

Clark County Health District
625 Shadow Lane
Las Vegas, NV 89106
(702) 385-1291

News Release

Contacts: Daniel Maxson
(702) 437-4376

Jennifer Sizemore
(702) 383-1225

FOR IMMEDIATE RELEASE

Clark County Health District Hosts Food Safety Education Fair

(Las Vegas, Nev. – August 13, 1999) – The Clark County Health District's (CCHD) Environmental Health Division, in cooperation with the hotel industry in Laughlin, Nev., will be hosting a Food Safety Education Fair on August 17, 1999 at the Laughlin Flamingo Hilton. Foodhandlers from area hotels will attend the fair and participate in sessions addressing the issues of cross contamination, proper cooling, set-up and professional hygiene. Sessions will be presented in both English and Spanish.

Approximately 400 foodhandlers are expected to attend the education fair and specific topics to be discussed include potentially hazardous foods, identifying spoilage and consequences of not following food safety procedures (degradation of personal health, loss of business and loss of quality of food). CCHD health inspectors will conduct the various sessions and local chefs will be used to illustrate the presentations.

For more information regarding the Food Safety Education Fair contact the Environmental Health Division at (702) 437-4376.

(more)

**Clark County Health District's
Food Safety Education Fair Schedule**

Morning Session	Evening Session	Activity
8:00 to 8:30 a.m.	3:30 to 4:00 p.m.	Registration
8:30 to 9:10 a.m.	4:00 to 4:40 p.m.	Class I
9:10 to 9:20 a.m.	4:40 to 4:50 p.m.	Break
9:20 to 10:00 a.m.	4:50 to 5:30 p.m.	Class II
10:00 to 10:40 a.m.	5:30 to 6:10 p.m.	Exhibits
10:40 to 11:20 a.m.	6:10 to 6:50 p.m.	Class III
11:20 to 11:30 a.m.	6:50 to 7:00 p.m.	Break
11:30 to 12:10 p.m.	7:00 to 7:40 p.m.	Class IV
12:10 to 12:30 p.m.	7:40 to 8:00 p.m.	Certificate presentation

Sessions:

I. Set-up

- Reheating
- Hot holding water levels
- Proper planning
- Defrosting overnight
- Raw food
- Storage of hot and cold items
- Sneeze guards
- Proper ice levels
- Monitoring temperature levels
- Use of sterno
- Utensils
- Storage unit capacity
- Ice machine sanitation
- Food processing

II. Professional Hygiene

- Handling illness
- Proper use of an apron
- Changing gloves
- Fingertip cautions
- Glo-germ demo

III. Cross Contamination

- Proper storage
- Stacking items
- Use of running water for scoops
- Use of three compartment sinks
- Handsink splash zones
- Keeping food protected

IV. Cooling:

- Computer presentation
- Sporulation
- Bacterial growth
- Rapid chill
- Data logger demo
- Two inch pans for cooling
- Density, viscosity and air pockets
- Plastic vs. metal
- Ice baths

#####