasher)

PURPOSE: To prevent foodborne illness by ensuring that all food contact surfaces are properly cleaned and sanitized.

SCOPE: This procedure applies to foodservice employees involved in cleaning and sanitizing food contact surfaces.

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow the Washoe County Health District's requirements.
3. Follow manufacturer's instructions regarding the use and maintenance of equipment and use of chemicals for cleaning and sanitizing food contact surfaces.
4. Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment:
 - Before each use
 - Between uses when preparing different types of raw animal foods, such as eggs, fish, meat, and poultry
 - Between uses when preparing ready-to-eat foods and raw animal foods, such as eggs, fish, meat, and poultry
 - Any time contamination occurs or is suspected
5. Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment using the following procedure:
 - Wash surface with detergent solution.
 - Rinse surface with clean water.
 - Sanitize surface using a sanitizing solution mixed at a concentration specified on the manufacturer's label.
 - Place wet items in a manner to allow air drying.
6. For the dishmachine:
 - Check with the dishmachine manufacturer to verify that the information on the data plate is correct.
 - Refer to the information on the data plate for determining wash, rinse, and sanitization rinse temperatures; sanitizing solution concentrations; and water pressures, if applicable.
 - Follow manufacturer's instructions for use.

MONITORING:

Foodservice employees will:

1. During all hours of operation, visually and physically inspect food contact surfaces of equipment and utensils to ensure that the surfaces are clean.
2. For the dishmachine, on a daily basis:
 - Visually monitor that the water and the interior parts of the machine are clean and free of debris.
 - Continually monitor the temperature and pressure gauges, if applicable, to ensure that the machine is operating according to the data plate.
 - Check the sanitizer concentration on a recently washed food-contact surface by using a chlorine test kit. The chlorine concentration of the rinse should be 50 to 100 parts per million. Use the reference colors on the test kit to determine if the proper concentration has been reached.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Wash, rinse, and sanitize dirty food contact surfaces. Sanitize food contact surfaces if it is discovered that the surfaces were not properly sanitized. Discard food that comes in contact with food contact surfaces that have not been sanitized properly.
3. For the dishmachine:
 - Drain and refill the machine periodically and as needed to keep the water clean.
 - Contact the appropriate individual(s) to have the machine repaired if the machine is not reaching the proper wash or rinse temperature indicated on the data plate.
 - For a chemical sanitizing dishmachine, check the level of sanitizer remaining in bulk container. Fill, if needed. "Prime" the machine according to the manufacturer's instructions to ensure that the sanitizer is being pumped through
 - If the dishmachine is not dispensing the approve concentration of sanitizer, rinse, and sanitize in the 3-compartment sink until the machine is repaired or use disposable single service/single-use items. The dishmachine may not be used if it is not dispensing the required concentration of sanitizer.

VERIFICATION AND RECORD KEEPING:

The foodservice manager will verify that foodservice employees have taken the required temperatures and tested the sanitizer concentration by visually monitoring foodservice employees during the shift and confirming their results.

DATE IMPLEMENTED: _____ **BY:** _____

DATE REVIEWED: _____ **BY:** _____

DATE REVISIED: _____ **BY:** _____

Wild Bill's BBQ

ENTREES

All BBQ Entrees Served with a Choice of One Sidekick

PULLED PORK SANDWICH \$16

Pork Shoulder Slow Smoked, Shredded, Smothered in Wild Bill's Signature BBQ Sauce on a Toasted Bun

TRI-TIP SANDWICH \$18

Dry Rubbed, Slow Smoked Tri-Tip Piled High on a French Roll

CLASSIC CHEESEBURGER \$19

*Cheese, Lettuce, Tomato, Onion & Secret Sauce on a Toasted Bun
Make it a Double add \$.4 • Add Bacon \$.2*

VEGGIE BURGER \$15

Jack Cheese, Lettuce, Green Ortega Chili, Tomato & Avocado on a Toasted Bun

CHICKEN \$16

Smoked half chicken

SMOKED SPARE RIBS

Smoked Pork Ribs- Your Choice of Half or Full Rack

\$19 / \$24
half full

GRILLED ANDOUILLE SAUSAGE \$14

Served on a Roll with Grilled Onions

HOT DOG \$13

1/4 Pound all Beef Hot Dog on a Bun

SIDEKICKS

TOMATO, CUCUMBER & ONION SALAD

POTATO SALAD

MACARONI SALAD

COLESLAW

MAC N' CHEESE

KETTLE CHIPS



BEVERAGES

BOTTLED SODA \$4

BOTTLED WATER \$4

POWERADE \$5

VITAMIN WATER \$5

YERBA MATE OR ZOA ENERGY \$6

BEER & WINE

CANNED BEER 16 oz

Domestic \$9 • Premium \$11

DRAFT BEER 20 oz

Domestic \$10 • Premium \$12

WINE

House \$7 • Premium \$9

SPECIALTY COCKTAILS

CLASSIC BLOODY \$10

LAKEVIEW BLOODY \$12

Made with Premium Vodka

TAHOE BLUE MULE \$10

TAHOE TONIC \$12

Lunch Served

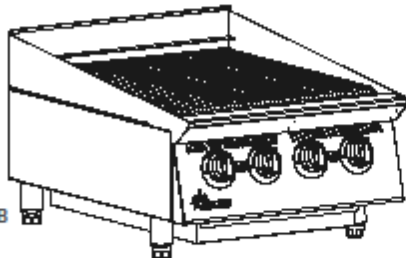
11AM - 3:30PM (WEATHER PERMITTING)



Job _____ Item No. _____

Ultra-Max® Gas Charbroilers

Lava Rock □ 8024CBB □ 8036CBB □ 8048CBB □ 8060CBB □ 8072CBB
Radiant □ 8124RCBB □ 8136RCBB □ 8148RCBB □ 8160RCBB □ 8172RCBB



8124RCBB

DESCRIPTION

Ultra-Max® radiant and lava rock charbroilers are designed to provide excellent heating and control when preparing a wide variety of products. The units are designed with durability and flexibility in mind with cast iron burners and a control knob for each six [6] inch (152 mm) section of grate. The grates have been designed to hold a high capacity of product for maximum efficiency under demanding cooking situations.

SPECIFICATIONS

The Ultra-Max® radiant and lava rock charbroilers will be constructed in the U.S.A. with a corrosion-resistant stainless steel body. The charbroilers will either use lava rocks or heavy-duty radiants to transfer heat to product. Grates will be adjustable per section to be enclined or flat. The units will have cast iron burners which will produce 20,000 BTUs per six [6] inch (152 mm) of width and will have adjustable valves and standing pilot. Units will be shipped being set up for Natural Gas or LP gas depending on how the unit is ordered. Standard gas connection is 3/4-inch N.P.T. For lava rock models, a five [5] pound (2.27 kg) bag of lava rocks will be provided for each twelve [12] inches (305 mm) of width.

WARRANTY

These units come with a two [2] year warranty for parts and labor.

FEATURES

- Grates can be adjusted independently in 6-inch sections to be flat or enclined
- 20,000 BTUs per six [6] inch (152 mm) of width with separate control of each section for maximum heat and control
- High-capacity grates for maximum capacity
- Five [5] inch (127 mm) tapered splash guard and large capacity water pan for easy cleanup
- Cast iron burners for increased durability
- Cool-to-the-touch stainless steel bullnose protects knobs and keeps work area comfortable
- Heavy-duty metal knobs look great and are designed to last

OPTIONS & ACCESSORIES

- Radiant [81xx-Series] or lava rock [80xx-Series] heating using natural gas or propane [LP] gas
- Replacement lava rocks [80xx-series only]
- Seven [7] inch (178 mm) extended plate shelf
- Equipment stand

CERTIFICATIONS



STAR MANUFACTURING INTERNATIONAL INC.
265 Hobson Street • Smithville, Tennessee 37166
Telephone 888 356 5362 • Fax 314 781 5445
www.star-mfg.com

Printed in the U.S.A. • 2M-ZZ084 • Rev B • 05.2018
Specifications are subject to change without notice
and are not intended for installation purposes.

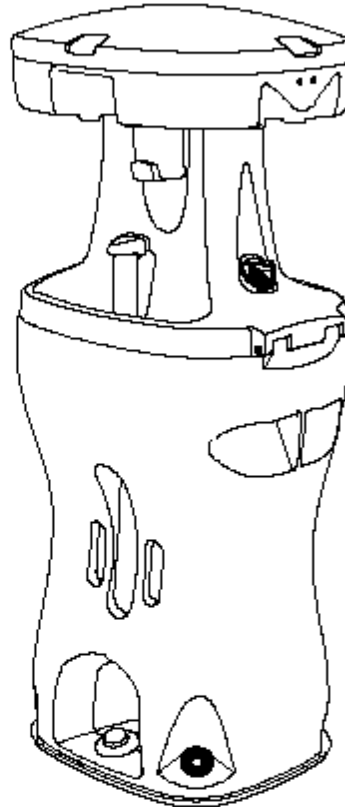


POLYJOHN

BRAVO!®
2-STATION HANDWASH SINK
Operations & Maintenance Guide

SPECIFICATIONS

Dimension	Imperial	Metric
Height	62 in	157 cm
Width	26.5 in	67 cm
Depth	21.5 in	54 cm
Fresh Water Capacity	22 gal	83 L
Gray Water Capacity	24 gal	91 L
Pump Capacity (per stroke)	2 fl oz	59.1 ml
Number of Single Dispenses	1408	1408
Weight Empty	70 lb	32 kg
Weight Full	254 lb	115.2 kg
Power Requirements (Heated Model)	110v/15A	NA
Paper Towel Dispenser		
Four packs of single-fold towels (Georgia Pacific 23504)		
250 towels per pack. 1000 per wash station.		
Soap Dispensers		
Capacity	30 fl oz	887 ml
Total Capacity	60 fl oz	1774 ml
Covered by U.S. Patent 7,730,561 & U.S. Design Patent 553,753		



All materials, including resin, pigments and additives used to make the plastic components as well as the plumbing components that come in contact with the fresh water are U.S. FDA food grade compliant.

NOTE: All dimensions are subject to change due to environmental factors.

**POLYJOHN
 USA**

PolyJohn Enterprises Corp
 2500 Gaspar Ave.
 Whiting, IN 46394
 Phone: 800-292-1305
 Fax: 219-659-0625
 Web: www.polyjohn.com
 Email: info@polyjohn.com

**POLYJOHN
 WORLDWIDE**

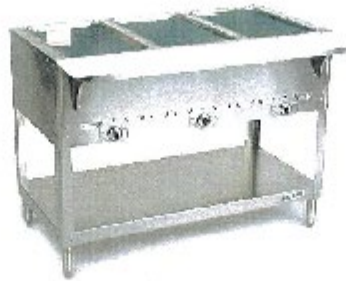
PolyJohn (UK) Ltd.
 Equinox 1 Audby Lane
 Wetherby, England LS22 7RD
 Phone: 44 (0) 1937-583333
 Fax: 44 (0) 1937-583322
 Web: www.polyjohn.co.uk
 Email: sales@polyjohn.co.uk

**POLYJOHN
 CANADA**

PolyJohn Canada
 P.O. Box 2300
 199 Forest Plain Rd.
 Orillia, Ontario LV3 6S2
 Phone: 800-465-9590
 Fax: 705-325-8250
 Web: www.polyjohncanada.ca
 Email: info@polyjohncanada.ca

We recommend reading through the entire booklet prior to proceeding with use, service or maintenance.

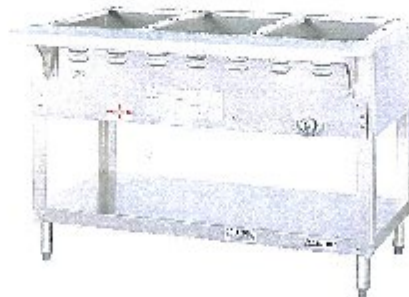
Aerohot™ Gas



Model	Wells	Gas/Electric	Specifications									
			Length		Width		Height		Cupboard Ft.	Weight		BTUs
			in	cm	in	cm	in	cm		lbs	kg	
800	2	Gas	59.5	1512	22.5	571	34	863	24.0	90	41.3	9370
300	3	Gas	64.5	1639	27.0	685	34	863	32.5	106	48.3	10400
300	4	Gas	70.5	1781	27.0	685	34	863	32.5	109	49.2	10400
475	5	Gas	75.5	1918	22.5	571	34	863	30.5	108	49.2	12300

NOTE: Specify in the options.

Aerohot™ Wetbath



Model	Wells	Gas/Electric	Specifications									
			Length		Width		Height		Cupboard Ft.	Weight		BTUs
			in	cm	in	cm	in	cm		lbs	kg	
W5300	3	Gas	64.5	1639	27.5	701	34	863	32.0	110	49.9	13800
W3300	3	Gas	64.5	1639	27.5	701	34	863	32.0	105	47.4	13800
W3500	4	Gas	70.5	1781	27.5	701	34	863	32.0	108	49.0	13800
W5300	5	Gas	75.5	1918	27.5	701	34	863	32.0	108	49.0	13800

NOTE: Specify in the options.

Perlick SELF-CONTAINED DIRECT DRAW
1-, 2-, 3- and 4-Door



DDS84 shown with optional Draft Arm Towers.

JOB	
AREA	
ITEM NO.	
MODEL NO.	

MODELS	
DDS36	Single Door Model
DDS60	2-Door Model
DDS84	3-Door Model
DDS108	4-Door Model

Note: NSF/ANSI Standard 7 Listed for the storage and display of bottled or canned products only.

MODEL NUMBERS - DDS36, DDS60, DDS84, DDS108


KEY PRODUCT FEATURES AND BENEFITS

- Energy efficient self-contained R290 Hydrocarbon refrigeration system provides industry leading cooling performance and temperature consistency
- Select from a wide selection of styles in stainless steel or Tarnish Free Brass finishes with 1 to 6 faucets
- Reinforced bumpers on door sills protect frame while loading kegs for life long durability
- 2" Foamed-in-place insulation provides energy savings using Ecomate(tm), a blowing agent that has zero-ozone depletion and zero global warming potential
- End wall compressor and evaporator design increases storage capacity by 14% compared to top mounted designs
- Full stainless steel drainer can be plumbed directly to floor drain
- Anti-sweat heaters in cabinet face prevents condensation from forming on door, extending door gasket life and protecting flooring below from damage or slip hazards
- Choose between solid stainless steel, black vinyl, or customer provided overlay door

Quick Features:

- Integrated door locks standard on all units
- Choose compressor mounted on left or right side of cabinet to match your space
- NSF Rated digital controller allows for easy and precise temperature changes
- 6000K white LED lighting
- Choose between Full Length, 6" Chrome, or pull tab style handles
- 1 Year Parts and Labor Warranty, 5 Year Compressor Warranty

Form No. 95171
Rev. 08.19.24

 TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____	AIA #
	Location: _____	SIS #
Model #: _____	Item #: _____ Qty: _____	Model #: _____
Model: TSSU-36-08-HC Food Prep Table: <i>Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant</i>		







- TSSU-36-08-HC**
- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
 - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
 - ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
 - ▶ Complies with and listed under ANSI/ NSF-7.
 - ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
 - ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
 - ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
 - ▶ Heavy duty PVC coated wire shelves.
 - ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-36-08-HC	2	4	8	36 3/8 924	30 3/8 766	36 3/8 934	1/4 N/A	115/60/1	4.5 N/A	5-15P	7 2.13	255 116

† Depth does not include 1" (26 mm) for rear bumpers.
 * Hight does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

   	APPROVALS:	AVAILABLE AT:
7/18 Printed in U.S.A.		

 TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____	AIA #
	Location: _____	SIS #
	Item #: _____ Qty: _____	
	Model #: _____	

Model: TSSU-60-16-HC **Food Prep Table:** Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant





- TSSU-60-16-HC**
- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
 - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
 - ▶ Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior.
 - ▶ Complies with ANSI/NSF-7.
 - ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
 - ▶ Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
 - ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
 - ▶ Heavy duty PVC coated wire shelves.
 - ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-16-HC	2	4	16	60 3/4 1534	30 3/4 766	36 3/4 934	1/2 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	360 164

† Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

 	APPROVALS: 	AVAILABLE AT:
6/18-A Printed in U.S.A.		

Wild Bills BBQ at Diamond Peak Site Plan



Staff Report
Board Meeting Date: December 03, 2024

DATE: December 03, 2024
TO: Food Protection Hearing and Advisory Board
FROM: Amber English, Environmental Health Specialist
Supervisor 775-433-4015, aeenglish@NNPH.org
Jessie Latchaw, Environmental Health Specialist
775-900-7228, jlatchaw@NNPH.org
SUBJECT: Staff's Recommendation for Approval of Variance Case #2-24FP Diamond Peak Ski-Main Lodge BBQ Outdoor Food Establishment (H19-0053FOOD) Application for Variance to Sections 200.005 (Outdoor food establishment, applicable requirements), 060.205 (Food equipment, certification and classification) and 070.020 (Plumbing system) of the regulations of the Washoe County District Board of Health Governing Food Establishments.

AUTHORITY TO HOLD HEARING ON APPEALS:

Pursuant to Section 240.085 of the Regulations of the Washoe County District Board of Health Governing Food Establishments (food establishment regulations), the Food Protection Hearing and Advisory Board (Hearing Board) shall hold hearings to consider variance requests to any section of the regulations.

District Health Strategic Objective supported by this item: Healthy Environment – Create a healthier environment that allows people to safely enjoy everything Washoe County has to offer.

APPLICABLE REGULATIONS:

Section 010.540 **“Outdoor food establishment” defined.**

“Outdoor food establishment” means a type of food establishment that is in an unenclosed or partially enclosed outdoor area, may have equipment for cooking, staging or storing food, is not within its supporting food establishment’s physical structure, is on the premises of its supporting food establishment, and is not intended to be operated as a temporary food establishment.

Section 060.205 **Food equipment, certification and classification**

A. Except as provided in Subsections B of this section, food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program is deemed to comply with these regulations.

B. Exemption may only be considered when, in the opinion of the Health Authority, the equipment in question meets acceptable standards of durability, cleanability,

and temperature maintenance.

Section 070.020 Plumbing system

Except as otherwise provided in these regulations, all plumbing systems including individual sewage disposal system piping, must be sized, constructed, installed, located and maintained according to the requirements in the most recent edition of the Uniform Plumbing Code or pursuant to the authority having jurisdiction. Plumbing systems must also be:

- A. Composed of nontoxic materials.
- B. Repaired in accordance with applicable local or state law; and
- C. Approved by the Health Authority.

Section 070.030 Handwashing sink, installation

- A. A handwashing sink shall be equipped to provide water at a temperature of at least 100°F (38°C) through a mixing valve or combination faucet.
- B. A steam mixing valve may not be used at a handwashing sink.
- C. Any faucet which closes automatically, closes slowly or is metered must provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
- D. An automatic handwashing facility must be installed in accordance with manufacturer's instructions.

Section 200.005 Outdoor food establishment, applicable requirements

Outdoor food establishments must comply with all applicable requirements of these regulations. When facilities or equipment are inadequate to protect the public health, the Health Authority may impose operational and/or menu restrictions on an outdoor food establishment to protect against potential health hazards.

Section 200.025 Outdoor food establishment, general construction requirements

Electrical, plumbing, or other conduits shall be installed per Section 080.025 of these regulations.

- A. The ground under which the entire outdoor food establishment area is located must be smooth, maintained in good repair and constructed of a nonabsorbent material such as concrete or asphalt unless otherwise approved by the Health Authority.
- B. The surface on which the entire outdoor food establishment area is located must be sloped or constructed with drains such that water will not accumulate on the surface.
- C. Handwashing sinks that are accessible must be provided for use by food handlers and other employees at the outdoor food establishment at all times when the outdoor food establishment is being used. Handwashing sinks must be installed per Section 070.030 and adequately stocked per Sections 080.096 and 080.097 of these regulations.
- D. Each individual piece of cooking and hot and cold holding equipment must be separately covered or have overhead protection.

- E. Patrons or other unauthorized individuals must be prevented from accessing unsupervised areas of the outdoor food establishment where food, food contact surfaces, and equipment are located.

PREVIOUS ACTION

On April 12, 2024, Northern Nevada Public Health (NNPH) staff conducted a routine inspection of Diamond Peak Ski- Main Lodge BBQ Outdoor Food Establishment located at 1210 Ski Way, Incline Village, NV 89451. During the inspection, it was observed that the facility was not equipped with an ANSI certified plumbed handwashing sink per the requirements of Sections 060.205, 070.020, and 200.025 of the food establishment regulations. Upon file review, it was determined that the establishment submitted a written operational plan for an outdoor food establishment on February 15, 2019. The written operational plan was conditionally approved pending a follow-up verification inspection, and the establishment permit to operate was issued on April 11, 2019.

However, due to the COVID 19 pandemic, the verification inspection of the establishment was not conducted until February 11, 2021. During the verification inspection, it was noted that the facility may need a variance to allow for a non-plumbed handwashing sink due to the latest change to the Outdoor Food Establishments section of the food establishment regulations which occurred on September 13, 2019.

Therefore, during the April 12, 2024 inspection, it was noted that the establishment did not have an ANSI certified, plumbed hand sink and that the operators would be required to either install a plumbed hand sink or request a variance from the applicable sections of the food establishment regulations.

Diamond Peak Ski- Main Lodge BBQ operators have submitted a variance request to allow a portable hand sink. Additionally, Diamond Peak Ski- Main Lodge BBQ operators have prepared and submitted an updated operational plan for their outdoor food establishment and the plan has been conditionally approved by NNPH. The Operational Plan includes procedures for the maintenance of the proposed portable handwashing sink.

FINDINGS OF FACT:

Under established precedent, the Hearing Board may recommend a variance only if, after a hearing on due and proper notice, it determines by a preponderance of evidence the following:

1. Can the proposed operation of the food establishment avoid endangering the health and safety of persons living in the Washoe County Health District, if this variance is granted?

The proposed operation can be conducted in such a way as to avoid endangering the health and safety of persons living in or visiting the Washoe County Health District. Consequently, NNPH is supportive of the variance request. Our support is predicated on the inclusion of and strict adherence to the conditions provided in our recommendation below.

2. Would compliance to these Regulations produce a hardship on the applicant without equal or greater benefit to the public?

The applicant has indicated that compliance with the Regulations would require significant capital improvements to install the applicable plumbing infrastructure and that would create significant financial hardship. While the Health District believes compliance with the Regulations provides benefit to the public, approval of the variance and recommended conditions and strict adherence to those conditions will provide an equal benefit.

3. Will the owners of property in the general vicinity of the food establishment be adversely affected if this variance is approved?

The owners of property in the general vicinity will not be adversely affected if this variance is approved.

RECOMMENDATION

Staff recommend that the Food Protection Hearing and Advisory Board advise the District Board of Health to grant the variance. Staff also recommend that the variance be contingent on strict adherence to the following conditions:

1. The fresh and gray water tanks in all portable hand sinks must always be maintained per the approved operational plan and manufacturer's recommendations.
2. All staff working in any Outdoor Food Establishment operated by Diamond Peak Ski- Main Lodge BBQ must be able to verbalize to NNPH inspectors the provisions described in the approved operational plan.
3. No changes to any food service operations or menu at any Outdoor Food Establishment operated by Diamond Peak Ski- Main Lodge BBQ is allowed without prior approval from NNPH.
4. Diamond Peak Ski- Main Lodge BBQ must maintain full compliance with all conditions. Failure to maintain compliance may result in the revocation of the variance at which time full compliance with Sections 060.205, 070.020, and 200.025 of the food establishment regulations will be required.

ALTERNATIVES

1. The Hearing Board members can recommend that the District Board of Health approve the variance under modified conditions (this can include conditions other than or in addition to those recommended by staff).
2. The Hearing Board members can recommend that the District Board of Health deny the variance request.

POSSIBLE MOTIONS

1. "Move to recommend that the District Board of Health approve Diamond Peak Ski- Main Lodge BBQ variance request providing Diamond Peak Ski- Main Lodge BBQ comply with conditions 1 - 4 as presented in this staff report."
2. "Move to recommend that the District Board of Health approve Diamond Peak Ski- Main Lodge BBQ variance request under the following modified conditions (list conditions)."
3. "Move to recommend that the District Board of Health deny Diamond Peak Ski- Main Lodge BBQ variance request."

WASHOE COUNTY HEALTH DISTRICT

ENHANCING QUALITY OF LIFE

February 12, 2021

IVGID Diamond Peak Cafeteria
Attn: Bill Vandenburg
1210 Ski Way
Incline Village, NV 89451
H19-0054FOOD; H19-0053FOOD
RE: Final Operational Plan Approval

Dear Mr. Vandenburg,

The Washoe County Health District (WCHD) has now completed the final review of the Diamond Peak Operational Plan for an Outdoor Food Establishment at Snowflake Lodge and Main Lodge. This letter serves to inform you that your final plan submitted February 15, 2019 has been APPROVED for compliance with the requirements as outlined in the Regulations of the Washoe County District Board of Health Governing Food Establishments. Additionally, the results of the validation inspections conducted on February 11, 2021 indicate that procedures are being conducted in conformance with the written plan. The following conditions apply to this approval:

- By receiving an approval of your plan, the plan is now a condition of your health permit.
- You must follow your approved plan. If modifications are needed to the existing plan, those modifications must be submitted to the WCHD and approved prior to implementation.
- WCHD inspectors will verify, during inspection, that your plan is being followed as approved.
- In the event that your plan is not being followed, violations will be documented on your inspection report.
- An inability by your facility to follow your approved plan, as evident by repeated violations being documented on an inspection report, may cause a revocation of this approval.
- A copy of your plan as well as this letter shall be maintained within each facility and/or outlet that is utilizing any portion of the plan for review by your staff and the WCHD inspectors during inspections.
- All applicable documents and logs must be maintained and made available to the WCHD upon request.

Please be advised that future changes to the WCHD regulations may require additional changes to this plan and the facilities utilized the processes outlined in this plan. Facility may need a variance for handwashing sink at the main lodge due to latest regulation change for Outdoor Food Establishments. Contact WCHD with further questions about applying for variance.

Sincerely,



Michael Touhey, Senior Environmental Health Specialist
Environmental Health Services Division

ec: Amber English, Environmental Health Specialist Supervisor
Rick Sanchez, Environmental Health Specialist

ENVIRONMENTAL HEALTH SERVICES

1001 East Ninth Street, Building B, Reno, Nevada 89512

EHS Office: 775-328-2434 | washocounty.us/health

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Public Health
Prevent. Promote. Protect.

Facility Status:

- Pass N/A
 Conditional Pass
 Closed

FOOD ESTABLISHMENT OFFICIAL
INSPECTION REPORT

DBA/Name: Risk Category Type:	Main Lodge BBQ	Date:	4/4/19
Address:	1210 S. W. Way	City/Zip:	Incline
Person In Charge:	B. H. Underberg	Permit #:	H19-0053FOOD

Observations and Corrective Actions Continued:

Opening Inspection

ok to operate, ok to use permit.

Facility has approved operational plan

Facility to be Risk category

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):	N/A
Environmental Health Specialist:	Received By: 