

COMMUNICATIONS AND REPORTS
OCTOBER 08, 2019

The following communications and reports were received, duly noted, and ordered placed on file with the Clerk:

COMMUNICATIONS

- A. Execution letter and contract bonds for Nevada Department of Transportation (NDOT) Contract No. 3789, Project No. SPF-028-1(028), on SR28, in Washoe County.

- B. Regulations of the Washoe County District Board of Health governing food establishments. Adopted by the Washoe County District Board of Health on July 25, 2019 and approved by the Nevada State Board of Health on September 6, 2019.



STATE OF NEVADA
DEPARTMENT OF TRANSPORTATION
1263 South Stewart Street
Carson City, Nevada 89712

STEVE SISOLAK
Governor

KRISTINA L. SWALLOW
Director

September 26, 2019

A & K Earth Movers, Inc.
515 Windmill Drive
Fallon, NV 89406

Executed Copies
Contract No. 3789

Contract No. 3789, Project No. SPF-028-1(028), on SR 28, in Washoe County

Dear Sir or Madam:

This is to advise you that the subject contract has been completely executed effective 9/26/2019, and a satisfactory bond furnished and approved. We are, therefore, releasing your bid bond which accompanied your proposal.

A completed Contract Bonds and Proposal has been sent to you via DocuSign.

Sincerely,

DocuSigned by:

3718F6EA59C6491...

Jasen Stoffer
Contract Services

cc: Michael Fuess, District Engineer
John Angel, Resident Engineer
Contract Compliance
Construction
County Clerk

**Bid Tabulation
Nevada Department of Transportation**

Contract No.: 3789
Project No(s): SPF-028-1(028)

Contract Description:
Installation of the Nevada State Gateway Monument, at Crystal Bay

Awarded To: A & K Earth Movers, Inc.
515 Windmill Dr
Fallon, NV 89406

Bids Opened: September 05, 2019, 1:30 PM

Contract Location: SR 28

Amount: \$123,000.00

Date: September 18, 2019

DocuSigned by:
Doug Benamati
Certified by: _____
Administrative Services Officer

Item No.	Quantity	Unit	Description	Engineer's Estimate		A & K Earth Movers, Inc. 515 Windmill Dr Fallon, NV 89406		Q & D Construction LLC 1050 South 21st Street Sparks, NV 89431		Spanish Springs Construction, Inc. 2060 East Greg Street Sparks, NV 89431		American Southwest Electric 4485 Riviera Ridge Ave Las Vegas, NV 89115	
				Unit Price	Amount	Unit Price	Amount	Unit Price	Amount	Unit Price	Amount	Unit Price	Amount
2010100	1.000	LS	CLEARING AND GRUBBING	\$2,000.00	\$2,000.00	\$3,200.00	\$3,200.00	\$1,500.00	\$1,500.00	\$11,000.00	\$11,000.00	\$5,000.00	\$5,000.00
2010250	1.000	EACH	REMOVE TREES	\$1,500.00	\$1,500.00	\$3,200.00	\$3,200.00	\$500.00	\$500.00	\$6,100.00	\$6,100.00	\$2,000.00	\$2,000.00
2120820	2.000	EACH	DECORATIVE BOULDER (TYPE A)	\$500.00	\$1,000.00	\$900.00	\$1,800.00	\$750.00	\$1,500.00	\$2,180.00	\$4,360.00	\$750.00	\$1,500.00
2120830	2.000	EACH	DECORATIVE BOULDER (TYPE B)	\$700.00	\$1,400.00	\$900.00	\$1,800.00	\$750.00	\$1,500.00	\$2,560.00	\$5,120.00	\$750.00	\$1,500.00
2120942	1.000	EACH	DECORATIVE FIGURE (TYPE A)	\$200,000.00	\$200,000.00	\$75,000.00	\$75,000.00	\$65,000.00	\$65,000.00	\$103,674.00	\$103,674.00	\$172,150.00	\$172,150.00
6240130	1.000	FA	UNIFORMED TRAFFIC CONTROL OFFICER	\$14,000.00	\$14,000.00	\$14,000.00	\$14,000.00	\$14,000.00	\$14,000.00	\$14,000.00	\$14,000.00	\$14,000.00	\$14,000.00
6250490	1.000	LS	RENT TRAFFIC CONTROL DEVICES	\$54,820.00	\$54,820.00	\$6,000.00	\$6,000.00	\$25,000.00	\$25,000.00	\$8,590.00	\$8,590.00	\$5,000.00	\$5,000.00
6280120	1.000	LS	MOBILIZATION	\$17,027.70	\$17,027.70	\$12,200.00	\$12,200.00	\$17,000.00	\$17,000.00	\$8,600.00	\$8,600.00	\$7,500.00	\$7,500.00
6370110	1.000	LS	TEMPORARY POLLUTION CONTROL	\$9,075.06	\$9,075.06	\$5,800.00	\$5,800.00	\$4,000.00	\$4,000.00	\$12,000.00	\$12,000.00	\$12,500.00	\$12,500.00
Totals:				\$300,822.76	\$300,822.76	\$123,000.00	\$123,000.00	\$130,000.00	\$130,000.00	\$173,444.00	\$173,444.00	\$221,150.00	\$221,150.00

Item No.	Quantity	Unit	Description	Engineer's Estimate		MKD Construction, Inc. 20 Stokes Drive Moundhouse, NV 89706-7764		Acha Construction LLC 1042 Commercial Street Elko, NV 89801-		Unit Price	Amount	Unit Price	Amount
				Unit Price	Amount	Unit Price	Amount	Unit Price	Amount				
2010100	1.000	LS	CLEARING AND GRUBBING	\$2,000.00	\$2,000.00	\$5,000.00	\$5,000.00	\$12,109.00	\$12,109.00				
2010250	1.000	EACH	REMOVE TREES	\$1,500.00	\$1,500.00	\$800.00	\$800.00	\$4,597.00	\$4,597.00				
2120820	2.000	EACH	DECORATIVE BOULDER (TYPE A)	\$500.00	\$1,000.00	\$2,200.00	\$4,400.00	\$1,000.00	\$2,000.00				
2120830	2.000	EACH	DECORATIVE BOULDER (TYPE B)	\$700.00	\$1,400.00	\$2,200.00	\$4,400.00	\$1,273.00	\$2,546.00				
2120942	1.000	EACH	DECORATIVE FIGURE (TYPE A)	\$200,000.00	\$200,000.00	\$150,000.00	\$150,000.00	\$210,000.00	\$210,000.00				
6240130	1.000	FA	UNIFORMED TRAFFIC CONTROL OFFICER	\$14,000.00	\$14,000.00	\$14,000.00	\$14,000.00	\$14,000.00	\$14,000.00				
6250490	1.000	LS	RENT TRAFFIC CONTROL DEVICES	\$54,820.00	\$54,820.00	\$15,000.00	\$15,000.00	\$53,428.00	\$53,428.00				
6280120	1.000	LS	MOBILIZATION	\$17,027.70	\$17,027.70	\$45,000.00	\$45,000.00	\$37,586.00	\$37,586.00				
6370110	1.000	LS	TEMPORARY POLLUTION CONTROL	\$9,075.06	\$9,075.06	\$10,000.00	\$10,000.00	\$14,544.00	\$14,544.00				
Totals:					\$300,822.76		\$248,600.00		\$350,810.00				

CONTRACT FORM

CONTRACT #3789

This Contract made and entered into this 18th day of September 2019, by and between the State of Nevada Department of Transportation, hereinafter called the Department, and A & K Earth Movers, Inc. of 515 Windmill Drive, Fallon, NV 89406, hereinafter called the Contractor.

Witnesseth: The Contractor agrees with the Department that, for the consideration and agreements hereinafter mentioned and contained to be made and performed by the Department, and under the conditions expressed in a bond bearing even date with these presents, and hereunto annexed, that the Contractor shall and will at its own proper cost and expense, do all the work and furnish all the materials necessary for the substantial construction and completion, and to the satisfaction of the Department, being in the County of Washoe, on SR 28, Route Section SR028-1, Mileposts WA 10.98 to WA 10.98, for the installation of the Nevada State Gateway Monument at Crystal Bay, hereinafter called the Project, in strict conformity, in every part and particular, with the Department's Standard Specifications for Road and Bridge Construction 2014, Project Plans, Project Special Provisions, and Project Invitation to Bid which are made a part hereof, and in full compliance with the terms of this Contract.

And the Contractor hereby further agrees to receive and accept the prices set forth in the Proposal – Contract #3789, Total Proposal Amount: One Hundred Twenty-Three Thousand and 00/100 Dollars (\$123,000.00), hereto annexed and thereby made a part of this Contract, as full compensation for furnishing all materials and labor, and the doing of all work, in strict accordance with the plans, special provisions and specifications hereinbefore mentioned, to the satisfaction of the Resident Engineer and in the manner and under the conditions hereinbefore specified.

The Department hereby promises and agrees with the Contractor, to employ, and does hereby employ, the Contractor to provide the materials and do the work according to the terms and conditions herein contained and referred to, for the prices aforesaid, and hereby contracts to pay the same at the time, in the manner, and upon the conditions set forth herein; and the parties themselves, their heirs, executors, administrators, successors, and assigns, do hereby agree to the full performance of the covenants herein contained. The Contractor further agrees that no moneys payable under this Contract shall be assigned by power of attorney, or otherwise, except upon the written consent of the Department.

In the event that a Bidder's Preference was applied to the Contractor's Proposal and Bidder's Preference contributed to the Contractor being awarded the Contract, pursuant to subsection 2 of NRS 338.1389, subsection 2 of NRS 338.147, subsection 3 of NRS 338.1693, subsection 3 of NRS 338.1727 or subsection 2 of NRS 408.3886 a contractor must submit to the Department a signed affidavit which certifies that, for the duration of the project, collectively, and not on any specific day:

- (a) At least 50 percent of the workers employed on the project, including, without limitation, any employees of the Contractor and of any subcontractor engaged on the project, will hold a valid driver's license or identification card issued by the Department of Motor Vehicles of the State of Nevada;
- (b) All vehicles used primarily for the project will be:
 - 1. Registered and partially apportioned to Nevada pursuant to the International Registration Plan, as adopted by the Department of Motor Vehicles pursuant to NRS 706.826; or
 - 2. Registered in this State.
- (c) The Contractor and any subcontractor engaged on the project will maintain and make available for inspection within this State his or her records concerning payroll relating to the project.

Contractor agrees that failure to comply with any requirement of paragraphs (a) to (c), inclusive, above at any time during the entire duration of the Project is a material breach of this Contract and entitles the Department to liquidated damages against the party responsible for a failure to comply with a requirement of paragraphs (a) to (c), inclusive above. If a party to the Contract causes a material breach of contract between the Contractor and the Department as a result of a failure to comply with paragraphs (a) to (c), inclusive, above, the party is liable to the Department for liquidated damages in the amount of one percent (1%) of the cost of the largest contract to which he or she is a party. The Department may recover this amount directly against the party that causes the material breach, and no other party is liable to the Department for liquidated damages. These damages are not intended as a penalty. Damages are difficult to ascertain and the Parties agree that this amount is a reasonable estimate of presumed actual damages. Contractor must provide in any contract between Contractor and any subcontractor for the apportionment of liquidated damages assessed pursuant to this section if a person other than Contractor was responsible for the breach of this Contract for the Project caused by a failure to comply with a requirement of paragraphs (a) to (c), inclusive, above. The apportionment of liquidated damages must be in proportion to the responsibility of each party for the breach.

During the performance of this contract, the contractor, for itself, its assignees and successors in interest agrees as follows:

- (1) **Compliance with Regulations:** The Contractor shall comply with the Regulation relative to nondiscrimination in federally-assisted programs of the Department of Transportation (hereinafter, "DOT") Title 49, Code of Federal Regulations, Part 21, and the Federal Highway Administration (hereinafter "FHWA") Title 23, Code of Federal Regulations, Part 200 as they may be amended from time to time, (hereinafter referred to as the Regulations), which are herein incorporated by reference and made a part of this contract.
- (2) **Non-discrimination:** The Contractor, with regard to the work performed by it during the contract, shall not discriminate on the grounds of race, color, national origin, sex, age, disability/handicap, and low-income status in the selection and retention of subcontractors, including procurements of materials and leases of equipment. The Contractor shall not participate either directly or indirectly in the discrimination prohibited by 49 CFR, section 21.5 of the Regulations, including employment practices when the contract covers a program set forth in Appendix B of the Regulations.
- (3) **Solicitations for Subcontractors, Including Procurements of Materials and Equipment:** In all solicitations either by competitive bidding or negotiation made by the Contractor for work to be performed under a subcontract, including procurements of materials or leases of equipment, each potential subcontractor or supplier shall be notified by the Contractor of the Contractor's obligations under this contract and the Regulations relative to nondiscrimination on the grounds of race, color, national origin, sex, age, disability/handicap, and low income status.
- (4) **Information and Reports:** The Contractor shall provide all information and reports required by the Regulations or directives issued pursuant thereto, and shall permit access to its books, records, accounts, other sources of information, and its facilities as may be determined by the Nevada Department of Transportation (hereinafter, "NDOT") or the FHWA to be pertinent to ascertain compliance with such Regulations, orders and instructions. Where any information required of a Contractor is in the exclusive possession of another who fails or refuses to furnish this information the Contractor shall so certify to the NDOT, or the FHWA as appropriate, and shall set forth what efforts it has made to obtain the information.
- (5) **Sanctions for Noncompliance:** In the event of the Contractor's noncompliance with the nondiscrimination provisions of this contract, the NDOT shall impose such contract sanctions as it or the FHWA may determine to be appropriate, including, but not limited to:
 - a. withholding of payments to the Contractor under the contract until the Contractor complies, and/or
 - b. cancellation, termination or suspension of the contract, in whole or in part.
- (6) **Incorporation of Provisions:** The Contractor shall include the provisions of paragraphs (1) through (6) in every subcontract, including procurements of materials and leases of equipment, unless exempt by the Regulations, or directives issued pursuant thereto.

It is further agreed, by and between the parties hereto, that should there be any conflict between the terms of this Contract and the Proposal of the Contractor, then this Contract shall control, and nothing herein shall be considered an acceptance of the terms of such Proposal conflicting therewith.

And the Contractor hereby further agrees that the payment of the final amount due under this Contract shall release the State of Nevada and the Department of Transportation from any and all claims or liability on account of work performed under this Contract other than such claims, if any, as may be specifically excepted by the Contractor in writing at the time final payment is made.

In Witness Whereof, each party to the presents have hereunto caused this Contract to be executed by a duly authorized representative as of the year and date first above written.

Attested:

STATE OF NEVADA
Through the Department of Transportation

DocuSigned by:
Kristina L. Swallow 09/26/2019
C4B612FC2C1E4FB...

Director, Department of Transportation

Chairman, Board of Directors, Department of Transportation

Approved as to Form and Legality:

Dated: _____

DocuSigned by:
Dennis Gallagher 09/19/2019
65EE3F49CACD400...

Deputy Attorney General, Chief Counsel

A & K Earth Movers, Inc.

By: *Kevin Atkins*
75E04C63084B416...

Kevin Atkins Construction Manager

Name and Title

PERFORMANCE BOND

Whereas, the Nevada Department of Transportation, hereinafter designated as "NDOT", has awarded to A & K Earth Movers, Inc. of 515 Windmill Drive, Fallon, NV 89406, hereinafter designated "PRINCIPAL", Contract #3789 dated September 18, 2019, for the following work: Construction in Washoe County, on SR 28, for the installation of the Nevada State Gateway Monument at Crystal Bay; and

Whereas, PRINCIPAL is required under the terms of said Contract and by law to furnish a Bond for the performance of said Contract;

Now therefore, we PRINCIPAL, and

Great American Insurance Company; 420 E South Temple #330, Salt Lake City UT 84111

(Surety Company Name and Primary Address)

hereinafter designated "SURETY", are held and firmly bound unto NDOT, in the sum of One Hundred Twenty-Three Thousand and 00/100 Dollars (\$123,000.00), lawful money of the United States, being not less than one hundred percent (100%) of the estimated contract cost of the work, for the payment of which sum well and truly to be made, we bind ourselves, our heirs, executors, administrators, and successors, jointly and severally, firmly by these presents.

THE CONDITION OF THIS OBLIGATION IS SUCH, that if the above-bounden PRINCIPAL's heirs, executors, administrators, successors, or assigns, shall in all things stand to and abide by, and well and truly keep and faithfully perform the covenants, conditions, and agreements in the Contract and any alterations made as therein provided, on PRINCIPAL's part to be kept and performed at the time and in the manner therein specified, and in all respects according to their true intent and meaning; and shall indemnify and save harmless NDOT, its officers and agents, as therein stipulated; then this obligation shall become null and void. Otherwise, it shall be and remain in full force and virtue.

SURETY, for value received, hereby stipulates and agrees that no change, extension of time, alteration or addition to the terms of Contract, or to the work to be performed thereunder, shall in any way affect its obligation on this Bond, and it does hereby waive notice of any such change, extension of time, alteration or addition to the terms of the Contract or to the work.

And SURETY, for value received, hereby stipulates and agrees, if requested to do so by NDOT, to perform and fully complete the work mentioned and described in said Contract, pursuant to the terms, conditions and covenants thereof, if for any cause, said Principal fails or neglects to so perform and fully complete said work; the said SURETY further agrees to commence said work to full completion within twenty (20) days after notice thereof from NDOT, and to fully complete the same with all due diligence and in accordance with the plans and specifications.

And SURETY, for value received, further stipulates and agrees that should NDOT incur attorney's fees or other expenses for the enforcement of the Contract or this Bond, the same shall be paid by SURETY to NDOT.

The Surety Company hereby certifies that it is duly authorized by certificate of authority issued by the State of Nevada Division of Insurance to conduct business in the State of Nevada.

DocuSigned by:
By: Andrea Cantlon
Attorney in Fact (on file with the NV Division of Insurance)

Name: Andrea Cantlon
Date: 09/19/2019

DocuSigned by:
By: Andrea Cantlon
Countersigning Producer appointed by Surety

Name: Andrea Cantlon
Date: 09/19/2019
NV License No.: 3091721

A & K Earth Movers, Inc.

DocuSigned by:
By: Kevin Atkins 09/19/2019
Signature on behalf of Principal

Name and Title: Kevin Atkins
Secretary/Construction Manager

LP Insurance Services LLC
Company of Resident Agent

300 E 2nd Street Suite 1300
Resident Agent Street Address

Reno, NV 89501
Resident Agent City and State

NOTE TO SURETY ON BOND: Certificates of authority for Attorneys in Fact must be on file with the Department of Transportation and the Insurance Commissioner of the State of Nevada.

Bond No(s): CA3192746

Approval of Bond

DocuSigned by:
Dennis Gallagher 09/19/2019
Deputy Attorney General, Chief Counsel Date



PAYMENT BOND

Whereas, the Nevada Department of Transportation, hereinafter designated as "NDOT", has awarded to A & K Earth Movers, Inc. of 515 Windmill Drive, Fallon, NV 89406, hereinafter designated "PRINCIPAL", Contract #3789 dated September 18, 2019, for the following work: Construction in Washoe County, on SR 28, for the installation of the Nevada State Gateway Monument at Crystal Bay; and

Whereas, PRINCIPAL is required under the terms of said Contract and by law to furnish a Bond for labor and materials used in said Contract;

Now therefore, we PRINCIPAL, and

Great American Insurance Company; 420 E South Temple #330, Salt Lake City UT 84111

(Surety Company Name and Primary Address)

hereinafter designated "SURETY", are held and firmly bound unto NDOT, in the sum of One Hundred Twenty-Three Thousand and 00/100 Dollars (\$123,000.00), lawful money of the United States, being not less than one hundred percent (100%) of the estimated contract cost of the work, for the payment of which sum well and truly to be made, we bind ourselves, our heirs, executors, administrators, and successors, jointly and severally, firmly by these presents.

THE CONDITION OF THIS OBLIGATION IS SUCH, that if the above-bounden PRINCIPAL's heirs, executors, administrators, successors, or assigns, shall in all things stand to and abide by, and well and truly keep and faithfully perform the covenants, conditions, and agreements in the Contract and any alterations made as therein provided, on PRINCIPAL's part to be kept and performed at the time and in the manner therein specified, and in all respects according to their true intent and meaning; and shall indemnify and save harmless NDOT, its officers and agents, as therein stipulated; then this obligation shall become null and void. Otherwise, it shall be and remain in full force and virtue.

SURETY, for value received, hereby stipulates and agrees that no change, extension of time, alteration or addition to the terms of Contract, or to the work to be performed thereunder, shall in any way affect its obligation on this Bond, and it does hereby waive notice of any such change, extension of time, alteration or addition to the terms of the Contract or to the work.

And SURETY, for value received, hereby stipulates and agrees, if requested to do so by NDOT, to perform and fully complete the work mentioned and described in said Contract, pursuant to the terms, conditions and covenants thereof, if for any cause, said Principal fails or neglects to so perform and fully complete said work; the said SURETY further agrees to commence said work to full completion within twenty (20) days after notice thereof from NDOT, and to fully complete the same with all due diligence and in accordance with the plans and specifications.

And SURETY, for value received, further stipulates and agrees that should NDOT incur attorney's fees or other expenses for the enforcement of the Contract or this Bond, the same shall be paid by SURETY to NDOT.

The Surety Company hereby certifies that it is duly authorized by certificate of authority issued by the State of Nevada Division of Insurance to conduct business in the State of Nevada.

By: Andrea Cantlon
Attorney in Fact (on file with the NV Division of Insurance)

Name: Andrea Cantlon

Date: 09/19/2019

By: Andrea Cantlon
Countersigning Producer appointed by Surety

Name: Andrea Cantlon

Date: 09/19/2019

NV License No.: 3091721

A & K Earth Movers, Inc.

By: Kevin Atkins 09/19/2019
Signature on behalf of Principal

Name and Title: Kevin Atkins

Secretary/Construction Manager

LP Insurance Services LLC

Company of Resident Agent

300 E 2nd Street Suite 1300

Resident Agent Street Address

Reno, NV 89501

Resident Agent City and State

NOTE TO SURETY ON BOND: Certificates of authority for Attorneys in Fact must be on file with the Department of Transportation and the Insurance Commissioner of the State of Nevada.

Bond No(s): CA3192746

Approval of Bond

By: Dennis Gallagher 09/19/2019
Deputy Attorney General, Chief Counsel Date

Nevada Department of Transportation

Bid Proposal

The undersigned, as bidder, declares that the only person or parties interested in this proposal as principals are those named herein, that this proposal is made without collusion with any other person, firm, or corporation, that they have carefully examined the proposed form of contract and the plans and specifications therein referred to and made a part thereof, and they propose and agree, if this proposal is accepted, that they will contract with the Nevada Department of Transportation, in the form of the contract prescribed, to provide all necessary machinery, tools, apparatus and other means of construction, and to do all work and furnish all the materials specified in the contract and annexed plans and specifications, in the manner and time prescribed and according to the requirements of the Engineer as therein set forth, it being understood and agreed that the quantities shown herein are approximate only and are subject to increase or decrease, and that they will accept full payment.



Contract Number: 3789
Location: SR 28
County: WASHOE

Contractor Profile:

Contractor: A & K Earth Movers, Inc.
Contractor ID: 33
Address: 515 Windmill Dr Fallon, NV 89406
Phone: (775) 423-6085
Fax: (775) 423-8410
Email: shiatt@akearthmovers.com

Acknowledgment of Addenda:

Seq#	Date	User

Proposal Guaranty	
Surety 2000	Bond Amount: \$6,150.00
Bond Authorization Code or Check#SNV19601701	

Bid Opening Date: September 05, 2019 01:30 PM
Contract Number: 3789
Location: SR 28

County: WASHOE
Project Funding: STATE

Description: Installation of the Nevada State Gateway Monument, at Crystal Bay

Proposal For: A & K Earth Movers, Inc.

District: DISTRICT 2

Seq#	Item#	Description	Unit	Quantity	Unit Price	Extended Price
1	2010100	CLEARING AND GRUBBING	LS	1.000	\$3,200.00	\$3,200.00
2	2010250	REMOVE TREES	EACH	1.000	\$3,200.00	\$3,200.00
3	2120820	DECORATIVE BOULDER (TYPE A)	EACH	2.000	\$900.00	\$1,800.00
4	2120830	DECORATIVE BOULDER (TYPE B)	EACH	2.000	\$900.00	\$1,800.00
5	2120942	DECORATIVE FIGURE (TYPE A)	EACH	1.000	\$75,000.00	\$75,000.00
6	6240130	UNIFORMED TRAFFIC CONTROL OFFICER	FA	1.000	\$14,000.00	\$14,000.00
7	6250490	RENT TRAFFIC CONTROL DEVICES	LS	1.000	\$6,000.00	\$6,000.00
8	6280120	MOBILIZATION	LS	1.000	\$12,200.00	\$12,200.00
9	6370110	TEMPORARY POLLUTION CONTROL	LS	1.000	\$5,800.00	\$5,800.00
Total Bid for Award Consideration:						\$123,000.00

GREAT AMERICAN INSURANCE COMPANY®

Administrative Office: 301 E 4TH STREET • CINCINNATI, OHIO 45202 • 513-369-5000 • FAX 513-723-2740

The number of persons authorized by this power of attorney is not more than **FIVE**

No. 0 21257

POWER OF ATTORNEY

KNOW ALL MEN BY THESE PRESENTS: That the GREAT AMERICAN INSURANCE COMPANY, a corporation organized and existing under and by virtue of the laws of the State of Ohio, does hereby nominate, constitute and appoint the person or persons named below, each individually if more than one is named, its true and lawful attorney-in-fact, for it and in its name, place and stead to execute on behalf of the said Company, as surety, any and all bonds, undertakings and contracts of suretyship, or other written obligations in the nature thereof; provided that the liability of the said Company on any such bond, undertaking or contract of suretyship executed under this authority shall not exceed the limit stated below.

Name	Address	Limit of Power
NICK ROSSI	ALL OF	ALL
TERI WOOD	RENO, NEVADA	\$100,000,000
PATRICIA OWENS		
ANDREA MARIE CANTLON		
CASSANDRA MEDINA		

This Power of Attorney revokes all previous powers issued on behalf of the attorney(s)-in-fact named above.

IN WITNESS WHEREOF the GREAT AMERICAN INSURANCE COMPANY has caused these presents to be signed and attested by its appropriate officers and its corporate seal hereunto affixed this **24TH** day of **JANUARY**, 2019 .



Stephen C. Beraha
Stephen C. Beraha

Assistant Secretary

GREAT AMERICAN INSURANCE COMPANY

Mark V. Vicario
Mark V. Vicario

Divisional Senior Vice President

STATE OF OHIO, COUNTY OF HAMILTON - ss:

MARK VICARIO (877-377-2405)

On this **24TH** day of **JANUARY**, 2019, before me personally appeared MARK VICARIO, to me known, being duly sworn, deposes and says that he resides in Cincinnati, Ohio, that he is a Divisional Senior Vice President of the Bond Division of Great American Insurance Company, the Company described in and which executed the above instrument; that he knows the seal of the said Company; that the seal affixed to the said instrument is such corporate seal; that it was so affixed by authority of his office under the By-Laws of said Company, and that he signed his name thereto by like authority.



Susan A. Kohorst
Notary Public, State of Ohio
My Commission Expires 05-18-2020

Susan A. Kohorst
Susan A. Kohorst

This Power of Attorney is granted by authority of the following resolutions adopted by the Board of Directors of Great American Insurance Company by unanimous written consent dated June 9, 2008.

RESOLVED: That the Divisional President, the several Divisional Senior Vice Presidents, Divisional Vice Presidents and Divisional Assistant Vice Presidents, or any one of them, be and hereby is authorized, from time to time, to appoint one or more Attorneys-in-Fact to execute on behalf of the Company, as surety, any and all bonds, undertakings and contracts of suretyship, or other written obligations in the nature thereof; to prescribe their respective duties and the respective limits of their authority; and to revoke any such appointment at any time.

RESOLVED FURTHER: That the Company seal and the signature of any of the aforesaid officers and any Secretary or Assistant Secretary of the Company may be affixed by facsimile to any power of attorney or certificate of either given for the execution of any bond, undertaking, contract of suretyship, or other written obligation in the nature thereof, such signature and seal when so used being hereby adopted by the Company as the original signature of such officer and the original seal of the Company, to be valid and binding upon the Company with the same force and effect as though manually affixed.

CERTIFICATION

I, STEPHEN C. BERAHA, Assistant Secretary of Great American Insurance Company, do hereby certify that the foregoing Power of Attorney and the Resolutions of the Board of Directors of June 9, 2008 have not been revoked and are now in full force and effect.

Signed and sealed this _____ day of _____



Stephen C. Beraha
Stephen C. Beraha

Assistant Secretary

It is further agreed, by and between the parties hereto, that should there be any conflict between the terms of this Contract and the Proposal of the Contractor, then this Contract shall control, and nothing herein shall be considered an acceptance of the terms of such Proposal conflicting therewith.

And the Contractor hereby further agrees that the payment of the final amount due under this Contract shall release the State of Nevada and the Department of Transportation from any and all claims or liability on account of work performed under this Contract other than such claims, if any, as may be specifically excepted by the Contractor in writing at the time final payment is made.

In Witness Whereof, each party to the presents have hereunto caused this Contract to be executed by a duly authorized representative as of the year and date first above written.

Attested:

STATE OF NEVADA
Through the Department of Transportation

Director, Department of Transportation

Chairman, Board of Directors, Department of Transportation

Dated: _____

9-25-19

Approved as to Form and Legality:

DocuSigned by:
Dennis Gallagher

09/19/2019

Deputy Attorney General, Chief Counsel

A & K Earth Movers, Inc.

By: _____

DocuSigned by:
Kevin Atkins

Kevin Atkins

Construction Manager

Name and Title



Nevada Department of Transportation

Estimate of Quantities Report

Quantities shown are approximate and subject to change

Bid Opening Date: September 05, 2019 01:30 PM

District: DISTRICT 2

Contract Number: 3789

Estimate Range: R10 \$300,000.01 to \$360,000

Location: On SR 28

Description: Installation of Nevada state gateway monument, Crystal Bay.

Project No(s): SPF-028-1(028)

Project Funding: STATE

Seq#	Item Number	Unit of Measure	Quantity	Description
1	2010100	LS	1.000	CLEARING AND GRUBBING
2	2010250	EACH	1.000	REMOVE TREES
3	2120820	EACH	2.000	DECORATIVE BOULDER (TYPE A)
4	2120830	EACH	2.000	DECORATIVE BOULDER (TYPE B)
5	2120942	EACH	1.000	DECORATIVE FIGURE (TYPE A)
6	6240130	FA	1.000	UNIFORMED TRAFFIC CONTROL OFFICER
7	6250490	LS	1.000	RENT TRAFFIC CONTROL DEVICES
8	6280120	LS	1.000	MOBILIZATION
9	6370110	LS	1.000	TEMPORARY POLLUTION CONTROL

NEVADA DEPARTMENT OF TRANSPORTATION

INVITATION TO BID

Contract No. 3789

SR 28, in Washoe County

Installation of the Nevada State Gateway Monument, at Crystal Bay

Engineer's Estimate: R10 (\$300,000.01 to \$360,000.00)

State Bidder's Preference applies to this project



For questions regarding bid preparation, obtaining plans, specifications and project documents, please contact:

NDOT Contract Services
1263 South Stewart Street, Room 101
Carson City, NV 89712
Phone: (775) 888-7070
Hours: 8:00am – 5:00pm Monday to Friday

TABLE OF CONTENTS

BID PREPARATION2
STATE BIDDER'S PREFERENCE3
DOCUMENTS INCORPORATED INTO THE CONTRACT3
DOCUMENTS TO ASSIST IN BID PREPARATION3
*DISCLAIMER3
AFFIRMATIVE ACTION4
DISADVANTAGED BUSINESS ENTERPRISES6
OSHA/MSDS REQUIREMENTS.....6
CLEAN WATER ACT.....7
CLEAN AIR REQUIREMENTS7
BID PROTESTS7
DEPARTMENT DISCLAIMERS9
BID CHECKLIST10

BID PREPARATION

The bid opening date and time for this project (unless modified by an addenda) is September 5, 2019, 1:30:00 PM, PDT. It is the responsibility of the Contractor to ensure their bid, subcontractor reports and any supporting documentation is received by the Nevada Department of Transportation (NDOT) via the Electronic Bidding System (iCX) no later than the submittal deadlines. NDOT will not be responsible for bids and reports not completed and/or successfully transmitted by the deadline for submittal.

The right is reserved to reject any or all proposals, or to accept the proposal deemed best for the interests of the State of Nevada.

All bids are subject to NDOT verification.

1. Contractors and subcontractors are required to hold a valid Contractor's license of a class corresponding to the work to be done, in accordance with the provisions of NRS 624, prior to submitting a bid.
2. All bidders must be prequalified in accordance with the provisions of NRS 408, and the prequalification statement must be current through the date the contract is awarded.
3. Bidders are responsible to comply with all State, County and Local laws, statutes, policies and procedures required to perform the scope of work. All bidders must comply with the requirements of doing business in Nevada, as directed by the Office of the Secretary of State (including a State Business License), and any other County or Local agencies as may be applicable.
4. All Contractors doing business in Nevada must have a Federal Tax Identification Number.
5. Carefully review the accompanying plans and specifications for this contract. Any questions regarding the project must be submitted in writing via the Department's website at <http://www.nevadadot.com/doing-business/contractors-construction>. Questions should be submitted before 4:00 pm Pacific Time 10 days prior to the scheduled bid opening to ensure an answer. Questions submitted after the deadline will be answered at the discretion of the Project Manager.
6. All proposals must be accompanied by a proposal guaranty (bid bond or other guaranty) made unconditionally payable to the Nevada Department of Transportation in the amount equal to 5% of total bid amount. The guaranty may be cash, cashier's check, certified check, money order, bank draft, an undertaking executed by a corporate surety company authorized to do business in the State of Nevada, an electronic bid bond validated with Surety 2000 or SurePath, or any other guaranty that may be especially approved by the Department. Such proposal guaranty is to be forfeited to the Department should the bidder to whom the contract is awarded fail to enter into the contract within 20 days of the award of the contract.
7. No bids can be accepted after the time set for opening bids. Electronic bids cannot be submitted to the vault after the bid opening time. NDOT cannot make any exceptions due to bidder's internet services or any other emergency situations.
8. The successful bidder will enter into a contract with NDOT using the standard contract form, a draft of which is included in this document.

STATE BIDDER'S PREFERENCE

This is a State funded project. Nevada-owned businesses meeting the qualifications of NRS 338.1389 and holding a valid Certificate of Eligibility issued by the Nevada State Contractor's Board are eligible to receive a 5% bidder's preference in the evaluation of their proposal for ranking purposes. A Uniform Affidavit of Certification for Preference Bidding (Bidder's Preference Affidavit) must be acknowledged via the NDOT Electronic Bidding system no later than 2 hours after the bid opening. Bidders must also upload their Certificate of Eligibility via the NDOT Electronic Bidding System (iCX).

DOCUMENTS INCORPORATED INTO THE CONTRACT

1. The Qualified Products List (QPL) dated July 22, 2019, shall be used on this contract.

DOCUMENTS TO ASSIST IN BID PREPARATION

1. CADD files * (see disclaimer below)
2. Other files * (see disclaimer below)
 - a. Informational Purposes Only Documents
 - b. Flood Control
3. The FHWA Publications "Manual on Uniform Traffic Control Devices, 2009 (MUTCD)" and the "Standard Highway Signs" may be purchased using links provided at: <http://mutcd.fhwa.dot.gov/ser-pubs.htm>.
4. The "Rental Rate Blue Book" may be purchased from Equipment Watch at: <https://equipmentwatch.com> or by calling 1-800-669-3282.
5. The Nevada Sign Supplement, 2006, is available at:
<http://www.nevadadot.com/home/showdocument?id=4462>
6. The following is a list of documents available for purchase from NDOT Contract Services:

• Standard Specifications for Road and Bridge Construction, 2014**	\$20.00
• Digital Elevation Models (Disclaimer and Agreement required at time of purchase)	\$10.00
• Standard Plans for Road and Bridge Construction, 2017**	\$15.00
• Construction Stakeout Manual	\$ 7.00
• Construction Site Best Management Practices Manual (BMPs)	\$30.00

**also available at no charge in pdf format at:
<http://www.nevadadot.com/doing-business/about-ndot/ndot-divisions/engineering/design/standard-specifications-and-plans>
7. Employment lists may be obtained from the Nevada Department of Employment, Training and Rehabilitation.

***DISCLAIMER**

If available, additional electronic engineering data—plans, profiles, maps, digital elevation models, images, and their associated cartographic or survey information—compiled for specific Nevada Department of Transportation (NDOT) applications only, are available for download for the above referenced contract. Documents or links can be found on the Contract Documents tab on the website here: <https://www.nevadadot.com/doing-business/contractors-construction/contract-services/bid-letting>. They are for informational purposes only.

This digital information is furnished by NDOT and/or its representatives as a courtesy and is accepted or used by the recipient with the understanding that the State of Nevada and/or its representatives make no warranties, expressed or implied, concerning the accuracy, completeness, reliability or suitability of this

data, of its constituent parts, or of any supporting data. Recompilation of the raw data provided, exceeding the Horizontal/Vertical metadata accuracies and portraying it as a separate dataset or improved dataset, is prohibited.

Further, the reselling of this data is prohibited. Should one make use of this information in any submittal report, or other document, such submittal, report or other document shall bear the stamp of a professional engineer licensed to practice in the State of Nevada, certifying said information is accurate and signifying the assumption of any and all risk and liability with respect to the provision and use of the information.

Furthermore, the recipient agrees that it will make no claim against NDOT and/or its representatives arising from the related use of the information whether sounding in contract, tort or any other legal theory, and expressly waives any and all such claims.

The recipient shall indemnify NDOT and/or its representatives and it shall be liable for all costs and attorney's fees incurred in the defense of and in securing dismissal of such claim whether brought by the undersigned company or any entity to whom the undersigned company sold or otherwise provided this data.

AFFIRMATIVE ACTION

The Nevada Department of Transportation (NDOT) hereby notifies all bidders that it will affirmatively ensure that in any contract entered into pursuant to this advertisement, minority business enterprises will be afforded full opportunity to submit bids in response to this invitation and will not be discriminated against on the grounds of race, color, religion, sex, sexual orientation, gender identity, or national origin in consideration for an award.

NDOT hereby notifies all bidders that it will not discriminate in the award of this contract on the basis of race, color, national origin, religion, sex or handicap.

NDOT will on its own initiative, take affirmative action, including the imposition of contract sanctions and the initiation of appropriate legal proceedings under any applicable State or Federal law to achieve equal employment opportunity on all Projects and will actively cooperate with the Federal Highway Administration in all investigations and enforcement actions undertaken by the Federal Highway Administration. In conjunction with the above statement, the Department will not issue plans to an irresponsible bidder. Subsection (B) of Section 112 of Title 23 United States Code has been amended by adding at the end thereof, the following: "Contracts for the construction of each project shall be awarded only on the basis of the lowest responsive bid submitted by a bidder meeting established criteria of responsibility."

NDOT will, in addition to the other Equal Employment Opportunity provisions which are enumerated elsewhere in the Special Provisions, require an affirmative action program from each Contractor who holds an individual contract or subcontract in excess of \$10,000.00. This program, which included certain specific items relative to this project, can be submitted on the Department-furnished form.

The following requirements apply to the person, firm, association or corporation in order for the bid to be considered.

**NOTICE OF REQUIREMENT FOR AFFIRMATIVE ACTION TO ENSURE
EQUAL EMPLOYMENT OPPORTUNITY (EXECUTIVE ORDER 11246)**

The Offeror's or Bidder's attention is called to the "Equal Opportunity Clause" and the "Standard Federal Equal Employment Specifications" set forth herein.

FEMALE PARTICIPATION STATEWIDE

Time Period	Goal
Until further notice	6.9%

MINORITY PARTICIPATION STATEWIDE

SMSA Counties, NV Clark	13.9%
-------------------------------	-------

163 Las Vegas, NV	
4120 Las Vegas, NV	
Non-SMSA Counties, NV Esmeralda, NV Lincoln, NV Nye.....	12.6%
SMSA Counties, NV Washoe	8.2%
164 Reno, NV	
6720 Reno, NV	
Non-SMSA Counties, NV Churchill, NV Douglas,	9.2%
NV Elko, NV Eureka, NV Humboldt, NV Lander,	
NV Lyon, NV Mineral, NV Pershing, NV Storey,	
NV White Pine, NV Carson City	

These goals are applicable to all the Contractor's construction work (whether or not it is Federal or federally assisted) performed in the covered area. If the contractor performs construction work in a geographical area located outside of the covered area, it shall apply the goals established for such geographical area where the work is actually performed. With regard to this second area, the contractor also is subject to the goals for both its federally involved and non-federally involved construction.

The Contractor's compliance with the Executive Order and the regulations in 41 CFR part 60-4 shall be based on its implementation of the Equal Opportunity Clause, specific affirmative action obligations required by the specifications set forth in 41 CFR 60-4.3(a), and its efforts to meet the goals. The hours of minority and female employment and training must be substantially uniform throughout the length of the contract, and in each trade, and the contractor shall make a good faith effort to employ minorities and women evenly on each of its projects. The transfer of minority or female employees or trainees from Contractor to Contractor or from project to project for the sole purpose of meeting the Contractor's goals shall be a violation of the contract, the Executive Order and the regulations in 41 CFR part 60-4. Compliance with the goals will be measured against the total work hours performed.

The Contractor shall provide written notification to the Director of the Nevada Department of Transportation and the Director of the Office of Federal Contract Compliance Programs within 10 working days of award of any construction subcontract in excess of \$10,000 at any tier for construction work under the contract resulting from this solicitation. The notification shall list the name, address and telephone number of the subcontractor; employer identification number of the subcontractor; estimated dollar amount of the subcontract; estimated starting and completion dates of the subcontract; and the geographical area in which the subcontract is to be performed.

During the performance of this contract, the contractor agrees as follows:

- (1) The contractor will not discriminate against any employee or applicant for employment because of race, color, religion, sex, sexual orientation, gender identity, or national origin. The contractor will take affirmative action to ensure that applicants are employed, and that employees are treated during employment, without regard to their race, color, religion, sex, sexual orientation, gender identity, or national origin. Such action shall include, but not be limited to the following: employment, upgrading, demotion, or transfer; recruitment or recruitment advertising; layoff or termination; rates of pay or other forms of compensation; and selection for training, including apprenticeship. The contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices to be provided by the contracting officer setting forth the provisions of this nondiscrimination clause.
- (2) The contractor will, in all solicitations or advancements for employees placed by or on behalf of the contractor, state that all qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, or national origin.
- (3) The contractor will send to each labor union or representative of workers with which he has a collective bargaining agreement or other contract or understanding, a notice, to be provided by the agency contracting officer, advising the labor union or workers' representative of the contractor's commitments under Section 202 of Executive Order No. 11246 of September 24, 1965, and shall post copies of the notice in conspicuous places available to employees and applicants for employment.
- (4) The contractor will comply with all provisions of Executive Order No. 11246 of Sept. 24, 1965, and of the rules, regulations, and relevant orders of the Secretary of Labor.

- (5) The contractor will furnish all information and reports required by Executive Order No. 11246 of September 24, 1965, and by the rules, regulations, and orders of the Secretary of Labor, or pursuant thereto, and will permit access to his books, records, and accounts by the contracting agency and the Secretary of Labor for purposes of investigation to ascertain compliance with such rules, regulations, and orders.
- (6) In the event of the contractor's noncompliance with the nondiscrimination clauses of this contract or with any of such rules, regulations, or orders, this contract may be cancelled, terminated, or suspended in whole or in part and the contractor may be declared ineligible for further Government contracts in accordance with procedures authorized in Executive Order No. 11246 of Sept. 24, 1965, and such other sanctions may be imposed and remedies invoked as provided in Executive Order No. 11246 of September 24, 1965, or by rule, regulation, or order of the Secretary of Labor, or as otherwise provided by law.
- (7) The contractor will include the provisions of paragraphs (1) through (7) in every subcontract or purchase order unless exempted by rules, regulations, or orders of the Secretary of Labor issued pursuant to Section 204 of Executive Order No. 11246 of September 24, 1965, so that such provisions will be binding upon each subcontractor or vendor. The contractor will take such action with respect to any subcontract or purchase order as may be directed by the Secretary of Labor as a means of enforcing such provisions including sanctions for noncompliance: Provided, however, that in the event the contractor becomes involved in, or is threatened with, litigation with a subcontractor or vendor as a result of such direction, the contractor may request the United States to enter into such litigation to protect the interests of the United States." [Sec. 202 amended by EO 11375 of Oct. 13, 1967, 32 FR 14303, 3 CFR, 1966-1970 Comp., p. 684, EO 12086 of Oct. 5, 1978, 43 FR 46501, 3 CFR, 1978 Comp., p. 230, EO 13672 of July 21, 2014, 79 FR 42971].

The Contractor shall take such action with respect to any subcontract or procurement as NDOT or the FHWA may direct as a means of enforcing such provisions including sanctions for non-compliance: provided, however, that, in the event a Contractor becomes involved in, or is threatened with, litigation with a subcontractor or supplier as a result of such direction, the Contractor may request NDOT to enter into such litigation to protect the interests of NDOT, and, in addition, the Contractor may request the United States to enter into such litigation to protect the interests of the United States.

DISADVANTAGED BUSINESS ENTERPRISES

In accordance with NRS 40832872 to NRS 408.38728, NDOT notifies all bidders and proposers that it will affirmatively ensure that certified Disadvantaged Business Enterprises (DBE) firms will be afforded full opportunity to submit bids and proposals and will not be discriminated against on the basis of race, color, sex, age, disability, or national origin in consideration for an award. Although there is no contract specific goal associated with this contract, NDOT encourages Contractors to also ensure non-discrimination in the award and administration of subcontracts to help remove barriers to the participation of DBEs and to assist in the development of firms that can compete successfully in the marketplace outside the DBE program.

OSHA/MSDS REQUIREMENTS

In compliance with the multi-employer worksite provisions of the Occupational Safety and Health Administration's (OSHA) Hazard Communication Standard 29 CFR Part 1910.1200 (e) (2) the Contractor is required to provide current Material Safety Data Sheets (MSDS) for all hazardous chemicals [as defined in 29 CFR Part 1910.1200 (c)] to be used by the Contractor in this contract. It will be the Contractor's responsibility to submit a list of all hazardous chemicals to be used on this contract 7 days in advance of the pre-construction conference. MSDS must be submitted prior to the beginning of any phase of work which requires the use of the hazardous chemical. An MSDS shall be submitted prior to use of the hazardous chemical on the contract, for any additional hazardous material not covered by the original list.

CLEAN WATER ACT

The bidder's attention is directed to Sections 401 and 404 of the Clean Water Act (CWA). This contract must be constructed under a United States Army Corps of Engineers nationwide permit obtained by the Department subject to conditions outlined in Subsection 108.04. This contract must be constructed pursuant to the Nevada Division of Environmental Protection's 401 Water Quality Certification obtained by the Department subject to conditions outlined in Section 637. Compliance with all rules, regulations, special stipulations and laws pertaining to the CWA shall be the responsibility of the Contractor and the cost of said compliance shall not be measured or paid for directly, but the cost thereof shall be considered in the contract unit price bid for other items of work.

If, in the duration of this contract, any change to the project is considered, the party proposing the change shall be responsible for (1) insuring that the project continues in compliance with Sections 401 and 404 of the CWA and (2) any resultant delays and/or increased costs.

CLEAN AIR REQUIREMENTS

This project is located in Washoe County, Nevada. The bidder shall contact the Washoe County District Health Department (Air Quality Division) regarding special considerations concerning air quality requirements in the county.

Compliance with all rules, regulations, special stipulations, and laws pertaining to air quality shall be the responsibility of the Contractor and the cost of said compliance will be measured and paid for as specified in Section 637. Contractor penalties associated with non-compliance of these rules, regulations, special stipulations and laws shall not be sufficient cause for increases in costs or time to the contract.

BID PROTESTS

1. Applicability

This section sets forth the exclusive protest remedies available with respect to this Invitation to Bid. These provisions prescribe the exclusive procedures for protests regarding:

- a) a bidder protesting the determination that the apparent-low bid is responsive to the requirements of this Invitation to Bid and related specifications, or as to whether the apparent-low bidder is responsible, as applicable.
- b) if the Department provides notice of its intention to award a bid to the apparent second-low bidder, the determination that the apparent second-low bid is responsive to the requirements of this Invitation to Bid and related specifications, or as to whether the apparent second-low bidder is responsible, as applicable.
- c) a bidder's own bid being deemed non-responsive by the Department

2. Deadlines for Protests

Protests concerning the issues described in subsection 1(a) must be received by the Department as soon as the basis for the protest is known, but no later than 5:00pm seven (7) calendar days after the announcement of the apparent-low bidder is made. Announcement of the apparent-low bidder will be made by either:

- a) the Unofficial Bid Results being made publicly available, or
- b) direct notification to all bidders, or
- c) in the case of a change to the apparent-low bidder, the updated/revised Unofficial Bid Results being made publicly available.

Protests concerning the issues described in subsection 1(b) must be received by the Department as soon as the basis for the protest is known, but no later than 5:00pm five (5) calendar days after the publishing of a notice of intent to award to the apparent second-low bidder. Announcement of the Department's intention to award to the apparent second-low bidder will be made by either:

- a) the notice of such intention being made publicly available, or
- b) direct notification to all bidders.

Protests concerning the issues described in subsection 1(c) must be received by the Department as soon as the basis for the protest is known, but no later than 5:00pm five (5) calendar days after bidder's receipt of notice that their bid is non-responsive.

Notices under this section will be deemed to be received by the bidder either:

- a) on the day, they are emailed to the person who submitted the bid; or
- b) two (2) calendar days after they are sent via regular mail to the address on file with the Department; or
- c) on the day, they are made publicly available; whichever is earlier.

3. Content of Protests

Protests filed in accordance with this section must completely and succinctly state the grounds for protest, its legal authority, and its factual basis, and include all factual and legal documentation in sufficient detail to establish the merits of the protest.

All protests must contain the following affirmation:

The undersigned does hereby affirm that the preceding Protest is submitted in accordance with the relevant protest requirements and that foregoing facts cited in this Protest are true and correct to the best of my knowledge.

Date Signed

Signature

Printed Name

4. Filing of Protest

The notice of protest must be clearly marked as a "Notice of Protest" and submitted to:

Notice of Protest
 Project/Bid Number _____
 Nevada Department of Transportation
 Attn: Administrative Services Division Chief
 1263 S Stewart St. #101
 Carson City, NV 89712

A courtesy copy may be sent via email to NDOTContractServices@dot.nv.gov.

5. Burden of Proof

The protestant has the burden of proving their protest by clear and convincing evidence. The Department may, in its sole discretion, discuss the protest with the protestant and other bidders. No hearing will be held on the protest. The protest will be decided on the basis of written submissions.

6. Decision on Protests

The Department Director, or his/her designee, will issue a written decision regarding each protest within thirty (30) calendar days after the receipt of the detailed statement of protest submitted under this section. The decision by the Department Director, or his/her designee, will be final. The written decision of the Department Director, or his/her designee, will be final, binding, and not subject to appeal.

7. **Protestant's Payment of Costs**

If a protest is denied, the bidder filing the protest may be liable for the Department's costs reasonably incurred to defend against or resolve the protest, including legal and consultant fees and costs and any unavoidable damages sustained by the Department as a consequence of the protest.

At the sole discretion of the Department, a bidder filing a notice of protest may be required to submit to the Department, at the time the notice of protest is filed, evidence of a bond posted with a good and solvent surety authorized to do business in Nevada or submit other security, in a form approved by the Department. If a bond or other security is required, the Department will hold such bond or other security until a determination is made on the protest. A bond posted, or other security submitted with a notice of protest must be in an amount equal to:

- (a) Twenty-five (25) percent of the total value of the bid submitted by the bidder filing the notice of protest; or
- (b) Two hundred fifty thousand dollars (\$250,000); whichever is less.

If the protest is upheld, the bond posted, or other security submitted with the notice of protest will be returned to the person who posted the bond or submitted the security. If the protest is rejected, the Department may make a claim against the bond or other security in an amount equal to the expenses incurred by the Department because of the unsuccessful protest. Any money remaining after the claim has been satisfied will be returned to the person who posted the bond or submitted the security.

8. **Rights and Obligations of Bidders**

Each bidder, by submitting their bid, expressly recognizes and agrees to the limitation on its rights to protest provided in this section, and expressly waives all other rights and remedies that may be available to the bidder under Federal and State laws. These provisions are included in the Invitation to Bid expressly in consideration for such waiver and agreement by the bidders. If bidder disregards, disputes, or does not follow the exclusive protest remedies provided in this section, it shall indemnify and hold the Department and its officers, employees, agents, and consultants harmless from and against all liabilities, fees, and costs, including legal and consultant fees and costs and damages incurred or suffered as a result of such bidder's actions. Each bidder, by submitting a bid, shall be deemed to have irrevocably and unconditionally agreed to this indemnity obligation.

A notice of protest filed in accordance with the provisions of this section operates as a stay of action in relation to the awarding or execution of any contract until a determination on the protest is made by the Department. A person who makes an unsuccessful bid may not seek any type of judicial intervention until the Department has made a determination on the protest and awarded the contract.

Neither the Department nor any authorized representative of the Department is liable for any costs, expenses, attorney's fees, loss of income or other damages sustained by a person who makes a bid, whether or not the person files a notice of protest.

DEPARTMENT DISCLAIMERS

This Invitation to Bid does not commit the Department to enter into any contract. The Department assumes no obligations, responsibilities, or liabilities, fiscal or otherwise, to reimburse all or part of the costs incurred or alleged to have been incurred by parties considering a response to and/or responding to this Invitation to Bid. All of such costs shall be borne solely by each bidder.

In no event shall the Department be bound by, or liable for, any obligations with respect to the Project until such time (if at all) as the contract, if any, in form and substance satisfactory to the Department, has been authorized and executed by the Department and, then, only to the extent set forth therein. In submitting a bid in response to this Invitation to Bid the bidder is specifically acknowledging these disclaimers.

BID CHECKLIST

To submit a bid, the bidder must have access to iCX software on the web. For information on obtaining and using iCX, contact NDOT Contract Services at NDOTContractservices@dot.nv.gov or via phone (775) 888-7070, option 3.

- Enter Bid Bond Information:
 - a. Enter and validate an electronic bid bond number in Electronic Bidding System (iCX). Must be Surety2000 or SurePath if submitting electronically.
 - b. **Alternatively, submit a paper proposal guaranty to NDOT Contract Services, 1263 S. Stewart Ave., Carson City, NV 89712, prior to bid opening time.**
 - i. In the Electronic Bidding System (iCX), enter proposal guaranty surety type and then bond or check #, then select "Validate Bond".
 - ii. The status will change to "Validated", HOWEVER, NDOT MUST STILL RECEIVE YOUR PAPER GUARANTY PRIOR TO BID OPENING.

- Complete the Suspension and Debarment certification via the NDOT Electronic Bidding System (iCX).

- Submit the bid to the secure vault. All subcontractor and supplier information listed, certifications acknowledged and any additional documentation uploaded before bid submission will automatically be submitted with the bid.

- Acknowledge the Uniform Affidavit of Certification for Preference Bidding (Bidder's Preference Affidavit) via the NDOT Electronic Bidding system no later than 2 hours after the bid opening. Bidders must also upload their Certificate of Eligibility via the NDOT Electronic Bidding System (iCX). All Bidder's Preference documentation completed before bid submission will automatically be submitted with the bid.

- Submit any updated subcontractor and supplier information that is listed after bid submission. Subcontractors exceeding 1% of the contract (or \$50,000.00, whichever is greater) or subcontractors which will exceed \$250,000.00, must be submitted within **2 hours after bid opening**. A list of all subcontractors and suppliers used and not used must be submitted by **5:00 pm the next business day following the bid opening**. All subcontractor and supplier information listed before bid submission will automatically be submitted with the bid.

STATE OF NEVADA

BRIAN SANDOVAL
GOVERNOR

C. J. MANTHE
DIRECTOR

SHANNON M. CHAMBERS
LABOR COMMISSIONER



OFFICE OF THE LABOR COMMISSIONER
3300 WEST SAHARA AVENUE, SUITE 225
LAS VEGAS, NEVADA 89102
PHONE: (702) 486-2650
FAX (702) 486-2660

OFFICE OF THE LABOR COMMISSIONER
1818 COLLEGE PARKWAY, SUITE 102
CARSON CITY, NV 89706
PHONE: (775) 684-1890
FAX (775) 687-6409

2019 PREVAILING WAGE RATES WASHOE COUNTY

DATE OF DETERMINATION: October 1, 2018

DUE TO THE PASSAGE OF ASSEMBLY BILL 136 DURING THE 2019 LEGISLATIVE SESSION, EFFECTIVE JULY 01, 2019, THESE RATES ARE APPLICABLE FOR PUBLIC WORKS PROJECTS OVER \$100,000 BID/AWARDED AFTER JULY 01, 2019.* RATES APPLY: OCTOBER 1, 2018 THROUGH SEPTEMBER 30, 2019

<https://www.leg.state.nv.us/App/NELIS/REL/80th2019/Bill/6203/Text>

"Pursuant to Nevada Administrative Code (NAC) section 338.040(3), "After a contract has been awarded, the prevailing rates of wages in effect at the time of the opening of bids remain in effect for the duration of the project."

As [Amendments/Addenda](#) are made to the wage rates, such will be posted to sites of the respective counties. Please review regularly for any amendments posted or contact our offices directly for further assistance with any amendments to the rates. *Prevailing Wage Rates may be adjusted based on Collective Bargaining Agreements (CBA's) and adjustments to those agreements. (See NAC section 338.010.)

[AIR BALANCE TECHNICIAN](#)
[ALARM INSTALLER](#)
[BOILERMAKER](#)
[BRICKLAYER](#)
[CARPENTER](#)
[CEMENT MASON](#)
[ELECTRICIAN-COMMUNICATION TECH.](#)
[ELECTRICIAN-LINE](#)
[ELECTRICIAN-NEON SIGN](#)
[ELECTRICIAN-WIREMAN](#)
[ELEVATOR CONSTRUCTOR](#)
[FENCE ERECTOR](#)
[FLAGPERSON](#)
[FLOOR COVERER](#)
[GLAZIER](#)
[HIGHWAY STRIPER](#)
[HOD CARRIER-BRICK MASON](#)
[HOD CARRIER-PLASTERER TENDER](#)
[IRON WORKER](#)
[LABORER](#)

[OPERATING ENGINEER](#)
[OPERATING ENG. STEEL](#)
[FABRICATOR/ERECTOR](#)
[OPERATING ENGINEER-PILEDRIIVER](#)
[PAINTER](#)
[PILEDRIIVER \(NON-EQUIPMENT\)](#)
[PLASTERER](#)
[PLUMBER/PIPEFITTER](#)
[REFRIGERATION](#)
[ROOFER \(Does not include sheet metal roofs\)](#)
[SHEET METAL WORKER](#)
[SPRINKLER FITTER](#)
[SURVEYOR \(NON-LICENSED\)](#)
[TAPER](#)
[TILE /TERRAZZO WORKER/MARBLE MASON](#)
[TRAFFIC BARRIER ERECTOR](#)
[TRUCK DRIVER](#)
[WELL DRILLER](#)
[LUBRICATION AND SERVICE ENGINEER](#)
[\(MOBILE AND GREASE RACK\)](#)

Nevada Revised Statutes (NRS) 338.010(21) "Wages" means:

- a) The basic hourly rate of pay; and
- b) The amount of pension, health and welfare, vacation and holiday pay, the cost of apprenticeship training or other similar programs or other bona fide fringe benefits which are a benefit to the workman.

NRS 338.030 (2)(d)

The Labor Commissioner shall determine the prevailing wage to be 90 percent of the rate determined pursuant to paragraphs (a), (b) and (c) for:

(1) Any contract for a public work or any other construction, alteration, repair, remodeling or reconstruction of an improvement or property to which a school district or the Nevada System of Higher Education is a party; and

(2) A public work of, or constructed by, a school district or the Nevada System of Higher Education, or any other construction, alteration, repair, remodeling or reconstruction of an improvement or property of or constructed by a school district or the Nevada System of Higher Education.

NRS 338.035 Discharge of part of obligation of contractor or subcontractor engaged on public work to pay wages by making certain contributions in name of workman. The obligation of a contractor engaged on a public work or a subcontractor engaged on a public work to pay wages in accordance with the determination of the Labor Commissioner may be discharged in part by making contributions to a third person pursuant to a fund, plan or program in the name of the workman.

Job Descriptions for Recognized Classes of Workmen

Regarding job descriptions for public works projects, please take notice of the following:

1. The job description links have been redacted to include ONLY the scope of work for the craft.
2. Pursuant to NAC 338.0095(1)(a), "A workman employed on a public work must be paid based on the type of work that the workman actually performs on the public work and in accordance with the recognized class of the workman."
3. The work description for a particular class is not intended to be jurisdictional in scope.
4. Any person who believes that a type of work is not classified, or who otherwise needs clarification pertaining to the recognized classes or job descriptions, shall contact the Labor Commissioner, in writing, for a determination of the applicable classification and pay rate for a particular type of work.
5. The job descriptions set forth or referenced herein supersede any and all descriptions previously agreed upon by the Labor Commissioner in any settlement agreements or stipulations arising out of contested matters.
6. The following specific provisions, where applicable, shall prevail over any general provisions of the job descriptions:
 - Amendments to the prevailing wage determinations;
 - Group Classifications and/or descriptions recognized by the Labor Commissioner and included with wage determinations for a particular type of work in a particular county.

Zone Rates

The zone rate has been added to each applicable craft.

PREVAILING WAGE RATES INCLUDE THE BASE RATE AS WELL AS ALL APPLICABLE FRINGES

CRAFT	RATE	NSHE/SCHOOL DISTRICT	Union or Non-union Rate
AIR BALANCE TECHNICIAN			Union
Air Balance Technician-Journeyman	57.93	52.14	
Air Balance Technician-Foreman	60.86	54.77	
Air Balance Technician-General Foreman	63.78	57.40	
<u>AIR BALANCE TECHNICIAN JOB DESCRIPTION</u>			
<p>ADD ZONE RATE In addition to AIR BALANCE rates add the applicable amounts per hour, calculated based on a road from the courthouse in Reno, Nevada: Zone 1- 0 to 75 miles \$0.00 (including the City of Fallon and the Fallon Naval Air Base) Zone 2- 75 to 100 \$5.00 Zone 3- over 100 \$10.00</p>			
ALARM INSTALLER			Non-Union
Alarm Installer	29.41	26.47	
<p>ALARM INSTALLER Includes but is not limited to: 1. Installing or testing electrical protective signaling systems used to provide notification of fire, burglary or other irregularities on the premises of the subscriber of the system; 2. Installing of wiring and signaling units; 3. Repairing electrical protective signaling systems 4. Starting up, programming and documenting systems;</p>			
BOILERMAKER			Non-Union
Boilermaker	65.94	59.35	
<p>BOILERMAKER Includes but is not limited to: 1. Constructing, assembling, maintaining and repairing stationary steam boilers and boiler house auxiliaries; 2. Aligning structures or plate sections to assemble boiler frame tanks or vats; 3. Assisting in the testing of assembled vessels, directing cleaning of boilers and boiler furnaces; 4. Inspecting and repairing boiler fittings, including, without limitation, safety valves, regulators, automatic-control mechanisms, water columns and auxiliary machines.</p>			
BRICKLAYER			Union
Bricklayer-Journeyman	39.73	35.76	
Bricklayer-Foreman	40.98	36.88	
Bricklayer-General Foreman	42.73	38.46	

BRICKLAYER JOB DESCRIPTION

ADD ZONE RATE

In addition to BRICKLAYER rates add the applicable amounts per hour, calculated based on a road miles of over thirty-five (35) miles from the Washoe County Courthouse in Reno, Nevada:

Free Zone 1-0-34 Miles	\$0.00
Zone 1-35-75 Miles	\$2.50
Zone 2-Over 75 Miles	\$8.12

CARPENTER			Union
Carpenter-Journeyman	47.46	42.71	
Carpenter-Foreman	50.56	45.50	

CARPENTER JOB DESCRIPTION

ADD ZONE RATE

(Building and Heavy Highway and Dam Construction)

In addition to CARPENTER rates add the applicable amounts per hour, calculated from the Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00 (road miles of either the Carson City Courthouse or the Washoe County Courthouse)
Zone 2-75-150 miles	\$4.00
Zone 3-150-300 miles	\$5.00
Zone 4-301 miles and over	\$6.00

CEMENT MASON			Union
Cement Mason-Journeyman	41.12	37.01	
Cement Mason-Foreman	44.12	39.71	

CEMENT MASON JOB DESCRIPTION

ADD ZONE RATE

In addition to CEMENT MASON rates add the applicable amounts per hour, calculated from the Reno Post Office, 50 So. Virginia St., Reno, Nevada:

Zone 1-0-90 miles	\$0.00
Zone 2-91 miles and over	\$6.00

ELECTRICIAN-COMMUNICATION TECHNICIAN			Union
Communication Installer	36.49	32.84	
Communication Technician	44.33	36.29	
Senior Technician	43.31	38.98	

ELECTRICIAN-COMMUNICATION TECH JOB DESCRIPTION

ADD ZONE RATE

In addition to Electrician Communication Tech rates add the applicable amounts per hour, calculated from the Washoe County Courthouse:

Zone 1-0-70 miles	\$0.00
Zone 2-71-90 miles	\$5.00
Zone 3 -91 miles and over	\$7.00

ELECTRICIAN-LINE			Union
Electrician-Groundman	42.28	38.05	
Electrician-Lineman	64.02	57.62	
Electrician-Foreman	70.19	63.17	
Electrician-General Foreman	76.56	68.90	
Heavy Equipment Operator	52.19	46.97	
<u>ELECTRICIAN LINEMAN JOB DESCRIPTION</u>			
ELECTRICIAN-NEON SIGN			Union
Electrician-Neon Sign	50.75	45.68	
<p>ELECTRICIAN-NEON SIGN, includes but is not limited to:</p> <ol style="list-style-type: none"> 1. Installing, servicing and repairing plastic, neon and illuminated signs; 2. Ascending ladders or operating hydraulic or electric hoist to install, service, or examine sign to determine cause of malfunction; 3. Wiring, rewiring or removing defective parts and installing new parts using electrician's tools; 4. Removing sign or part of sign for repairs, such as structural fabrication, scroll repair, or transformer repair; 			
ELECTRICIAN-WIREMAN			Union
Wireman	57.88	52.09	
Cable Splicer	62.05	55.84	
Wireman-Foreman	62.05	55.84	
Wireman-General Foreman	66.22	59.60	
<u>ELECTRICIAN-WIREMAN JOB DESCRIPTION</u>			
<p>ADD ZONE RATE In addition to Electrician rates add the applicable amounts per hour, calculated from the Washoe County Courthouse:</p> <p>Zone 1-0-70 miles \$0.00 Zone 2-71-90 miles \$8.00 Zone 3 -91 miles and over \$10.00</p>			
ELEVATOR CONSTRUCTOR			Union
Elevator Constructor-Journeyman Mechanic	87.91	79.12	
Elevator Constructor-Mechanic in Charge	95.74	86.17	
<p>ELEVATOR CONSTRUCTOR, includes but is not limited to:</p> <ol style="list-style-type: none"> 1. Assembling, installing, repairing and maintaining electric and hydraulic freight and passenger elevators, escalators and dumbwaiters; 2. Cutting pre-fabricated sections of framework, rails and other elevator components to specified dimensions, using acetylene torch, power saw, and disc grinder; 3. Installing cables, counterweights, pumps, motor foundations, escalator drives, guide rails, elevator cars, and control panels, using hand tools; 			
FENCE ERECTOR			Non-Union

Fence Erector	42.57	38.31	
FENCE ERECTOR			
Includes but is not limited to:			
<ol style="list-style-type: none"> 1. Erecting or repairing chain link, wooden, tortoise, wire/wire mesh, or temporary fencing; 2. Mixing and pouring concrete around bases of posts and tamping soil into post hole to embed post; 3. Digging post holes with a spade, post hole digger or power driven auger; 4. Aligning posts through the use of lines or by sighting; 5. Verifying vertical alignment of posts with a plumb bob or spirit level; 			
FLAGPERSON			Union
Flagperson	35.21	31.69	
FLAG PERSON , includes but is not limited to:			
<ol style="list-style-type: none"> 1. Directing movement of vehicular traffic through construction projects; 2. Distributing traffic control signs and markers along site in designated pattern; 3. Informing drivers of detour routes through construction sites; 			
ADD LABORER ZONE RATE			
(Highway and Dam Construction only)			
In addition to LABORER rates add the applicable amounts per hour, calculated based on a road miles from either the Carson City Courthouse or the Washoe County Courthouse:			
Zone 1-0 to 75 miles \$0.00			
Zone 2-75 to 150 miles \$4.00			
Zone 3-150 to 300 miles \$5.00			
Zone 4-300 miles and over \$6.00			
FLOOR COVERER			Union
Floor Coverer-Journeyman	42.19	37.97	
Floor Coverer-Foreman	45.10	40.59	
FLOOR COVERER JOB DESCRIPTION			
GLAZIER			Non-Union
Glazier Journeyman	21.05	18.95	
GLAZIER			
Includes but is not limited to:			
<ol style="list-style-type: none"> 1. Installing, setting, cutting, preparing, or removal of glass, or materials used in lieu thereof, including, without limitation, in windows, doorways, showers, bathtubs, skylights and display cases; 2. Installing glass on surfaces, including, without limitation, fronts of buildings, interior walls and ceilings; 3. Installing pre-assembled framework for windows and doors designed to be fitted with glass panels, including stained glass windows by using hand tools; 4. Loading and arranging of glass on trucks at the site of the public work; 			
HIGHWAY STRIPER			Union
Highway Striper	40.83	36.75	
HIGHWAY STRIPER JOB DESCRIPTION			
ADD LABORER ZONE RATE			

(Highway and Dam Construction only) In addition to LABORER rates add the applicable amounts per hour, calculated based on a road miles from either the Carson City Courthouse or the Washoe County Courthouse: Zone 1-0 to 75 miles \$0.00 Zone 2-75 to 150 miles \$4.00 Zone 3-150 to 300 miles \$5.00 Zone 4-300 miles and over \$6.00			
HOD CARRIER-BRICK MASON TENDER			Union
Brick Mason-Journeyman	36.67	33.00	
Brick Mason-Foreman	37.07	33.36	
<u>HOD CARRIER-BRICK MASON TENDER JOB DESCRIPTION</u>			
ADD ZONE RATE In addition to Hod Carrier Brick Mason Tender rates add the applicable amounts per hour, calculated based on road miles from the Washoe County Courthouse: Zone 1-35 to 75 miles \$1.25 Zone 2-76 miles and over \$7.50			
HOD CARRIER-PLASTERER TENDER			Union
Plasterer Tender-Journeyman	39.67	35.70	
Plasterer Tender-Gun Tender	40.67	36.60	
Plasterer Tender-Foreman	41.03	36.93	
<u>HOD CARRIER-PLASTERER JOB DESCRIPTION</u>			
ADD ZONE RATE In addition to Hod Carrier Plasterer rates add the applicable amounts per hour, calculated based on road miles from So. Virginia St., Reno, Nevada: Zone 1-70 miles \$0.00 Zone 70 miles and over \$8.00			
IRON WORKER			Union
Ironworker-Journeyman	69.05	62.15	
Ironworker-Foreman	72.85	65.57	
Ironworker-General Foreman			
<u>IRON WORKER JOB DESCRIPTION</u>			
LABORER			Union
<u>SEE GROUP CLASSIFICATIONS</u>			
Landscaper	32.92	29.63	
Furniture Mover	34.42	30.98	
Group 1	38.08	34.27	
Group 1A	35.21	31.69	
Group 2	38.18	34.36	
Group 3	38.33	34.50	

Group 4	38.58	34.72	
Group 4A	41.08	36.97	
Group 5	38.88	34.99	
Group 6			
Nozzlemen, Rodmen	37.88	34.09	
Gunmen, Materialmen	38.58	34.72	
Reboundmen	38.23	34.41	
Gunite Foremen	39.28	35.35	

LABORER JOB DESCRIPTION

ADD ZONE RATE

LABORER (Highway and Dam Construction only)

In addition to LABORER rates add the applicable amounts per hour, calculated based on a road miles from either the Carson City Courthouse or the Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00
Zone 2-75 to 150 miles	\$4.00
Zone 3-150 to 300 miles	\$5.00
Zone 4-300 miles and over	\$6.00

LABORER (Building Construction)

In addition to LABORER rates add the applicable amounts per hour, calculated based on road miles from either the Carson City Courthouse or the Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00
Zone 2-75 to 150 miles	\$4.00
Zone 3-150 to 300 miles	\$5.00
Zone 4-300 miles and over	\$6.00

MECHANICAL INSULATOR			Union
Mechanical Insulator-Mechanic	65.34	58.81	
Mechanical Insulator-Foreman	68.34	61.51	
Mechanical Insulator-General Foreman	70.34	63.31	

MECHANICAL INSULATOR, includes but is not limited to:

1. Covering and lining structures with cork, canvas, tar paper, magnesia and related materials;
2. Installing blown-on insulation on pipe and machinery;
3. Lining of mechanical room surfaces and air handling shafts;
4. Filling and damming of fire stops and penetrations including, but not limited to, electrical and mechanical systems;
5. Foam applications for the purpose of thermal, acoustical, or fire protective purposes, including RTV foams or equivalents, applied to mechanical or electrical systems;
6. Duct lining and duct wrapping, direct application and installation of fire protection of grease ducts, exhaust systems, or any other ductwork for acoustical or thermal purposes;
7. Insulation of field joints on pre-insulated underground piping and the pouring of Gilsilite or its equivalent;
8. The application of material, including metal and PVC jacketing, on piping, fittings, valves, flanges, boilers, ducts, plenums, flues, tanks, vats, equipment and any other hot or cold surface for the purpose of thermal control;

ADD ZONE RATE

In addition to MECHANICAL INSULATOR rates add the applicable amounts per hour, calculated based on a radius figured from Reno City Hall:

Zone 1-0-20 miles-	\$1.25
Zone 2-21-40 miles-	\$2.50
Over 40 miles-	\$10.63

MILLWRIGHT	See Amendment 5		Union
Millwright	61.91	55.72	

MILLWRIGHT JOB DESCRIPTION**ADD ZONE RATE**

In addition to MILLWRIGHT rates, add the applicable amounts per hour, calculated on road miles from either the Carson City Courthouse or the Washoe County Courthouse:

Zone 1-1 to 14 miles	\$0.00
Zone 2-15 to 35 miles	\$1.50
Zone 3-35 miles and over	\$3.25

OPERATING ENGINEER			Union
---------------------------	--	--	-------

SEE GROUP CLASSIFICATIONS

Group 1	53.09	47.78	
Group 1A	55.85	50.27	
Group 2	56.38	50.74	
Group 3	56.65	50.99	
Group 4	57.39	51.65	
Group 5	57.69	51.92	
Group 6	57.86	52.07	
Group 7	58.11	52.30	
Group 8	58.70	52.83	
Group 9	59.02	53.12	
Group 10	59.37	53.43	
Group 10A	59.56	53.60	
Group 11	59.80	53.82	
Group 11A	61.44	55.30	
Group 11B	62.25	56.03	
Foreman	61.44	55.30	
Add 7% to base rate for "Second" Shift			
Add 12.5% to base rate for "Special" shift			

OPERATING ENGINEER, includes but is not limited to:

Operate one or several types of power construction equipment, such as motor graders, bulldozers, scrapers, compressors, pumps, derricks, shovels, tractors, or front-end loaders to excavate, move, and grade earth, erect structures, or pour concrete or other hard surface pavement.

ADD ZONE RATE In addition to: OPERATING ENGINEER rates add the applicable amounts per hour calculated based on a road miles from the Carson City Courthouse or Washoe County Courthouse Zone 1-0 to 75 miles \$0.00 Zone 2-75 to 150 miles \$3.00 Zone 3-151 to 300 miles \$4.00 Zone 4-301 miles and over \$5.00			
OPERATING ENGINEER-STEEL FABRICATOR & ERECTOR			Union
SEE GROUP CLASSIFICATIONS			
Group 1	68.39	61.55	
Group 1 Truck Crane Oiler	62.22	56.00	
Group 1 Oiler	60.26	54.23	
Group 2	66.88	60.19	
Group 2 Truck Crane Oiler	61.97	55.77	
Group 2 Oiler	60.05	54.05	
Group 3	65.64	59.08	
Group 3 Truck Crane Oiler	61.75	55.58	
Group 3 Oiler	59.83	53.85	
Group 3 Hydraulic	61.42	55.28	
Group 4	62.38	56.14	
Group 5	61.28	55.15	
Add 7% to base rate for "Second" Shift			
Add 12.5% to base rate for "Special" Shift			
OPERATING ENGINEER , included but is not limited to: Operate one or several types of power construction equipment, such as motor graders, bulldozers, scrapers, compressors, pumps, derricks, shovels, tractors, or front-end loaders to excavate, move, and grade earth, erect structures, or pour concrete or other hard surface pavement. ADD ZONE RATE In addition to: STEEL FABRICATOR and ERECTOR rates add the applicable amounts per hour calculated based on a r road miles from the Carson City Courthouse or Washoe County Courthouse Zone 1-0 to 75 miles \$0.00 Zone 2-75 to 150 miles \$3.00 Zone 3-151 to 300 miles \$4.00 Zone 4-301 miles and over \$5.00			
OPERATING ENGINEER - PILEDRIVER			Union
GROUP CLASSIFICATIONS			
Group 1	67.86	61.07	
Group 1 Truck Crane Oiler	62.40	56.16	
Group 1 Oiler	60.48	54.43	

Group 2	66.32	59.69	
Group 2 Truck Crane Oiler	62.19	55.97	
Group 2 Oiler	60.28	54.25	
Group 3	64.87	58.38	
Group 3 Truck Crane Oiler	61.97	55.77	
Group 3 Oiler	60.05	54.05	
Group 4	63.36	57.02	
Group 5	62.25	56.03	
Group 6	61.14	55.03	
Group 7	60.18	54.16	
Group 8	59.22	53.30	
Add 7% to base for "Second" Shift			
Add 12.5% to base for "Special" Shift			

OPERATING ENGINEER, includes but is not limited to:

Operate one or several types of power construction equipment, such as motor graders, bulldozers, scrapers, compressors, pumps, derricks, shovels, tractors, or front-end loaders to excavate, move, and grade earth, erect structures, or pour concrete or other hard surface pavement.

ADD ZONE RATE

In addition to: **OPERATING ENGINEER PILEDRIVER** rates add the applicable amounts per hour calculated based on a road miles from the Carson City Courthouse or Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00
Zone 2-75 to 150 miles	\$3.00
Zone 3-151 to 300 miles	\$4.00
Zone 4-301 miles and over	\$5.00

PAINTER			Union
Brush/Roller Painter	39.64	35.68	
Spray Painter/Paperhanger	40.98	36.88	
Sandblaster	41.03	36.93	
Structural Steel & Steeplejack	41.03	36.93	
Swing Stage	41.64	37.48	
Special Coating Application-Brush	41.69	37.52	
Special Coating Application-Spray	41.69	37.52	
Special Coating Application-Spray Steel	41.69	37.52	
Foreman	\$1.00 above highest Journeyman		

[PAINTER JOB DESCRIPTION](#)

PILEDRIVER			Union
Piledriver-Journeyman	55.46	49.91	
Piledriver-Foreman	59.19	53.27	

PILEDRIVER, includes but is not limited to:

<ol style="list-style-type: none"> 1. Operating pile drivers mounted on skids, barge, crawler, treads or locomotive crane to drive piling as foundations for structures including, without limitation, buildings, bridges and piers; 2. Barking, shoeing, splicing, form building, heading, centering, placing, driving, staying, framing, fastening, automatic pile threading, pulling and/or cutting off of piling; 3. Fabricating, forming, handling and setting of all such pre-cast, pre-stressed and post-stressed shapes that are an integral part of docks, piers, wharves, bulkheads, jetties, and similar structures; 			
PLASTERER			Union
Plasterer - Journeyman	42.76	38.48	
Plasterer - Foreman	45.66	41.09	
<u>PLASTERER JOB DESCRIPTION</u>			
<p>ADD ZONE RATES In addition to PLASTERER rates add the applicable amounts per hour, calculated from the South Virginia and Mill Street, Reno, Nevada: Zone 1-0-70 miles \$0.00 Zone 2-70 miles and over \$8.00</p>			
PLUMBER/PIPEFITTER	See Amendment 4		Union
Plumber/Pipefitter-Journeyman	56.45	50.81	
Plumber/Pipefitter-Foreman	60.18	54.16	
Plumber/Pipefitter-General Foreman	63.11	56.80	
<u>PLUMBER/PIPEFITTER JOB DESCRIPTION</u>			
REFRIGERATION			
Refrigeration	51.19	46.07	Union
<u>REFRIGERATION JOB DESCRIPTION</u>			
ROOFER (Does not include sheet metal roofs)			Non-Union
Roofer	31.98	28.78	
<p>ROOFER</p> <p>Includes but is not limited to:</p> <ol style="list-style-type: none"> 1. Installing and covering roofs and structures with slate, asphalt, wood and other related materials, other than sheet metal, by using brushes, knives, punches, hammers and other tools; 2. Spraying roofs, sidings and walls with material to bind, seal, insulate or soundproof sections of a structure; 3. Installation of all plastic, slate, slag, gravel, asphalt and composition roofing, and rock asphalt mastic when used for damp and waterproofing; 4. Installation of all damp resisting preparations when applied on roofs with mop, three-knot brush, roller, swab or spray system; 5. All types of preformed panels used in waterproofing; 6. Handling, hoisting and storing of all roofing, damp and waterproofing materials; 7. The tear-off and/or removal of roofing and roofing materials; 			
SHEET METAL WORKER			Union

Sheet Metal Worker-Journeyman	60.43	54.39	
Sheet Metal Worker-Foreman	63.56	57.20	
Sheet Metal Worker-General Foreman	66.68	60.01	

[SHEET METAL WORKER JOB DESCRIPTION](#)

ADD ZONE RATE

In addition to SHEET METAL rates add the applicable amounts per hour, calculated based on a road from the courthouse in Reno, Nevada:

Zone 1- 0 to 75 miles	\$0.00 (including the City of Fallon and the Fallon Naval Air Base)
Zone 2- 75 to 100	\$5.00
Zone 3- over 100	\$10.00

SPRINKLER FITTER			Non-Union
Sprinkler Fitter -Journeyman	28.80	25.92	

SPRINKLER FITTER

Includes but is not limited to:

Installing, dismantling, maintaining, repairing, adjusting and correcting all fire protection and fire control systems, including the installation of piping or tubing, appurtenances and equipment pertaining thereto, including both overhead and underground water mains, fire hydrants, and hydrant mains, standpipes and hose connection to sprinkler systems, sprinkler tank heaters, air lines and thermal systems used in connection with sprinkler and alarm systems.

SURVEYOR			Union
Surveyor	72.16	64.94	

SURVEYOR, includes but is not limited to:

1. Planning ground surveys designed to establish base lines, elevation and other geodetic measurements;
2. Compiling data relevant to the shape, contour, gravitation, location, elevation and dimension of land and land features on or near the surface of the Earth for engineering, map making, mining, land evaluation, construction and other purposes;
3. Surveying bodies of water to determine navigable channels and to secure data for construction of breakwaters, piers and other marine structures;
4. Computing data necessary for driving and connecting underground passages, underground storage and volume of underground deposits.

ADD ZONE PAY

In addition to: SURVEYOR rates add the applicable amounts per hour calculated from the City Hall of Las Vegas, Nevada:

Zone 1-0 to 20 miles	\$0.00
Zone 2-21 to 40 miles	\$2.00
Zone 3-41 to 60 miles	\$3.00
Zone 4-over 60 miles	\$3.50

TAPER			Union
Taper	44.81	40.33	

[TAPER JOB DESCRIPTION](#)

TILE SETTER/TERRAZZO WORKER/MARBLE MASON-FINISHER			Union
Tile, Terrazzo and Marble Finisher – Journeyman	29.32	26.39	
Tile, Terrazzo and Marble Finisher – Foreman	30.57	27.51	
Tile, Terrazzo and Marble Finisher – General Foreman	32.32	29.09	

[TILE SETTER/TERRAZZO WORKER/MARBLE MASON-FINISHER JOB DESCRIPTION](#)

TILE SETTER/TERRAZZO WORKER/MARBLE MASON			Union
Tile Setter-Journeyman	39.12	35.21	
Tile Setter-Foreman	40.37	36.33	
Tile Setter-General Foreman	42.12	37.91	
Terrazzo/Marble Mason-Journeyman	40.62	36.56	
Terrazzo/Marble Mason-Foreman	41.87	37.68	
Terrazzo/Marble Mason-General Foreman	43.62	39.26	

[TILE/TERRAZZO WORKER/MARBLE MASON JOB DESCRIPTION](#)

ADD ZONE RATE

In addition to TILE SETTER/TERRAZZO WORKER/MARBLE MASON rates add the applicable amounts per hour, calculated based on a road miles of over fifty (50) miles from the Washoe County Courthouse in Reno, Nevada:

Zone 1-0-50 Miles	\$0.00
Zone 2-50-75 Miles	\$3.75
Zone 3-Over 75 Miles	\$8.13

TRAFFIC BARRIER ERECTOR			Union
Traffic Barrier Erector	38.08	34.27	

TRAFFIC BARRIER ERECTOR, includes but is not limited to:

Erects or places instruments to provide directional assistance to traffic on or near the public works construction project.

ADD LABORER ZONE RATE

(Highway and Dam Construction only)

In addition to LABORER rates add the applicable amounts per hour, calculated based on a road miles from either the Carson City Courthouse or the Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00
Zone 2-75 to 150 miles	\$4.00
Zone 3-150 to 300 miles	\$5.00
Zone 4-300 miles and over	\$6.00

TRUCK DRIVER			
<u>Dump Trucks (Single or Multiple Units Including Semi's & Double Transfer Units), Dumpcretes and Bulk Cement Spreader)</u>			Non-Union
Under 4 yds. (water level)	23.54	21.19	
4 yds. & under 8 yds. (water level)	23.54	21.19	
8 yds. & under 18 yds. (water level)	23.54	21.19	
18 yds. & under 25 yds. (water level)	23.54	21.19	
25 yds. & under 60 yds. (water level)	23.54	21.19	
60 yds. & under 75 yds. (water level)	23.54	21.19	
75 yds. & under 100 yds. (water level)	23.54	21.19	
100 yds. & under 150 yds.(water level)	23.54	21.19	
150 yds. & under 250 yds. (water level)	23.54	21.19	
250 yds. & under 350 yds. (water level)	23.54	21.19	
350 yds. & over (water level)	23.54	21.19	
<u>Transit Mix</u>	23.54	21.19	
Under 8 yds.	23.54	21.19	
8 yds. & including 12 yds.	23.54	21.19	
Over 12 yds.	23.54	21.19	
<u>Transit Mix (Using Boom)</u>			
Transit mix with boom shall receive 16 cents per hour above the appropriate yardage classification rate of pay when such boom is used	23.54	21.19	
<u>Water & Jetting Trucks</u>			
Up to 2,500 gallons	23.54	21.19	
2,500 gallons & over	23.54	21.19	
DW 20's & 21's & other similar Cat type, Terry Cobra LeTourneau pulls, Tournerocker, Euclid, & similar type equipment when pulling Aqua/Pak, Water Tank Trailers, & Fuel, and/or Grease Tank Trailer, or other miscellaneous Trailers, (except as defined under "Dump Trucks")	23.54	21.19	
Heavy Duty Transport (High Bed)	23.54	21.19	
Heavy Duty Transport(Gooseneck low bed)	23.54	21.19	
Tiltbed or Flatbed Pull Trailers	23.54	21.19	

Bootman, Comb. Bootman & Road Oiler	23.54	21.19	
Flat Rack (2 or 3 axle unit)	23.54	21.19	
Bus & Manhaul Drivers			
Up to 18,000 lbs. (single unit)	23.54	21.19	
18,000 lbs. & over (single unit)	23.54	21.19	
Helicopter Pilot (transporting men/materials)	23.54	21.19	
Lift Jitneys	23.54	21.19	
Winch Truck & "A" Frame Drivers			
Up to 18,000 lbs.	23.54	21.19	
18,000 lbs. and over	23.54	21.19	
Warehousemen Spotter	23.54	21.19	
Warehouse Clerk	23.54	21.19	
Tire Repairmen	23.54	21.19	
Truck Repairmen	23.54	21.19	
Pick Up Truck & Pilot Cars (Jobsite)	23.54	21.19	
Pick Up Truck & Pilot Cars (Over the road)	23.54	21.19	
Truck Oil Greaser	23.54	21.19	
Fuel Truck Driver	23.54	21.19	
Fuel Man & Fuel Island Man	23.54	21.19	
Oil Tanker	23.54	21.19	
Oil Tanker with Pup	23.54	21.19	
Foreman	23.54	21.19	
TRUCK DRIVER			
Includes but is not limited to: Driving a tractor trailer combination or a truck to transport goods or materials at the site of a public work or between sites of a public work. (Also, see descriptions listed with Truck Driver rates, if any.)			
WELL DRILLER			Non Union
Well Driller	24.99	22.49	
WELL DRILLER , includes but is not limited to: 1. Setting, operating or tending to portable drilling rig machinery and related equipment to drill wells; 2. Extending stabilizing jackscrews to support and level a drilling rig; 3. Installing water well pumps; 4. Drillings wells for industrial water supplies, irrigation water supplies or water supplies for any other purpose; dewatering or other similar purposes; exploration; hole drilling for geologic and hydrologic information; and core drilling for geologic information.			
LUBRICATION AND SERVICE ENGINEER (MOBILE AND GREASE RACK)			Union
Lubrication and Service Engineer (mobile and grease rack)	58.11	52.30	

ADD ZONE PAY

In addition to: LUBRICATION AND SERVICE ENGINEER rates add the applicable amounts per hour calculated based on road miles from the Carson City Courthouse or Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00
Zone 2-75 to 150 miles	\$3.00
Zone 3-150 to 300 miles	\$4.00
Zone 4-300 miles and over	\$5.00

SOIL TESTER (CERTIFIED)

See Amendment 3

Union

Soil Tester (Certified)

71.19

64.07

ADD ZONE PAY

In addition to: FIELD SOILS AND MATERIAL TESTER and FIELD ASPHALTIC CONCRETE (SOILS AND MATERIALS TESTER) rates add the applicable amounts per hour calculated from the City Hall of Las Vegas, Nevada:

Zone 1-0 to 20 miles	\$0.00
Zone 2-21 to 40 miles	\$2.00
Zone 3-41 to 60 miles	\$3.00
Zone 4-over 60 miles	\$3.50

SOILS AND MATERIALS TESTER

See Amendment 3

Union

Soils and Materials Tester

71.19

64.07

ADD ZONE PAY

In addition to: FIELD SOILS AND MATERIAL TESTER and FIELD ASPHALTIC CONCRETE (SOILS AND MATERIALS TESTER) rates add the applicable amounts per hour calculated from the City Hall of Las Vegas, Nevada:

Zone 1-0 to 20 miles	\$0.00
Zone 2-21 to 40 miles	\$2.00
Zone 3-41 to 60 miles	\$3.00
Zone 4-over 60 miles	\$3.50

GROUP CLASSIFICATIONS

LABORER, includes but is not limited to:

Group 1

All cleanup work of debris, grounds, and building including windows and tile
Dumpmen or Spotter (other than asphalt)
Handling and Servicing of Flares, Watchmen
General Laborer
Guide Posts and Highway Signs
Guardrail Erection and Dismantling
Limber, Brushloader and Piler
Pavement Marking and Highway Striping
Traffic Control Supervisor

Group 2

Choker setter or Rigger (clearing work only) Pittsburgh
Chipper and similar type brush shredders
Concrete worker (wet or dry) all concrete work not listed in Group 3
Crusher or Grizzly Tender
Greasing Dowels
Guinea Chaser (Stakemen)
Panel Forms (wood or metal) handling, cleaning and stripping of Loading and unloading, (Carrying and handling of all rods and material for use in reinforcing concrete
Railroad Trackmen (maintenance, repair or builders)
Sloper
Semi-Skilled Wrecker (salvaging of building materials other than those listed in Group 3)

Group 3

Asphalt Workers (Ironers, Shovelers, Cutting Machine)
Buggymobile
Chainsaw, Faller, Logloader and Bucker
Compactor (all types)
Concrete Mixer under 1/2 yard
Concrete Pan Work (Breadpan type), handling, cleaning\stripping
Concrete Saw, Chipping, Grinding, Sanding, Vibrator
Cribbing, Shoring, Lagging, Trench Jacking, Hand-Guided Lagging Hammer
Curbing or Divider machine
Curb Setter (precast or cut)
Ditching Machine (hand-guided)
Drillers Helper, Chuck Tender
Form Raiser, Slip Forms
Grouting of Concrete Walls, Windows and Door Jams
Headerboardmen
Jackhammer, Pavement Breaker, Air Spade
Mastic Worker (wet or dry)
Pipewrapper, Kettlemen, Potmen, and men applying asphalt, creosote and similar type materials
All Power Tools (air, gas, or electric), Post Driver
Riprap-Stonepaver and RockSlinger, including placing of sack concrete wet or dry
Rototiller

Rigging and Signaling in connection with Laborers' work
Sandblaster, Potmen, Gunmen or Nozzlemen
Vibra-screed
Skilled Wrecker (removing and salvaging of sash, windows, doors, plumbing and electrical fixtures)

Group 4

Burning and Welding in connection with Laborers' work
Joy Drill Model TWM-2A, Gardner Denver Model DN143 and similar type drills (in accordance with Memorandum of Understanding between Laborers and Operating Engineers dated at Miami, Florida, Feb. 3, 1954) and Track Drillers, Diamond Core Drillers, Wagon Drillers, Mechanical Drillers on Multiple Units
High scalers
Concrete pump operator
Heavy Duty Vibrator with Stinger 5" diameter or over
Pipelayer, Caulker and Bander
Pipelayer-waterline, Sewerline, Gasoline, Conduit
Cleaning of Utility Lines
Slip Lining of Utility Lines (including operation of Equipment)
TV Monitoring and Grouting of Utility Lines
Asphalt Rakers

Group 4A

Foreman

Group 5

Construction Specialists
Blasters and Powdermen, all work of loading, placing, and blasting of all powder and explosives of any type, regardless of method used for such loading and placing
Asbestos removal
Lead abatement
Hazardous waste
Material removal

Group 6

Gunite Foremen, Nozzlemen, Rodmen, Gunmen, Materialmen, Reboundmen

OPERATING ENGINEER, includes but is not limited to:

Group 1

Engineer Assistant

Group 1A

Heavy Duty Repairman Helper
Oiler
Parts man

Group 2

Compressor Operator

Material Loader and/or Conveyor Operator (handling building materials)
Pump Operator

Group 3

Bobcat or similar loader, 1/4 cu. yd. or less
Concrete Curing Machines (streets, highways, airports, canals)
Conveyor Belt Operator (tunnel)
Forklift (under 20)
Engineer Generating Plant (500 K.W.)
Mixer Box Operator (concrete plant)
Motorman
Rotomist Operator
Oiler (truck crane)

Group 4

Concrete Mixer Operator, Skip type
Dinky Operator
Forklift (20' or over) or Lumber Stacker
Ross Carrier
Skip Loader Operator (under one (1) cu. yd.)
Tie Spacer

Group 5

Concrete Mixers (over one (1) cu. yd.)
Concrete Pumps or Pumpcrete Guns
Elevator and Material Hoist (one (1) drum)
Groundman for Asphalt Milling and similar

Group 6

Auger type drilling equipment up to and including 30 ft. depth digging capacity m.r.c.
Boom Truck or Dual Purpose a-Frame Truck
B.L.H. Lima Road Pactor or similar
Chip Box Spreader (Flaherty type or similar)
Concrete Batch Plant (wet or dry)
Concrete Saws (highways, streets, airports, canals)
Locomotives (over thirty (30) tons)
Maginnis International Full Slab Vibrator (airports, highways, canals and warehouses)
Mechanical Finishers (concrete) (Clary, Johnson, Bidwell Bridge Deck or similar types)
Mechanical Burn, Curb and/or Curb and Gutter Machine (concrete or asphalt)
Pavement Breaker, Truck Mounted, with compressor combination
Pavement Breaker or Tamper (with or without compressor combination)
Power Jumbo Operator (setting slip-forms, etc., in tunnels)
Roller Operator (except asphalt)
Self-Propelled Tape Machine
Self-Propelled Compactor (single engine)
Self-Propelled Power Sweeper Operator
Slip-Form Pump (power-driven by hydraulic, electric, air, gas, etc. lifting device for concrete forms)
Small Rubber-Tired Tractors
Snooper Crane, Paxton-Mitchell or similar
Stationary Pipe Wrapping, Cleaning and Bending Machine Operator

Group 7

Auger type drilling equipment over 30 ft. depth digging capacity m.r.c.
Compressor (over 2)
Concrete Conveyor or Concrete Pump, truck or equipment mounted (any assistance required shall be performed by an Assistant to Engineer) Boom length to apply
Concrete Conveyor, Building Site
Drilling and Boring Machine, vertical and horizontal (not to apply to waterliners, wagon drills or jack hammers)
Crusher Plant Engineer
Generators
Kolman Loader
Material Hoist (two (2) or more drums)
Mechanical Finishers or Spreader Machine (asphalt, Barber-Greene or similar)
Mine or Shaft Hoist
Pipe Bending Machines (pipeline only)
Pipe Cleaning Machines (tractor-propelled and supported)
Pipe Wrapping Machines (tractor-propelled and supported)
Portable Crushing and Screening Plants
Post Driller And/Or Driver
Pumps (over 2)
Roller Operator (asphalt)
Screedman (except asphaltic or concrete paving)
Screedman (Barber-Greene and similar) (asphaltic or concrete paving)
Self-Propelled Boom-Type Lifting Device (center mount) (on ten (10) ton capacity or less)
Slusher Operator
Surface Heater and Planer Operator
Trenching Machine (maximum digging capacity three (3) ft. depth) (Any assistance in the operation, if needed, shall be performed by an Assistant to Engineer)
Truck-Type Loader
Welding Machines (gasoline or diesel)

Group 8

Asphalt Plant Engineer
Asphalt Milling Machine
Cast-In-Place Pipe-Laying Machine
Combination Slusher and Motor Operator
Concrete Batch Plant (multiple units)
Dozer Operator
Drill Doctor
Elevating Grader Operator
Grooving and Grinding Machine (highways)
Ken Seal Operator
Loader (up to and including two and one-half (2 1/2) cu. yds)
Mechanical Trench Shield
Mixermobile
Push Cats
Road Oil Mixing Machine Operator Wood-Mixer (and other similar Pugmill equipment)
Rubber-Tired Earthmoving Equipment (up to and including thirty-five (35) cu. yds. "struck " m.r.c., Euclids, T-Pulls, DW10, 20, 21 and similar)
Self-Propelled Compactors with Dozer; Hyster 450, Cat 825 or similar
Sheepfoot

Small Tractor (with boom)
Soil Stabilizer (P & H or equal)
Timber Skidder (rubber-tired) or similar equipment
Tractor-Drawn Scraper
Tractor Operator
Tractor-Mounted Compressor Drill Combination
Trenching Machine Operator (over three (3) feet depth)
Tri-Batch Paver
Tunnel Badger or Tunnel Boring Machine Operator
Tunnel Mole Boring Machine
Vermeer T-600b Rock Cutter

Group 9

Chicago Boom
Combination Backhoe and Loader (up to and including 3/8 cu. yd.)
Combination Mixer and Compressor (gunite)
Heavy Duty Repairman and/or Welder
Lull Hi-Lift (twenty (20) feet or over)
Mucking Machine
Sub-Grader (Gurries or other types)
Tractor (with Boom) (D6 or larger)
Track-Laying-Type Earthmoving Machine (single engine with tandem scrapers)

Group 10

Boom-Type Backfilling Machine
Bridge Crane
Cary-Lift or similar
Chemical Grouting Machine
Derricks (two (2) Group 10 Operators required when swing engine remote from hoist)
Derrick Barges (except excavation work)
Euclid Loader and similar types
Gradesetter, Grade Checker
Heavy Duty Rotary Drill Rigs
Lift-Slab (Vagtborg and similar types)
Loader (over two and one-half (2 1/2 cu. yds. up to and including four (4) cu. yds.)
Locomotive (over one hundred (100) tons, single or multiple units)
Multiple-Engine Earthmoving Machines (Euclid Dozers, etc.)
Pre-Stress Wire Wrapping Machine
Rubber-Tired Scraper, Self-Loading
Single-Engine Scraper (over thirty-five (35) cu. yds.)
Shuttle Car (Reclaim Station)
Train Loading Station
Trenching Machine multi-engine with sloping attachments (Jefco or similar)
Vacuum Cooling Plant
Whirley Crane (up to and including twenty-five (25) tons)

Group 10A

Backhoe-Hydraulic (up to and including one (1) cu. yd.)
Backhoe (up to and including one (1) cu. yd.) (Cable)
CMI Dual Lane Auto-Grader SP30 or similar type
Cranes (not over twenty-five (25) tons) (hammerhead and gantry)

Finish Blade
Gradalls (up to and including one (1) cu. yd.)
Motor Patrol Operator
Power Shovels, Clamshells, Draglines, Cranes (up to and including one (1) cu. yd.)
Rubber-Tired Scraper, Self-Loading (twin engine)
Self-Propelled Boom-Type Lifting Device, center mount (over 10 tons up to and including 25 tons)

Group 11

Automatic Asphalt or Concrete Slip-Form Paver
Automatic Railroad Car Dumper
Canal Trimmer
Cary Lift, Campbell or similar type
Cranes (over twenty-five (25) tons)
Euclid Loader when controlled from the Pullcat
Highline Cableway Operator
Loader (over four (4) cu. yds. up to and including twelve (12) cu. yds.)
Multi-Engine Earthmoving Equipment (up to and including seventy-five (75) cu. yds. struck m.r.c.)
Multi-Engine Scrapers (when used to Push Pull)
Power Shovels, Clamshells, Draglines, Backhoes Gradalls (over one (1) cu. yd. and up to and including seven (7) cu. yds. m.r.c.)
Self-Propelled Boom-Type Lifting Device (center mount) (over 25 tons m.r.c.)
Self-Propelled Compactor (with multiple-propulsion power units)
Single-Engine Rubber-Tired Earthmoving Machine, with Tandem Scraper
Slip-Form Paver (concrete or asphalt)
Tandem Cats and Scraper
Tower Crane Mobile (including Rail Mount)
Truck Mounted Hydraulic Crane when remote control equipped (over 10 tons up to and including 25 tons)
Universal Liebherr and Tower Cranes (and similar types)
Wheel Excavator (up to and including seven hundred fifty (750) cu. yds. per hour)
Whirley Cranes (over twenty-five (25) tons)

Group 11A

Band Wagons (in conjunction with Wheel Excavators)
Operator of Helicopter (when used in construction work)
Loader (over twelve (12) cu. yds.)
Multi-Engine Earthmoving Equipment (over seventy-five (75) cu. yds. "struck" m.r.c.)
Power Shovels, Clamshells, Draglines, Backhoes, and Gradalls (over seven (7) cu. yds. m.r.c.)
Remote-Controlled Earth Moving Equipment
Wheel Excavator (over seven hundred fifty (750) cu. yds. per hour)

Group 11B

Holland Loader or similar or Loader (over 18 cu. yds.)

OPERATING ENGINEERS - Steel Fabricator & Erector

Group 1

Cranes over 100 tons

Derrick over 100 tons
Self-Propelled Boom Type Lifting Devices over 100 tons

Group 2

Cranes over 45 tons up to and including 100 tons
Derrick, 100 tons and under
Self Propelled Boom Type Lifting Device, over 45 tons
Tower Crane

Group 3

Cranes, 45 tons and under
Self Propelled Boom Type Lifting Device, 45 tons and under

Group 4

Chicago Boom
Forklift, 10 tons and over
Heavy Duty Repairman/Welder

Group 5

Boom Cat

OPERATING ENGINEER -PILEDRIIVER

Group 1

Derrick Barge Pedestal mounted over 100 tons
Clamshells over 7 cu. yds.
Self Propelled Boom Type Lifting Device, over 100 tons
Truck Crane or Crawler, land or barge mounted over 100 tons

Group 2

Derrick Barge Pedestal mounted 45 tons up to and including 100 tons
Clamshells up to and including 7 cu. yds.
Self Propelled Boom Type Lifting Device over 45 tons
Truck Crane or Crawler, land or barge mounted, over 45 tons up to and including 100 tons

Group 3

Derrick Barge Pedestal mounted under 45 tons
Self Propelled Boom Type Lifting Device 45 tons and under
Skid/Scow Piledriver, any tonnage
Truck Crane or Crawler, land or barge mounted 45 tons and under

Group 4

Assistant Operator in lieu of Assistant to Engineer
Forklift, 10 tons and over
Heavy Duty Repairman/Welder

Group 5

No current classification

Group 6

Deck Engineer

Group 7

No current classification

Group 8

Deckhand

Fireman



2018-2019 PREVAILING WAGE RATE

- AMENDMENT 3
- Classification – SOIL TESTER (CERTIFIED) & SOILS AND MATERIALS TESTER
- County – ALL COUNTIES
- Effective – October 1, 2018

The following represents the amended wage rates.

	CARSON CITY		
CRAFT	RATE	NSHE or School District	Non Union
SOIL TESTER (CERTIFIED)			
Soil Tester (Certified)	37.99	34.19	
SOILS AND MATERIALS TESTER			
Soils and Materials Tester	37.99	34.19	
	CHURCHILL		
CRAFT	RATE	NSHE or School District	Non Union
SOIL TESTER (CERTIFIED)			
Soil Tester (Certified)	38.24	34.42	
SOILS AND MATERIALS TESTER			
Soils and Materials Tester	38.24	34.42	
	CLARK		
CRAFT	RATE	NSHE or School District	Union
SOIL TESTER (CERTIFIED)			
Soil Tester (Certified)	71.19	64.07	
SOILS AND MATERIALS TESTER			
Soils and Materials Tester	71.19	64.07	
ADD ZONE RATE			
	DOUGLAS		
CRAFT	RATE	NSHE or School District	Non Union
SOIL TESTER (CERTIFIED)			
Soil Tester (Certified)	42.83	38.55	
SOILS AND MATERIALS TESTER			
Soils and Materials Tester	42.83	38.55	
	ELKO		
CRAFT	RATE	NSHE or School District	Non Union
SOIL TESTER (CERTIFIED)			
Soil Tester (Certified)	43.10	38.79	
SOILS AND MATERIALS TESTER			
Soils and Materials Tester	43.10	38.79	

		ESMERALDA		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	41.53	37.38		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	41.53	37.38		
		EUREKA		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	36.46	32.81		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	36.46	32.81		
		HUMBOLDT		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	44.34	39.91		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	44.34	39.91		
		LANDER		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	44.34	39.91		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	44.34	39.91		
		LINCOLN		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	36.46	32.81		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	36.46	32.81		
		LYON		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	36.73	33.06		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	36.73	33.06		
		MINERAL		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	39.56	35.60		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	39.56	35.60		
		NYE		
CRAFT	RATE	NSHE or School District	Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	71.19	64.07		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	71.19	64.07		
ADD ZONE RATE				

		PERSHING		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	38.89	35.00		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	38.89	35.00		

		STOREY		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	33.49	30.14		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	33.49	30.14		

		WASHOE		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	36.01	32.41		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	36.01	32.41		

		WHITE PINE		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	36.46	32.41		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	36.46	32.41		



▶ 2018-2019 PREVAILING WAGE RATE

AMENDMENT 4

- Classification – *Plumber/Pipefitter Zone Rate*
- County – Carson City, Churchill, Douglas, Elko, Eureka, Humboldt, Lander, Lyon, Nye, Pershing, Storey, Washoe and White Pine
- Effective – October 1, 2018

The following represents the amended wage rates.

In addition to PLUMBER rates add the applicable amounts per hour, calculated based on a statute air mile radius from the Nevada freeway interchange of Interstate 80 and 580.

Zone 1	0 to 75 miles	\$0.00
Zone 2	Over 75 miles	\$8.00

ELKO COUNTY ONLY

A separate free zone will be established **for employees permanently residing** and working within a seventy-five (75) statute air mile radius of the Elko, Nevada Post Office.

Zone 1	0 to 75 miles	\$0.00
Zone 2	Over 75 miles	\$8.00

Employees **NOT** permanently residing In addition to PLUMBER rates add the applicable amounts per hour, calculated based on a statute air mile radius from the Nevada freeway interchange of Interstate 80 and 580.

Zone 1	0 to 75 miles	\$0.00
Zone 2	Over 75 miles	\$8.00



2018-2019 PREVAILING WAGE RATE

- AMENDMENT 5
- Classification – Millwright *Zone Rate*
- County – All Counties
- Effective – October 1, 2018

The following represents the amended wage rates.

For Carson City, Churchill, Douglas, Elko, Eureka, Humboldt, Lander, Lyon, Mineral, Pershing, Storey, Washoe and White Pine Counties

ADD ZONE RATE

In addition to MILLWRIGHT rates, add the applicable amounts per hour, calculated on road miles from the County Courthouse in Reno, Nevada:

Zone 1	0 to 15 miles	\$0.00
Zone 2	15 to 35 miles	\$2.50
Zone 3	Over 35 miles	\$4.25

For Clark, Esmeralda, Lincoln and Nye Counties

ADD ZONE RATE

In addition to MILLWRIGHT rates add the applicable amounts per hour, calculated on road miles from Maryland Parkway and Charleston Boulevard, Las Vegas:

Zone 1	0 to 20 miles	\$0.00
Zone 2	20 to 40 miles	\$2.50
Zone 3	Over 40 miles	\$4.25

CONTRACT FORM

CONTRACT #3789

This Contract, made and entered into this _____ day of _____, _____, by and between the State of Nevada Department of Transportation, hereinafter called the Department, and _____, of _____, _____, _____, hereinafter called the Contractor.

Witnesseth: The Contractor agrees with the Department that, for the consideration and agreements hereinafter mentioned and contained to be made and performed by the Department, and under the conditions expressed in a bond bearing even date with these presents, and hereunto annexed, that the Contractor shall and will at its own proper cost and expense, do all the work and furnish all the materials necessary for the substantial construction and completion, and to the satisfaction of the Department, of a portion of the highway system of the State of Nevada, being in the County of Washoe, on SR 28, Route Section SR028-1, Mileposts WA 10.98 to WA 10.98, for the installation of a Nevada State Gateway Monument, at Crystal Bay, hereinafter called the Project, in strict conformity, in every part and particular, with the Department's Standard Specifications for Road and Bridge Construction 2014, Project Plans, Project Special Provisions, and Project Invitation to Bid which are made a part hereof, and in full compliance with the terms of this Contract.

And the Contractor hereby further agrees to receive and accept the prices set forth in the Proposal – Contract #3789, Total Proposal Amount: _____ (\$ _____) hereto annexed and thereby made a part of this Contract, as full compensation for furnishing all materials and labor, and the doing of all work, in strict accordance with the plans, special provisions and specifications hereinbefore mentioned, to the satisfaction of the Engineer and in the manner and under the conditions hereinbefore specified.

The Department hereby promises and agrees with the Contractor, to employ, and does hereby employ, the Contractor to provide the materials and do the work according to the terms and conditions herein contained and referred to, for the prices aforesaid, and hereby contracts to pay the same at the time, in the manner, and upon the conditions set forth herein; and the parties themselves, their heirs, executors, administrators, successors, and assigns, do hereby agree to the full performance of the covenants herein contained. The Contractor further agrees that no moneys payable under this Contract shall be assigned by power of attorney, or otherwise, except upon the written consent of the Department.

In the event that a Bidder's Preference was applied to the Contractor's Proposal and Bidder's Preference contributed to the Contractor being awarded the Contract, pursuant to subsection 2 of NRS 338.1389, subsection 2 of NRS 338.147, subsection 3 of NRS 338.1693, subsection 3 of NRS 338.1727 or subsection 2 of NRS 408.3886 a contractor must submit to the Department a signed affidavit which certifies that, for the duration of the project, collectively, and not on any specific day:

- (a) At least 50 percent of the workers employed on the project, including, without limitation, any employees of the Contractor and of any subcontractor engaged on the project, will hold a valid driver's license or identification card issued by the Department of Motor Vehicles of the State of Nevada;
- (b) All vehicles used primarily for the project will be:
 - 1. Registered and partially apportioned to Nevada pursuant to the International Registration Plan, as adopted by the Department of Motor Vehicles pursuant to NRS 706.826; or
 - 2. Registered in this State.
- (c) The Contractor and any subcontractor engaged on the project will maintain and make available for inspection within this State his or her records concerning payroll relating to the project.

Contractor agrees that failure to comply with any requirement of paragraphs (a) to (c), inclusive, above at any time during the entire duration of the Project is a material breach of this Contract and entitles the Department to liquidated damages against the party responsible for a failure to comply with a requirement of paragraphs (a) to (c), inclusive above. If a party to the Contract causes a material breach of contract between the Contractor and the Department as a result of a failure to comply with paragraphs (a) to (c), inclusive, above, the party is liable to the Department for liquidated damages in the amount of one percent (1%) of the cost of the largest contract to which he or she is a party. The Department may recover this amount directly against the party that causes the material breach, and no other party is liable to the Department for liquidated damages. These damages are not intended as a penalty. Damages are difficult to ascertain, and the Parties agree that this amount is a reasonable estimate of presumed actual damages. Contractor must provide in any contract between Contractor and any subcontractor for the apportionment of liquidated damages assessed pursuant to this section if a person other than Contractor was responsible for the breach of this Contract for the Project caused by a failure to comply with a requirement of paragraphs (a) to (c), inclusive, above. The apportionment of liquidated damages must be in proportion to the responsibility of each party for the breach.

During the performance of this contract, the contractor, for itself, its assignees and successors in interest agrees as follows:

- (1) **Compliance with Regulations:** The Contractor shall comply with the Regulation relative to nondiscrimination in federally-assisted programs of the Department of Transportation (hereinafter, "DOT") Title 49, Code of Federal Regulations, Part 21, and the Federal Highway Administration (hereinafter "FHWA") Title 23, Code of Federal Regulations, Part 200 as they may be amended from time to time, (hereinafter referred to as the Regulations), which are herein incorporated by reference and made a part of this contract.
- (2) **Nondiscrimination:** The Contractor, with regard to the work performed by it during the contract, shall not discriminate on the grounds of race, color, national origin, sex, age, disability/handicap, and low-income status in the selection and retention of subcontractors, including procurements of materials and leases of equipment. The Contractor shall not participate either directly or indirectly in the discrimination prohibited by 49 CFR, section 21.5 of the Regulations, including employment practices when the contract covers a program set forth in Appendix B of the Regulations.
- (3) **Solicitations for Subcontractors, Including Procurements of Materials and Equipment:** In all solicitations either by competitive bidding or negotiation made by the Contractor for work to be performed under a subcontract, including procurements of materials or leases of equipment, each potential subcontractor or supplier shall be notified by the Contractor of the Contractor's obligations under this contract and the Regulations relative to nondiscrimination on the grounds of race, color, national origin, sex, age, disability/handicap, and low income status.
- (4) **Information and Reports:** The Contractor shall provide all information and reports required by the Regulations or directives issued pursuant thereto, and shall permit access to its books, records, accounts, other sources of information, and its facilities as may be determined by the Nevada Department of Transportation (hereinafter, "NDOT") or the FHWA to be pertinent to ascertain compliance with such Regulations, orders and instructions. Where any information required of a Contractor is in the exclusive possession of another who fails or refuses to furnish this information the Contractor shall so certify to the NDOT, or the FHWA as appropriate, and shall set forth what efforts it has made to obtain the information.
- (5) **Sanctions for Noncompliance:** In the event of the Contractor's noncompliance with the nondiscrimination provisions of this contract, the NDOT shall impose such contract sanctions as it or the FHWA may determine to be appropriate, including, but not limited to:
 - a. withholding of payments to the Contractor under the contract until the Contractor complies, and/or
 - b. cancellation, termination or suspension of the contract, in whole or in part.
- (6) **Incorporation of Provisions:** The Contractor shall include the provisions of paragraphs (1) through (6) in every subcontract, including procurements of materials and leases of equipment, unless exempt by the Regulations, or directives issued pursuant thereto.

It is further agreed, by and between the parties hereto, that should there be any conflict between the terms of this Contract and the Proposal of the Contractor, then this Contract shall control, and nothing herein shall be considered an acceptance of the terms of such Proposal conflicting therewith.

And the Contractor hereby further agrees that the payment of the final amount due under this Contract shall release the State of Nevada and the Department of Transportation from any and all claims or liability on account of work performed under this Contract other than such claims, if any, as may be specifically excepted by the Contractor in writing at the time final payment is made.

In Witness Whereof, each party to the presents have hereunto caused this Contract to be executed by a duly authorized representative as of the year and date first above written.

Attested:

STATE OF NEVADA
Through the Department of Transportation

Director, Department of Transportation

Chairman, Board of Directors, Department of Transportation

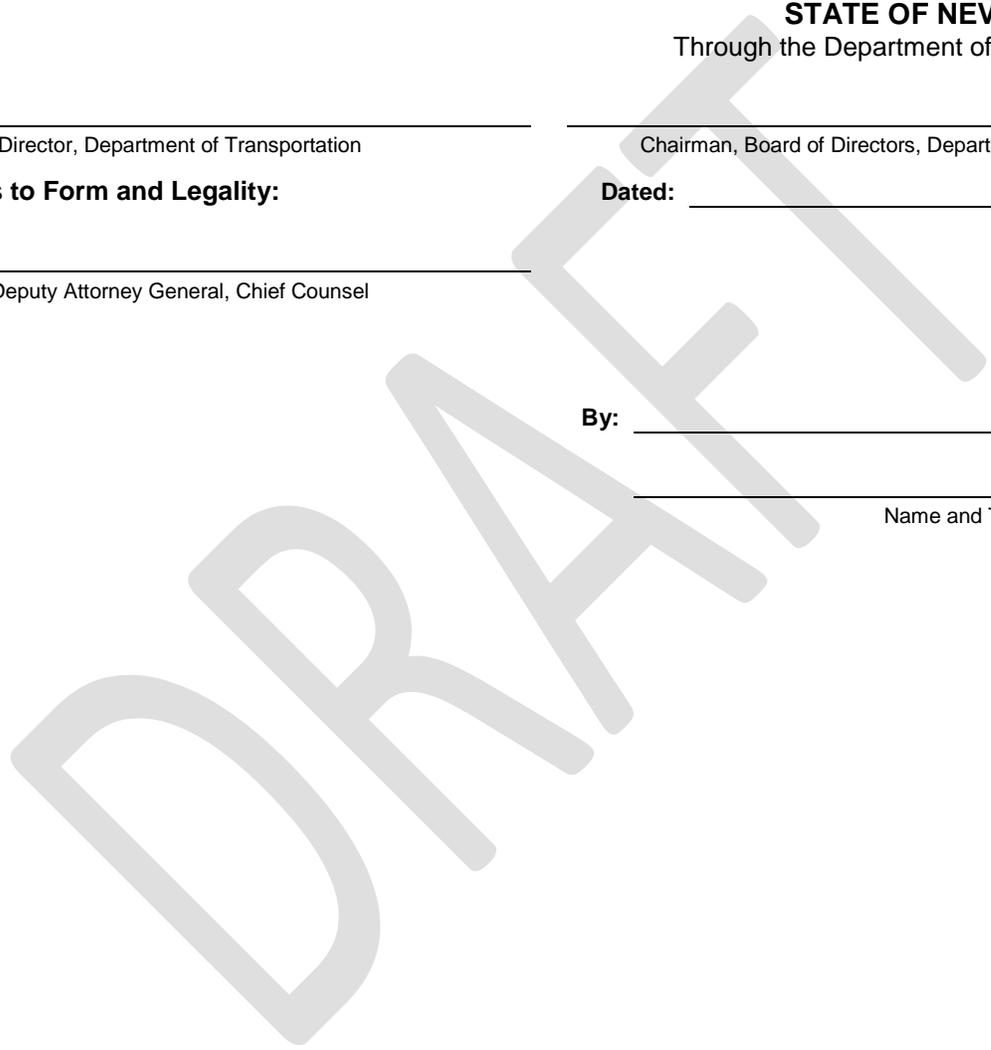
Approved as to Form and Legality:

Dated: _____

Deputy Attorney General, Chief Counsel

By: _____

Name and Title



STATE	PROJECT NO.	COUNTY	SHEET NO.
NEVADA	SPF-028-1(028)	WASHOE	1

INDEX OF SHEETS

- 1 - 1 TITLE SHEETS
- 4 - 4 ROADWAY PLAN
- LC1 - LC5 LOCATION CONTROL
- L100 - L100 LANDSCAPE DETAILS
- S1 - S1 STRUCTURE LIST

SEE BOOK OF STANDARD PLANS FOR ROAD AND BRIDGE CONSTRUCTION, 2017 EDITION.

STATE OF NEVADA
DEPARTMENT OF TRANSPORTATION

CONSTRUCTION PLANS

DOUGLAS, CARSON CITY AND WASHOE COUNTIES

FROM US 50 AT SPOONER JUNCTION TO THE CALIFORNIA/NEVADA STATE LINE

DESIGN CRITERIA

- 2011 AASHTO POLICY ON GEOMETRIC DESIGN OF HIGHWAYS AND STREETS
- 2009 MUTCD
- 2006 NEVADA SIGN SUPPLEMENT
- 2011 ROADSIDE DESIGN GUIDE
- 2017 NDOT STANDARD PLANS FOR ROAD AND BRIDGE CONSTRUCTION

PROJECT SPF-028-1(028)

WA 10.98



STATE OF NEVADA
KEY MAP



PROJECT SPF-028-1(028)	
INSTALL NEVADA STATE ENTRANCE GATEWAY MONUMENT AT SR28 WASHOE COUNTY. AT CRYSTAL BAY. MP WA 10.98	
LENGTH OF PROJECT	0.000 MILES
LENGTH OF CONSTRUCTION	0.000 MILES
LENGTH OF ROUTE SECTION	15.600 MILES
TO BE CONTRACTED	

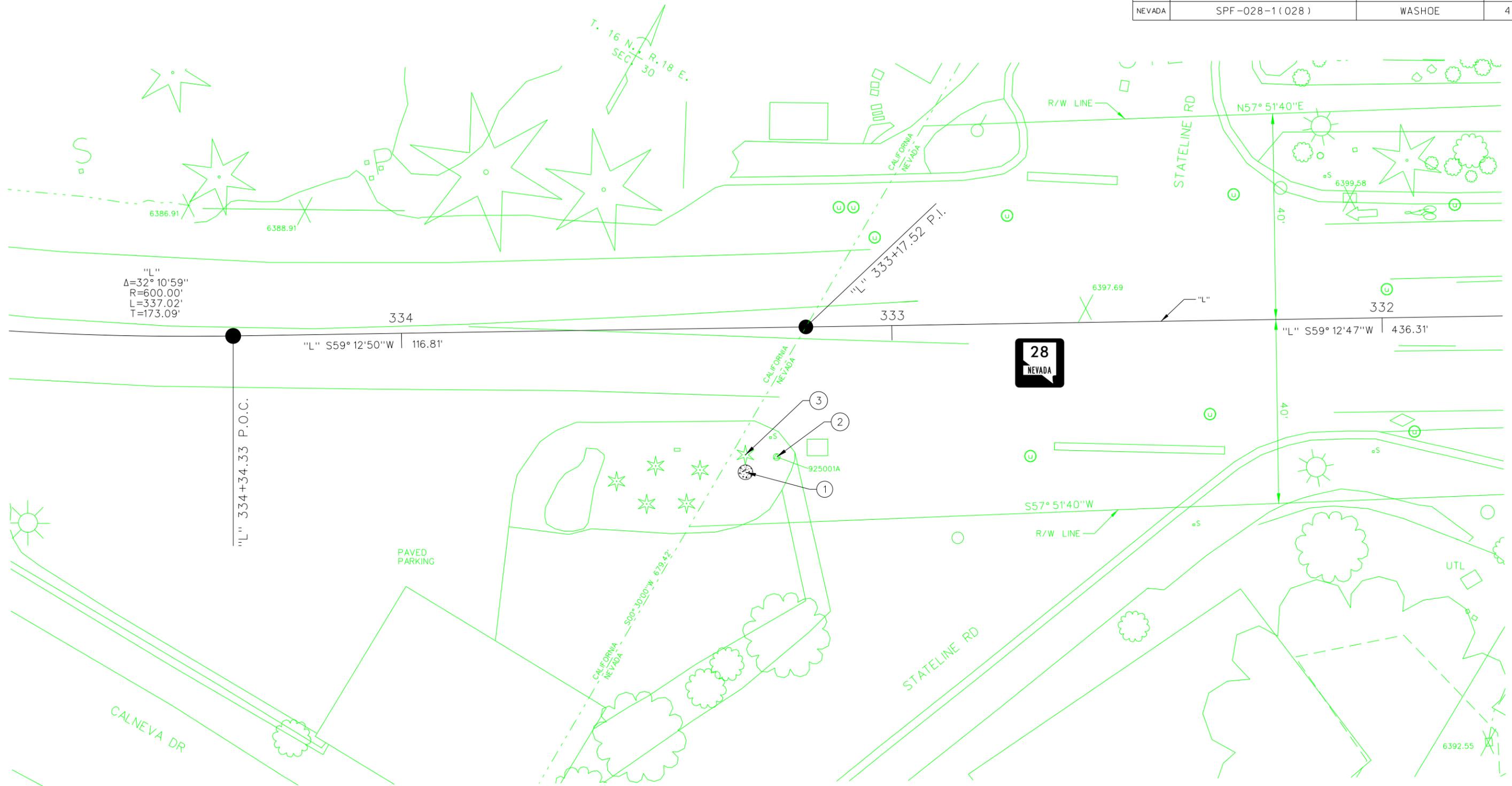
APPROVED JUNE 22, 2018
Kristina Swallow
DIRECTOR, DEPT. OF TRANSPORTATION
KRISTINA SWALLOW, P.E.

GOVERNOR STEVE SISOLAK
CHAIRMAN, TRANSPORTATION BOARD



NEVADA DOT	DESIGN DIVISION		
	DESIGNER	SETH JOHNSON	PHONE (775) 888-7319
	SENIOR DESIGNER	VICTOR PETERS	PHONE (775) 888-7680
	PROJECT MANAGER	JOHN LETOILE	PHONE (775) 888-7337

STATE	PROJECT NO.	COUNTY	SHEET NO.
NEVADA	SPF-028-1 (028)	WASHOE	4



- ① "L" 333+30.31 - CONSTRUCT GATEWAY MONUMENT 29.35' LT.
- ② "L" 333+22.97 - DO NOT DISTURB EXISTING SURVEY MONUMENT 26.53' LT.
- ③ "L" 333+30.27 - REMOVE 8" PINE TREE 25.81' LT.

LOCATION OF GATEWAY MONUMENT FOUNDATION IS APROXIMATE AND MAY BE ADJUSTED BY THE RE.

SCALE: ENG 1" = 20'

STATE OF NEVADA
DEPARTMENT OF TRANSPORTATION

PLAN

STATE	PROJECT NO.	COUNTY	SHEET NO.
NEVADA	SPF-028-1(028)	WASHOE	LC01

VERTICAL DATUM: ELEVATIONS ARE BASED UPON NAVD88 HOLDING PUBLISHED USC & GS BENCH MARK: 763013M(6434.721), SWA001X(6280.214), AND H 181Z(6246.930) AS FIXED.

BEARING SOURCE: BEARINGS OF THIS MAP WERE DERIVED FROM NEVADA STATE PLANE COORDINATES NAD 83/94 DATUM WEST ZONE, WITH A MEAN CONVERGENCY OF -0°53'27" USING LOCAL CONTROL POINTS: 763013M, H 181Z, AND SWA001X AS FIXED AND IS FURTHER ARCHIVED AT NDOT UNDER FILE LPN925. COORDINATES AND DISTANCES REFLECT A SINGLE COMBINATION GROUND TO GRID FACTOR OF 0.9997820475 AND HAVE BEEN CONVERTED TO FEET. MONUMENTS ARE STAMPED WITH "NDOT" AND MONUMENT NAME UNLESS NOTED IN DESCRIPTION.

SPECIAL NOTE: PLSS MONUMENTS LISTED IN THIS CONTRACT ARE REQUIRED TO BE PERPETUATED UNDER THE DIRECT SUPERVISION OF A PROFESSIONAL LAND SURVEYOR REGISTERED IN THE STATE OF NEVADA TO ASSURE COMPLIANCE WITH NEVADA REVISED STATUTES, CHAPTERS 329 & 625. ANY MONUMENTS FOUND DURING SURVEY, MAPPING, CONSTRUCTION OR MAINTENANCE PHASES OF NEVADA DEPARTMENT OF TRANSPORTATION PROJECTS NOT LISTED FOR PERPETUATION IN THE CONTRACT PLANS SHALL BE PERPETUATED IN ACCORDANCE WITH THE STATE OF NEVADA DEPARTMENT OF TRANSPORTATION, TRANSPORTATION POLICY (TP) 3-1-3, TITLED PERPETUATION OF SURVEY MONUMENTS, DATED JANUARY 13, 1999.

CONSTRUCTION CONTROL

NAME	NORTHING	EASTING	ELEVATION	OLD STATION	EQUATION	DISTANCE(')	NEW STATION	DISTANCE(')	NOTE
763015K	14769211.17	2232207.95	6503.95GP				"L" 177+60.55POT	943.73	NDOT FENO MON
922003K	14769181.04	2232168.05	6500.43GP				"L" 177+96.07POT	908.55	NDOT FENO MON
763037H	14768419.74	2232037.95	6411.1VA	"L" 54+32.605 POT=	"X" 167+65.02 POT	41.667	"L" 178+23.48POT	136.70	NDOT HWY MON
763036H	14768390.12	2232033.88	6403.5VA	"L" 54+32.631 POT=	"X" 167+65.02 POT	32.552	"L" 178+23.56POT	106.80	NDOT HWY MON
763041H	14768857.86	2231812.31	6465.9VA	"L" 55+05.426 POC=	"SR27" 31+39.18 PS	168.194	"L" 180+62.39POC	551.81	NDOT HWY MON
763042H	14768873.48	2231791.54	6469.1VA	"L" 55+10.963 POC=	"SR27" 31+39.18 PS	172.617	"L" 180+80.55POC	566.33	NDOT HWY MON
763044H	14768696.97	2231777.81	6454.4VA	"L" 55+12.332 POC=	"B" 83+09.53	118.678	"L" 180+85.04POC	389.36	NDOT HWY MON
763040H	14768751.17	2231712.77	6457.0VA	"L" 55+30.280 POC=	"B" 83+09.53	134.442	"L" 181+43.93POC	441.08	NDOT HWY MON
763039H	14768725.21	2231687.78	6454.4VA	"L" 55+36.775 POC=	"OB" 3+92.44 PT	126.346	"L" 181+65.24POC	414.52	NDOT HWY MON
763013M	14768375.36	2231499.45	6434.72				"L" 183+42.46POC	66.18	NDOT FENO MON
763038H	14768487.71	2231490.04	6436.7VA	"L" 55+92.297 POC=	"04" 172+88.63 PT	54.501	"L" 183+47.40POT	178.81	NDOT HWY MON
763043H	14768415.21	2231176.80	6462.9VA	"L" 56+88.567 POT=	"04" 176+04.56 PC	36.16	"L" 186+63.24POT	118.64	NDOT HWY MON
925108A	14768272.02	2231077.65	6422.26GP				"L" 187+68.72POC	-18.40	NDOT FENO MON
925108A	14768272.05	2231077.63	6415.61GP				"L" 187+68.74POC	-18.37	NDOT FENO MON
925020A	14768302.44	2230830.71	6400.45GP				"L" 190+08.59POC	43.57	NDOT FENO MON
925019A	14768061.87	2230183.05	6356.05GP				"L" 196+90.79POC	-24.87	NDOT FENO MON
925018A	14768115.76	2229451.24	6320.24GP				"L" 204+17.94POC	24.84	NDOT FENO MON
925107A	14767770.94	2228815.31	6299.46GP				"L" 211+37.63POC	-20.99	NDOT FENO MON
925017A	14767734.08	2228716.04	6296.52GP				"L" 212+41.76POC	-20.30	NDOT FENO MON
925109A	14767662.01	2228194.26	6289.07GP				"L" 217+65.46POT	-17.04	NDOT FENO MON
925016A	14767651.32	2227491.94	6301.16GP				"L" 224+66.07POC	-18.05	NDOT FENO MON
925105A	14767734.81	2227070.30	6287.15GP				"L" 228+94.34POT	14.02	NDOT FENO MON
925015A	14767781.12	2226771.14	6286.49GP				"L" 231+97.06POT	15.42	NDOT FENO MON
925106A	14767750.82	2226758.84	6285.78GP				"L" 232+04.73POT	-16.37	NDOT FENO MON
925014A	14767824.19	2226114.05	6313.90GP				"L" 238+51.60POC	26.81	NDOT FENO MON
925104A	14767748.38	2226043.60	6306.80GP				"L" 239+39.07POC	-28.74	NDOT FENO MON
925103A	14767476.38	2225470.15	6305.02GP				"L" 245+79.60POT	16.00	NDOT FENO MON
925013A	14767301.63	2225188.87	6301.84GP				"L" 249+10.72POT	20.23	NDOT FENO MON
925012A	14766896.69	2224936.32	6301.23GP				"L" 253+93.74POT	-17.62	NDOT FENO MON
925102A	14766385.57	2224568.77	6316.56GP				"L" 260+22.83POC	-18.15	NDOT FENO MON
925011A	14766297.20	2224466.88	6324.19GP				"L" 261+51.40POC	22.16	NDOT FENO MON
437102K	14765825.93	2224376.16	6350.35GP				"L" 266+23.65POC	-31.61	NDOT FENO MON
437101K	14765238.93	2223927.45	6383.02GP				"L" 273+59.05POC	-21.33	NDOT FENO MON
B_208Z	14764965.33	2223822.12	6400.87GP				"L" 276+69.93POC	-35.54	NDOT FENO MON
925010A	14764858.25	2223790.31	6404.60GP				"L" 277+81.10POT	-18.24	NDOT FENO MON
925009A	14764293.77	2223719.89	6434.61GP				"L" 283+48.06POC	-24.55	NDOT FENO MON
925110A	14764135.57	2223656.79	6441.56GP				"L" 285+12.85POC	-19.05	NDOT FENO MON
925008A	14763864.75	2223465.51	6458.21GP				"L" 288+38.36POC	21.77	NDOT FENO MON
925007A	14763478.20	2223484.22	6478.56GP				"L" 292+19.52POC	-16.47	NDOT FENO MON
925006A	14763038.60	2223339.70	6483.71GP				"L" 296+79.22POT	18.70	PK NAIL

STATE OF NEVADA
DEPARTMENT OF TRANSPORTATION

LOCATION CONTROL

ALIGNMENT CONTINUED

ALIGNMENT CONTINUED

"L"	254+28.86	PC		14766871.827	2224905.907
			R = 1000.00' D = 16°45'52" Rt		
		PI		14766737.311	2224845.761
		CC		14767280.007	2223993.005
			L = 292.59' T = 147.35'		
"L"	257+21.45	PT		14766625.860	2224749.372
			S 40°51'18" W - 238.29'		
"L"	259+59.74	PC		14766445.628	2224593.499
			R = 800.00' D = 27°50'30" Lt		
		PI		14766295.649	2224463.787
		CC		14765922.311	2225198.593
			L = 388.74' T = 198.29'		
"L"	263+48.48	PT		14766102.453	2224419.138
			S 13°00'48" W - 120.15'		
"L"	264+68.63	PC		14765985.384	2224392.082
			R = 1100.00' D = 30°12'26" Rt		
		PI		14765696.131	2224325.232
		CC		14766233.080	2223320.333
			L = 579.94' T = 296.88'		
"L"	270+48.57	PT		14765479.790	2224121.928
			S 43°13'14" W - 261.93'		
"L"	273+10.50	PC		14765288.915	2223942.555
			R = 600.00' D = 35°40'02" Lt		
		PI		14765148.252	2223810.369
		CC		14764878.020	2224379.789
			L = 373.51' T = 193.03'		
"L"	276+84.01	PT		14764956.899	2223784.995
			S 7°33'12" W - 617.02'		
"L"	283+01.03	PC		14764345.230	2223703.888
			R = 600.00' D = 23°44'02" Rt		
		PI		14764220.245	2223687.315
		CC		14764424.099	2223109.094
			L = 248.54' T = 126.08'		
"L"	285+49.57	PT		14764112.502	2223621.839
			S 31°17'14" W - 161.41'		
"L"	287+10.98	PC		14763974.566	2223538.015

"L"	254+28.86	PC		14766871.827	2224905.907
			R = 1000.00' D = 16°45'52" Rt		
		PI		14766737.311	2224845.761
		CC		14767280.007	2223993.005
			L = 292.59' T = 147.35'		
"L"	257+21.45	PT		14766625.860	2224749.372
			S 40°51'18" W - 238.29'		
"L"	259+59.74	PC		14766445.628	2224593.499
			R = 800.00' D = 27°50'30" Lt		
		PI		14766295.649	2224463.787
		CC		14765922.311	2225198.593
			L = 388.74' T = 198.29'		
"L"	263+48.48	PT		14766102.453	2224419.138
			S 13°00'48" W - 120.15'		
"L"	264+68.63	PC		14765985.384	2224392.082
			R = 1100.00' D = 30°12'26" Rt		
		PI		14765696.131	2224325.232
		CC		14766233.080	2223320.333
			L = 579.94' T = 296.88'		
"L"	270+48.57	PT		14765479.790	2224121.928
			S 43°13'14" W - 261.93'		
"L"	273+10.50	PC		14765288.915	2223942.555
			R = 600.00' D = 35°40'02" Lt		
		PI		14765148.252	2223810.369
		CC		14764878.020	2224379.789
			L = 373.51' T = 193.03'		
"L"	276+84.01	PT		14764956.899	2223784.995
			S 7°33'12" W - 617.02'		
"L"	283+01.03	PC		14764345.230	2223703.888
			R = 600.00' D = 23°44'02" Rt		
		PI		14764220.245	2223687.315
		CC		14764424.099	2223109.094
			L = 248.54' T = 126.08'		
"L"	285+49.57	PT		14764112.502	2223621.839
			S 31°17'14" W - 161.41'		
"L"	287+10.98	PC		14763974.566	2223538.015
			R = 500.00'		

ALIGNMENT CONTINUED

ALIGNMENT CONTINUED

			L = 285.42' T = 146.71'					
"L"	289+96.40	PT						
				S 1°25'09" E - 161.29'	14763702.518	2223465.456		
"L"	291+57.69	PC			14763541.275	2223469.450		
			R = 600.00' D = 16°34'56" Rt					
		PI			14763453.866	2223471.616		
		CC			14763526.414	2222869.635		
			L = 173.65' T = 87.44'					
"L"	293+31.34	PT			14763369.474	2223448.746		
				S 15°09'47" W - 1940.44'				
"L"	312+71.78	PC			14761496.592	2222941.191		
			R = 2000.00' D = 13°44'11" Lt					
		PI			14761264.079	2222878.180		
		CC			14760973.458	2224871.562		
			L = 479.49' T = 240.90'					
"L"	317+51.27	PT			14761023.254	2222872.182		
				S 1°25'36" W - 625.67'				
"L"	323+76.94	PC			14760397.782	2222856.604		
			R = 500.00' D = 57°47'11" Rt					
		PI			14760121.930	2222849.734		
		CC			14760410.231	2222356.759		
			L = 504.28' T = 275.94'					
"L"	328+81.22	PT			14759980.692	2222612.683		
				S 59°12'47" W - 436.31'				
"L"	333+17.53	POT=			14759757.371	2222237.863		
	834+28.12	POT=						
	611+79.80	POT						
			(AT STATE LINE)					
"L"	334+34.34	PC		S 59°12'50" W - 116.81'	14759697.582	2222137.510		

"L"	334+34.34	PC					14759697.582	2222137.510
						R = 600.00' D = 32°10'59" Rt		
							14759608.991	2221988.815
		PI					14760213.034	2221830.410
		CC						
						L = 337.02' T = 173.09'		
"L"	337+71.36	PT=					14759613.211	2221815.781
	607+25.00	PC						

STATE	PROJECT NO.	COUNTY	SHEET NO.
NEVADA	SPF-028-1(028)	WASHOE	L100

GENERAL NOTES:

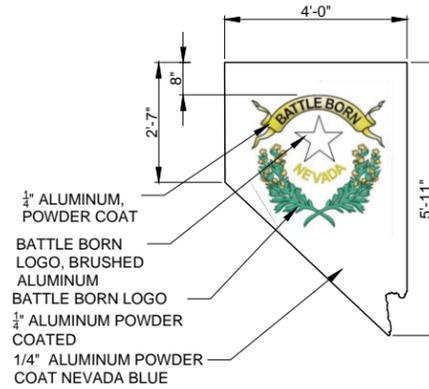
- HIGH RESOLUTION IMAGE OF BATTLE BORN LOGO IS AVAILABLE.
- NO SEAMS ARE PERMITTED ON ANY METAL COMPONENT.
- CONNECT TUBE STEEL TO OTHERS WITH ALL ROUND FILLET WELDS
- ALL WELDING ON WEATHERING STEEL PLATES SHALL BE COMPLETED WITH A LOW ALLOY ELECTRODE.
- STEEL SHALL BE ASTM A588 (WEATHERING STEEL), UNLESS OTHERWISE NOTED ON THE PLANS.
- AN AUTOCAD FILE OF THIS DRAWING IS AVAILABLE TO USE FOR PROGRAMMING EQUIPMENT CUTTING. IF LAYOUT NEEDS TO BE ADJUSTED FOR CUTTING CAPABILITY OF MACHINERY INVOLVED, SUBMIT A DRAWING OF REVISIONS PROPOSED FOR REVIEW. THE GOAL IS TO ACHIEVE THE DESIGN INTENT SHOWN IN THESE DRAWINGS.
- A KICK-OFF MEETING SHALL BE SCHEDULED TO REVIEW DESIGN INTENT, FABRICATION METHODS PROPOSED, FINAL FINISH OBJECTIVES AND SET PROGRESS REVIEW DATES AT THE FABRICATOR'S SHOP.
- DECORATIVE FIGURE ORIENTATION SHALL BE COORDINATED IN THE FIELD WITH THE ENGINEER AND LANDSCAPE ARCHITECT PRIOR TO INSTALLATION.
- PRIOR TO PROCURING MATERIALS AND BEGINNING FABRICATION, PROVIDE ENGINEERED SHOP DRAWINGS PER SUBMITTALS NOTES.
- THE GATEWAY SIGN SHALL BE DESIGNED TO WITHSTAND ADOPTED WIND AND SEISMIC REQUIREMENTS FOR THE LOCATION WHERE THE SIGN WILL BE INSTALLED.
- ALL SIGN FACE FINISHES, LETTERING, AND IMAGES SHALL BE COMMERCIAL GRADE MATERIALS THAT ARE UV-STABLE AND SUITABLE FOR THE PROPOSED APPLICATION.
- THE SIGN SHALL BE WARRANTED FOR A PERIOD OF 5 YEARS. THE WARRANTY SHALL COVER ANY WARPING, FADING, PEELING, OR STRUCTURAL FAILURES.

STRUCTURAL NOTES:

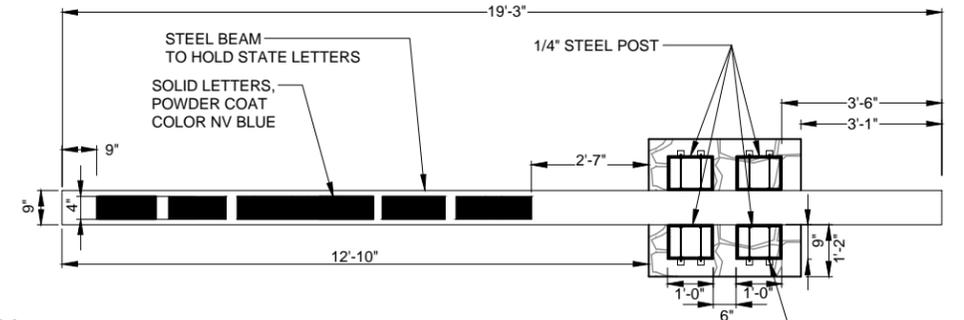
- DESIGN SPECIFICATIONS: AASHTO LRFD BRIDGE DESIGN SPECIFICATIONS EIGHTH EDITION 2017.
- CONSTRUCTION SPECIFICATIONS: STATE OF NEVADA DEPARTMENT OF TRANSPORTATION "STANDARD SPECIFICATIONS FOR ROAD AND BRIDGE CONSTRUCTION, 2014", EXCEPT AS NOTED BELOW AND IN THE SPECIAL PROVISIONS FOR THIS CONTRACT.
- SEISMIC DESIGN: PGA COEFFICIENT = 0.438G, SHORT PERIOD COEFFICIENT = 1.071G, LONG PERIOD COEFFICIENT = 0.385G, SITE CLASS D PROFILE.
- WIND DESIGN: BASIC WIND SPEED = 105 MPH, EXPOSURE C, DESIGN WIND PRESSURE = 32 PSF.
- CONCRETE: CLASS AA MODIFIED, F'C = 4500 PSI AT 28 DAYS.
- REINFORCING STEEL: ALL REINFORCING STEEL TO BE ASTM A615, GRADE 60. DIMENSIONS RELATING TO BAR SPACING ARE CENTER TO CENTER.
- STEEL: ALL STRUCTURAL STEEL TO BE ASTM A588, UNLESS NOTED OTHERWISE.
- BOLTS: ALL ANCHOR BOLTS FOR STEEL TO CONCRETE CONNECTIONS ARE TO BE GALVANIZED ASTM A307 GRADE (MINIMUM).

SUBMITTALS:

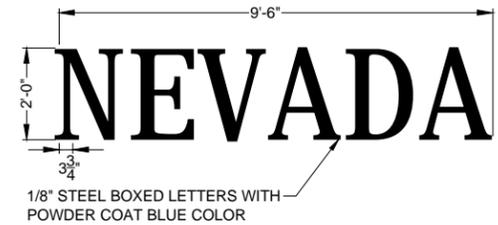
- SUBMIT FOR REVIEW COMPLETE SETS OF ENGINEERED STRUCTURAL DRAWINGS AND SHOP DRAWINGS SHOWING STRUCTURAL FOOTINGS, REINFORCEMENT, SUPPORTS, ATTACHMENTS, CONNECTIONS AND WELDING TYPES/LOCATIONS NEEDED FOR FABRICATION AND INSTALLATION.
- SUBMIT FOR REVIEW A REPRESENTATIVE SAMPLE SHOWING FINISH AND COLOR FOR EACH SIGN COMPONENT. APPROVED COMPONENTS CAN BE INCORPORATED INTO THE FINAL PRODUCT.



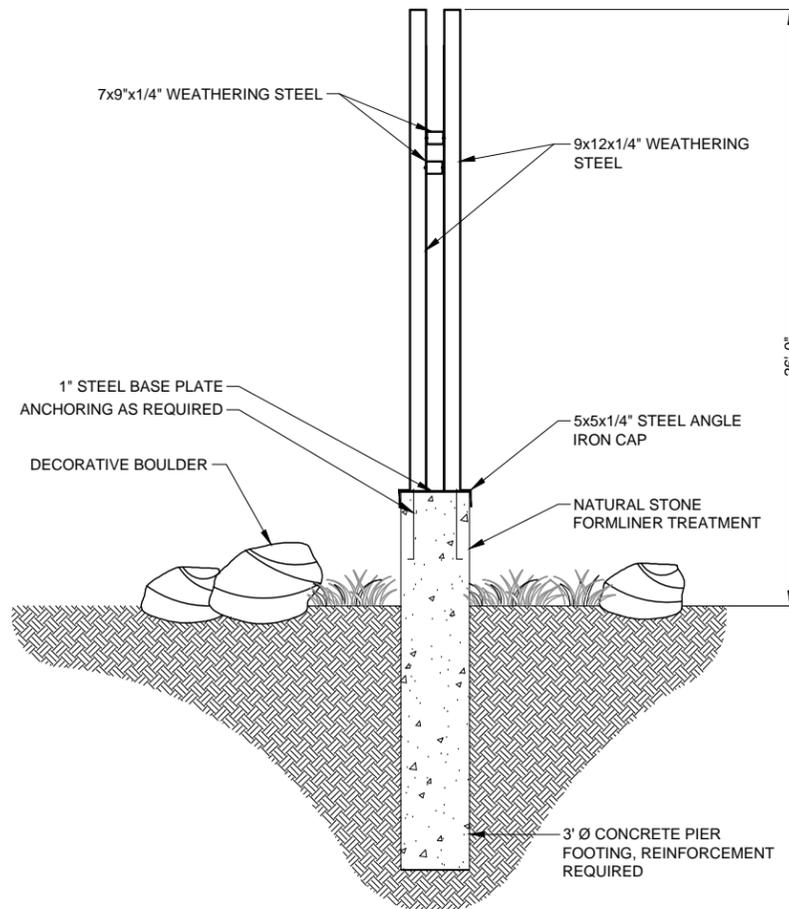
NEVADA STATE SIGN
SCALE: 1/4"=1'-0"



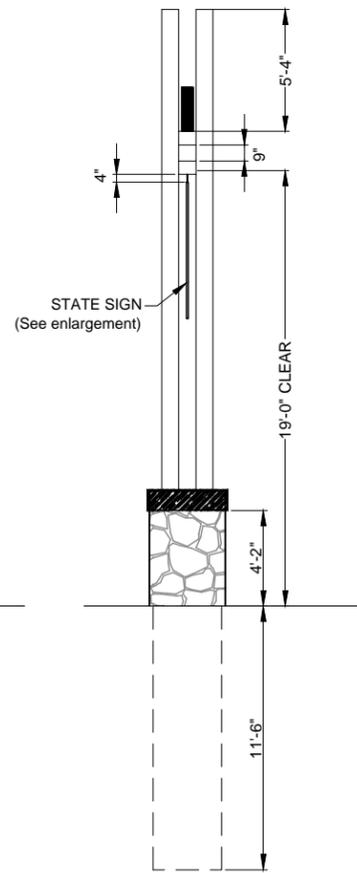
PLAN VIEW
SCALE: 1/4"=1'-0"



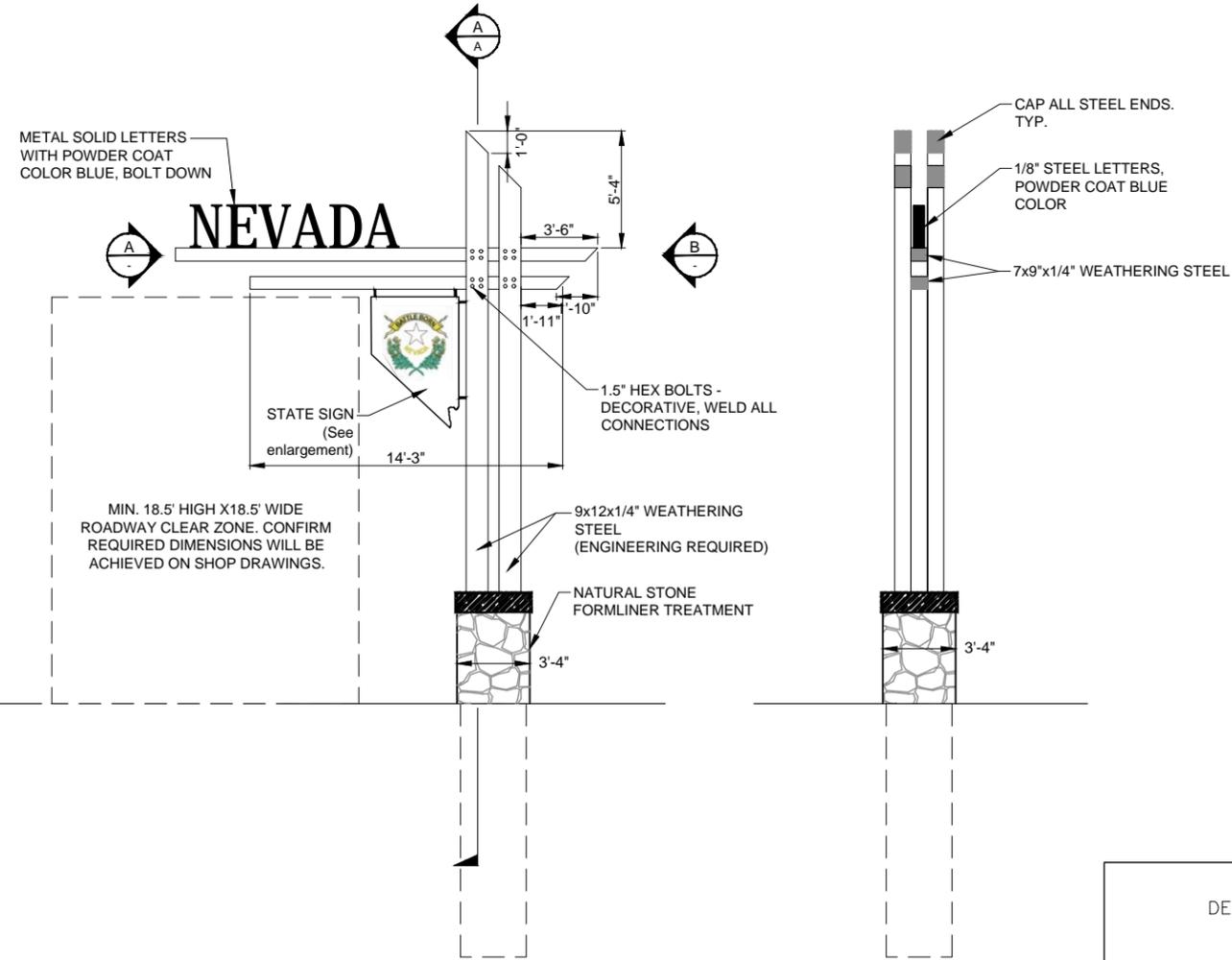
LETTERING ENLARGEMENT
SCALE: 1/4"=1'-0"



SECTION A
SCALE: 1/8"=1'-0"



DECORATIVE FIGURE ELEVATION A
SCALE: 1/8"=1'-0"



DECORATIVE FIGURE FRONT ELEVATION
SCALE: 1/8"=1'-0"

DECORATIVE FIGURE ELEVATION B
SCALE: 1/8"=1'-0"

STATE OF NEVADA
DEPARTMENT OF TRANSPORTATION

DETAILS
CRYSTAL BAY GATEWAY

STATE OF NEVADA

BRIAN SANDOVAL
GOVERNOR

C. J. MANTHE
DIRECTOR

SHANNON M. CHAMBERS
LABOR COMMISSIONER



OFFICE OF THE LABOR COMMISSIONER
3300 WEST SAHARA AVENUE, SUITE 225
LAS VEGAS, NEVADA 89102
PHONE: (702) 486-2650
FAX (702) 486-2660

OFFICE OF THE LABOR COMMISSIONER
1818 COLLEGE PARKWAY, SUITE 102
CARSON CITY, NV 89706
PHONE: (775) 684-1890
FAX (775) 687-6409

2019 PREVAILING WAGE RATES WASHOE COUNTY

DATE OF DETERMINATION: October 1, 2018

DUE TO THE PASSAGE OF ASSEMBLY BILL 136 DURING THE 2019 LEGISLATIVE SESSION, EFFECTIVE JULY 01, 2019, THESE RATES ARE APPLICABLE FOR PUBLIC WORKS PROJECTS OVER \$100,000 BID/AWARDED AFTER JULY 01, 2019.* RATES APPLY: OCTOBER 1, 2018 THROUGH SEPTEMBER 30, 2019

<https://www.leg.state.nv.us/App/NELIS/REL/80th2019/Bill/6203/Text>

"Pursuant to Nevada Administrative Code (NAC) section 338.040(3), "After a contract has been awarded, the prevailing rates of wages in effect at the time of the opening of bids remain in effect for the duration of the project."

As [Amendments/Addenda](#) are made to the wage rates, such will be posted to sites of the respective counties. Please review regularly for any amendments posted or contact our offices directly for further assistance with any amendments to the rates. *Prevailing Wage Rates may be adjusted based on Collective Bargaining Agreements (CBA's) and adjustments to those agreements. (See NAC section 338.010.)

[AIR BALANCE TECHNICIAN](#)
[ALARM INSTALLER](#)
[BOILERMAKER](#)
[BRICKLAYER](#)
[CARPENTER](#)
[CEMENT MASON](#)
[ELECTRICIAN-COMMUNICATION TECH.](#)
[ELECTRICIAN-LINE](#)
[ELECTRICIAN-NEON SIGN](#)
[ELECTRICIAN-WIREMAN](#)
[ELEVATOR CONSTRUCTOR](#)
[FENCE ERECTOR](#)
[FLAGPERSON](#)
[FLOOR COVERER](#)
[GLAZIER](#)
[HIGHWAY STRIPER](#)
[HOD CARRIER-BRICK MASON](#)
[HOD CARRIER-PLASTERER TENDER](#)
[IRON WORKER](#)
[LABORER](#)

[OPERATING ENGINEER](#)
[OPERATING ENG. STEEL](#)
[FABRICATOR/ERECTOR](#)
[OPERATING ENGINEER-PILEDRIIVER](#)
[PAINTER](#)
[PILEDRIIVER \(NON-EQUIPMENT\)](#)
[PLASTERER](#)
[PLUMBER/PIPEFITTER](#)
[REFRIGERATION](#)
[ROOFER \(Does not include sheet metal roofs\)](#)
[SHEET METAL WORKER](#)
[SPRINKLER FITTER](#)
[SURVEYOR \(NON-LICENSED\)](#)
[TAPER](#)
[TILE /TERRAZZO WORKER/MARBLE MASON](#)
[TRAFFIC BARRIER ERECTOR](#)
[TRUCK DRIVER](#)
[WELL DRILLER](#)
[LUBRICATION AND SERVICE ENGINEER](#)
[\(MOBILE AND GREASE RACK\)](#)

MECHANICAL INSULATOR
MILLWRIGHT

SOIL TESTER (CERTIFIED)
SOILS AND MATERIALS TESTER

Nevada Revised Statutes (NRS) 338.010(21) "Wages" means:

- a) The basic hourly rate of pay; and
- b) The amount of pension, health and welfare, vacation and holiday pay, the cost of apprenticeship training or other similar programs or other bona fide fringe benefits which are a benefit to the workman.

NRS 338.030 (2)(d)

The Labor Commissioner shall determine the prevailing wage to be 90 percent of the rate determined pursuant to paragraphs (a), (b) and (c) for:

(1) Any contract for a public work or any other construction, alteration, repair, remodeling or reconstruction of an improvement or property to which a school district or the Nevada System of Higher Education is a party; and

(2) A public work of, or constructed by, a school district or the Nevada System of Higher Education, or any other construction, alteration, repair, remodeling or reconstruction of an improvement or property of or constructed by a school district or the Nevada System of Higher Education.

NRS 338.035 Discharge of part of obligation of contractor or subcontractor engaged on public work to pay wages by making certain contributions in name of workman. The obligation of a contractor engaged on a public work or a subcontractor engaged on a public work to pay wages in accordance with the determination of the Labor Commissioner may be discharged in part by making contributions to a third person pursuant to a fund, plan or program in the name of the workman.

Job Descriptions for Recognized Classes of Workmen

Regarding job descriptions for public works projects, please take notice of the following:

1. The job description links have been redacted to include ONLY the scope of work for the craft.
2. Pursuant to NAC 338.0095(1)(a), "A workman employed on a public work must be paid based on the type of work that the workman actually performs on the public work and in accordance with the recognized class of the workman."
3. The work description for a particular class is not intended to be jurisdictional in scope.
4. Any person who believes that a type of work is not classified, or who otherwise needs clarification pertaining to the recognized classes or job descriptions, shall contact the Labor Commissioner, in writing, for a determination of the applicable classification and pay rate for a particular type of work.
5. The job descriptions set forth or referenced herein supersede any and all descriptions previously agreed upon by the Labor Commissioner in any settlement agreements or stipulations arising out of contested matters.
6. The following specific provisions, where applicable, shall prevail over any general provisions of the job descriptions:
 - Amendments to the prevailing wage determinations;
 - Group Classifications and/or descriptions recognized by the Labor Commissioner and included with wage determinations for a particular type of work in a particular county.

Zone Rates

The zone rate has been added to each applicable craft.

PREVAILING WAGE RATES INCLUDE THE BASE RATE AS WELL AS ALL APPLICABLE FRINGES

CRAFT	RATE	NSHE/SCHOOL DISTRICT	Union or Non-union Rate
AIR BALANCE TECHNICIAN			Union
Air Balance Technician-Journeyman	57.93	52.14	
Air Balance Technician-Foreman	60.86	54.77	
Air Balance Technician-General Foreman	63.78	57.40	
<u>AIR BALANCE TECHNICIAN JOB DESCRIPTION</u>			
<p>ADD ZONE RATE In addition to AIR BALANCE rates add the applicable amounts per hour, calculated based on a road from the courthouse in Reno, Nevada:</p> <p>Zone 1- 0 to 75 miles \$0.00 (including the City of Fallon and the Fallon Naval Air Base) Zone 2- 75 to 100 \$5.00 Zone 3- over 100 \$10.00</p>			
ALARM INSTALLER			Non-Union
Alarm Installer	29.41	26.47	
<p>ALARM INSTALLER Includes but is not limited to:</p> <ol style="list-style-type: none"> 1. Installing or testing electrical protective signaling systems used to provide notification of fire, burglary or other irregularities on the premises of the subscriber of the system; 2. Installing of wiring and signaling units; 3. Repairing electrical protective signaling systems 4. Starting up, programming and documenting systems; 			
BOILERMAKER			Non-Union
Boilermaker	65.94	59.35	
<p>BOILERMAKER Includes but is not limited to:</p> <ol style="list-style-type: none"> 1. Constructing, assembling, maintaining and repairing stationary steam boilers and boiler house auxiliaries; 2. Aligning structures or plate sections to assemble boiler frame tanks or vats; 3. Assisting in the testing of assembled vessels, directing cleaning of boilers and boiler furnaces; 4. Inspecting and repairing boiler fittings, including, without limitation, safety valves, regulators, automatic-control mechanisms, water columns and auxiliary machines. 			
BRICKLAYER			Union
Bricklayer-Journeyman	39.73	35.76	
Bricklayer-Foreman	40.98	36.88	
Bricklayer-General Foreman	42.73	38.46	

BRICKLAYER JOB DESCRIPTION

ADD ZONE RATE

In addition to BRICKLAYER rates add the applicable amounts per hour, calculated based on a road miles of over thirty-five (35) miles from the Washoe County Courthouse in Reno, Nevada:

Free Zone 1-0-34 Miles	\$0.00
Zone 1-35-75 Miles	\$2.50
Zone 2-Over 75 Miles	\$8.12

CARPENTER

Union

Carpenter-Journeyman	47.46	42.71
Carpenter-Foreman	50.56	45.50

CARPENTER JOB DESCRIPTION

ADD ZONE RATE

(Building and Heavy Highway and Dam Construction)

In addition to CARPENTER rates add the applicable amounts per hour, calculated from the Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00 (road miles of either the Carson City Courthouse or the Washoe County Courthouse)
Zone 2-75-150 miles	\$4.00
Zone 3-150-300 miles	\$5.00
Zone 4-301 miles and over	\$6.00

CEMENT MASON

Union

Cement Mason-Journeyman	41.12	37.01
Cement Mason-Foreman	44.12	39.71

CEMENT MASON JOB DESCRIPTION

ADD ZONE RATE

In addition to CEMENT MASON rates add the applicable amounts per hour, calculated from the Reno Post Office, 50 So. Virginia St., Reno, Nevada:

Zone 1-0-90 miles	\$0.00
Zone 2-91 miles and over	\$6.00

ELECTRICIAN-COMMUNICATION TECHNICIAN

Union

Communication Installer	36.49	32.84
Communication Technician	44.33	36.29
Senior Technician	43.31	38.98

ELECTRICIAN-COMMUNICATION TECH JOB DESCRIPTION

ADD ZONE RATE

In addition to Electrician Communication Tech rates add the applicable amounts per hour, calculated from the Washoe County Courthouse:

Zone 1-0-70 miles	\$0.00
Zone 2-71-90 miles	\$5.00
Zone 3 -91 miles and over	\$7.00

ELECTRICIAN-LINE			Union
Electrician-Groundman	42.28	38.05	
Electrician-Lineman	64.02	57.62	
Electrician-Foreman	70.19	63.17	
Electrician-General Foreman	76.56	68.90	
Heavy Equipment Operator	52.19	46.97	
<u>ELECTRICIAN LINEMAN JOB DESCRIPTION</u>			
ELECTRICIAN-NEON SIGN			Union
Electrician-Neon Sign	50.75	45.68	
<p>ELECTRICIAN-NEON SIGN, includes but is not limited to:</p> <ol style="list-style-type: none"> 1. Installing, servicing and repairing plastic, neon and illuminated signs; 2. Ascending ladders or operating hydraulic or electric hoist to install, service, or examine sign to determine cause of malfunction; 3. Wiring, rewiring or removing defective parts and installing new parts using electrician's tools; 4. Removing sign or part of sign for repairs, such as structural fabrication, scroll repair, or transformer repair; 			
ELECTRICIAN-WIREMAN			Union
Wireman	57.88	52.09	
Cable Splicer	62.05	55.84	
Wireman-Foreman	62.05	55.84	
Wireman-General Foreman	66.22	59.60	
<u>ELECTRICIAN-WIREMAN JOB DESCRIPTION</u>			
<p>ADD ZONE RATE In addition to Electrician rates add the applicable amounts per hour, calculated from the Washoe County Courthouse:</p> <p>Zone 1-0-70 miles \$0.00 Zone 2-71-90 miles \$8.00 Zone 3 -91 miles and over \$10.00</p>			
ELEVATOR CONSTRUCTOR			Union
Elevator Constructor-Journeyman Mechanic	87.91	79.12	
Elevator Constructor-Mechanic in Charge	95.74	86.17	
<p>ELEVATOR CONSTRUCTOR, includes but is not limited to:</p> <ol style="list-style-type: none"> 1. Assembling, installing, repairing and maintaining electric and hydraulic freight and passenger elevators, escalators and dumbwaiters; 2. Cutting pre-fabricated sections of framework, rails and other elevator components to specified dimensions, using acetylene torch, power saw, and disc grinder; 3. Installing cables, counterweights, pumps, motor foundations, escalator drives, guide rails, elevator cars, and control panels, using hand tools; 			
FENCE ERECTOR			Non-Union

Fence Erector	42.57	38.31	
FENCE ERECTOR			
Includes but is not limited to:			
<ol style="list-style-type: none"> 1. Erecting or repairing chain link, wooden, tortoise, wire/wire mesh, or temporary fencing; 2. Mixing and pouring concrete around bases of posts and tamping soil into post hole to embed post; 3. Digging post holes with a spade, post hole digger or power driven auger; 4. Aligning posts through the use of lines or by sighting; 5. Verifying vertical alignment of posts with a plumb bob or spirit level; 			
FLAGPERSON			Union
Flagperson	35.21	31.69	
FLAG PERSON , includes but is not limited to:			
<ol style="list-style-type: none"> 1. Directing movement of vehicular traffic through construction projects; 2. Distributing traffic control signs and markers along site in designated pattern; 3. Informing drivers of detour routes through construction sites; 			
ADD LABORER ZONE RATE			
(Highway and Dam Construction only)			
In addition to LABORER rates add the applicable amounts per hour, calculated based on a road miles from either the Carson City Courthouse or the Washoe County Courthouse:			
Zone 1-0 to 75 miles \$0.00			
Zone 2-75 to 150 miles \$4.00			
Zone 3-150 to 300 miles \$5.00			
Zone 4-300 miles and over \$6.00			
FLOOR COVERER			Union
Floor Coverer-Journeyman	42.19	37.97	
Floor Coverer-Foreman	45.10	40.59	
FLOOR COVERER JOB DESCRIPTION			
GLAZIER			Non-Union
Glazier Journeyman	21.05	18.95	
GLAZIER			
Includes but is not limited to:			
<ol style="list-style-type: none"> 1. Installing, setting, cutting, preparing, or removal of glass, or materials used in lieu thereof, including, without limitation, in windows, doorways, showers, bathtubs, skylights and display cases; 2. Installing glass on surfaces, including, without limitation, fronts of buildings, interior walls and ceilings; 3. Installing pre-assembled framework for windows and doors designed to be fitted with glass panels, including stained glass windows by using hand tools; 4. Loading and arranging of glass on trucks at the site of the public work; 			
HIGHWAY STRIPER			Union
Highway Striper	40.83	36.75	
HIGHWAY STRIPER JOB DESCRIPTION			
ADD LABORER ZONE RATE			

(Highway and Dam Construction only) In addition to LABORER rates add the applicable amounts per hour, calculated based on a road miles from either the Carson City Courthouse or the Washoe County Courthouse: Zone 1-0 to 75 miles \$0.00 Zone 2-75 to 150 miles \$4.00 Zone 3-150 to 300 miles \$5.00 Zone 4-300 miles and over \$6.00			
HOD CARRIER-BRICK MASON TENDER			Union
Brick Mason-Journeyman	36.67	33.00	
Brick Mason-Foreman	37.07	33.36	
<u>HOD CARRIER-BRICK MASON TENDER JOB DESCRIPTION</u>			
ADD ZONE RATE In addition to Hod Carrier Brick Mason Tender rates add the applicable amounts per hour, calculated based on road miles from the Washoe County Courthouse: Zone 1-35 to 75 miles \$1.25 Zone 2-76 miles and over \$7.50			
HOD CARRIER-PLASTERER TENDER			Union
Plasterer Tender-Journeyman	39.67	35.70	
Plasterer Tender-Gun Tender	40.67	36.60	
Plasterer Tender-Foreman	41.03	36.93	
<u>HOD CARRIER-PLASTERER JOB DESCRIPTION</u>			
ADD ZONE RATE In addition to Hod Carrier Plasterer rates add the applicable amounts per hour, calculated based on road miles from So. Virginia St., Reno, Nevada: Zone 1-70 miles \$0.00 Zone 70 miles and over \$8.00			
IRON WORKER			Union
Ironworker-Journeyman	69.05	62.15	
Ironworker-Foreman	72.85	65.57	
Ironworker-General Foreman			
<u>IRON WORKER JOB DESCRIPTION</u>			
LABORER			Union
<u>SEE GROUP CLASSIFICATIONS</u>			
Landscaper	32.92	29.63	
Furniture Mover	34.42	30.98	
Group 1	38.08	34.27	
Group 1A	35.21	31.69	
Group 2	38.18	34.36	
Group 3	38.33	34.50	

Group 4	38.58	34.72	
Group 4A	41.08	36.97	
Group 5	38.88	34.99	
Group 6			
Nozzlemen, Rodmen	37.88	34.09	
Gunmen, Materialmen	38.58	34.72	
Reboundmen	38.23	34.41	
Gunite Foremen	39.28	35.35	

LABORER JOB DESCRIPTION

ADD ZONE RATE

LABORER (Highway and Dam Construction only)

In addition to LABORER rates add the applicable amounts per hour, calculated based on a road miles from either the Carson City Courthouse or the Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00
Zone 2-75 to 150 miles	\$4.00
Zone 3-150 to 300 miles	\$5.00
Zone 4-300 miles and over	\$6.00

LABORER (Building Construction)

In addition to LABORER rates add the applicable amounts per hour, calculated based on road miles from either the Carson City Courthouse or the Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00
Zone 2-75 to 150 miles	\$4.00
Zone 3-150 to 300 miles	\$5.00
Zone 4-300 miles and over	\$6.00

MECHANICAL INSULATOR			Union
Mechanical Insulator-Mechanic	65.34	58.81	
Mechanical Insulator-Foreman	68.34	61.51	
Mechanical Insulator-General Foreman	70.34	63.31	

MECHANICAL INSULATOR, includes but is not limited to:

1. Covering and lining structures with cork, canvas, tar paper, magnesia and related materials;
2. Installing blown-on insulation on pipe and machinery;
3. Lining of mechanical room surfaces and air handling shafts;
4. Filling and damming of fire stops and penetrations including, but not limited to, electrical and mechanical systems;
5. Foam applications for the purpose of thermal, acoustical, or fire protective purposes, including RTV foams or equivalents, applied to mechanical or electrical systems;
6. Duct lining and duct wrapping, direct application and installation of fire protection of grease ducts, exhaust systems, or any other ductwork for acoustical or thermal purposes;
7. Insulation of field joints on pre-insulated underground piping and the pouring of Gilsilite or its equivalent;
8. The application of material, including metal and PVC jacketing, on piping, fittings, valves, flanges, boilers, ducts, plenums, flues, tanks, vats, equipment and any other hot or cold surface for the purpose of thermal control;

ADD ZONE RATE

In addition to MECHANICAL INSULATOR rates add the applicable amounts per hour, calculated based on a radius figured from Reno City Hall:

Zone 1-0-20 miles-	\$1.25
Zone 2-21-40 miles-	\$2.50
Over 40 miles-	\$10.63

MILLWRIGHT	See Amendment 5		Union
Millwright	61.91	55.72	

MILLWRIGHT JOB DESCRIPTION**ADD ZONE RATE**

In addition to MILLWRIGHT rates, add the applicable amounts per hour, calculated on road miles from either the Carson City Courthouse or the Washoe County Courthouse:

Zone 1-1 to 14 miles	\$0.00
Zone 2-15 to 35 miles	\$1.50
Zone 3-35 miles and over	\$3.25

OPERATING ENGINEER			Union
---------------------------	--	--	-------

SEE GROUP CLASSIFICATIONS

Group 1	53.09	47.78	
Group 1A	55.85	50.27	
Group 2	56.38	50.74	
Group 3	56.65	50.99	
Group 4	57.39	51.65	
Group 5	57.69	51.92	
Group 6	57.86	52.07	
Group 7	58.11	52.30	
Group 8	58.70	52.83	
Group 9	59.02	53.12	
Group 10	59.37	53.43	
Group 10A	59.56	53.60	
Group 11	59.80	53.82	
Group 11A	61.44	55.30	
Group 11B	62.25	56.03	
Foreman	61.44	55.30	
Add 7% to base rate for "Second" Shift			
Add 12.5% to base rate for "Special" shift			

OPERATING ENGINEER, includes but is not limited to:

Operate one or several types of power construction equipment, such as motor graders, bulldozers, scrapers, compressors, pumps, derricks, shovels, tractors, or front-end loaders to excavate, move, and grade earth, erect structures, or pour concrete or other hard surface pavement.

ADD ZONE RATE In addition to: OPERATING ENGINEER rates add the applicable amounts per hour calculated based on a road miles from the Carson City Courthouse or Washoe County Courthouse Zone 1-0 to 75 miles \$0.00 Zone 2-75 to 150 miles \$3.00 Zone 3-151 to 300 miles \$4.00 Zone 4-301 miles and over \$5.00			
OPERATING ENGINEER-STEEL FABRICATOR & ERECTOR			Union
SEE GROUP CLASSIFICATIONS			
Group 1	68.39	61.55	
Group 1 Truck Crane Oiler	62.22	56.00	
Group 1 Oiler	60.26	54.23	
Group 2	66.88	60.19	
Group 2 Truck Crane Oiler	61.97	55.77	
Group 2 Oiler	60.05	54.05	
Group 3	65.64	59.08	
Group 3 Truck Crane Oiler	61.75	55.58	
Group 3 Oiler	59.83	53.85	
Group 3 Hydraulic	61.42	55.28	
Group 4	62.38	56.14	
Group 5	61.28	55.15	
Add 7% to base rate for "Second" Shift			
Add 12.5% to base rate for "Special" Shift			
OPERATING ENGINEER , included but is not limited to: Operate one or several types of power construction equipment, such as motor graders, bulldozers, scrapers, compressors, pumps, derricks, shovels, tractors, or front-end loaders to excavate, move, and grade earth, erect structures, or pour concrete or other hard surface pavement. ADD ZONE RATE In addition to: STEEL FABRICATOR and ERECTOR rates add the applicable amounts per hour calculated based on a r road miles from the Carson City Courthouse or Washoe County Courthouse Zone 1-0 to 75 miles \$0.00 Zone 2-75 to 150 miles \$3.00 Zone 3-151 to 300 miles \$4.00 Zone 4-301 miles and over \$5.00			
OPERATING ENGINEER - PILEDRIVER			Union
GROUP CLASSIFICATIONS			
Group 1	67.86	61.07	
Group 1 Truck Crane Oiler	62.40	56.16	
Group 1 Oiler	60.48	54.43	

Group 2	66.32	59.69	
Group 2 Truck Crane Oiler	62.19	55.97	
Group 2 Oiler	60.28	54.25	
Group 3	64.87	58.38	
Group 3 Truck Crane Oiler	61.97	55.77	
Group 3 Oiler	60.05	54.05	
Group 4	63.36	57.02	
Group 5	62.25	56.03	
Group 6	61.14	55.03	
Group 7	60.18	54.16	
Group 8	59.22	53.30	
Add 7% to base for "Second" Shift			
Add 12.5% to base for "Special" Shift			
OPERATING ENGINEER , includes but is not limited to: Operate one or several types of power construction equipment, such as motor graders, bulldozers, scrapers, compressors, pumps, derricks, shovels, tractors, or front-end loaders to excavate, move, and grade earth, erect structures, or pour concrete or other hard surface pavement. ADD ZONE RATE In addition to: OPERATING ENGINEER PILEDRIVER rates add the applicable amounts per hour calculated based on a road miles from the Carson City Courthouse or Washoe County Courthouse: Zone 1-0 to 75 miles \$0.00 Zone 2-75 to 150 miles \$3.00 Zone 3-151 to 300 miles \$4.00 Zone 4-301 miles and over \$5.00			
PAINTER			Union
Brush/Roller Painter	39.64	35.68	
Spray Painter/Paperhanger	40.98	36.88	
Sandblaster	41.03	36.93	
Structural Steel & Steeplejack	41.03	36.93	
Swing Stage	41.64	37.48	
Special Coating Application-Brush	41.69	37.52	
Special Coating Application-Spray	41.69	37.52	
Special Coating Application-Spray Steel	41.69	37.52	
Foreman	\$1.00 above highest Journeyman		
<u>PAINTER JOB DESCRIPTION</u>			
PILEDRIVER			Union
Piledriver-Journeyman	55.46	49.91	
Piledriver-Foreman	59.19	53.27	
PILEDRIVER , includes but is not limited to:			

<ol style="list-style-type: none"> 1. Operating pile drivers mounted on skids, barge, crawler, treads or locomotive crane to drive piling as foundations for structures including, without limitation, buildings, bridges and piers; 2. Barking, shoeing, splicing, form building, heading, centering, placing, driving, staying, framing, fastening, automatic pile threading, pulling and/or cutting off of piling; 3. Fabricating, forming, handling and setting of all such pre-cast, pre-stressed and post-stressed shapes that are an integral part of docks, piers, wharves, bulkheads, jetties, and similar structures; 			
PLASTERER			Union
Plasterer - Journeyman	42.76	38.48	
Plasterer - Foreman	45.66	41.09	
<u>PLASTERER JOB DESCRIPTION</u>			
<p>ADD ZONE RATES</p> <p>In addition to PLASTERER rates add the applicable amounts per hour, calculated from the South Virginia and Mill Street, Reno, Nevada:</p> <p>Zone 1-0-70 miles \$0.00</p> <p>Zone 2-70 miles and over \$8.00</p>			
PLUMBER/PIPEFITTER	See Amendment 4		Union
Plumber/Pipefitter-Journeyman	56.45	50.81	
Plumber/Pipefitter-Foreman	60.18	54.16	
Plumber/Pipefitter-General Foreman	63.11	56.80	
<u>PLUMBER/PIPEFITTER JOB DESCRIPTION</u>			
REFRIGERATION			
Refrigeration	51.19	46.07	Union
<u>REFRIGERATION JOB DESCRIPTION</u>			
ROOFER (Does not include sheet metal roofs)			Non-Union
Roofer	31.98	28.78	
<p>ROOFER</p> <p>Includes but is not limited to:</p> <ol style="list-style-type: none"> 1. Installing and covering roofs and structures with slate, asphalt, wood and other related materials, other than sheet metal, by using brushes, knives, punches, hammers and other tools; 2. Spraying roofs, sidings and walls with material to bind, seal, insulate or soundproof sections of a structure; 3. Installation of all plastic, slate, slag, gravel, asphalt and composition roofing, and rock asphalt mastic when used for damp and waterproofing; 4. Installation of all damp resisting preparations when applied on roofs with mop, three-knot brush, roller, swab or spray system; 5. All types of preformed panels used in waterproofing; 6. Handling, hoisting and storing of all roofing, damp and waterproofing materials; 7. The tear-off and/or removal of roofing and roofing materials; 			
SHEET METAL WORKER			Union

Sheet Metal Worker-Journeyman	60.43	54.39	
Sheet Metal Worker-Foreman	63.56	57.20	
Sheet Metal Worker-General Foreman	66.68	60.01	

[SHEET METAL WORKER JOB DESCRIPTION](#)

ADD ZONE RATE

In addition to SHEET METAL rates add the applicable amounts per hour, calculated based on a road from the courthouse in Reno, Nevada:

Zone 1- 0 to 75 miles	\$0.00 (including the City of Fallon and the Fallon Naval Air Base)
Zone 2- 75 to 100	\$5.00
Zone 3- over 100	\$10.00

SPRINKLER FITTER			Non-Union
Sprinkler Fitter -Journeyman	28.80	25.92	

SPRINKLER FITTER

Includes but is not limited to:

Installing, dismantling, maintaining, repairing, adjusting and correcting all fire protection and fire control systems, including the installation of piping or tubing, appurtenances and equipment pertaining thereto, including both overhead and underground water mains, fire hydrants, and hydrant mains, standpipes and hose connection to sprinkler systems, sprinkler tank heaters, air lines and thermal systems used in connection with sprinkler and alarm systems.

SURVEYOR			Union
Surveyor	72.16	64.94	

SURVEYOR, includes but is not limited to:

1. Planning ground surveys designed to establish base lines, elevation and other geodetic measurements;
2. Compiling data relevant to the shape, contour, gravitation, location, elevation and dimension of land and land features on or near the surface of the Earth for engineering, map making, mining, land evaluation, construction and other purposes;
3. Surveying bodies of water to determine navigable channels and to secure data for construction of breakwaters, piers and other marine structures;
4. Computing data necessary for driving and connecting underground passages, underground storage and volume of underground deposits.

ADD ZONE PAY

In addition to: SURVEYOR rates add the applicable amounts per hour calculated from the City Hall of Las Vegas, Nevada:

Zone 1-0 to 20 miles	\$0.00
Zone 2-21 to 40 miles	\$2.00
Zone 3-41 to 60 miles	\$3.00
Zone 4-over 60 miles	\$3.50

TAPER			Union
Taper	44.81	40.33	

[TAPER JOB DESCRIPTION](#)

TILE SETTER/TERRAZZO WORKER/MARBLE MASON-FINISHER			Union
Tile, Terrazzo and Marble Finisher – Journeyman	29.32	26.39	
Tile, Terrazzo and Marble Finisher – Foreman	30.57	27.51	
Tile, Terrazzo and Marble Finisher – General Foreman	32.32	29.09	

[TILE SETTER/TERRAZZO WORKER/MARBLE MASON-FINISHER JOB DESCRIPTION](#)

TILE SETTER/TERRAZZO WORKER/MARBLE MASON			Union
Tile Setter-Journeyman	39.12	35.21	
Tile Setter-Foreman	40.37	36.33	
Tile Setter-General Foreman	42.12	37.91	
Terrazzo/Marble Mason-Journeyman	40.62	36.56	
Terrazzo/Marble Mason-Foreman	41.87	37.68	
Terrazzo/Marble Mason-General Foreman	43.62	39.26	

[TILE/TERRAZZO WORKER/MARBLE MASON JOB DESCRIPTION](#)

ADD ZONE RATE

In addition to TILE SETTER/TERRAZZO WORKER/MARBLE MASON rates add the applicable amounts per hour, calculated based on a road miles of over fifty (50) miles from the Washoe County Courthouse in Reno, Nevada:

Zone 1-0-50 Miles	\$0.00
Zone 2-50-75 Miles	\$3.75
Zone 3-Over 75 Miles	\$8.13

TRAFFIC BARRIER ERECTOR			Union
Traffic Barrier Erector	38.08	34.27	

TRAFFIC BARRIER ERECTOR, includes but is not limited to:

Erects or places instruments to provide directional assistance to traffic on or near the public works construction project.

ADD LABORER ZONE RATE

(Highway and Dam Construction only)

In addition to LABORER rates add the applicable amounts per hour, calculated based on a road miles from either the Carson City Courthouse or the Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00
Zone 2-75 to 150 miles	\$4.00
Zone 3-150 to 300 miles	\$5.00
Zone 4-300 miles and over	\$6.00

TRUCK DRIVER			
<u>Dump Trucks (Single or Multiple Units Including Semi's & Double Transfer Units), Dumpcretes and Bulk Cement Spreader)</u>			Non-Union
Under 4 yds. (water level)	23.54	21.19	
4 yds. & under 8 yds. (water level)	23.54	21.19	
8 yds. & under 18 yds. (water level)	23.54	21.19	
18 yds. & under 25 yds. (water level)	23.54	21.19	
25 yds. & under 60 yds. (water level)	23.54	21.19	
60 yds. & under 75 yds. (water level)	23.54	21.19	
75 yds. & under 100 yds. (water level)	23.54	21.19	
100 yds. & under 150 yds.(water level)	23.54	21.19	
150 yds. & under 250 yds. (water level)	23.54	21.19	
250 yds. & under 350 yds. (water level)	23.54	21.19	
350 yds. & over (water level)	23.54	21.19	
<u>Transit Mix</u>	23.54	21.19	
Under 8 yds.	23.54	21.19	
8 yds. & including 12 yds.	23.54	21.19	
Over 12 yds.	23.54	21.19	
<u>Transit Mix (Using Boom)</u>			
Transit mix with boom shall receive 16 cents per hour above the appropriate yardage classification rate of pay when such boom is used	23.54	21.19	
<u>Water & Jetting Trucks</u>			
Up to 2,500 gallons	23.54	21.19	
2,500 gallons & over	23.54	21.19	
DW 20's & 21's & other similar Cat type, Terry Cobra LeTourneau pulls, Tournerocker, Euclid, & similar type equipment when pulling Aqua/Pak, Water Tank Trailers, & Fuel, and/or Grease Tank Trailer, or other miscellaneous Trailers, (except as defined under "Dump Trucks")	23.54	21.19	
Heavy Duty Transport (High Bed)	23.54	21.19	
Heavy Duty Transport(Gooseneck low bed)	23.54	21.19	
Tiltbed or Flatbed Pull Trailers	23.54	21.19	

Bootman, Comb. Bootman & Road Oiler	23.54	21.19	
Flat Rack (2 or 3 axle unit)	23.54	21.19	
Bus & Manhaul Drivers			
Up to 18,000 lbs. (single unit)	23.54	21.19	
18,000 lbs. & over (single unit)	23.54	21.19	
Helicopter Pilot (transporting men/materials)	23.54	21.19	
Lift Jitneys	23.54	21.19	
Winch Truck & "A" Frame Drivers			
Up to 18,000 lbs.	23.54	21.19	
18,000 lbs. and over	23.54	21.19	
Warehousemen Spotter	23.54	21.19	
Warehouse Clerk	23.54	21.19	
Tire Repairmen	23.54	21.19	
Truck Repairmen	23.54	21.19	
Pick Up Truck & Pilot Cars (Jobsite)	23.54	21.19	
Pick Up Truck & Pilot Cars (Over the road)	23.54	21.19	
Truck Oil Greaser	23.54	21.19	
Fuel Truck Driver	23.54	21.19	
Fuel Man & Fuel Island Man	23.54	21.19	
Oil Tanker	23.54	21.19	
Oil Tanker with Pup	23.54	21.19	
Foreman	23.54	21.19	
TRUCK DRIVER			
Includes but is not limited to: Driving a tractor trailer combination or a truck to transport goods or materials at the site of a public work or between sites of a public work. (Also, see descriptions listed with Truck Driver rates, if any.)			
WELL DRILLER			Non Union
Well Driller	24.99	22.49	
WELL DRILLER , includes but is not limited to:			
<ol style="list-style-type: none"> 1. Setting, operating or tending to portable drilling rig machinery and related equipment to drill wells; 2. Extending stabilizing jackscrews to support and level a drilling rig; 3. Installing water well pumps; 4. Drillings wells for industrial water supplies, irrigation water supplies or water supplies for any other purpose; dewatering or other similar purposes; exploration; hole drilling for geologic and hydrologic information; and core drilling for geologic information. 			
LUBRICATION AND SERVICE ENGINEER (MOBILE AND GREASE RACK)			Union
Lubrication and Service Engineer (mobile and grease rack)	58.11	52.30	

ADD ZONE PAY

In addition to: LUBRICATION AND SERVICE ENGINEER rates add the applicable amounts per hour calculated based on road miles from the Carson City Courthouse or Washoe County Courthouse:

Zone 1-0 to 75 miles	\$0.00
Zone 2-75 to 150 miles	\$3.00
Zone 3-150 to 300 miles	\$4.00
Zone 4-300 miles and over	\$5.00

SOIL TESTER (CERTIFIED)

See Amendment 3

Union

Soil Tester (Certified)

71.19

64.07

ADD ZONE PAY

In addition to: FIELD SOILS AND MATERIAL TESTER and FIELD ASPHALTIC CONCRETE (SOILS AND MATERIALS TESTER) rates add the applicable amounts per hour calculated from the City Hall of Las Vegas, Nevada:

Zone 1-0 to 20 miles	\$0.00
Zone 2-21 to 40 miles	\$2.00
Zone 3-41 to 60 miles	\$3.00
Zone 4-over 60 miles	\$3.50

SOILS AND MATERIALS TESTER

See Amendment 3

Union

Soils and Materials Tester

71.19

64.07

ADD ZONE PAY

In addition to: FIELD SOILS AND MATERIAL TESTER and FIELD ASPHALTIC CONCRETE (SOILS AND MATERIALS TESTER) rates add the applicable amounts per hour calculated from the City Hall of Las Vegas, Nevada:

Zone 1-0 to 20 miles	\$0.00
Zone 2-21 to 40 miles	\$2.00
Zone 3-41 to 60 miles	\$3.00
Zone 4-over 60 miles	\$3.50

GROUP CLASSIFICATIONS

LABORER, includes but is not limited to:

Group 1

All cleanup work of debris, grounds, and building including windows and tile
Dumpmen or Spotter (other than asphalt)
Handling and Servicing of Flares, Watchmen
General Laborer
Guide Posts and Highway Signs
Guardrail Erection and Dismantling
Limber, Brushloader and Piler
Pavement Marking and Highway Striping
Traffic Control Supervisor

Group 2

Choker setter or Rigger (clearing work only) Pittsburgh
Chipper and similar type brush shredders
Concrete worker (wet or dry) all concrete work not listed in Group 3
Crusher or Grizzly Tender
Greasing Dowels
Guinea Chaser (Stakemen)
Panel Forms (wood or metal) handling, cleaning and stripping of Loading and unloading, (Carrying and handling of all rods and material for use in reinforcing concrete
Railroad Trackmen (maintenance, repair or builders)
Sloper
Semi-Skilled Wrecker (salvaging of building materials other than those listed in Group 3)

Group 3

Asphalt Workers (Ironers, Shovelers, Cutting Machine)
Buggymobile
Chainsaw, Faller, Logloader and Bucker
Compactor (all types)
Concrete Mixer under 1/2 yard
Concrete Pan Work (Breadpan type), handling, cleaning\stripping
Concrete Saw, Chipping, Grinding, Sanding, Vibrator
Cribbing, Shoring, Lagging, Trench Jacking, Hand-Guided Lagging Hammer
Curbing or Divider machine
Curb Setter (precast or cut)
Ditching Machine (hand-guided)
Drillers Helper, Chuck Tender
Form Raiser, Slip Forms
Grouting of Concrete Walls, Windows and Door Jams
Headerboardmen
Jackhammer, Pavement Breaker, Air Spade
Mastic Worker (wet or dry)
Pipewrapper, Kettlemen, Potmen, and men applying asphalt, creosote and similar type materials
All Power Tools (air, gas, or electric), Post Driver
Riprap-Stonepaver and RockSlinger, including placing of sack concrete wet or dry
Rototiller

Rigging and Signaling in connection with Laborers' work
Sandblaster, Potmen, Gunmen or Nozzlemen
Vibra-screed
Skilled Wrecker (removing and salvaging of sash, windows, doors, plumbing and electrical fixtures)

Group 4

Burning and Welding in connection with Laborers' work
Joy Drill Model TWM-2A, Gardner Denver Model DN143 and similar type drills (in accordance with Memorandum of Understanding between Laborers and Operating Engineers dated at Miami, Florida, Feb. 3, 1954) and Track Drillers, Diamond Core Drillers, Wagon Drillers, Mechanical Drillers on Multiple Units
High scalers
Concrete pump operator
Heavy Duty Vibrator with Stinger 5" diameter or over
Pipelayer, Caulker and Bander
Pipelayer-waterline, Sewerline, Gasoline, Conduit
Cleaning of Utility Lines
Slip Lining of Utility Lines (including operation of Equipment)
TV Monitoring and Grouting of Utility Lines
Asphalt Rakers

Group 4A

Foreman

Group 5

Construction Specialists
Blasters and Powdermen, all work of loading, placing, and blasting of all powder and explosives of any type, regardless of method used for such loading and placing
Asbestos removal
Lead abatement
Hazardous waste
Material removal

Group 6

Gunite Foremen, Nozzlemen, Rodmen, Gunmen, Materialmen, Reboundmen

OPERATING ENGINEER, includes but is not limited to:

Group 1

Engineer Assistant

Group 1A

Heavy Duty Repairman Helper
Oiler
Parts man

Group 2

Compressor Operator

Material Loader and/or Conveyor Operator (handling building materials)
Pump Operator

Group 3

Bobcat or similar loader, 1/4 cu. yd. or less
Concrete Curing Machines (streets, highways, airports, canals)
Conveyor Belt Operator (tunnel)
Forklift (under 20)
Engineer Generating Plant (500 K.W.)
Mixer Box Operator (concrete plant)
Motorman
Rotomist Operator
Oiler (truck crane)

Group 4

Concrete Mixer Operator, Skip type
Dinky Operator
Forklift (20' or over) or Lumber Stacker
Ross Carrier
Skip Loader Operator (under one (1) cu. yd.)
Tie Spacer

Group 5

Concrete Mixers (over one (1) cu. yd.)
Concrete Pumps or Pumpcrete Guns
Elevator and Material Hoist (one (1) drum)
Groundman for Asphalt Milling and similar

Group 6

Auger type drilling equipment up to and including 30 ft. depth digging capacity m.r.c.
Boom Truck or Dual Purpose a-Frame Truck
B.L.H. Lima Road Pactor or similar
Chip Box Spreader (Flaherty type or similar)
Concrete Batch Plant (wet or dry)
Concrete Saws (highways, streets, airports, canals)
Locomotives (over thirty (30) tons)
Maginnis International Full Slab Vibrator (airports, highways, canals and warehouses)
Mechanical Finishers (concrete) (Clary, Johnson, Bidwell Bridge Deck or similar types)
Mechanical Burn, Curb and/or Curb and Gutter Machine (concrete or asphalt)
Pavement Breaker, Truck Mounted, with compressor combination
Pavement Breaker or Tamper (with or without compressor combination)
Power Jumbo Operator (setting slip-forms, etc., in tunnels)
Roller Operator (except asphalt)
Self-Propelled Tape Machine
Self-Propelled Compactor (single engine)
Self-Propelled Power Sweeper Operator
Slip-Form Pump (power-driven by hydraulic, electric, air, gas, etc. lifting device for concrete forms)
Small Rubber-Tired Tractors
Snooper Crane, Paxton-Mitchell or similar
Stationary Pipe Wrapping, Cleaning and Bending Machine Operator

Group 7

Auger type drilling equipment over 30 ft. depth digging capacity m.r.c.
Compressor (over 2)
Concrete Conveyor or Concrete Pump, truck or equipment mounted (any assistance required shall be performed by an Assistant to Engineer) Boom length to apply
Concrete Conveyor, Building Site
Drilling and Boring Machine, vertical and horizontal (not to apply to waterliners, wagon drills or jack hammers)
Crusher Plant Engineer
Generators
Kolman Loader
Material Hoist (two (2) or more drums)
Mechanical Finishers or Spreader Machine (asphalt, Barber-Greene or similar)
Mine or Shaft Hoist
Pipe Bending Machines (pipeline only)
Pipe Cleaning Machines (tractor-propelled and supported)
Pipe Wrapping Machines (tractor-propelled and supported)
Portable Crushing and Screening Plants
Post Driller And/Or Driver
Pumps (over 2)
Roller Operator (asphalt)
Screedman (except asphaltic or concrete paving)
Screedman (Barber-Greene and similar) (asphaltic or concrete paving)
Self-Propelled Boom-Type Lifting Device (center mount) (on ten (10) ton capacity or less)
Slusher Operator
Surface Heater and Planer Operator
Trenching Machine (maximum digging capacity three (3) ft. depth) (Any assistance in the operation, if needed, shall be performed by an Assistant to Engineer)
Truck-Type Loader
Welding Machines (gasoline or diesel)

Group 8

Asphalt Plant Engineer
Asphalt Milling Machine
Cast-In-Place Pipe-Laying Machine
Combination Slusher and Motor Operator
Concrete Batch Plant (multiple units)
Dozer Operator
Drill Doctor
Elevating Grader Operator
Grooving and Grinding Machine (highways)
Ken Seal Operator
Loader (up to and including two and one-half (2 1/2) cu. yds)
Mechanical Trench Shield
Mixermobile
Push Cats
Road Oil Mixing Machine Operator Wood-Mixer (and other similar Pugmill equipment)
Rubber-Tired Earthmoving Equipment (up to and including thirty-five (35) cu. yds. "struck " m.r.c., Euclids, T-Pulls, DW10, 20, 21 and similar)
Self-Propelled Compactors with Dozer; Hyster 450, Cat 825 or similar
Sheepfoot

Small Tractor (with boom)
Soil Stabilizer (P & H or equal)
Timber Skidder (rubber-tired) or similar equipment
Tractor-Drawn Scraper
Tractor Operator
Tractor-Mounted Compressor Drill Combination
Trenching Machine Operator (over three (3) feet depth)
Tri-Batch Paver
Tunnel Badger or Tunnel Boring Machine Operator
Tunnel Mole Boring Machine
Vermeer T-600b Rock Cutter

Group 9

Chicago Boom
Combination Backhoe and Loader (up to and including 3/8 cu. yd.)
Combination Mixer and Compressor (gunite)
Heavy Duty Repairman and/or Welder
Lull Hi-Lift (twenty (20) feet or over)
Mucking Machine
Sub-Grader (Gurries or other types)
Tractor (with Boom) (D6 or larger)
Track-Laying-Type Earthmoving Machine (single engine with tandem scrapers)

Group 10

Boom-Type Backfilling Machine
Bridge Crane
Cary-Lift or similar
Chemical Grouting Machine
Derricks (two (2) Group 10 Operators required when swing engine remote from hoist)
Derrick Barges (except excavation work)
Euclid Loader and similar types
Gradesetter, Grade Checker
Heavy Duty Rotary Drill Rigs
Lift-Slab (Vagtborg and similar types)
Loader (over two and one-half (2 1/2 cu. yds. up to and including four (4) cu. yds.)
Locomotive (over one hundred (100) tons, single or multiple units)
Multiple-Engine Earthmoving Machines (Euclid Dozers, etc.)
Pre-Stress Wire Wrapping Machine
Rubber-Tired Scraper, Self-Loading
Single-Engine Scraper (over thirty-five (35) cu. yds.)
Shuttle Car (Reclaim Station)
Train Loading Station
Trenching Machine multi-engine with sloping attachments (Jefco or similar)
Vacuum Cooling Plant
Whirley Crane (up to and including twenty-five (25) tons)

Group 10A

Backhoe-Hydraulic (up to and including one (1) cu. yd.)
Backhoe (up to and including one (1) cu. yd.) (Cable)
CMI Dual Lane Auto-Grader SP30 or similar type
Cranes (not over twenty-five (25) tons) (hammerhead and gantry)

Finish Blade
Gradalls (up to and including one (1) cu. yd.)
Motor Patrol Operator
Power Shovels, Clamshells, Draglines, Cranes (up to and including one (1) cu. yd.)
Rubber-Tired Scraper, Self-Loading (twin engine)
Self-Propelled Boom-Type Lifting Device, center mount (over 10 tons up to and including 25 tons)

Group 11

Automatic Asphalt or Concrete Slip-Form Paver
Automatic Railroad Car Dumper
Canal Trimmer
Cary Lift, Campbell or similar type
Cranes (over twenty-five (25) tons)
Euclid Loader when controlled from the Pullcat
Highline Cableway Operator
Loader (over four (4) cu. yds. up to and including twelve (12) cu. yds.)
Multi-Engine Earthmoving Equipment (up to and including seventy-five (75) cu. yds. struck m.r.c.)
Multi-Engine Scrapers (when used to Push Pull)
Power Shovels, Clamshells, Draglines, Backhoes Gradalls (over one (1) cu. yd. and up to and including seven (7) cu. yds. m.r.c.)
Self-Propelled Boom-Type Lifting Device (center mount) (over 25 tons m.r.c.)
Self-Propelled Compactor (with multiple-propulsion power units)
Single-Engine Rubber-Tired Earthmoving Machine, with Tandem Scraper
Slip-Form Paver (concrete or asphalt)
Tandem Cats and Scraper
Tower Crane Mobile (including Rail Mount)
Truck Mounted Hydraulic Crane when remote control equipped (over 10 tons up to and including 25 tons)
Universal Liebherr and Tower Cranes (and similar types)
Wheel Excavator (up to and including seven hundred fifty (750) cu. yds. per hour)
Whirley Cranes (over twenty-five (25) tons)

Group 11A

Band Wagons (in conjunction with Wheel Excavators)
Operator of Helicopter (when used in construction work)
Loader (over twelve (12) cu. yds.)
Multi-Engine Earthmoving Equipment (over seventy-five (75) cu. yds. "struck" m.r.c.)
Power Shovels, Clamshells, Draglines, Backhoes, and Gradalls (over seven (7) cu. yds. m.r.c.)
Remote-Controlled Earth Moving Equipment
Wheel Excavator (over seven hundred fifty (750) cu. yds. per hour)

Group 11B

Holland Loader or similar or Loader (over 18 cu. yds.)

OPERATING ENGINEERS - Steel Fabricator & Erector

Group 1

Cranes over 100 tons

Derrick over 100 tons
Self-Propelled Boom Type Lifting Devices over 100 tons

Group 2

Cranes over 45 tons up to and including 100 tons
Derrick, 100 tons and under
Self Propelled Boom Type Lifting Device, over 45 tons
Tower Crane

Group 3

Cranes, 45 tons and under
Self Propelled Boom Type Lifting Device, 45 tons and under

Group 4

Chicago Boom
Forklift, 10 tons and over
Heavy Duty Repairman/Welder

Group 5

Boom Cat

OPERATING ENGINEER -PILEDRIIVER

Group 1

Derrick Barge Pedestal mounted over 100 tons
Clamshells over 7 cu. yds.
Self Propelled Boom Type Lifting Device, over 100 tons
Truck Crane or Crawler, land or barge mounted over 100 tons

Group 2

Derrick Barge Pedestal mounted 45 tons up to and including 100 tons
Clamshells up to and including 7 cu. yds.
Self Propelled Boom Type Lifting Device over 45 tons
Truck Crane or Crawler, land or barge mounted, over 45 tons up to and including 100 tons

Group 3

Derrick Barge Pedestal mounted under 45 tons
Self Propelled Boom Type Lifting Device 45 tons and under
Skid/Scow Piledriver, any tonnage
Truck Crane or Crawler, land or barge mounted 45 tons and under

Group 4

Assistant Operator in lieu of Assistant to Engineer
Forklift, 10 tons and over
Heavy Duty Repairman/Welder

Group 5

No current classification

Group 6

Deck Engineer

Group 7

No current classification

Group 8

Deckhand

Fireman



2018-2019 PREVAILING WAGE RATE

- AMENDMENT 3
- Classification – SOIL TESTER (CERTIFIED) & SOILS AND MATERIALS TESTER
- County – ALL COUNTIES
- Effective – October 1, 2018

The following represents the amended wage rates.

	CRAFT	CARSON CITY RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)					
Soil Tester (Certified)		37.99	34.19		
SOILS AND MATERIALS TESTER					
Soils and Materials Tester		37.99	34.19		
		CRAFT	CHURCHILL RATE	NSHE or School District	Non Union
SOIL TESTER (CERTIFIED)					
Soil Tester (Certified)			38.24	34.42	
SOILS AND MATERIALS TESTER					
Soils and Materials Tester			38.24	34.42	
		CRAFT	CLARK RATE	NSHE or School District	Union
SOIL TESTER (CERTIFIED)					
Soil Tester (Certified)			71.19	64.07	
SOILS AND MATERIALS TESTER					
Soils and Materials Tester			71.19	64.07	
ADD ZONE RATE					
		CRAFT	DOUGLAS RATE	NSHE or School District	Non Union
SOIL TESTER (CERTIFIED)					
Soil Tester (Certified)			42.83	38.55	
SOILS AND MATERIALS TESTER					
Soils and Materials Tester			42.83	38.55	
		CRAFT	ELKO RATE	NSHE or School District	Non Union
SOIL TESTER (CERTIFIED)					
Soil Tester (Certified)			43.10	38.79	
SOILS AND MATERIALS TESTER					
Soils and Materials Tester			43.10	38.79	

		ESMERALDA		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	41.53	37.38		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	41.53	37.38		
		EUREKA		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	36.46	32.81		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	36.46	32.81		
		HUMBOLDT		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	44.34	39.91		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	44.34	39.91		
		LANDER		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	44.34	39.91		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	44.34	39.91		
		LINCOLN		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	36.46	32.81		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	36.46	32.81		
		LYON		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	36.73	33.06		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	36.73	33.06		
		MINERAL		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	39.56	35.60		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	39.56	35.60		
		NYE		
CRAFT	RATE	NSHE or School District	Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	71.19	64.07		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	71.19	64.07		
ADD ZONE RATE				

		PERSHING		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	38.89	35.00		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	38.89	35.00		

		STOREY		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	33.49	30.14		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	33.49	30.14		

		WASHOE		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	36.01	32.41		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	36.01	32.41		

		WHITE PINE		
CRAFT	RATE	NSHE or School District	Non Union	
SOIL TESTER (CERTIFIED)				
Soil Tester (Certified)	36.46	32.41		
SOILS AND MATERIALS TESTER				
Soils and Materials Tester	36.46	32.41		



2018-2019 PREVAILING WAGE RATE

AMENDMENT 4

- Classification – *Plumber/Pipefitter Zone Rate*
- County – Carson City, Churchill, Douglas, Elko, Eureka, Humboldt, Lander, Lyon, Nye, Pershing, Storey, Washoe and White Pine
- Effective – October 1, 2018

The following represents the amended wage rates.

In addition to PLUMBER rates add the applicable amounts per hour, calculated based on a statute air mile radius from the Nevada freeway interchange of Interstate 80 and 580.

Zone 1	0 to 75 miles	\$0.00
Zone 2	Over 75 miles	\$8.00

ELKO COUNTY ONLY

A separate free zone will be established **for employees permanently residing** and working within a seventy-five (75) statute air mile radius of the Elko, Nevada Post Office.

Zone 1	0 to 75 miles	\$0.00
Zone 2	Over 75 miles	\$8.00

Employees **NOT** permanently residing In addition to PLUMBER rates add the applicable amounts per hour, calculated based on a statute air mile radius from the Nevada freeway interchange of Interstate 80 and 580.

Zone 1	0 to 75 miles	\$0.00
Zone 2	Over 75 miles	\$8.00



2018-2019 PREVAILING WAGE RATE

- AMENDMENT 5
- Classification – Millwright *Zone Rate*
- County – All Counties
- Effective – October 1, 2018

The following represents the amended wage rates.

For Carson City, Churchill, Douglas, Elko, Eureka, Humboldt, Lander, Lyon, Mineral, Pershing, Storey, Washoe and White Pine Counties

ADD ZONE RATE

In addition to MILLWRIGHT rates, add the applicable amounts per hour, calculated on road miles from the County Courthouse in Reno, Nevada:

Zone 1	0 to 15 miles	\$0.00
Zone 2	15 to 35 miles	\$2.50
Zone 3	Over 35 miles	\$4.25

For Clark, Esmeralda, Lincoln and Nye Counties

ADD ZONE RATE

In addition to MILLWRIGHT rates add the applicable amounts per hour, calculated on road miles from Maryland Parkway and Charleston Boulevard, Las Vegas:

Zone 1	0 to 20 miles	\$0.00
Zone 2	20 to 40 miles	\$2.50
Zone 3	Over 40 miles	\$4.25



QUALIFIED PRODUCTS LIST (QPL)

Table of Contents

Spec #	Spec Description	Page #
213.02.17	BACKFLOW PREVENTER COVERS	1
214.02.01	MAILBOX SUPPORT SYSTEMS (TYPE C)	1
401.03.02	ASPHALT RELEASE AGENTS	2 – 3
406.02.01	PRIME COAT MATERIAL	3
408.02.05	ALL WEATHER ASPHALT COLD PATCH	3 – 4
496.02.01	OVERLAY SYSTEM (POLYESTER)	4
497.02.01	ADHESIVES FOR MULTILAYER OVERLAYS	4
502.03.13b	PREFORMED JOINT FILLERS	5 – 6
502.03.13c	ASPHALTIC PLUG EXPANSION JOINTS	6
502.03.13d	EXPANSION JOINT SEALANT	6 – 7
502.03.13e	EXPANSION JOINT (SPECIAL)	7
502.03.19	FINE SURFACE FINISH (BONDED GROUT)	7
502.03.22	JOINT SEALER (ALONG EDGES OF CONCRETE BARRIER RAIL)	7 – 8
505.02.03	EPOXY COATINGS (FOR STEEL REINFORCING BARS)	8 – 9
600.02.01	TRENCH DRAINS	9 – 10
609.03.02	FAST SETTING CONCRETE PRODUCTS (NON STRUCTURAL)	10 – 15
610.02.01	ARTICULATED CONCRETE BLOCK	15 – 16
<p><i>9/24/18: NDOT has eliminated Category 612.02.01 GRAFFITI RESISTANT COATINGS from the QPL as the category was no longer needed.</i></p>		
613.02.01	DETECTABLE WARNINGS (ADA TILE)	16
616.02.01	PLASTIC FENCE FABRIC	16 – 17
616.03.01	FENCE POST BAG MIX CONCRETE (*new category*)	17
618.02.01	GUARDRAIL OFFSET BLOCKS	17 – 18
618.02.01a	GUARDRAIL TERMINAL	17
<p><i>On 6/30/18 NDOT removed the NCHRP 350 approved tangential products from category 618.02.01a GUARDRAIL TERMINAL. This action is being taken to keep NDOT's QPL compliant with the MASH-16 implementation plan. Tangential products which were listed on the 4/18/18 QPL may be repaired but are no longer approved for replacement or new installation. Additional removals in the remaining roadside safety hardware categories will take place between now and the end of 2019--see page iv. If you have any questions on this matter, please contact Eric Dimit at 775-888-7523 or edimit@dot.nv.gov .</i></p>		
619.02.01a	GUIDEPOSTS (FLEXIBLE)	19 – 21

619.02.01b	OBJECT MARKERS (FLEXIBLE, TYPE 2)	21 – 23
623.01.01	DYNAMIC MESSAGE SIGNS	23
623.02.08	SERVICE PEDESTALS	23 – 24
623.02.12c	HIGH MAST HEAD FRAME ASSEMBLY	24
623.02.16	DUCT SEALING COMPOUND	24
623.02.30a	VEHICLE DETECTORS (PIEZOELECTRIC SENSORS)	24
623.02.30e	LOOP DETECTOR SEALANT	25

NDOT has eliminated Category 623.02.31 DRIVER FEEDBACK SIGNS from the QPL as the category was no longer needed.

623.03.01	TRAFFIC SIGNALS	26 – 28
623.03.15	SIGN LIGHTING FIXTURES	28
623.03.22	LUMINAIRE RETRIEVAL SYSTEM	28
623.05.26	RED LIGHT DETECTORS	28
625.02.02	MARKERS (REFLECTIVE ON CONCRETE BARRIER RAILS)	28 – 29
625.02.03	CHANGEABLE MESSAGE SIGNS	30 – 32
625.02.04	IMPACT ATTENUATOR (TEMPORARY)	32 – 34
625.02.05	IMPACT ATTENUATOR (TRUCK MOUNTED)	33 – 34
625.02.06	WATER FILLED BARRIER RAIL	35
625.02.07	PORTABLE BEACON LIGHT SYSTEM	35
625.03.03	SIGN SUPPORT SYSTEM	36 – 42
625.03.04	BARRICADES	42 – 45
627.02.01	THERMOPLASTIC SIGN PANELS	45
630.02.01	HEADLIGHT GLARE SCREENS	45 – 46
632.03.05	RETROREFLECTOMETERS	46 – 47
633.02.01	PAVEMENT MARKERS (NON-REFLECTIVE, PERMANENT)	47 – 48
633.02.02	PAVEMENT MARKERS (REFLECTIVE, PERMANENT)	48
633.02.03	PAVEMENT MARKERS (REFLECTIVE, RECESSED)	49
633.02.04	PAVEMENT MARKERS ADHESIVE	49
633.02.05	LANE LINE MARKERS (REFLECTIVE, TEMPORARY)	50
635.02.01	PAVEMENT STRIPING TAPE (TEMPORARY)	50 – 51

NDOT has eliminated Category 637.03.02 DUST PALLIATIVE (OPTIONAL) from the QPL at the request of the Stormwater section. Please contact this section directly with your project needs.

641.02.01	IMPACT ATTENUATORS	51
<i>On 12/31/18 NDOT removed the NCHRP 350 approved products from category 641.02.01 IMPACT ATTENUATOR. This action is being taken to keep NDOT's QPL compliant with the MASH-16 implementation plan. Products which were listed on the 12/17/18 QPL may be repaired but are no longer approved for replacement or new installation. If you have any questions on this matter, please contact Eric Dimit at 775-888-7523 or edimit@dot.nv.gov.</i>		
642.02.02	CONCRETE PANEL WALL SYSTEMS	52 – 53
642.02.03	SEGMENTAL BLOCK WALL SYSTEMS	53
646.02.02	CRACK SEALANTS	53 – 54
646.02.05	LIQUID MEMBRANE	54
702.03.01c	CURING COMPOUND (LIQUID MEMBRANE FORMING FOR CURING CONCRETE)	54 – 55
702.03.01d	CURING COMPOUND (WHITE PIGMENTED, WAX BASE)	55
702.03.04	CURING COMPOUND (BRIDGE DECK)	56
702.03.05	POZZOLANS	56 – 57
707.03.04	JOINT SEALER (FOR WEAKENED PLANE JOINTS IN PCCP)	57 – 58
714.03.01b	COATING SYSTEMS FOR BRIDGES	58
716.03.01a	REFLECTIVE SHEETING (TYPE IV)	58 – 60
716.03.01b	REFLECTIVE SHEETING (TYPE V)	60
716.03.01c	REFLECTIVE SHEETING (TYPE VI)	61
716.03.01d	REFLECTIVE SHEETING (TYPE IX)	62
716.03.01e	REFLECTIVE SHEETING (TYPE XI)	62 – 63
<i>NDOT has eliminated Categories 726.03.04 HERBICIDES, 726.03.07 MULCH, 726.03.08 TACKIFIER, and 726.03.17 SOIL STABILIZER from the QPL at the request of its Landscape Design and Stormwater sections. Please contact these personnel directly with any needs for your project.</i>		
728.03.02	EPOXY RESIN ADHESIVE FOR BONDING	63 – 68
729.03.03	PAINT MARKING MATERIAL – EPOXY	68 – 69
729.03.05	PAINT MARKING MATERIAL – POLYUREA	69 – 70
729.03.05a	PAINT MARKING MATERIAL – RAPID DRY WATERBORNE PAINT (ACRYLIC EMULSION)	70
729.03.05b	PAINT MARKING MATERIAL – RAPID DRY WATERBORNE PAINT (TYPE I, TEMPORARY STRIPING FORMULATION)	71
729.03.05c	PAINT MARKING MATERIAL – RAPID DRY WATERBORNE PAINT (TYPE II, PERMANENT STRIPING FORMULATION)	72
732.03.01	PAVEMENT MARKING TAPE (TYPE I)	72 – 73
732.03.02	PAVEMENT MARKING TAPE (TYPE II)	73 – 74
732.03.03	PAVEMENT MARKING TAPE (TYPE IV)	74 – 75

NEVADA DEPARTMENT OF TRANSPORTATION

QUALIFIED PRODUCTS LIST (QPL)

213.02.17 BACKFLOW PREVENTER COVERS

Vendor Name / Address	Product Name	Remarks
Stongbox, LLC Kim Goldenstein 2063 Wineridge Place Escondido CA 92029 kim@strongbox.com	Phone: (760) 480-6702 Cell: Fax: (760) 480-0211 www.strongbox.com	SBBC-60 ALHP I approved 6 /14/2006
Strongbox, LLC Kim Goldenstein 2063 Wineridge Place Escondido CA 92029 kim@strongbox.com	Phone: (760) 480-6702 Cell: Fax: (760) 480-0211 www.strongbox.com	SBBC-60 ALHP approved 6 /14/2006

214.02.01 MAILBOX SUPPORT SYSTEMS (TYPE C)

Vendor Name / Address	Product Name	Remarks
SHUR-TITE Products Gary Champ P.O. Box 2283 Round Rock TX 78680 gary@shur-tite.com	Phone: (512) 218-9500 Cell: (512) 971-9502 Fax: (512) 388-0417 www.shur-tite.com	Shur-Tite Multiple Mailbox Type C approved 7 /2 /2018
SHUR-TITE Products Gary Champ P.O. Box 2283 Round Rock TX 78680 gary@shur-tite.com	Phone: (512) 218-9500 Cell: (512) 971-9502 Fax: (512) 388-0417 www.shur-tite.com	Shur-Tite Single Mailbox Type C approved 7 /2 /2018
S-Square Tube Products Lori Beedon 2275 W. Midway Blvd., Unit C Broomfield CO 80037 admin@s-squartube.com	Phone: (303) 286-7051 Cell: (888) 267-6463 Fax: (866) 639-5717 www.s-squartube.com	NEX Single Mailbox System Type C approved 3 /29/2004
Traffic & Parking Control Company, Inc. (TAPCO) Matthew Francois 5100 West Brown Deer Road Brown Deer WI 53223 matthew.francois@tapconet.com	Phone: (262) 814-7310 Cell: (800) 236-0112 Fax: (800) 444-0331 www.tapconet.com/vloc	V-LOC Type C approved 11/4 /1997

401.03.02 ASPHALT RELEASE AGENTS

Vendor Name / Address	Product Name	Remarks
-----------------------	--------------	---------

401.03.02 ASPHALT RELEASE AGENTS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Arrow-Magnolia International, Inc. Curtis Shaw 2646 Rodney Lane Dallas TX 75229 cshaw@arrowmagnolia.com	Super Slick Asphalt Release Agent Phone: (800) 527-2101 Cell: (214) 415-3984 Fax: (972) 247-7111 www.arrowmagnolia.com	approved 7/12/2006
BG Chemical LP Jeff Gunter PO Box 720025 Dallas TX 75372 jgunter@bgchemical.com	Black Magic Phone: (800) 725-8470 Cell: (214) 826-6822 Fax: (214) 826-7290 www.bgchemical.com	approved 7/21/2000
BG Chemical LP Jeff Gunter PO Box 720025 Dallas TX 75372 jgunter@bgchemical.com	GreenGuard Phone: (800) 725-8470 Cell: (214) 826-6822 Fax: (214) 826-7290 www.bgchemical.com	approved 11/5/2009
Brody Chemical Richard Wagner 6125 W. Double Eagle Circle Salt Lake City UT 84118 richard@brodychemical.com	First Choice Asphalt Release Phone: (801) 963-2436 Cell: (800) 488-2436 Fax: (801) 963-2437 www.brodychemical.com	approved 6/15/2016
Compound Technologies Inc Vickie Grimes 70 Riverside Drive Cartersville GA 30120 vgrimes@asphaltrelease.com	No 1 Phone: (678) 721-4101 Cell: (770) 891-3307 Fax: (770) 386-3391 www.asphaltrelease.com	Dilution rates: 1:5 (water) for superpave mix designs; 1:20 (water) for conventional mix designs. approved 7/21/2000
Compound Technologies, Inc. Vickie Grimes 70 Riverside Drive SW Cartersville GA 30120 vgrimes@asphaltrelease.com	BMF Phone: (678) 721-4101 Cell: (770) 891-3307 Fax: (770) 386-3391 www.asphaltrelease.com	approved 6/15/2016
Compound Technologies, Inc. Vickie Grimes 70 Riverside Drive Cartersville GA 30120 vgrimes@asphaltrelease.com	SPX-7 Phone: (678) 721-4101 Cell: (770) 891-3307 Fax: (770) 386-3391 www.asphaltrelease.com	approved 9/25/2017
KT Chemicals, Inc. Karl Taft 1002 N Central Expressway Ste 499 Richardson TX 75080 info@kt-chemicals.com	ClearRelease Phone: (855) 932-2228 Cell: Fax: www.kt-chemicals.com	approved 6/15/2016

401.03.02 ASPHALT RELEASE AGENTS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Rhomar Industries David Slayden 2107 East Rockhurst Springfield MO 65802 dslayden@rhomar.com	Phone: (800) 688-6221 Cell: (417) 866-5592 Fax: (417) 866-5593 www.rhomar.com	Enviro-Slide Ultra approved 4 /26/2000

406.02.01 PRIME COAT MATERIAL

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Ergon Asphalt and Emulsions Mo Rahman 3901 W. Ponderosa Way Las Vegas NV 89118-3018 mo.rahman@ergon.com	Phone: (480) 505-8079 Cell: Fax: ergonasphalt.com	ePrime Product is shipped ready to use (no dilution required). Application rates: Apply 0.20 gal per sq yd for prime coat; Apply 0.15 gal per sq yd for curing seal. approved 9 /11/2012
Marathon Petroleum Jim Ryan PO Box 5655 Bakersfield CA 93388 james.ryan@andeavor.com	Phone: (661) 392-3630 Cell: (661) 978-9357 Fax: (661) 399-1054 www.andeavor.com	Topein-S Dilute 1 part Topein-S with 3 parts water, apply 0.25 gal per sq yd and allow to break, then apply 0.15 gal per sq yd and allow to cure for 24 hours. Adjust at Resident Engineer's direction to prevent puddling or runoff. approved 9 /11/2012
Southwest Liquid Asphalt & Emulsions Gene Chrisenberg 3750 N. Bruce Street North Las Vegas NV 89030 gene.swa@outlook.com	Phone: (435) 659-1984 Cell: Fax:	Asphalt Emulsion Prime (AEP) approved for a standard application rate of 0.25 gal per square yard. approved 7 /22/2019

408.02.05 ALL WEATHER ASPHALT COLD PATCH

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Crafco, Inc. Angie Hoaglin 6165 W. Detroit Street Chandler AZ 85226 angie.hoaglin@crafco.com	Phone: (602) 276-0406 Cell: (602) 418-9902 Fax: (480) 961-0513 www.crafco.com	HP All Season Asphalt Cold Patch Part No. 34977 approved 10/13/2011
Seaboard Asphalt Products Company Shawn Campbell 3601 Fairfield Road Baltimore MD 21226 sales@seaboardasphalt.com	Phone: (410) 355-0330 Cell: (800) 536-0332 Fax: (410) 355-5864 www.seaboardasphalt.com	Bond-X Green High Performance Cold Mix approved 9 /3 /2014
Seaboard Asphalt Products Company Shawn Campbell 3601 Fairfield Road Baltimore MD 21226 sales@seaboardasphalt.com	Phone: (410) 355-0330 Cell: (800) 536-0332 Fax: (410) 355-5864 www.seaboardasphalt.com	Seaboard Bond-X High Performance Cold Mix approved 10/13/2011

408.02.05 ALL WEATHER ASPHALT COLD PATCH

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Unique Paving Materials Corporation William Stul 3993 East 93rd Street Cleveland OH 44105 wstull@uniquepavingmaterials.com	Phone: (800) 441-4880 Cell: (216) 533-2226 Fax: (216) 341-8514 www.uniquepavingmaterials.com	UPM High Performance Cold Mix approved 10/13/2011

496.02.01 OVERLAY SYSTEM (POLYESTER)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Atlas Tech Products Ryan Quinn 680 West Lake Mead Parkway Henderson NV 89015 ryanquinn@atlasform.com	Phone: (702) 227-6800 Cell: (858) 277-2100 Fax: (702) 222-0488 www.atlasform.com	Atlas Tech-Deck approved 3/13/2012
Kwik Bond Polymers, LLC Steve Frank 3491 Old Cobble Court San Diego CA 92111 stevepolymerdek@sbcglobal.net	Phone: (866) 494-1772 Cell: (858) 442-8185 Fax: (858) 571-5043 www.kwikbondpolymers.com	PPC-1121 approved 3/13/2012

497.02.01 ADHESIVES FOR MULTILAYER OVERLAYS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
E-Bond Epoxies Incorporated Steve Frank 3491 Old Cobble Court San Diego CA 92111 stevepolymerdek@sbcglobal.net	Phone: (858) 571-5043 Cell: (858) 442-8185 Fax: (858) 571-5043 www.polymerdek.com	E-Bond 526 approved 8/29/2009
E-Chem, LLC Raymond Breer 4102 El Rey Road SE Albuquerque NM 87105 ray@e-chem.net	Phone: (505) 217-2121 Cell: (720) 201-8810 Fax: (505) 217-3721 www.e-chem.net	EPX50-OVERLAY FAST approved 12/17/2018
Olin Epoxy-POLY-CARB Ryan Supan 9456 Freeway Drive Macedonia OH 44056 ryan@poly-carb.com	Phone: (330) 963-4426 Cell: (440) 223-5261 Fax: www.poly-carb.com	Poly-Carb Mark 163 Flexogrid approved 8/29/2009
Unitex Chemicals / Dayton Superior Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Phone: (913) 596-9784 Cell: Fax: www.unitex-chemicals.com	Pro-Poxy Type III DOT ext. 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com). approved 8/29/2009

502.03.13b PREFORMED JOINT FILLERS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
------------------------------	---------------------	----------------

502.03.13b PREFORMED JOINT FILLERS

<i>Vendor Name / Address</i>		<i>Product Name</i>	<i>Remarks</i>
BASF/Watson Bowman Acme Corp Tom Dybas 95 Pineview Drive Amherst NY 14228 thomas.dybas@basf.com	Phone: (716) 817-5407 Cell: (716) 817-5410 Fax: (716) 691-9239 www.wbacorp.com	JEENE Structural & Sealing Jt	approved 8 /2 /2006
BASF/Watson Bowman Acme Corp Tom Dybas 95 Pineview Drive Amherst NY 14228 thomas.dybas@basf.com	Phone: (716) 817-5407 Cell: (716) 817-5410 Fax: (716) 691-9239 www.wbacorp.com	Wabo Evazote UV	approved 8 /2 /2006
EMSEAL Joint Systems Irene Friedman 25 Bridle Lane Westborough MA 01581-1228	Phone: (508) 836-0280 Cell: Fax: (508) 836-0281 www.emseal.com	BEJS (Bridge Expansion Joint System)	approved 7 /22/2019
MasterSpec Materials, LLC Luisa Flores 806 Buchanan Blvd, Ste 115-294 Boulder City NV 89005 lflores@masterspecmaterials.com	Phone: (702) 997-8838 Cell: (702) 430-2407 Fax: www.masterspecmaterials.com	RiteSeal Preformed Joint Seal	approved 7 /22/2019
Polyset Company Incorporated Terry Eck P.O. Box 111 Mechanicville NY 12118 t.eck@polyset.com	Phone: (518) 664-6000 Cell: (518) 522-6609 Fax: (518) 664-6001 www.polyset.com	Ply-Seal	telephone ext. 332 approved 3 /28/2011
Polyset Company Incorporated Terry Eck P.O. Box 111 Mechanicville NY 12118 t.eck@polyset.com	Phone: (518) 664-6000 Cell: (518) 522-6609 Fax: (518) 664-6001 www.polyset.com	Ply-Seal XE Beige	telephone ext. 332 approved 3 /28/2011
RJ Watson Incorporated Robert Carnevale 11035 Walden Alden NY 14004 rcarnevale@rjwatson.com	Phone: (716) 901-7020 Cell: (716) 390-6323 Fax: (716) 901-7015 www.rjwatson.com	Silicoflex	approved 12/7 /2000
Sunshine Industrial, Inc. Mack Hahn 5051 Merriam Drive Merriam KS 66203 mackh.sunshine@yahoo.com	Phone: (913) 362-6300 Cell: (816) 820-0035 Fax: (913) 362-6341 sunshineindustrial.com	Polytite N	approved 5 /7 /2015

502.03.13b PREFORMED JOINT FILLERS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
TechStar Incorporated Warren Brown 1219 West Main Cross Street Findlay OH 45840 warren@techstar-inc.com	Phone: (419) 424-0888 Cell: (419) 408-5469 Fax: (419) 424-5959 www.techstar-inc.com	W Seal approved 4 /19/1999
Watson Bowman Acme Debbie Steiger 95 Pineview Drive Amherst NY 14228 debbie.steiger@basf.com	Phone: (716) 691-7566 Cell: Fax: (715) 691-9239 www.wbacorp.com	Wabo SPS Joint System approved 7 /22/2019

502.03.13c ASPHALTIC PLUG EXPANSION JOINTS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
BASF/Watson Bowman Acme Corp Debra Steiger 95 Pineview Drive Amherst NY 14228 debbie.steiger@basf.com	Phone: (800) 677-4922 Cell: (716) 817-5410 Fax: (716) 691-9239 www.wbacorp.com	Wabo Expandex approved 12/5 /2011
DS Brown Company Brent Toller 300 East Cherry Street North Baltimore OH 45872 btoller@dsbrown.com	Phone: (800) 848-1730 Cell: (801) 837-8555 Fax: (419) 257-2200 www.dsbrown.com	Matrix 502 DS Brown approved 6 /5 /1997

502.03.13d EXPANSION JOINT SEALANT

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
BASF/Watson Bowman Acme Corp Tom Dybas 95 Pineview Drive Amherst NY 14228 thomas.dybas@basf.com	Phone: (716) 817-5407 Cell: (716) 308-6799 Fax: (716) 691-9239 www.wbacorp.com	Wabo Silicone Seal Two part sealant approved 8 /2 /2006
Sika Corporation Jim Bluse 415 Devon Court San Ramon CA 94583 bluse.jim@us.sika.com	Phone: (925) 785-6241 Cell: Fax: usa.sika.com	Sikasil 728 RCS approved 10/15/2014
The Dow Chemical Company Jason Sika 12081 West Alameda Parkway #421 Lakewood CO 80228 jason.sika@dowcorning.com	Phone: (989) 496-3833 Cell: (303) 880-9614 Fax: (303) 484-6206 www.dowcorning.com	DOWSIL 890-SL Silicone Sealant approved 4 /22/2002

502.03.13d EXPANSION JOINT SEALANT

Vendor Name / Address	Product Name	Remarks
The Dow Chemical Company Jason Sika 12081 West Alameda Parkway #421 Lakewood CO 80228 jason.sika@dowcorning.com	Phone: (989) 496-3833 Cell: (303) 880-9614 Fax: (303) 484-6206 www.dowcorning.com	DOWSIL 902 RCS Joint Sealant approved 4 /22/2002

502.03.13e EXPANSION JOINT (SPECIAL)

Vendor Name / Address	Product Name	Remarks
Silicone Specialties Incorporated Eric Larson PO Box 50009 Tulsa OK 74150 eric.larsen@ssicm.com	Phone: (800) 888-8909 Cell: (713) 874-7017 Fax: (918) 582-7510 www.ssicm.com	Dow 902 XJS Joint System This is a general QPL ONLY; systems on this list will be selected for use based on project specifics. This product is permitted ONLY when specified in the contract documents as an acceptable product. approved 4 /22/2002

502.03.19 FINE SURFACE FINISH (BONDED GROUT)

Vendor Name / Address	Product Name	Remarks
Euclid Chemical Company Brian Lewis 19320 Redwood Road Cleveland OH 44110 lewisbr@euclidchemical.com	Phone: (800) 321-7628 Cell: (216) 692-8305 Fax: (216) 531-9399 www.euclidchemical.com	Tammscoat Fine approved 1 /1 /2006
Textured Coatings of America Bill Borchert PO Box 9235 Santa Rosa CA 95405 specwestreps@aol.com	Phone: (510) 206-8030 Cell: Fax: (323) 235-4365 www.texcote.com	TexCote 300 Bridge Cote approved 6 /16/2008
Textured Coatings of America Bill Borchert PO Box 9235 Santa Rosa CA 95405 specwestreps@aol.com	Phone: (510) 206-8030 Cell: Fax: (323) 235-4365 www.texcote.com	TexCote XL70 Bridge Cote approved 6 /16/2008

502.03.22 JOINT SEALER (ALONG EDGES OF CONCRETE BARRIER RAIL)

Vendor Name / Address	Product Name	Remarks
Crafco, Inc. Angie Hoaglin 6165 W. Detroit Street Chandler AZ 85226 angie.hoaglin@crafco.com	Phone: (602) 276-0406 Cell: (602) 418-9902 Fax: (480) 961-0513 www.crafco.com	Crafco Asphalt Rubber Type 1, 2 or 4 depends on the climate zone approved 1 /7 /1998
Crafco, Inc. Angie Hoaglin 6165 W. Detroit Street Chandler AZ 85226 angie.hoaglin@crafco.com	Phone: (602) 276-0406 Cell: (602) 418-9902 Fax: (480) 961-0513 www.crafco.com	Deery 180 Type 1, 2 or 4 depends on the climate zone approved 6 /6 /2013

502.03.22 JOINT SEALER (ALONG EDGES OF CONCRETE BARRIER RAIL)

Vendor Name / Address	Product Name	Remarks
Henry Company Randy Rozell 999 North Sepulveda Boulevard Suite 800 El Segundo CA 90245 rrozell@henry.com	Phone: (858) 668-9084 Cell: Fax: www.henry.com	Calseal Type 1, 2 or 4 depends on the climate zone approved 9 /8 /1998
Maxwell Products Incorporated Chris Robb 650 South Delong Street Salt Lake City UT 84104 chris.robb@maxwellproducts.com	Phone: (801) 972-2090 Cell: (801) 803-9281 Fax: (801) 972-5536 www.maxwellproducts.com	Elastoflex 650 Type 1, 2 or 4 depends on the climate zone approved 9 /30/1996
Maxwell Products Incorporated Chris Robb 650 South Delong Street Salt Lake City UT 84104 chris.robb@maxwellproducts.com	Phone: (801) 972-2090 Cell: (801) 803-9281 Fax: (801) 972-5536 www.maxwellproducts.com	Elastoflex 670 Type 1, 2 or 4 depends on the climate zone approved 9 /30/1996
Right Pointe, LLC Philippe Gauthier 234 Harvestore Drive DeKalb IL 60115 philippeg@rightpointe.com	Phone: (815) 754-5700 Cell: Fax: (815) 754-5702 www.rightpointe.com	RP 3719 Type 1, 2 or 4 depends on the climate zone approved 11/22/2016
Right Pointe, LLC Philippe Gauthier 234 Harvestore Drive DeKalb IL 60115 philippeg@rightpointe.com	Phone: (815) 754-5700 Cell: Fax: (815) 754-5702 www.rightpointe.com	RP 5078 B Type 1, 2 or 4 depends on the climate zone approved 9 /25/2017

505.02.03 EPOXY COATINGS (FOR STEEL REINFORCING BARS)

Vendor Name / Address	Product Name	Remarks
3M Electrical Markets Division Evelyn Lofquist 6801 River Place Boulevard Austin TX 78726 elofquist@mmm.com	Phone: (512) 984-3230 Cell: (979) 215-4571 Fax: www.3m.com/corrosion	Scotchkote 413 Fusion Bonded Epoxy Powder Coating Fusion Bonded Epoxy Coating 413 - AASHTO M284 / ASTM A775 approved 10/10/2011
Akzo Nobel Andy Stevenson 20 Culvert Street Nashville TN 37210 andy.stevenson@akzonobel.com	Phone: (615) 259-2430 Cell: (623) 203-8337 Fax: (615) 255-7903 www.akzonobel.com	Resicoat RB600 HKF30R approved 4 /30/2008
IFS Coatings, Inc. Robert R. Phillippi 3601 North I-35 Gainesville TX 76240 rphillippi@ifscoatings.com	Phone: (513) 448-2521 Cell: (940) 668-1062 Fax: (940) 668-1061 www.ifscoatings.com	PureFlex Green, ERSS33252 approved 9 /24/2018

600.02.01 TRENCH DRAINS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Hubbell Lenoir City, Inc. Thomas Beattie 273 Willow Green Way Vacaville CA 95687 tbeattie@hubbell.com	Phone: (800) 346-3061 Cell: (707) 291-6991 Fax: (865) 986-0585 www.polycastdrain.com	Polycast 900R This is a general QPL ONLY; the unit will be selected based on the specific project requirements.	approved 9/18/2012
Multidrain Systems Incorporated Steve Born PO Box 7107 Statesville NC 28687 steve.born@multidrainssystems.com	Phone: (866) 634-6057 Cell: (704) 873-9081 Fax: (704) 873-9082 www.multidrainssystems.com	EconoDrain This is a general QPL ONLY; the unit will be selected based on the specific project requirements.	approved 4/6/2004
Multidrain Systems Incorporated Steve Born PO Box 88 Barium Springs NC 28010 steve.born@multidrainssystems.com	Phone: (800) 433-1119 Cell: (704) 881-4064 Fax: (704) 508-1011 www.multidrainssystems.com	MultiDrain This is a general QPL ONLY; the unit will be selected based on the specific project requirements.	approved 4/6/2004

609.03.02 FAST SETTING CONCRETE PRODUCTS (NON STRUCTURAL)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Ardex LP Karen Marz 400 Ardex Park Drive Aliquippa PA 15001 karen.marz@ardexamericas.com	Phone: (724) 203-5000 Cell: (408) 425-3070 Fax: www.ardexamericas.com	Transportation Repair Mortar (TRM) The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 10/31/2013
Atlas Tech Products Ryan Quinn 680 West Lake Mead Parkway Henderson NV 89015 ryanquinn@atlasform.com	Phone: (702) 227-6800 Cell: (858) 277-2100 Fax: (702) 222-0488 www.atlasform.com	Atlas Pro-1 Patch The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 5/14/2009
BASF Corporation Doug Gray 889 Valley Park Drive Shakopee MN 55379 doug.gray@basf.com	Phone: (952) 496-6547 Cell: (801) 971-1071 Fax: (952) 496-6067 www.buildingstystems.basf.com	Master Emaco S466 CI The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 1/3/2002
BASF Corporation Doug Gray 889 Valley Park Drive Shakopee MN 55379 doug.gray@basf.com	Phone: (952) 496-6547 Cell: (801) 971-1071 Fax: (952) 496-6067 www.buildingstystems.basf.com	Master Emaco T10-60 The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 1/3/2002
BASF Corporation Doug Gray 889 Valley Park Drive Shakopee MN 55379 doug.gray@basf.com	Phone: (952) 496-6547 Cell: (801) 971-1071 Fax: (952) 496-6067 www.buildingstystems.basf.com	Master Emaco T545 DOT The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 1/3/2002

609.03.02 FAST SETTING CONCRETE PRODUCTS (NON STRUCTURAL)

Vendor Name / Address	Product Name	Remarks
Buzzi Unicem USA Incorporated William Krupa 100 Brodhead Road Suite 230 Bethlehem PA 18017 william.krupa@buzziunicemusa.com	Phone: (610) 882-4013 Cell: (610) 882-5013 Fax: (610) 868-8795 www.buzziunicemusa.com	Ulti Pave3 The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.
Buzzi Unicem USA Incorporated William Krupa 100 Brodhead Road Suite 230 Bethlehem PA 18017 william.krupa@buzziunicemusa.com	Phone: (610) 882-4013 Cell: (610) 882-5013 Fax: (610) 868-8795 www.buzziunicemusa.com	UltiGrout The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.
Buzzi Unicem USA Incorporated William Krupa 100 Brodhead Road Suite 230 Bethlehem PA 18017 william.krupa@buzziunicemusa.com	Phone: (610) 882-4013 Cell: (610) 882-5013 Fax: (610) 868-8795 www.buzziunicemusa.com	Utility Fill One Step The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.
Concrete Accessories, Inc. Jack Christiansen 3500 Meade Ave. Las Vegas NV 89102 jack@CaliNevada.com	Phone: (702) 873-4810 Cell: Fax: www.concreteaccessoriesinc.com	US SPEC STR Mortar CI The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.
CTS Cement Manufacturing Corp Grant Kao 12442 Knott Street Garden Grove CA 92841 gkao@ctscement.com	Phone: (800) 929-3030 Cell: (626) 833-8838 Fax: (714) 379-8270 www.ctscement.com	RS Cement All The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.
CTS Cement Manufacturing Corp Grant Kao 12442 Knott Street Garden Grove CA 92841 gkao@ctscement.com	Phone: (800) 929-3030 Cell: (626) 833-8838 Fax: (714) 379-8270 www.ctscement.com	RS Concrete Mix The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.
CTS Cement Manufacturing Corp Grant Kao 12442 Knott Street Garden Grove CA 92841 gkao@ctscement.com	Phone: (800) 929-3030 Cell: (626) 833-8838 Fax: (714) 379-8270 www.ctscement.com	RS DOT Repair Mix The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.
CTS Cement Manufacturing Corp Grant Kao 12442 Knott Street Garden Grove CA 92841 gkao@ctscement.com	Phone: (800) 929-3030 Cell: (626) 833-8838 Fax: (714) 379-8270 www.ctscement.com	RS Motar Mix The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications. RS=Rapid Set

609.03.02 FAST SETTING CONCRETE PRODUCTS (NON STRUCTURAL)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
CTS Cement Manufacturing Corporation Grant Kao 12442 Knott Street Garden Grove CA 92841 gkao@ctscement.com	Rapid Set Mortar Mix Plus Phone: (657) 222-8040 Cell: (800) 929-3030 Fax: www.ctscement.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9 /25/2017
Dayton Superior Corporation Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Dayton Superior HD-50 Phone: (913) 596-9784 Cell: Fax: www.daytonsuperior.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications. Ext. 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com).	approved 9 /30/1996
Euclid Chemical Company Brian Lewis 19320 Redwood Road Cleveland OH 44110 lewisbr@euclidchemical.com	EucoSpeed Phone: (800) 321-7628 Cell: (216) 692-8305 Fax: (216) 531-9399 www.euclidchemical.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9 /23/1998
Euclid Chemical Company Brian Lewis 19320 Redwood Road Cleveland OH 44110 lewisbr@euclidchemical.com	EucoSpeed MP Phone: (800) 321-7628 Cell: (216) 692-8305 Fax: (216) 531-9399 www.euclidchemical.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9 /23/1998
Euclid Chemical Company Brian Lewis 19320 Redwood Road Cleveland OH 44110 lewisbr@euclidchemical.com	Express Repair Phone: (800) 321-7628 Cell: (216) 692-8305 Fax: (216) 531-9399 www.euclidchemical.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 3 /16/2006
Euclid Chemical Company Brian Lewis 19320 Redwood Road Cleveland OH 44110 lewisbr@euclidchemical.com	Hi-Flow Grout Phone: (800) 321-7628 Cell: (216) 692-8305 Fax: (216) 531-9399 www.euclidchemical.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 3 /16/2006
Euclid Chemical Company Brian Lewis 19320 Redwood Road Cleveland OH 44110 lewisbr@euclidchemical.com	Speed Crete 2028 Rapid Phone: (800) 321-7628 Cell: (216) 692-8305 Fax: (216) 531-9399 www.euclidchemical.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 1 /8 /2004
Euclid Chemical Company Brian Lewis 19320 Redwood Road Cleveland OH 44110 lewisbr@euclidchemical.com	Speed Crete Green Line Phone: (800) 321-7628 Cell: (216) 692-8305 Fax: (216) 531-9399 www.euclidchemical.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 1 /8 /2004

609.03.02 FAST SETTING CONCRETE PRODUCTS (NON STRUCTURAL)

Vendor Name / Address	Product Name	Remarks	
Five Star Products Inc. Ryan Taylor 60 Parrott Drive Shelton CT 06484 taylorr@fivestarpromts.com	Highway Patch Phone: (800) 243-2206 Cell: (203) 336-7900 Fax: (203) 336-7930 www.fivestarpromts.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9 /30/1996
Five Star Products Inc. Ryan Taylor 60 Parrott Drive Shelton CT 06484 taylorr@fivestarpromts.com	Structural Concrete Phone: (800) 243-2206 Cell: (203) 336-7900 Fax: (203) 336-7930 www.fivestarpromts.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9 /30/1996
Henkel Loctite Tom Lopez 3093 Remington Way Tracy CA 95377 tom.lopez@henkel.com	Loctite PC9410 MagnaCrete Phone: Cell: (209) 650-8317 Fax:	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 4 /10/2006
MAPEI Corporation Bruce Haller 1144 E Newport Center Drive Deerfield Beach FL 33442 bhaller@mapei.com	Planigrout 712 Phone: (954) 246-8520 Cell: (954) 637-5121 Fax: (954) 246-8825 www.mapei.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9 /25/2017
MAPEI Corporation Bruce Haller 1144 E Newport Center Drive Deerfield Beach FL 33442 bhaller@mapei.com	Planitop 18 Phone: (954) 246-8520 Cell: (954) 637-5121 Fax: (954) 246-8825 www.mapei.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 3 /24/2017
MAPEI Corporation Bruce Haller 1144 E Newport Center Drive Deerfield Beach FL 33442 bhaller@mapei.com	Planitop 18 ES Phone: (954) 246-8520 Cell: (954) 637-5121 Fax: (954) 246-8825 www.mapei.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9 /25/2017
MAPEI Corporation Tom Lundgren 79-923 Rancho La Quinta Dr. La Quinta CA 92253 tlundgren@mapei.com	Planitop 18 TG Phone: (360) 961-7360 Cell: Fax:	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9 /24/2018
MAPEI Corporation Bruce Haller 1144 E Newport Center Drive Deerfield Beach FL 33442 bhaller@mapei.com	Planitop X Phone: (954) 246-8520 Cell: (954) 637-5121 Fax: (954) 246-8825 www.mapei.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9 /25/2017

609.03.02 FAST SETTING CONCRETE PRODUCTS (NON STRUCTURAL)

Vendor Name / Address	Product Name	Remarks	
MAPEI Corporation Bruce Haller 1144 E. Newport Center Drive Deerfield Beach FL 33442 bhaller@mapei.com	Planitop XS Phone: (954) 246-8520 Cell: (954) 637-5121 Fax: (954) 246-8825 www.mapei.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9/25/2017
MasterSpec Materials, LLC Luisa Flores 806 Buchanan Blvd, Ste 115-294 Boulder City NV 89005 lflores@masterspecmaterials.com	RiteCrete Phone: (702) 997-8838 Cell: (702) 430-2407 Fax: www.masterspecmaterials.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9/24/2018
Phosocrete Corporation Erica Gerhart 265 S. Federal Hwy #320 Deerfield Beach FL 33441 erica.gerhart@phosocrete.com	Phosocrete HC Phone: (561) 420-0595 Cell: Fax: (561) 420-0599 www.phosocrete.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 3/24/2017
Sika Corporation Jim Bluse 415 Devon Court San Ramon CA 94583 bluse.jim@us.sika.com	Sikacrete 321FS Phone: (925) 785-6241 Cell: Fax: usa.sika.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 12/28/2016
Sika Corporation Jim Bluse 415 Devon Court San Ramon CA 94583 bluse.jim@us.sika.com	Sikaquick 2500 Phone: (925) 785-6241 Cell: Fax: usa.sika.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 12/28/2016
SpecChem, LLC Colin Buchanan 1511 Baltimore Ave., Suite 600 Kansas City MO 64108 cbuchanan@specchemllc.com	Repcon 928 Phone: (913) 233-9700 Cell: Fax: www.specchemllc.com	the use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 5/7/2013
US Concrete Products Ed Brennan 16 Greenmeadow Drive Timonium MD 21093 info@uscproducts.com	HP Cement Phone: (866) 827-8727 Cell: (410) 561-8770 Fax: (410) 561-8771 www.uscproducts.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 10/22/2004
US Mix Company Andrew Beaty 112 South Santa Fe Drive Denver CO 80223 abeaty@usmix.com	US SPEC Quickset Phone: (303) 778-7227 Cell: (303) 489-1083 Fax: (303) 722-8426 www.uspec.com	The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 3/24/2017

609.03.02 FAST SETTING CONCRETE PRODUCTS (NON STRUCTURAL)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
US Mix Company Andrew Beaty 112 South Santa Fe Drive Denver CO 80223 abeaty@usmix.com	Phone: (303) 778-7227 Cell: (303) 489-1083 Fax: (303) 722-8426 www.uspec.com	US SPEC R3 The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 3/24/2017
US Mix Company Andrew Beaty 112 South Santa Fe Drive Denver CO 80223 abeaty@usmix.com	Phone: (303) 778-7227 Cell: (303) 489-1083 Fax: (303) 722-8426 www.uspec.com	US SPEC Transpatch The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 3/24/2017
US Mix Company Andrew Beaty 112 South Santa Fe Drive Denver CO 80223 abeaty@usmix.com	Phone: (303) 778-7227 Cell: (303) 489-1083 Fax: (303) 722-8426 www.uspec.com	US SPEC Transpatch Concrete The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 9/3/2014
US Mix Company Andrew Beaty 112 South Santa Fe Drive Denver CO 80223 abeaty@usmix.com	Phone: (303) 778-7227 Cell: (303) 489-1083 Fax: (303) 722-8426 www.uspec.com	US SPEC Transpatch EXT The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 3/24/2017
WR Meadows Incorporated of Arizona Lauren Mazza 4220 South Sarival Avenue Goodyear AZ 85338 lmazza@wrmeadows.com	Phone: (623) 932-9383 Cell: Fax: (623) 932-1547 www.wrmeadows.com	Futura-15-Very Rapid-Hardening Hztl. Repair Mortar The use of products on this list are limited to concrete collars placed around manholes, valves, covers, etc., unless pre-approved through Materials Division for other applications.	approved 8/21/2008

610.02.01 ARTICULATED CONCRETE BLOCK

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Basalite Concrete Products, LLC James Motarex 335 Greg Street Sparks NV 89431-6295 james.motarex@paccoast.com	Phone: (775) 358-1200 Cell: (775) 745-1286 Fax: (775) 359-5997 www.basalite.com	UltraFlex This is a general QPL ONLY; the unit will be selected based on the specific project requirements.	approved 11/18/2009
CONTECH Daniel Priest 9025 Centre Pointe Drive Suite 400 West Chester OH 43069 dpriest@conteches.com	Phone: (800) 338-1122 Cell: (513) 645-7000 Fax: www.conteches.com	Armorflex This is a general QPL ONLY; the unit will be selected based on the specific project requirements.	approved 10/23/2008
CONTECH Daniel Priest 9025 Centre Pointe Drive Suite 400 West Chester OH 43069 dpriest@conteches.com	Phone: (800) 338-1122 Cell: (513) 645-7000 Fax: www.conteches.com	Petraflex This is a general QPL ONLY; the unit will be selected based on the specific project requirements.	approved 10/23/2008

610.02.01 ARTICULATED CONCRETE BLOCK

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Shoretec Cody Colvin 510 O'Neal Lane Ext Baton Rouge LA 70819 ccolvin@premier-concrete.com	Phone: (225) 273-9600 Cell: (225) 328-0545 Fax: (225) 273-0400 www.shoretec.com	Shoreblock This is a general QPL ONLY; the unit will be selected based on the specific project requirements.
		approved 3 /23/2009
Shoretec Cody Colvin 510 O'Neal Lane Ext Baton Rouge LA 70819 ccolvin@premier-concrete.com	Phone: (225) 273-9600 Cell: (225) 328-0545 Fax: (225) 273-0400 www.shoretec.com	Shoretec This is a general QPL ONLY; the unit will be selected based on the specific project requirements.
		approved 3 /23/2009
Soil Retention Products, Inc. Nick Jansson 2501 State Street Carlsbad CA 92008 njansson@soilrentention.com	Phone: (760) 966-6090 Cell: Fax: (760) 966-6099 www.soilretention.com	Enviroflex This is a general QPL ONLY; the unit will be selected based on the specific project requirements.
		approved 8 /23/2011

613.02.01 DETECTABLE WARNINGS (ADA TILE)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
StrongGo, LLC Jennifer Rinn 3296 East Hemisphere Loop Tucson AZ 85706-5013 jrinn@stronggo.com	Phone: (866) 439-3216 Cell: (502) 547-3510 Fax: (520) 547-3515 www.stronggo.com	TekWay Dome Tiles Approved for concrete panels in NV Red ONLY.
		approved 11/27/2006
Transpo Industries Incorporated Mike Stenko 20 Jones Street New Rochelle NY 10801 mstenko@transpo.com	Phone: (800) 321-7870 Cell: (914) 636-1000 Fax: (914) 636-1282 www.transpo.com	Step-Safe DWS Approved for concrete panels in NV Red ONLY.
		approved 3 /26/2004
United Diamond & Stone, Inc. Darren Thomas 16788 Placer Hills Road Suite C Meadow Vista CA 95722 darren_thomas@sbcglobal.net	Phone: (530) 878-2440 Cell: (530) 320-4180 Fax: (530) 878-8263 www.uniteddiamondandstone.com	Cast-in-Tact 3 Approved for concrete panels in NV Red ONLY.
		approved 8 /20/2009

616.02.01 PLASTIC FENCE FABRIC

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
CONTECH Neil Erickson 9025 Centre Pointe Drive Suite 400 West Chester OH 43069 nerickson@conteches.com	Phone: (800) 338-1122 Cell: (916) 635-0760 Fax: www.conteches.com	Safety Geogrid
		approved 5 /15/2002

616.02.01 PLASTIC FENCE FABRIC

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Conwed Plastics Customer Service 2810 Weeks Ave. SE Minneapolis MN 55414 customer.service@swmintl.com	Phone: (800) 426-6933 Cell: (612) 623-1700 Fax: (612) 623-2500 swmintl.com	Safety Fence approved 10/10/1999

616.03.01 FENCE POST BAG MIX CONCRETE

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
No Vendors at this Time *** *** ***	Phone: *** Cell: Fax:	approved 3/12/2019

618.02.01 GUARDRAIL OFFSET BLOCKS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Arizona Structural Laminators Ginger Wiltbank 2000 W. Central Ave. Eagar AZ 85925 gwiltbank@azglulam.com	Phone: (928) 333-5501 Cell: Fax: (928) 333-4403 www.azglulam.com	Glue Laminated Wood Used with w-beam and tri-beam guardrails approved 3/10/2004
Mondo Polymer Technologies, Inc. Maggie Ellis 27620 State Rt. 7 / P.O. Box 250 Reno OH 45773 maggie@mondopolymer.com	Phone: (888) 607-4790 Cell: (740) 376-9396 Fax: (740) 376-9960 www.mondopolymer.com	GB14SH1 Composite Guardrail Blockout 8". For use on Midwestern Guardrail installations. approved 12/17/2018
Mondo Polymer Technologies, Inc. Maggie Ellis 27620 State Route 7 / P.O. Box 250 Reno OH 45773 maggie@mondopolymer.com	Phone: (888) 607-4790 Cell: Fax: (740) 376-9960 www.mondopolymer.com	GB14SH2 Composite Guardrail Block 8". For use on Midwestern Guardrail installations. approved 12/17/2018
Mondo Polymer Technologies, Inc. Maggie Ellis 27620 State Rt. 7 / P.O. Box 250 Reno OH 45773 maggie@mondopolymer.com	Phone: (888) 607-4790 Cell: (740) 376-9396 Fax: (740) 376-9960 www.mondopolymer.com	MGS14SH Composite Guardrail Blockout 12". For use on Midwestern Guardrail installations. approved 3/27/2019
Trinity Highway Products, LLC Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	King-Block Used with steel post w-beam guardrails approved 5/31/2005

618.02.01 GUARDRAIL OFFSET BLOCKS

Vendor Name / Address	Product Name	Remarks
Trinity Highway Products, LLC Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	King-Sized King Block Used with steel post tri-beam guardrails approved 5 /31/2005

618.02.01a GUARDRAIL TERMINAL

Vendor Name / Address	Product Name	Remarks
Lindsay Transportation Solutions Tom Smiley 180 River Road Rio Vista CA 94571 tony.smiley@lindsay.com	Phone: (707) 374-6800 Cell: Fax: (707) 374-6801 www.barriersystemsinc.com	MAX-Tension MEDIAN; MASH TL-3 approved 3 /27/2019

Lindsay Transportation Solutions Tom Smiley 180 River Road Rio Vista CA 94571 tony.smiley@lindsay.com	Phone: (707) 374-6800 Cell: Fax: (707) 374-6801 www.barriersystemsinc.com	MAX-Tension TANGENTIAL; MASH TL-3 approved 3 /27/2019
---	--	--

Road Systems Incorporated John Durkos PO Box 2163 Big Spring TX 79721 jdurkos@roadsystems.com	Phone: (330) 346-0721 Cell: (432) 263-2435 Fax: (330) 346-0722 www.roadsystems.com	Fleat 350 FLARED; NCHRP 350, TL-3 Compliant approved 9 /29/2009
---	---	--

Road Systems Incorporated John Durkos PO Box 2163 Big Spring TX 79721 jdurkos@roadsystems.com	Phone: (330) 346-0721 Cell: (432) 263-2435 Fax: (330) 346-0722 www.roadsystems.com	Fleat SP FLARED; NCHRP 350, TL-3 Compliant approved 9 /29/2009
---	---	---

Road Systems Incorporated John Durkos PO Box 2163 Big Spring TX 79721 jdurkos@roadsystems.com	Phone: (330) 346-0721 Cell: (432) 263-2435 Fax: (330) 346-0722 www.roadsystems.com	MSKT (MASH Sequentially Kinking Terminal) TANGENTIAL; MASH, TL-3 Compliant approved 12/28/2016
---	---	---

Trinity Highway Products, LLC Paul Kruse 2525 N. Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.trinityhighway.com	SoftStop TANGENTIAL; MASH, TL-3 Compliant approved 7 /2 /2018
---	--	--

Trinity Highway Products, LLC Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	SRT 350 FLARED; NCHRP 350, TL-3 Compliant approved 3 /30/1997
--	--	--

619.02.01a GUIDEPOSTS (FLEXIBLE)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Carsonite Composites Keith Lewis 19845 US Highway 76 Newberry SC 29108 mklewis@frontier.com	Phone: (800) 648-7916 Cell: (503) 621-8528 Fax: (803) 276-8940 www.carsonite.com	Flexguard Post System Type 2; standard surface and soil/ground mount options available	approved 1/17/2013
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	RT 360 HD BD Tub Type 2; minimum embedment depth: 430 mm (17 inches); standard surface and surface/soil mount options available	approved 10/5 /2008
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	RT 360 HD Tub Type 2; minimum embedment depth: 430 mm (17 inches); standard surface and surface/soil mount options available	approved 10/5 /2008
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	SH Barrier Replaceable Type 2; minimum embedment depth: 430 mm (17 inches); standard surface and surface/soil mount options available	approved 10/5 /2008
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	SH Dura Post Type 2; minimum embedment depth: 430 mm (17 inches); standard surface and surface/soil mount options available	approved 10/5 /2008
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	SH K-Marker Type 2; minimum embedment depth: 430 mm (17 inches); standard surface and surface/soil mount options available	approved 10/5 /2008
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	SH Tubular Type 2; minimum embedment depth: 430 mm (17 inches); standard surface and surface/soil mount options available	approved 10/5 /2008
NDM Marketing Systems, Inc. Dale Wheeler 26 Gateway Drive Jasper GA 30143 info@ndm-inc.com	Phone: (706) 253-3040 Cell: (239) 464-6591 Fax: (706) 253-3041 www.ndm-inc.com	TSM Series	approved 9/3 /2014

619.02.01a GUIDEPOSTS (FLEXIBLE)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	FG 300 Complete Curb Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	Type 2; standard surface and soil/ground mount options available approved 6 /19/2009
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	FG 300 Model EFX Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	Type 2; standard surface and soil/ground mount options available approved 6 /19/2009
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	FG 300 Model PE Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	Type 2; standard surface and soil/ground mount options available approved 10/15/1999
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	FG 300 Model UR Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	Type 2; standard surface and soil/ground mount options available approved 10/15/1999
SHUR-TITE Products Gary Champ P.O. Box 2283 Round Rock TX 78680 gary@shur-tite.com	Driveable Del Phone: (512) 218-9500 Cell: Fax: (512) 388-0417 www.shur-tite.com	Type 2; standard surface and surface/soil mount options available approved 4 /30/2009
SHUR-TITE Products Gary Champ P.O. Box 2283 Round Rock TX 78680 gary@shur-tite.com	Shur-Flex Guardrail Clamp Phone: (512) 218-9500 Cell: Fax: (512) 388-0417 www.shur-tite.com	Type 2; standard surface and surface/soil mount options available approved 4 /30/2009
SHUR-TITE Products Gary Champ P.O. Box 2283 Round Rock TX 78680 gary@shur-tite.com	Shur-Tite Cable Barrier Phone: (512) 218-9500 Cell: Fax: (512) 388-0417 www.shur-tite.com	Type 2; standard surface and soil/ground mount options available approved 4 /30/2009
SHUR-TITE Products Gary Champ P.O. Box 2283 Round Rock TX 78680 gary@shur-tite.com	Socket Mt Del Phone: (512) 218-9500 Cell: Fax: (512) 388-0417 www.shur-tite.com	Type 2; standard surface and surface/soil mount options available approved 4 /30/2009

619.02.01a GUIDEPOSTS (FLEXIBLE)

Vendor Name / Address	Product Name	Remarks
SHUR-TITE Products Gary Champ P.O. Box 2283 Round Rock TX 78680 gary@shur-tite.com	Phone: (512) 218-9500 Cell: Fax: (512) 388-0417 www.shur-tite.com	Surface Mt Del Type 2; standard surface and surface/soil mount options and angled mounts approved 4 /30/2009
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 5500 Earthflex Del Type 2; standard surface and surface/soil mount options available approved 12/3 /2002

619.02.01b OBJECT MARKERS (FLEXIBLE, TYPE 2)

Vendor Name / Address	Product Name	Remarks
Carsonite Composites Int'l Bill Thurston 19845 US Highway 76 Newberry SC 29108 shsca@yahoo.com	Phone: (800) 648-7916 Cell: (800) 558-5850 Fax: (803) 276-8940 www.carsonite.com	Island Sentry K-Marker Type 2; standard surface and surface/soil mount options available approved 8 /1 /1989
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	RT 360 HD Bolt Down Type 2; standard surface and surface/soil mount options available; minimum embedment depth: 430 mm (17 inches) approved 10/5 /2008
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	RT 360 HD Tubular Type 2; standard surface and surface/soil mount options available; minimum embedment depth: 430 mm (17 inches) approved 10/5 /2008
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	SH Dura Post 36" Type 2; standard surface and surface/soil mount options available; minimum embedment depth: 430 mm (17 inches) approved 10/5 /2008
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	SH K-Marker Series Type 2; standard surface and soil/ground mount options available approved 10/5 /2008
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	SH Replaceable Barrier Type 2; standard surface and surface/soil mount options available; minimum embedment depth: 430 mm (17 inches) approved 10/5 /2008

619.02.01b OBJECT MARKERS (FLEXIBLE, TYPE 2)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	SH Tubular Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	Type 2; standard surface and soil/ground mount options available	approved 10/5/2008
Flexstake Incorporated Robert K. Hughes, Jr. 2150 Andrea Lane #C Ft Meyers FL 33912 jim@flexstake.com	BD Marker Round Phone: (800) 348-9839 Cell: (239) 481-3539 Fax: (239) 482-3539 www.flexstake.com	Type 2; standard surface and surface/soil mount options available	approved 6 /1 /1994
Flexstake Incorporated Robert K. Hughes, Jr. 2150 Andrea Lane #C Ft Meyers FL 33912 jim@flexstake.com	HM Marker Round Phone: (800) 348-9839 Cell: (239) 481-3539 Fax: (239) 482-3539 www.flexstake.com	Type 2; standard surface and surface/soil mount options available	approved 6 /1 /1994
Flexstake Incorporated Robert K. Hughes, Jr. 2150 Andrea Lane #C Ft Meyers FL 33912 jim@flexstake.com	T1 Marker Round Phone: (800) 348-9839 Cell: (239) 481-3539 Fax: (239) 482-3539 www.flexstake.com	Type 2; standard surface and surface/soil mount options available	approved 6 /1 /1994
Flexstake Incorporated Robert K. Hughes, Jr. 2150 Andrea Lane #C Ft Meyers FL 33912 jim@flexstake.com	T2 Marker Round Phone: (800) 348-9839 Cell: (239) 481-3539 Fax: (239) 482-3539 www.flexstake.com	Type 2; standard surface and surface/soil mount options available	approved 6 /1 /1994
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	FG 300 Complete Curb Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	Type 2; standard surface and surface/soil mount options available	approved 6 /19/2009
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	FG 300 Model PE Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	Type 2; standard surface and surface/soil mount options available	approved 6 /19/2009
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	FG 300 Model UR Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	Type 2; standard surface and surface/soil mount options available	approved 6 /19/2009

619.02.01b OBJECT MARKERS (FLEXIBLE, TYPE 2)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	FG 300 Turn Pike Curb Type 2; standard surface and surface/soil mount options available approved 6 /19/2009
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	Type K Island Marker Type 2; standard surface and surface/soil mount options available approved 9 /13/2007
SHUR-TITE Products Gary Champ P.O. Box 2283 Round Rock TX 78680 gary@shur-tite.com	Phone: (512) 218-9500 Cell: Fax: (512) 388-0417 www.shur-tite.com	Shur-Flex Driveable Type 2; standard surface and surface/soil mount options available approved 2 /2 /2010
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 5215 K Marker Type 2; standard surface and surface/soil mount options available approved 12/3 /2002

623.01.01 DYNAMIC MESSAGE SIGNS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Daktronics Incorporated Kyle Niemeyer 117 Prince Drive Brookings SD 57006-0128 kyle.niemeyer@daktronics.com	Phone: (605) 692-0200 Cell: (970) 413-4978 Fax: (605) 697-4700 www.daktronics.com	Light-Emitting Diode DMS Type 1 and Type 2 approved 1 /7 /2004

623.02.08 SERVICE PEDESTALS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Milbank Manufacturing Company Dave Stipe 4801 Deramus Avenue Kansas City MO 64120 dstipe@milbankmfg.com	Phone: (660) 463-0827 Cell: (714) 743-0712 Fax: www.milbankmfg.com	Metered Service Pedestals approved 1 /15/2002
Myers Power Products Diana Grootonk 2950 East Philadelphia Street Ontario CA 91761 bids@myerspower.com	Phone: (909) 923-1800 Cell: (949) 375-3399 Fax: (909) 923-1806 www.myerspowerproducts.com	Service Pedestals +UPS/BBS approved 9 /5 /2000

623.02.08 SERVICE PEDESTALS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Tesco Controls Incorporated Curt Vasey 8440 Florin Road Sacramento CA 95828 cvasey@tescocontrols.com	Phone: (916) 395-8800 Cell: (916) 765-0523 Fax: (916) 403-0013 www.tescocontrols.com	Tescoflex Service Pedestals approved 11/21/2002

623.02.12c HIGH MAST HEAD FRAME ASSEMBLY

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Carolina High Mast Scott Engberg 700 East McLeroy Boulevard Suite A Saginaw TX 76179 sengberg@chmindustries.com	Phone: (682) 286-0046 Cell: (817) 657-6973 Fax: (682) 286-0086 www.chmindustries.com	Series 426 Bottom latching approved 12/30/2003
Eagle High Mast, LLC Karen Simons 14904 E. Summit Drive Fountain Hills AZ 85268 himastt@aol.com or Eaglekaren@aol.com	Phone: (847) 473-3800 Cell: (847) 247-1100 Fax: (480) 248-6730 www.eaglehighmast.com	High Mast Assembly Bottom latching approved 1 /2 /2004
Holophane Corporation Gary Gorans 4565 Fremonts Loop Rescue CA 95672 gary.gorans@holophane.com	Phone: (623) 465-9135 Cell: (916) 599-2588 Fax: (530) 676-7081 www.holophane.com	Series Holophane LD5 Lighting Lowering D Bottom latching approved 1 /2 /2004

623.02.16 DUCT SEALING COMPOUND

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Ideal Industries Incorporated Customer Service Becker Place Sycamore IL 60178 contactus@idealindustries.com	Phone: (800) 435-0705 Cell: Fax: (800) 533-4483 www.idealind.com	Duct Seal approved 10/7 /2009

623.02.30a VEHICLE DETECTORS (PIEZOELECTRIC SENSORS)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
High Leah Electronics, Inc. (see remarks) Beth Ann Ritz PO Box 1455 Oakridge OR 97463 sales@diamondtraffic.com	Phone: (541) 782-3903 Cell: Fax: (541) 782-2053 www.diamondtraffic.com	Brass Linguine Class 1 This company is doing business as Diamond Traffic Products. approved 1 /11/2001

623.02.30e LOOP DETECTOR SEALANT

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
------------------------------	---------------------	----------------

623.02.30e LOOP DETECTOR SEALANT

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
3M Automotive Aftermarket Division Nhan Nguyen 3M Center Bldg. 250-3E-02 St. Paul MN 55144 nhnguyen2@mmm.com	Phone: (651) 737-9833 Cell: (678) 438-6862 Fax: www.3mcollision.com	5000 Rubberized Loop Rubberized asphalt material	approved 6 /16/2000
3M Automotive Aftermarket Division Nahn Nguyen 3M Center Bldg. 250-3E-02 St. Paul MN 55144 nhnguyen@mmm.com	Phone: (651) 737-9833 Cell: (678) 438-6862 Fax: www.3mcollision.com	P/N 606 Detector Loop Rubberized asphalt material	approved 6 /16/2000
Crafco, Inc. Angie Hoaglin 6165 W. Detroit Street Chandler AZ 85226 angie.hoaglin@crafco.com	Phone: (602) 276-0406 Cell: (602) 418-9902 Fax: (480) 961-0513 www.crafco.com	271 Loop Detector Rubberized asphalt material	approved 8 /5 /1998
Crafco, Inc. Angie Hoaglin 6165 W. Detroit Street Chandler AZ 85226 angie.hoaglin@crafco.com	Phone: (602) 276-0406 Cell: (602) 418-9902 Fax: (480) 961-0513 www.crafco.com	272 Loop Detector Rubberized asphalt material	approved 8 /5 /1998
Durant Performance Coating, Inc. Al Losanno 112 Railroad Street Revere MA 02151 alosanno@durantcorp.com	Phone: (800) 420-0021 Cell: (781) 289-1400 Fax: (781) 289-1405 www.durantcorp.com	Stat-a-Flex Polyester Loop Polyester material	approved 11/19/1996
RAI Products Incorporated John Rosenblatt Jr. PO Box 240772 Charlotte NC 28224 john@raiproducts.com	Phone: (704) 525-1852 Cell: (704) 904-1481 Fax: (704) 525-1859 www.raiproducts.com	Perm Sealer 974 Nitrile Nitrile rubber material	approved 12/19/1996
RAI Products Incorporated John Rosenblatt Jr. PO Box 240772 Charlotte NC 28224 john@raiproducts.com	Phone: (704) 525-1852 Cell: (704) 904-1481 Fax: (704) 525-1859 www.raiproducts.com	Pro Seal 6006 Polyester Polyester material	approved 12/19/1996
Reed & Graham Company Peter Fitzpatrick 690 Sunol Street San Jose CA 95126 peter@rginc.com	Phone: (408) 287-1400 Cell: (408) 421-2833 Fax: (408) 294-3696 www.rginc.com	Overkote Loop Filler Asphaltic emulsion material	approved 8 /5 /1998

623.03.01 TRAFFIC SIGNALS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
------------------------------	---------------------	----------------	--

623.03.01 TRAFFIC SIGNALS

Vendor Name / Address	Product Name	Remarks	
Dialight Corporation John Vines 1501 Route 34 South Farmingdale NJ 07727 jvines@dialight.com	Phone: (732) 919-3119 Cell: (732) 751-5883 Fax: (732) 751-3183 www.dialight.com	LED 12" Signal Heads (all) 16"x18" Ped Signal Hea	Must be intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications approved 3 /26/2002
Excellence Opto, Inc. Cheryl Huang 21858 Garcia Lane City of Industry CA 91789 vendor@eoius.com	Phone: (909) 468-0550 Cell: (626) 823-8639 Fax: (909) 468-0554 www.eoius.com	LED Traffic Signal	12" TRV-R12SG-D2T Red, TRV-Y12SG-D2T Yellow, and TRV-G12SG-D2T Green Must be intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications. approved 6 /17/2008
Excellence Opto, Inc. Cheryl Huang 21858 Garcia Lane City of Industry CA 91789 vendor@eoius.com	Phone: (909) 468-0550 Cell: (626) 823-8639 Fax: (909) 468-0554 www.eoius.com	Pedestrian Traffic Signal	12" TRV-R12SG-D2T Red, TRV-Y12SG-D2T Yellow, and TRV-G12SG-D2T Green Must be intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications. approved 6 /17/2008
Leotek Electronics USA Corp Kimberly Konte 726 South Hillview Drive Milpitas CA 90744 kim@leotek.com	Phone: (408) 381-1788 Cell: (602) 538-7194 Fax: (408) 518-8128 www.leotek.com	TSL-12R-LX-IL6-A1-P2 LED Traffic Signal	Must be Intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications approved 9 /25/2017
Leotek Electronics USA, LLC Gail Lawrence 1955 Lundy Avenue San Jose CA 95131 gail.lawrence@leotek.com	Phone: (408) 380-1788 Cell: (903) 935-2695 Fax: (408) 518-8128 www.leotek.com	LED 12" Signal Heads (all) 16"x18" Tinted Ped	Must be intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications approved 4 /6 /2010
Leotek Electronics USA, LLC Gail Lawrence 1955 Lundy Avenue San Jose CA 95131 gail.lawrence@leotek.com	Phone: (903) 935-2695 Cell: (903) 399-8055 Fax: (408) 518-8128 www.leotek.com	TSL-12GA-IL6-A1-P3	Must be Intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications approved 9 /25/2017
Leotek Electronics USA, LLC Gail Lawrence 1955 Lundy Avenue San Jose CA 95131 gail.lawrence@leotek.com	Phone: (903) 935-2695 Cell: (903) 399-8055 Fax: (408) 518-8128 www.leotek.com	TSL-12G-LX-IL6-A1-P3	Must be Intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications approved 4 /2 /2015
Leotek Electronics USA, LLC Gail Lawrence 1955 Lundy Avenue San Jose CA 95131 gail.lawrence@leotek.com	Phone: (903) 935-2695 Cell: (903) 399-8055 Fax: (408) 518-8128 www.leotek.com	TSL-12RA-IL6-A1-P3	Must be Intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications approved 9 /25/2017

623.03.01 TRAFFIC SIGNALS

<i>Vendor Name / Address</i>		<i>Product Name</i>	<i>Remarks</i>	
Leotek Electronics USA, LLC Gail Lawrence 1955 Lundy Avenue San Jose CA 95131 gail.lawrence@leotek.com	Phone: (903) 935-2695 Cell: (903) 399-8055 Fax: (408) 518-8128 www.leotek.com	TSL-12R-LX-IL6-A1-P3	Must be Intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications	approved 4 /2 /2015
Leotek Electronics USA, LLC Gail Lawrence 1955 Lundy Avenue San Jose CA 95131 gail.lawrence@leotek.com	Phone: (903) 935-2695 Cell: (903) 399-8055 Fax: (408) 518-8128 www.leotek.com	TSL-12YA-IL6-A1-P3	Must be Intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications	approved 9 /25/2017
Leotek Electronics USA, LLC Gail Lawrence 1955 Lundy Avenue San Jose CA 95131 gail.lawrence@leotek.com	Phone: (903) 935-2695 Cell: (903) 399-8055 Fax: (408) 518-8128 www.leotek.com	TSL-12Y-LX-IL6-A1-P3	Must be Intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications	approved 4 /2 /2015
Leotek Electronics USA, LLC Gail Lawrence 1955 Lundy Avenue San Jose CA 95131 gail.lawrence@leotek.com	Phone: (408) 380-1788 Cell: (903) 935-2695 Fax: (408) 518-8128 www.leotek.com	TSL-PED-16-CIL-9 16" Countdown LED FH/MP	Must be intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications	approved 4 /6 /2010
Leotek Electronics USA, LLC Gail Lawrence 1955 Lundy Avenue San Jose CA 95131 gail.lawrence@leotek.com	Phone: (408) 380-1788 Cell: (903) 935-2695 Fax: (408) 518-8128 www.leotek.com	TSL-PED-16-CIL-P1	Must be intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications	approved 11/7 /2012
Leotek Electronics USA, LLC Gail Lawrence 1955 Lundy Avenue San Jose CA 95131 gail.lawrence@leotek.com	Phone: (408) 380-1788 Cell: (903) 935-2695 Fax: (408) 518-8128 www.leotek.com	TSL-PED-16-DIL 16" LED FH/MP Indication	Must be intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications	approved 4 /6 /2010
Trastar Incorporated Elaine Davis 860 North Dorothy Drive Suite 600 Richardson TX 75081 edavis@trastarusa.com	Phone: (972) 480-0888 Cell: Fax: (972) 480-8884 www.trastarusa.com	JXC-300HFT Series LED Vehicular Lamps	Must be intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications	approved 11/6 /2012
Trastar Incorporated Elaine Davis 860 North Dorothy Drive Suite 600 Richardson TX 75081 edavis@trastarusa.com	Phone: (972) 480-0888 Cell: Fax: (972) 480-8884 www.trastarusa.com	JXJ300-07T	Must be intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications	approved 11/6 /2012

623.03.01 TRAFFIC SIGNALS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Trastar Incorporated Elaine Davis 860 North Dorothy Drive Suite 600 Richardson TX 75081 edavis@trastarusa.com	Phone: (972) 480-0888 Cell: Fax: (972) 480-8884 www.trastarusa.com	JXM 300/400 VIE Series Countdown Pedestrian Lamps Must be intertek ETL verified to be compliant to the most current ITE VTCSH-LED or PTCSI-LED specifications approved 11/6/2012

623.03.15 SIGN LIGHTING FIXTURES

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Lumi Trak, Inc. Jeff Harper PO Box 158 Shrewsbury PA 17361 jeff@lumitrak.com	Phone: (717) 235-2863 Cell: (717) 779-8628 Fax: (717) 235-5076 www.lumitrak.com	LT2000 SL120MOD approved 9/25/2017

623.03.22 LUMINAIRE RETRIEVAL SYSTEM

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Lumi Trak Incorporated George Townsend PO Box 158 Shrewsbury PA 17361 george@lumitrak.com	Phone: (717) 235-2863 Cell: (717) 818-8203 Fax: (717) 235-5076 www.lumitrak.com	Lumi Trak approved 10/11/2000

623.05.26 RED LIGHT DETECTORS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
McCain Incorporated Carol Jarvis-Murphy 2365 Oak Ridge Way Vista CA 92081 cmurphy@mccain-inc.com	Phone: (760) 734-5027 Cell: (750) 727-8100 Fax: (760) 597-7108 www.mccain-inc.com	Red Light Detector approved 7/16/2003

625.02.02 MARKERS (REFLECTIVE ON CONCRETE BARRIER RAILS)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Artuk Gregg Schueler 1200 Abbott Drive Elgin IL 60123 sales@artukinc.com	Phone: (847) 841-7050 Cell: (847) 707-4698 Fax: (847) 488-9154 http://artukinc.com	FB 33 Flexible Barrier approved 2/2/1993
Artuk Gregg Schueler 1200 Abbott Drive Elgin IL 60123 sales@artukinc.com	Phone: (847) 841-7050 Cell: (847) 707-4698 Fax: (847) 488-9154 http://artukinc.com	FB34 approved 12/28/2016

625.02.02 MARKERS (REFLECTIVE ON CONCRETE BARRIER RAILS)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Artuk Gregg Schueler 1200 Abbott Drive Elgin IL 60123 sales@artukinc.com	Phone: (847) 841-7050 Cell: (847) 707-4698 Fax: (847) 488-9154 http://artukinc.com	FT - Flex Tab approved 12/28/2016
Irwin Hodson Company Gary Johnson 2838 SE 9th Ave Portland OR 97202 garyj@ihco.com	Phone: (503) 419-4624 Cell: (503) 709-6608 Fax: (503) 239-5304 www.irwinhodson.com	A-Shape Highway Traffic Reflector Epoxy shall be used for fastening the reflective marker to the top of the concrete barrier rail approved 5 /7 /2015
Irwin Hodson Company Gary Johnson 2838 SE 9th Ave Portland OR 97202 garyj@ihco.com	Phone: (503) 419-4624 Cell: (503) 709-6608 Fax: (503) 239-5304 www.ihco.com	Barrier Traffic Reflector Series approved 9 /3 /2013
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	DAPCO Straight Guardrail Reflector Plates Type II; standard surface and soil/ground mount options available approved 1 /9 /1995
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	PCBM 12H High Impact Type II; standard surface and soil/ground mount options available approved 11/3 /2009
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	PCBM T12H High Impact Type II; standard surface and soil/ground mount options available approved 11/3 /2009
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 9300 Roadguide approved 12/3 /2002
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 9400 Roadguide approved 12/3 /2002

625.02.03 CHANGEABLE MESSAGE SIGNS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
------------------------------	---------------------	----------------

625.02.03 CHANGEABLE MESSAGE SIGNS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
ADDCO Acquisition, LLC Customer Service 240 Arlington Avenue East St Paul MN 55117 sales@addco.com	Sign Dot Sign DH1000 Phone: (651) 488-8600 Cell: Fax: (651) 558-3600 www.addco.com	Type I approved 5 /28/1996
American Signal Company Casey Inoue 2755 Bankers Industrial Drive Atlanta GA 30360 info@amsig.com	CMS GP 465 Phone: (770) 448-6650 Cell: Fax: (770) 448-8970 www.amsig.com	Regular and Type I approved 4 /10/1997
American Signal Company Casey Inoue 2755 Bankers Industrial Drive Atlanta GA 30360 info@amsig.com	CMS T331 Phone: (770) 448-6650 Cell: Fax: (770) 448-8970 www.amsig.com	Regular and Type I approved 4 /10/1997
National Signal, Inc. Geoff George 2440 Artesia Avenue Fullerton CA 92833 geoff@nationalsignalinc.net	Sunray Solar 345 Phone: (888) 994-0300 Cell: (714) 441-7707 Fax: (714) 441-7714 www.nationalsignalinc.com	Regular and Type I approved 4 /10/2000
National Signal, Inc. Geoff George 2440 Artesia Avenue Fullerton CA 92833 geoff@nationalsignalinc.net	Sunray Solar 380 Phone: (888) 994-0300 Cell: (714) 441-7707 Fax: (714) 441-7714 www.nationalsignalinc.com	Regular and Type I approved 4 /10/2000
Precision Solar Control, Inc. Charles Frick 2205 Hightower Drive Garland TX 75041 cfrick@nesl.com	SMC HE 1000 Phone: (972) 278-0553 Cell: (800) 868-7414 Fax: (972) 278-8683 www.precisionsolarcontrols.com	Regular approved 2 /22/1998
Signalisation-Ver-Mac Incorporated Kimberly Jack 1781 rue Bresse Sainte-Foy, Quebec G2G 2V2 kim.jack@ver-mac.com	PCMS Phone: (888) 488-7446 Cell: (418) 654-1303 Fax: (418) 654-0517 www.ver-mac.com	Regular and Type I approved 2 /22/1998
Solar Technology Incorporated Maryse Kleckner 7620 Cetronia Road Allentown PA 18106 mkleckner@solartechnology.com	Silent Messenger II Phone: (610) 391-8600 Cell: (484) 223-4980 Fax: (610) 391-8601 www.solartechnology.com	Type I approved 8 /14/2009

625.02.03 CHANGEABLE MESSAGE SIGNS

<i>Vendor Name / Address</i>		<i>Product Name</i>	<i>Remarks</i>	
Solar Technology Incorporated Maryse Kleckner 7620 Cetronia Road Allentown PA 18106 mkleckner@solartechnology.com	Phone: (610) 391-8600 Cell: (484) 223-4980 Fax: (610) 391-8601 www.solartechnology.com	Silent Messenger III	Type I	approved 8/14/2009
Solar Technology Incorporated Maryse Kleckner 7620 Cetronia Road Allentown PA 18106 mkleckner@solartechnology.com	Phone: (610) 391-8600 Cell: (484) 223-4980 Fax: (610) 391-8601 www.solartechnology.com	Silent Messenger Solar Powered	Type I	approved 2/22/1998
Wanco, Inc. Bill Brewer 5870 Tennyson St. Arvada CO 80003 bill.brewer@wanco.com	Phone: (303) 427-5700 Cell: (714) 501-4272 Fax: (303) 867-3468 www.wanco.com	MVTM Mini Matrix Message Sign	Regular and Type I	approved 9/24/2018
Wanco, Inc. Daniel Sikora 5870 Tennyson St. Arvada CO 80003 daniel.sikora@wanco.com	Phone: (303) 427-5700 Cell: (800) 972-0755 Fax: (303) 427-5700 www.wanco.com	WTLMB-(A) or -(B)	Regular and Type I	approved 9/24/2018
Wanco, Inc. Dan Myers 5870 Tennyson St. Arvada CO 80003 dan.myers@wanco.com	Phone: (303) 427-5700 Cell: (800) 972-0755 Fax: (303) 427-5700 www.wanco.com	WVT3-(A) or -(B)	Regular and Type I	approved 9/24/2018
Wanco, Inc. Dan Myers 5870 Tennyson St. Arvada CO 80003 dan.myers@wanco.com	Phone: (303) 427-5700 Cell: (800) 972-0755 Fax: (303) 427-5700 www.wanco.com	WVTM-(A) or -(B)	Regular and Type I	approved 9/24/2018
Work Area Protection Corporation Keith Pipkins 2205 Hightower Drive Garland TX 75041 kpipkins@hillandsmith.com	Phone: (972) 278-0553 Cell: (214) 453-9840 Fax: (972) 278-8683 www.workareaprotection.com	PSC SMC 1000 ST	Regular	approved 7/18/2013
Work Area Protection Corporation Keith Pipkins 2205 Hightower Drive Garland TX 75041 kpipkins@hillandsmith.com	Phone: (972) 278-0553 Cell: (214) 453-9840 Fax: (972) 278-8683 www.workareaprotection.com	SMC / MMMC 4000 FM Mini	Regular	approved 2/27/2013

625.02.03 CHANGEABLE MESSAGE SIGNS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Work Area Protection Corporation Keith Pipkins 2205 Hightower Drive Garland TX 75041 kpipkins@hillandsmith.com	Phone: (972) 278-0553 Cell: (214) 453-9840 Fax: (972) 278-8683 www.workareaprotection.com	SMC 2000 FM ST Regular approved 11/7/2012

625.02.04 IMPACT ATTENUATOR (TEMPORARY)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	Energite III TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. approved 4/14/1999
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	Energite III Module TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. approved 4/26/2006
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	Quadguard TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. approved 4/26/2006
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	React 350 TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. approved 4/14/1999
Lindsay Transportation Solutions Larry Savage 180 River Road Rio Vista CA 94571 larry.savage@lindsay.com	Phone: (707) 374-6800 Cell: (916) 474-9644 Fax: (707) 374-6801 www.lindsay.com/transportation-solutions	Universal TAU-M MASH TL-3 approved 7/22/2019
Lindsay Transportation Solutions / Barrier Systems Vance Ezell 3049 Golden State Frontage Rd Fresno CA 93725 vezell@stssi.com	Phone: (559) 999-5015 Cell: Fax: www.barriersystemsinc.com	Absorb 350 TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. approved 10/30/2009

625.02.04 IMPACT ATTENUATOR (TEMPORARY)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Lindsay Transportation Solutions / Barrier Systems Vance Ezell 3049 Golden State Frontage Rd Fresno CA 93725 vezell@stssi.com	Phone: (559) 999-5015 Cell: Fax: www.barriersystemsinc.com	Universal Tau II	TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. 10/30/2009 approved
Lindsay Transportation Solutions / Barrier Systems Vance Ezell 3049 Golden State Frontage Rd Fresno CA 93725 vezell@stssi.com	Phone: (559) 999-5015 Cell: Fax: www.barriersystemsinc.com	XTENUator	TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. 10/30/2009 approved
PSS Benjamin Gascoigne 2444 Baldwin Road Cleveland OH 44104 benjamin_gascoigne@PSS-Innovations.com	Phone: (800) 662-6338 Cell: (216) 231-8590 Fax: (216) 231-2702 www.PSS-Innovations.com	CrashGard Sand Barrel	TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. 9 /12/2012 approved
TraFFix Devices, Inc. Cary LeMonds 160 Avenida La Pata San Clemente CA 92673 clemonds@traffixdevices.com	Phone: (801) 979-7099 Cell: Fax: (949) 573-9290 www.traffixdevices.com	Big Sandy 48247-SPI Temp	TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. 11/1 /2002 approved
TraFFix Devices, Inc. Cary LeMonds 160 Avenida La Pata San Clemente CA 92673 clemonds@traffixdevices.com	Phone: (801) 979-7099 Cell: Fax: (949) 573-9290 www.traffixdevices.com	Big Sandy Sand Barrel	TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. 3 /23/2000 approved
TraFFix Devices, Inc. Cary LeMonds 160 Avenida La Pata San Clemente CA 92673 CLeMonds@TraFFixDevices.com	Phone: (801) 979-7099 Cell: Fax: (949) 573-9290 www.TraFFixDevices.com	Sentry Longitudinal Energy Dissipater (SLED)	TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. 3 /25/2016 approved
Trinity Highway Products, LLC Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	QuadGuard II Narrow CZ TL-3	This (24") attenuator shall only be allowed for use as a temporary end treatment. TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements. 3 /24/2017 approved
Trinity Highway Products, LLC Paul Kruse 2525 N. Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.trinityhighway.com	QuadGuard M10	MASH TL-3 3 /27/2019 approved

625.02.04 IMPACT ATTENUATOR (TEMPORARY)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Trinity Highway Products, LLC Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	Triton Barrier CET TL-3 TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements.
Work Area Protection Jeffery Smith 2500 Production Drive St. Charles IL 60174 workarea@workareaprotection.com	Phone: (800) 327-4417 Cell: (630) 330-8063 Fax: (630) 377-9270 www.workareaprotection.com	SCI100GM MASH Approved, TL-3 compliant; Must be mounted on a concrete or asphalt slab per manufacturer's requirements.

approved
12/28/2016approved
2 /23/2007**625.02.05 IMPACT ATTENUATOR (TRUCK MOUNTED)**

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	Safe-Stop 180 TMA NCHRP 350, TL-3 Compliant; Required truck weight 7300 to 12,000 kg (16,096 to 26,460 lbs); Unit selected must have a manufacture recommended installation for the design speed specified in the bid item.
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	SS90HD NCHRP 350, TL-3 Compliant; Trailer Mounted - required truck weight 7,300 to 12,000 kg (16,096 to 26,460 lbs). Unit selected must have a manufacturer recommended installation for the design speed specified in the bid item.
Gregory Industries Incorporated Eric Smith 4100 13th Street SW Canton OH 44710 esmith@gregorycorp.com	Phone: (330) 477-4800 Cell: (330) 265-1168 Fax: (330) 477-0626 www.gregorycorp.com	TTMA-100 Trailer Truck Mounted Attenuator NCHRP 350, TL-3 Compliant; Trailer Mounted - Min. support vehicle weight of 10,000lbs (4,535.9kg), Max. support vehicle weight: unlimited. Unit selected must have a manufacturer recommended installation for the design speed specified in the bid item.
Lindsay Transportation Solutions / Barrier Systems Vance Ezell 3049 Golden State Frontage Rd Fresno CA 93725 vezell@stssi.com	Phone: (559) 999-5015 Cell: Fax: www.barriersystemsinc.com	UMAD TMA NCHRP 350, TL-3 Compliant; Truck Mounted - Unit selected must have a manufacturer recommended installation for the design speed specified in the bid item.
Lindsay Transportation Solutions / Barrier Systems Vance Ezell 3049 Golden State Frontage Rd Fresno CA 93725 vezell@stssi.com	Phone: (559) 999-5015 Cell: Fax: www.barriersystemsinc.com	U-MAD Trailer NCHRP 350, TL-3 Compliant; Trailer Mounted - Support Vehicle must be 18,998lbs (8613kg) +/- 992lbs(450kg). Unit length selected must be 129 inch TL-3 length cushion & must have a mnfr. recommended installation for the design speed specified in the bid item.

approved
11/3 /1999approved
12/4 /2014approved
3 /4 /2015approved
10/10/2011approved
2 /25/2015

625.02.05 IMPACT ATTENUATOR (TRUCK MOUNTED)

Vendor Name / Address	Product Name	Remarks	
TraFFix Devices, Inc. Cary LeMonds 160 Avenida La Pata San Clemente CA 92673 clemonds@traffixdevices.com	Phone: (801) 979-7099 Cell: Fax: (949) 573-9290 www.traffixdevices.com	ScorPion C 10,000 NCHRP 350, TL-3 Compliant; Required truck weight 9,000 kg (19,842 lb); Unit selected must have a manufacturer recommended installation for the design speed specified in the bid item.	approved 7 /26/2000
Trinity Highway Products, LLC Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	MPS 350X NCHRP 350, TL-3 Compliant; Truck Mounted - Required truck weight 6350 to 10,900 kg (16,090 to 19,845 lbs); Unit selected must have a manufacture recommended installation for the design speed specified in the bid item.	approved 7 /2 /2018
Verdegro USA, LLC Herman Harderwijk 888 Biscane Blvd, Ste. 505 Miami FL 33132 sales@verdegro.com	Phone: (786) 408-5709 Cell: Fax: (786) 431-3097 www.BLADE-TMA.com	BLADE TMA MASH TL-3	approved 7 /22/2019

625.02.06 WATER FILLED BARRIER RAIL

Vendor Name / Address	Product Name	Remarks	
Armorcast Products Company Aria Aleong 13230 Satcoy Street North Hollywood CA 91605 aria@armorcastprod.com	Phone: (818) 982-3600 Cell: (714) 271-8754 Fax: (818) 982-7742 www.armorcastprod.com	Guardian Barrier Water Filled w/350 Kit Allowed for speeds less than or equal to 45 mph.	approved 6 /23/1998
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	Triton Barrier Use 30 m (100 ft) minimum for LON for speeds less than or equal to 45 mph (white colored 6.5 ft sections).	approved 3 /30/1997
Trinity Highway Products, LLC Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	Traffic Control System 2001 Allowed for speeds less than or equal to 45 mph.	approved 11/27/2007

625.02.07 PORTABLE BEACON LIGHT SYSTEM

Vendor Name / Address	Product Name	Remarks	
K&K Systems Incorporated Timothy Keith 687 Palmetto Road Tupelo MS 38801 timothy@k-systems.com	Phone: (888) 414-3003 Cell: (662) 566-2025 Fax: (662) 566-7123 www.k-systems.com	Safety Beacon Light	approved 1 /6 /1998

625.03.03 SIGN SUPPORT SYSTEM

Vendor Name / Address	Product Name	Remarks
------------------------------	---------------------	----------------

625.03.03 SIGN SUPPORT SYSTEM

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
3A Composites, Inc. Amanda Goode 208 West 5th Street Benton KY 42025 amanda.goode@3acomposites.com	Dibond for Highway Work Zone Signage Phone: (877) 424-9860 Cell: (866) 278-3620 Fax: (866) 512-7199 www.graphicdisplayusa.com	Must conform to section 716. Alpolic sign substrate is allowed only with stands specified by the FHWA letters of acceptance approved 5 /9 /2006
Bone Safety Signs Chris Goode 6450 Industrial Way Alpharetta GA 30004 chris@bonesafety.com	Bone Light 4MM ACM Aluminum Composite Phone: (770) 333-1635 Cell: (352) 598-5308 Fax: (770) 333-1639 www.bonesafety.com	Approved for RIGID SIGN substrates as specified by the FHWA letter of acceptance; attached signs must conform to section 716 approved 10/16/2008
Bone Safety Signs Chris Goode 6450 Industrial Way Alpharetta GA 30004 chris@bonesafety.com	SZ-412 Phone: (770) 333-1635 Cell: (352) 598-5308 Fax: (770) 333-1639 www.bonesafety.com	Approved for ROLL-UP signs only; attached signs must conform to section 716. approved 10/16/2008
Bone Safety Signs Chris Goode 6450 Industrial Way Alpharetta GA 30004 chris@bonesafety.com	SZ-412-2S Phone: (770) 333-1635 Cell: (352) 598-5308 Fax: (770) 333-1639 www.bonesafety.com	Approved for RIGID SIGN substrates as specified by the FHWA letter of acceptance; attached signs must conform to section 716. approved 10/16/2008
Bone Safety Signs Chris Goode 6450 Industrial Way Alpharetta GA 30004 chris@bonesafety.com	SZ-412-S Phone: (770) 333-1635 Cell: (352) 598-5308 Fax: (770) 333-1639 www.bonesafety.com	Approved for ROLL-UP SIGNS only; attached signs must conform to section 716. approved 9 /24/2018
Bone Safety Signs Chris Goode 6450 Industrial Way Alpharetta GA 30004 chris@bonesafety.com	SZ-460 Phone: (770) 333-1635 Cell: (352) 598-5308 Fax: (770) 333-1639 www.bonesafety.com	Approved for ROLL-UP signs only; attached signs must conform to section 716. approved 10/16/2008
Bone Safety Signs Chris Goode 6450 Industrial Way Alpharetta GA 30004 chris@bonesafety.com	SZ-460-2S Phone: (770) 333-1635 Cell: (352) 598-5308 Fax: (770) 333-1639 www.bonesafety.com	Approved for RIGID SIGN substrates as specified by the FHWA letter of acceptance; attached signs must conform to section 716. approved 10/16/2008
Bone Safety Signs Chris Goode 6450 Industrial Way Alpharetta GA 30004 chris@bonesafety.com	SZ-484 Phone: (770) 333-1635 Cell: (352) 598-5308 Fax: (770) 333-1639 www.bonesafety.com	Approved for ROLL-UP signs only; attached signs must conform to section 716. approved 10/16/2008

625.03.03 SIGN SUPPORT SYSTEM

Vendor Name / Address	Product Name	Remarks		
Bone Safety Signs Chris Goode 6450 Industrial Way Alpharetta GA 30004 chris@bonesafety.com	Phone: (770) 333-1635 Cell: (352) 598-5308 Fax: (770) 333-1639 www.bonesafety.com	SZ-484-2S	Approved for RIGID SIGN substrates as specified by the FHWA letter of acceptance; attached signs must conform to section 716.	approved 10/16/2008
Dicke Tool Company Michael Burke 1845 Anunsen Street NE Salem OR 97301 mike@dicketool.com	Phone: (800) 333-5641 Cell: (206) 818-9277 Fax: (800) 695-6054 www.dicketool.com	DF3000S Dynaflex	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 12/7 /1998
Dicke Tool Company Michael Burke 1845 Anunsen Street NE Salem OR 97301 mike@dicketool.com	Phone: (800) 333-5641 Cell: (206) 818-9277 Fax: (800) 695-6054 www.dicketool.com	DF3000W Dynaflex	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 12/7 /1998
Dicke Tool Company Michael Burke 1845 Anunsen Street NE Salem OR 97301 mike@dicketool.com	Phone: (800) 333-5641 Cell: (206) 818-9277 Fax: (800) 695-6054 www.dicketool.com	DF3003S Dynaflex	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 12/7 /1998
Dicke Tool Company Michael Burke 1845 Anunsen Street NE Salem OR 97301 mike@dicketool.com	Phone: (800) 333-5641 Cell: (206) 818-9277 Fax: (800) 695-6054 www.dicketool.com	DF3003W Dynaflex	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 12/7 /1998
Dicke Tool Company Michael Burke 1845 Anunsen Street NE Salem OR 97301 mike@dicketool.com	Phone: (800) 333-5641 Cell: (206) 818-9277 Fax: (800) 695-6054 www.dicketool.com	DL1003W Dynaflex	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 12/7 /1998
Dicke Tool Company Michael Burke 1845 Anunsen Street NE Salem OR 97301 mike@dicketool.com	Phone: (800) 333-5641 Cell: (206) 818-9277 Fax: (800) 695-6054 www.dicketool.com	UF2000 Uniflex Vertical Portable	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 12/7 /1998
Eastern Metal Sarah Jordan 1430 Sullivan Street Elmira NY 14901 sjordan@usa-sign.com	Phone: (800) 872-7446 Cell: (607) 734-2295 Fax: (607) 734-8783 easternmetalsignandsafety.com	C200	must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 5 /31/2000

625.03.03 SIGN SUPPORT SYSTEM

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Eastern Metal Sarah Jordan 1430 Sullivan Street Elmira NY 14901 sjordan@usa-sign.com	Phone: (800) 872-7446 Cell: (607) 734-2295 Fax: (607) 734-8783 easternmetalsignandsafety.com	C202 Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 5 /31/2000
Eastern Metal Sarah Jordan 1430 Sullivan Street Elmira NY 14901 sjordan@usa-sign.com	Phone: (800) 872-7446 Cell: (607) 734-2295 Fax: (607) 734-8783 easternmetalsignandsafety.com	C902 Superflex Compact Stand w/Fiberglass Leaf Spr Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 5 /31/2000
Eastern Metal Sarah Jordan 1430 Sullivan Street Elmira NY 14901 sjordan@usa-sign.com	Phone: (800) 872-7446 Cell: (607) 734-2295 Fax: (607) 734-8783 easternmetalsignandsafety.com	Superflex Compact Stand w/Fiberglass Leaf Spr Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 5 /31/2000
Eastern Metal Sarah Jordan 1430 Sullivan Street Elmira NY 14901 sjordan@usa-sign.com	Phone: (800) 872-7446 Cell: (607) 734-2295 Fax: (607) 734-8783 easternmetalsignandsafety.com	X501 FS Coil Spring Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 4 /4 /2000
Eastern Metal Sarah Jordan 1430 Sullivan Street Elmira NY 14901 sjordan@usa-sign.com	Phone: (800) 872-7446 Cell: (607) 734-2295 Fax: (607) 734-8783 easternmetalsignandsafety.com	X550 FS Coil Spring Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 4 /4 /2000
Eastern Metal Sarah Jordan 1430 Sullivan Street Elmira NY 14901 sjordan@usa-sign.com	Phone: (800) 872-7446 Cell: (607) 734-2295 Fax: (607) 734-8783 easternmetalsignandsafety.com	X551 FS Coil Spring Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 4 /4 /2000
Eastern Metal Sarah Jordan 1430 Sullivan Street Elmira NY 14901 sjordan@usa-sign.com	Phone: (800) 872-7446 Cell: (607) 734-2295 Fax: (607) 734-8783 easternmetalsignandsafety.com	X600 FS Coil Spring Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 4 /4 /2000
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS1 Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003

625.03.03 SIGN SUPPORT SYSTEM

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance
			approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548A	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance
			approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548AE	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance
			approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548C	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance
			approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548CA	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance
			approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548CAE	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance
			approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548CE	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance
			approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548E	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance
			approved 1 /24/2003

625.03.03 SIGN SUPPORT SYSTEM

Vendor Name / Address	Product Name	Remarks		
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548UC	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548UCA	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548UCR	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS548UCRA	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS560	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Korman Signs Incorporated John Murray 3029 Lincoln Avenue Richmond VA 23228-4295 jam@kormansigns.com	Phone: (800) 296-6050 Cell: (804) 262-6050 Fax: (804) 261-1040 www.kormansigns.com	SS560A	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Marketing Displays International Eydie Case 38271 West Twelve Mile Road Farmington Hills MI 48331 tcpsales@mdiworldwide.com	Phone: (800) 521-6776 Cell: (248) 488-5762 Fax: (248) 488-5700 www.mditraficcontrol.com	4812	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Marketing Displays International Eydie Case 38271 West Twelve Mile Road Farmington Hills MI 48331 tcpsales@mdiworldwide.com	Phone: (800) 521-6776 Cell: (248) 488-5762 Fax: (248) 488-5700 www.mditraficcontrol.com	4814K Windmaster	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003

625.03.03 SIGN SUPPORT SYSTEM

Vendor Name / Address	Product Name	Remarks	
Marketing Displays International Eydie Case 38271 West Twelve Mile Road Farmington Hills MI 48331 tcpsales@mdiworldwide.com	Phone: (800) 521-6776 4815RB Cell: (248) 488-5762 Fax: (248) 488-5700 www.mditrafficcontrol.com	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Marketing Displays International Eydie Case 38271 West Twelve Mile Road Farmington Hills MI 48331 tcpsales@mdiworldwide.com	Phone: (800) 521-6776 4818 Cell: (248) 488-5762 Fax: (248) 488-5700 www.mditrafficcontrol.com	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Marketing Displays International Eydie Case 38271 West Twelve Mile Road Farmington Hills MI 48331 tcpsales@mdiworldwide.com	Phone: (800) 521-6776 4850RB Cell: (248) 488-5762 Fax: (248) 488-5700 www.mditrafficcontrol.com	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Marketing Displays International Eydie Case 38271 West Twelve Mile Road Farmington Hills MI 48331 tcpsales@mdiworldwide.com	Phone: (800) 521-6776 4860KC Cell: (248) 488-5762 Fax: (248) 488-5700 www.mditrafficcontrol.com	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Marketing Displays International Eydie Case 38271 West Twelve Mile Road Farmington Hills MI 48331 tcpsales@mdiworldwide.com	Phone: (800) 521-6776 4884CS Cell: (248) 488-5762 Fax: (248) 488-5700 www.mditrafficcontrol.com	Must conform to section 716. Dibond substrate is allowed only with stands specified by the FHWA letters of acceptance	approved 1 /24/2003
Traffix Devices, Inc. Cary LeMonds 160 Avenida La Pata San Clemente CA 92673 clemonds@traffixdevices.com	Phone: (801) 979-7099 Big Buster Dual SF Cell: Fax: (949) 573-9290 www.traffixdevices.com	Must conform to section 716. Dibond substrate is allowed only with stands specified by FHWA letters of acceptance; SF=Spring Folding	approved 3 /22/2000
Traffix Devices, Inc. Cary LeMonds 160 Avenida La Pata San Clemente CA 92673 clemonds@traffixdevices.com	Phone: (801) 979-7099 Economy Plastic FB Cell: Fax: (949) 573-9290 www.traffixdevices.com	Must conform to section 716. Dibond substrate is allowed only with stands specified by FHWA letters of acceptance; FB= Folding Bar	approved 3 /22/2000
Traffix Devices, Inc. Cary LeMonds 160 Avenida La Pata San Clemente CA 92673 clemonds@traffixdevices.com	Phone: (801) 979-7099 Little Buster Dual SF Cell: Fax: (949) 573-9290 www.traffixdevices.com	Must conform to section 716. Dibond substrate is allowed only with stands specified by FHWA letters of acceptance; SF=Spring Folding	approved 3 /22/2000

625.03.03 SIGN SUPPORT SYSTEM

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
TraFFix Devices, Inc. Cary LeMonds 160 Avenida La Pata San Clemente CA 92673 clemonds@traffixdevices.com	Phone: (801) 979-7099 Cell: Fax: (949) 573-9290 www.traffixdevices.com	Zephyr Portable Stand Must conform to section 716. Dibond substrate is allowed only with stands specified by FHWA letters of acceptance. approved 3 /22/2000

625.03.04 BARRICADES

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Bent MFG. CO. BDAA, Inc. Bruce Bent 15442 Chemical Lane Huntington Beach CA 92649 freight@bentmfg.com	Phone: (888) 842-0600 Cell: (714) 842-0600 Fax: (888) 842-2368 www.bentmfg.com	All Plastic Universal Waffle & Steel Legged Type 1 and Type 2; with or without lights approved 5 /2 /2006
Bent MFG. CO. BDAA, Inc. Bruce Bent 15442 Chemical Lane Huntington Beach CA 92649 freight@bentmfg.com	Phone: (888) 842-0600 Cell: (714) 842-0600 Fax: (888) 842-2368 www.bentmfg.com	Plywood Panel Barricade Type 3; with or without lights approved 3 /10/2000
Myers & Sons Hi-Way Safety, Inc. Dave Coutts 13310 5th Street Chino CA 91710 dcoutts@hiwaysafety.com	Phone: (800) 228-1701 Cell: (909) 591-1781 Fax: (909) 657-0999 www.hiwaysafety.com	Type I Barricade (Wood/Steel) Type 1 Barricade wood/steel 8" panel only approved 12/3 /2012
Myers & Sons Hi-Way Safety, Inc. Dave Coutts 13310 5th Street Chino CA 91710 dcoutts@hiwaysafety.com	Phone: (800) 228-1701 Cell: (909) 591-1781 Fax: (909) 657-0999 www.hiwaysafety.com	Type I Roadmarker Barricade (All Plastic) Type 1 approved 12/3 /2012
Myers & Sons Hi-Way Safety, Inc. Dave Coutts 13310 5th Street Chino CA 91710 dcoutts@hiwaysafety.com	Phone: (800) 228-1701 Cell: (909) 591-1781 Fax: (909) 657-0999 www.hiwaysafety.com	Type II Barricade (Wood/Steel) Type 2 Barricade wood/steel 8" panel only approved 12/3 /2012
Myers & Sons Hi-Way Safety, Inc. Dave Coutts 13310 5th Street Chino CA 91710 dcoutts@hiwaysafety.com	Phone: (800) 228-1701 Cell: (909) 591-1781 Fax: (909) 657-0999 www.hiwaysafety.com	Type II Roadmarker Barricade (All Plastic) Type 2 approved 12/3 /2012
Myers & Sons Hi-Way Safety, Inc. Dave Coutts 13310 5th Street Chino CA 91710 dcoutts@hiwaysafety.com	Phone: (800) 228-1701 Cell: (909) 591-1781 Fax: (909) 657-0999 www.hiwaysafety.com	Type III Barricade (Wood/Steel) Type 3 Barricade wood/steel 8" panel only approved 12/3 /2012

625.03.04 BARRICADES

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	Barricade	Type 3B; with or without lights	approved 11/5 /2009
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	O-Frame Barricade	Type 3B; with or without lights	approved 11/5 /2009
Plasticade Henry Ross 100 Howard Avenue Des Plaines IL 60018 hross@plasticade.com	Plasticade Angle Iron Type III Barricade	Type 3	approved 12/31/2012
Plasticade Henry Ross 100 Howard Avenue Des Plaines IL 60018 hross@plasticade.com	Plasticade Telespar Type III Barricade	Type 3	approved 12/31/2012
Plasticade Henry Ross 100 Howard Avenue Des Plaines IL 60018 hross@plasticade.com	Sentinel	Type 3	approved 2 /21/2007
PSS Benjamin Gascoigne 2444 Baldwin Road Cleveland OH 44104 benjamin.gascoigne@PSS-Innovations.com	Anchor Mast Barricade	Type 3; with or without lights	approved 5 /5 /2010
R.A. Lucas Company, Inc. Raeleen Lucas 5182 Katella Avenue Suite #104-B Los Alamitos CA 90720 lucasco@ralucasco.com	42" Channelizer	Type 3; standard surface/soil mount options available	approved 1 /23/2001
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	TD 2100 Works Barricade	Type 1 and Type 2 Cannot be used in configuration that is wider than was tested - 24"	approved 10/31/2002

625.03.04 BARRICADES

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 2150 Works Barricade Type 1 and Type 2 Cannot be used in configuration that is wider than was tested - 24"	approved 10/31/2002
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 2200 Works Barricade Type 1 and Type 2 Cannot be used in configuration that is wider than was tested	approved 10/14/2004
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 2250 Works Barricade Type 1 and Type 2 Cannot be used in configuration that is wider than was tested	approved 10/14/2004
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 2300 Works Barricade Type 1 and Type 2; cannot be used in configuration that is wider than was tested	approved 10/14/2004
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 2400 All Plastic Type 3B; cannot be used in configuration that is wider than was tested	approved 10/14/2004
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 2500 Works Barricade Type 1; cannot be used in configuration that is wider than was tested	approved 10/14/2004
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 2550 Works Barricade Type 3; cannot be used in configuration that is wider than was tested	approved 10/14/2004
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 2600 Works Barricade Type 1 and Type 2; cannot be used in configuration that is wider than was tested	approved 10/14/2004

625.03.04 BARRICADES

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 2650 Works Barricade Type 3; cannot be used in configuration that is wider than was tested approved 10/14/2004
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 3000 A Frame Barricade Type 1 and Type 2 Cannot be used in configuration that is wider than was tested approved 12/3 /2002
TraFFix Devices, Inc. Cary LeMonds 160 Avenida La Pata San Clemente CA 92673 clemonds@traffixdevices.com	Phone: (801) 979-7099 Cell: (949) 361-5663 Fax: (949) 573-9290 www.traffixdevices.com	Economy Plastic Folding Bar Sand Fill Bag Type 3; with or without lights approved 4 /3 /2000
Trinity Highway Products, LLC Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	2001M W/Temporary Signal Model # 2001 Type 3; with or without lights approved 3 /10/2004
Work Area Protection Jeffery Smith 2500 Production Drive St Charles IL 60174 workarea@workareaprotection.com	Phone: (800) 327-4417 Cell: (630) 330-8063 Fax: (630) 377-9270 www.workareaprotection.com	Lane Changer B500 LC Traffic Drum Type 3; with or without lights approved 7 /12/2010

627.02.01 THERMOPLASTIC SIGN PANELS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
No Vendors at this Time *** *** ***	Phone: Cell: Fax: ***	*** approved 11/4 /2008

630.02.01 HEADLIGHT GLARE SCREENS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Carsonite Composites Int'l Keith Lewis 19845 US Highway 76 Newberry SC 29108 mklewis@frontier.net	Phone: (800) 648-7916 Cell: (503) 621-8528 Fax: (803) 276-8940 www.carsonite.com	Modular Guidance System approved 10/1 /2008

630.02.01 HEADLIGHT GLARE SCREENS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Energy Absorption Systems, Inc. Paul Kruse 2525 North Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.TrinityHighway.com	Glare Screen System approved 7 /31/1996
Flexstake Incorporated Robert K. Hughes, Jr. 2150 Andrea Lane #C Ft Meyers FL 33912 jim@flexstake.com	Phone: (800) 348-9839 Cell: (239) 481-3539 Fax: (239) 482-3539 www.flexstake.com	Glare Screen System approved 7 /31/1996

632.03.05 RETROREFLECTOMETERS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	LTL-2000 discontinuing 10/08 LTL 2000 Geometry Retroreflectometer was discontinued but still qualifies approved 6 /1 /1999
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	LTL-X 30 Meter Geometry approved 6 /1 /1999
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	LTL-X Mark II approved 9 /25/2017
Mirolux Products Incorporated William Kaiser 12571 S. Deer Canyon Lane Draper UT 84020-3105 sales@miroluxproducts.com	Phone: (801) 718-7089 Cell: Fax: (801) 571-3394 www.miroluxproducts.com	Mirolux Ultra 30 approved 12/26/1999
RoadVista Eric Nelson 9925 Carroll Canyon Road San Diego CA 92131 enelson@roadvista.com	Phone: (858) 279-6044 Cell: (888) 637-2758 Fax: (858) 576-9286 www.roadvista.com	LaserLux CEN 30 LaserLux CEN 30 Mobile 10/08 MX 30 Retroreflectometer was discontinued but still qualifies; 12/16 CEN 30 both the mobile and portable units have been discontinued but still qualify. approved 12/5 /2016
RoadVista Eric Nelson 9925 Carroll Canyon Road San Diego CA 92131 enelson@roadvista.com	Phone: (858) 279-6044 Cell: (888) 637-2758 Fax: (858) 576-9286 www.roadvista.com	LaserLux G7 Mobile approved 9 /25/2017

632.03.05 RETROREFLECTOMETERS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
RoadVista Eric Nelson 9925 Carroll Canyon Road San Diego CA 92131 enelson@roadvista.com	Phone: (858) 279-6044 Cell: (888) 637-2758 Fax: (858) 576-9286 www.roadvista.com	StripeMaster Series I approved 5 /27/2010
RoadVista Eric Nelson 9925 Carroll Canyon Road San Diego CA 92131 enelson@roadvista.com	Phone: (858) 279-6044 Cell: (888) 637-2758 Fax: (858) 576-9286 www.roadvista.com	StripeMaster Series II approved 5 /27/2010

633.02.01 PAVEMENT MARKERS (NON-REFLECTIVE, PERMANENT)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Alpine Products Bart Farrar 550 3rd Street SW, Building C Auburn WA 98001 bart@alpinemarkings.com	Phone: (253) 351-9828 Cell: Fax: (253) 735-6303 www.alpinemarkings.com	DDOT ABS 100 mm (4") round approved 6 /2 /1999
Apex Universal Incorporated Steve Edsinga 11033 Forest Place Santa Fe Springs CA 90670 sales@apexmarker.com	Phone: (562) 944-8878 Cell: (562) 805-3839 Fax: (562) 944-2298 www.apexmarker.com	929 ABS 100 mm (4") round approved 6 /1 /1999
Apex Universal Incorporated Steve Edsinga 11033 Forest Place Santa Fe Springs CA 90670 sales@apexmarker.com	Phone: (562) 944-8878 Cell: (562) 805-3839 Fax: (562) 944-2298 www.apexmarker.com	929 PP 100 mm (4") round approved 6 /1 /1999
Apex Universal Incorporated Steve Edsinga 11033 Forest Place Santa Fe Springs CA 90670 sales@apexmarker.com	Phone: (562) 944-8878 Cell: (562) 805-3839 Fax: (562) 944-2298 www.apexmarker.com	Ceramic 100 mm (4") round approved 6 /1 /1999
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	B10 100 mm (4") round approved 12/20/2017
Interstate Sales Mike Trentman 12600 Locksley Lane, Suite 200 Auburn CA 95602 mike@interstatesales.com	Phone: (800) 237-7245 Cell: (530) 823-6070 Fax: (530) 823-0994 www.interstatesales.com	Diamond Back (ABS & Polypropylene) 100 mm (4") round (ABS & Polypropylene) approved 5 /1 /2019

633.02.01 PAVEMENT MARKERS (NON-REFLECTIVE, PERMANENT)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Three D Traffic Works Frank Dvoracek 430 North Varney Street Burbank CA 91502 sales@trafficwks.com	Phone: (877) 843-9757 Cell: (323) 849-1316 Fax: (818) 841-5096 www.trafficwks.com	TD 10000 Series 100 mm (4") round approved 12/4 /2002

633.02.02 PAVEMENT MARKERS (REFLECTIVE, PERMANENT)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	290 Durable Raised 89 mm x 100 mm (3.6"x4") approved 6 /1 /1999
Apex Universal Incorporated Steve Edsinga 11033 Forest Place Santa Fe Springs CA 90670 sales@apexmarker.com	Phone: (562) 944-8878 Cell: (562) 805-3839 Fax: (562) 944-2298 www.apexmarker.com	921 AR approved 6 /1 /1999
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com	C80-FH Raised Pavement Marker approved 2 /6 /2002
Ray-O-Lite A Division of Pac-Tec Inc Todd Sowell 5401 N. Sam Houston Parkway W Houston TX 77086 customerservice@rayolite.com	Phone: (800) 848-7025 Cell: (281) 617-2240 Fax: (281) 583-1506 www.rayolite.com	AA 100 mm x 100 mm (4"x4") approved 6 /1 /1999
Ray-O-Lite A Division of Pac-Tec Inc Todd Sowell 5401 N. Sam Houston Parkway W Houston TX 77086 customerservice@rayolite.com	Phone: (800) 848-7025 Cell: (281) 617-2240 Fax: (281) 583-1506 www.rayolite.com	ARC 100 mm x 100 mm (4"x4") approved 6 /1 /1999
Ray-O-Lite A Division of Pac-Tec Inc Todd Sowell 5401 N. Sam Houston Parkway W Houston TX 77086 customerservice@rayolite.com	Phone: (800) 848-7025 Cell: (281) 617-2240 Fax: (281) 583-1506 www.rayolite.com	Round Shoulder ARC 100 mm x 100 mm (4"x4") approved 6 /1 /1999

633.02.03 PAVEMENT MARKERS (REFLECTIVE, RECESSED)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
------------------------------	---------------------	----------------

633.02.03 PAVEMENT MARKERS (REFLECTIVE, RECESSED)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Ray-O-Lite A Division of Pac-Tec Inc Todd Sowell 5401 N. Sam Houston Parkway W Houston TX 77086 customerservice@rayolite.com	Phone: (800) 848-7025 Cell: (281) 617-2240 Fax: (281) 583-1506 www.rayolite.com	2002 58 mm x 19 mm (2.3"x4.6") approved 6 /1 /1999
Ray-O-Lite A Division of Pac-Tec Inc Todd Sowell 5401 N. Sam Houston Parkway W Houston TX 77086 customerservice@rayolite.com	Phone: (800) 848-7025 Cell: (281) 617-2240 Fax: (281) 583-1506 www.rayolite.com	2004 58 mm x 19 mm (2.3"x4.6") approved 6 /1 /1999

633.02.04 PAVEMENT MARKERS ADHESIVE

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Crafco, Inc. Angie Hoaglin 6165 W. Detroit Street Chandler AZ 85226 angie.hoaglin@crafco.com	Phone: (602) 276-0406 Cell: (602) 418-9902 Fax: (480) 961-0513 www.crafco.com	34270 Hot Applied Flexible approved 6 /16/1998
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	Bundy 12 cm X 12 cm Pad; White color on plantmix and back color on PCCP (5" X 5") Pad approved 5 /4 /1998
Martin Asphalt Dolly Navarrete 300 Christy Place South Houston TX 77587 dnavarrete@martinmlp.com	Phone: (713) 941-4410 Cell: (713) 818-1005 Fax: (713) 947-4906 www.martinasphalt.com	172542 Evergrip Bituminous approved 6 /15/1998
Martin Asphalt Company Dolly Navarrete 300 Christy Place South Houston TX 77587 dolly.navarrete@martinmlp.com	Phone: (713) 943-5210 Cell: (713) 941-4410 Fax: (713) 947-4908 www.martinasphalt.com	Evergrip Flexible GTR BMA approved 6 /15/2016
Seal Bond Kelly Iverson 14851 Michael Lane Spring Lake MN 49456 kiverson@seal-bond.com	Phone: (800) 252-4144 Cell: Fax: (616) 850-0530 www.seal-bond.com	SB 9113 Traffic Reflector Adhesive approved 9 /25/2017

633.02.05 LANE LINE MARKERS (REFLECTIVE, TEMPORARY)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
------------------------------	---------------------	----------------

633.02.05 LANE LINE MARKERS (REFLECTIVE, TEMPORARY)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Apex Universal Incorporated Steve Edsinga 11033 Forest Place Santa Fe Springs CA 90670 sales@apexmarker.com	Phone: (562) 944-8878 Cell: (562) 805-3839 Fax: (562) 944-2298 www.apexmarker.com	Apex Chip Seal / Overlay Marker approved 1 / 8 / 2013
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	Halftrack Model 25 Work zone pavement markers approved 11/29/2000
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	Halftrack Model 26 Work zone pavement markers approved 11/29/2000
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	TOM Work zone pavement markers approved 11/29/2000
Pexco, LLC Craig Schulz 3110 70th Avenue East Tacoma WA 98424 craig.schulz@pexco.com	Phone: (253) 284-8000 Cell: (253) 284-8005 Fax: (253) 284-8080 www.pexco.com	TRPM (Temporary Overlay) Work zone pavement markers approved 11/29/2000

635.02.01 PAVEMENT STRIPING TAPE (TEMPORARY)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	710 WRR WRR = Wet Reflective Removable white/yellow available approved 8 / 16 / 2006
Advance Traffic Markings Raeleen Lucas 5182 Katella Ave. #104-B Los Alamitos CA 90720 lucasco@ralucasco.com	Phone: (562) 799-6160 Cell: (714) 397-4428 Fax: (562) 799-6150 www.ralucasco.com	200 Construction R R = Removable white/yellow available approved 9 / 24 / 2003
Brite Line Technologies Shea Durkin 10660 E. 51st Ave Denver CO 80239 sdurkin@brite-line.com	Phone: (303) 375-1293 Cell: (720) 217-1747 Fax: (303) 375-8557 www.brite-line.com	Series 100R R = Removeable white/yellow available approved 6 / 15 / 1999

635.02.01 PAVEMENT STRIPING TAPE (TEMPORARY)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Brite Line Technologies Shea Durkin 10660 E. 51st Ave Denver CO 80239 sdurkin@brite-line.com	Phone: (303) 375-1293 Cell: (720) 217-1747 Fax: (303) 375-8557 www.brite-line.com	Series 200R R = Removeable white/yellow available approved 6 /15/1999
Brite Line Technologies Shea Durkin 10660 E. 51st Ave Denver CO 80239 sdurkin@brite-line.com	Phone: (303) 375-1293 Cell: (720) 217-1747 Fax: (303) 375-8557 www.brite-line.com	Series Deltaline TWR TWR = Temporary Wet Removeable white/yellow available approved 6 /15/1999
Swarco Industries / Traffic Mgt Johnathan Knudson 270 Rutherford Lane / PO Box 89 Columbia TN 38401 mark.colombo@swarco.com	Phone: (931) 560-4158 Cell: (314) 221-7833 Fax: (314) 729-1797 www.swarco.com	Director 2 - (DG) Director 2 (DG-WR) DG = Detour Grade WR = Wet Reflective white/yellow available approved 4 /26/1999
Tape4 LLC Greg Gibson P.O. Box 300575 St Louis MO 63130 greg@tape4.com	Phone: (314) 968-2569 Cell: (314) 504-0742 Fax: (314) 968-0494 www.tape4.com	Aztec III R R = Removeable white/yellow available alt. contact is David Littleton (e:) david@tape4.com approved 6 /7 /2013

641.02.01 IMPACT ATTENUATORS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Lindsay Transportation Solutions Larry Savage 180 River Road Rio Vista CA 94571 larry.savage@lindsay.com	Phone: (707) 374-6800 Cell: (916) 474-9644 Fax: (707) 374-6801 www.lindsay.com/transportation-solutions	Universal TAU-M MASH TL-3 approved 7 /22/2019
Trinity Highway Products, LLC Paul Kruse 2525 N. Stemmons Freeway Dallas TX 75207 paul.kruse@trin.net	Phone: (916) 644-9102 Cell: Fax: www.trinityhighway.com	QuadGuard M10 MASH TL-3 approved 3 /27/2019
Work Area Protection Jeffery Smith 2500 Production Drive St. Charles IL 60174 workarea@workareaprotection.com	Phone: (800) 327-4417 Cell: (630) 330-8063 Fax: (630) 377-9270 www.workareaprotection.com	SCI100GM MASH approved, TL-3 Compliant; Approved at all speeds. approved 2 /23/2007

642.02.02 CONCRETE PANEL WALL SYSTEMS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
------------------------------	---------------------	----------------

642.02.02 CONCRETE PANEL WALL SYSTEMS

<i>Vendor Name / Address</i>		<i>Product Name</i>	<i>Remarks</i>	
Big R Bridge: Vist-A-Wall Systems Jeffrey Stone 650 Justice Lane Mansfield TX 76063 jstone@bigrbridge.com	Phone: (817) 225-0852 Cell: (770) 871-9782 Fax: (817) 507-0197 bigrbridge.com	Stabilized Earth Walls	NV sales contact Pete Niemann (ph) 970-584-2382 (e) pniemann@bigrbridge.com.	approved 8 /28/2013
Hilfiker Retaining Wall Lauren Blankinship 1902 Hilfiker Lane Eureka CA 95503 lauren@hilfiker.com	Phone: (800) 762-8962 Cell: (707) 443-5093 Fax: (707) 443-2891 www.hilfiker.com	Reinforced Soil Embankment Wall		approved 9 /8 /1998
Reinforced Earth Company James Sullivan 12001 Westwood Center Drive, Suite 400 Reston VA 20191 jsullivan@reinforcedearth.com	Phone: (703) 547-8797 Cell: Fax:	GeoMega MSE Wall System	Height restricted to 50 ft maximum.	approved 3 /27/2019
Reinforced Earth Company Jacques Bloomfield 23161 Mill Creek Drive #315 Laguna Hills CA 92653 jbloomfield@reinforcedearth.com	Phone: (949) 689-9023 Cell: Fax: www.reinforcedearth.com	Reinforced Earth Lrg Wall		approved 2 /7 /2001
Reinforced Earth Company Jacques Bloomfield 23161 Mill Creek Drive #315 Laguna Hills CA 92653 jbloomfield@reinforcedearth.com	Phone: (949) 689-9023 Cell: Fax: www.reinforcedearth.com	Retained Earth		approved 2 /7 /2001
SSL, LLC Andrew Thompson 4740 Scotts Valley Drive Suite E Scotts Valley CA 95066 andrewt@mseplus.com	Phone: (831) 430-9300 Cell: (831) 331-6199 Fax: (831) 430-9340 www.mseplus.com	MSE Earth	Modified panels required; W24 longitudinal wire not permitted	approved 5 /6 /2002
SSL, LLC Andrew Thompson 4740 Scotts Valley Drive Suite E Scotts Valley CA 95066 andrewt@mseplus.com	Phone: (831) 430-9300 Cell: (831) 331-6199 Fax: (831) 430-9340 www.mseplus.com	MSE Large Wall Panel	Modified panels required; W24 longitudinal wire not permitted	approved 5 /6 /2002
SSL, LLC Andrew Thompson 4740 Scotts Valley Drive Suite E Scotts Valley CA 95066 andrewt@mseplus.com	Phone: (831) 430-9300 Cell: (831) 331-6199 Fax: (831) 430-9340 www.mseplus.com	MSE Plus	Modified panels required; W24 longitudinal wire not permitted	approved 5 /6 /2002

642.02.02 CONCRETE PANEL WALL SYSTEMS

<i>Vendor Name / Address</i>		<i>Product Name</i>	<i>Remarks</i>
Tensar International Corporation Willie Liew 2500 Northwinds Parkway, Suite 500 Alpharetta GA 30009 wliew@tensarcorp.com	Phone: (770) 344-2090 Cell: (404) 219-0431 Fax: (770) 344-2084 www.tensarcorp.com	Ares Retaining Precast Wall	approved 6/11/1998

642.02.03 SEGMENTAL BLOCK WALL SYSTEMS

<i>Vendor Name / Address</i>		<i>Product Name</i>	<i>Remarks</i>
Jensen Precast Frank Nunes 625 Bergin Way Sparks NV 89431-5803 fnunes@jensenprecast.com	Phone: (800) 431-9308 Cell: (775) 352-6345 Fax: (775) 359-1038 www.jensenprecast.com	Redi-Rock	Permitted on a project-by-project basis with approvals from NDOT bridge and NDOT geotechnical and in accordance with 640.02.03 NDOT specifications approved 7/23/2009
Reinforced Earth Company Jacques Bloomfield 23161 Mill Creek Drive #315 Laguna Hills CA 92653 jbloomfield@reinforcedearth.com	Phone: (949) 689-9023 Cell: Fax: www.reinforcedearth.com	Pyramid	Permitted on a project-by-project basis with approvals from NDOT bridge and NDOT geotechnical and in accordance with 640.02.03 NDOT specifications approved 9/30/1994
Super Lite Block Estrella Cotto 3565 East Bost Road Suite 108 Las Vegas NV 89021 estrella.cotto@oldcastleapg.com	Phone: (866) 758-3427 Cell: (702) 255-6364 Fax: www.keystonewalls.com	KeySteel SQFT MSE Panel	Permitted on a project-by-project basis with approvals from NDOT bridge and NDOT geotechnical and in accordance with 640.02.03 NDOT specifications approved 5/15/2002
Tensar International Corporation Willie Liew 2500 Northwinds Parkway, Suite 500 Alpharetta GA 30009 wliew@tensarcorp.com	Phone: (770) 344-2090 Cell: (404) 219-0431 Fax: (770) 344-2084 www.tensarcorp.com	MESA	Permitted only when specified in the contract documents as an acceptable product approved 1/1/2012

646.02.02 CRACK SEALANTS

<i>Vendor Name / Address</i>		<i>Product Name</i>	<i>Remarks</i>
Adhesives Technology Corporation Renee Thomas 450 East Copans Rd. Pompano Beach FL 33064-5509 atcinfo@atcepoxy.com	Phone: (800) 892-1880 Cell: Fax: (800) 362-3320 www.atcepoxy.com	CRACKBOND HEALER/SEALER	Type I, II, IV and V; Grade 1; Class B and C. approved 12/17/2018
E-Chem, LLC Jason Burgoon 4102 El Rey Road SE Albuquerque NM 87105 jason@e-chem.net	Phone: (505) 217-2121 Cell: Fax: www.e-chem.net	EP100-SEAL HM	ASTM C881 Type I, II, IV, and V; Grade 1; Class B and C approved 7/22/2019

646.02.02 CRACK SEALANTS

Vendor Name / Address	Product Name	Remarks
E-Chem, LLC Jason Burgoon 4102 El Rey Road SE Albuquerque NM 87105 jason@e-chem.net	Phone: (505) 217-2121 Cell: Fax: www.e-chem.net	EP-SLV ASTM C881 Type I, II, IV, and V; Grade 1; Class B and C approved 7 /22/2019
Sika Corporation Jim Bluse 415 Devon Court San Ramon CA 94583 bluse.jim@us.sika.com	Phone: (925) 785-6241 Cell: Fax: usa.sika.com	Sikadur 55 SLV Type I and II; Grade 1; Class C approved 6 /15/2016

646.02.05 LIQUID MEMBRANE

Vendor Name / Address	Product Name	Remarks
Bridge Preservation, LLC Jonathan Haydu 686 South Adams Street Kansas City KS 66105 info@bridgepreservation.com	Phone: (913) 912-3305 Cell: Fax: (913) 951-0601 www.bridgepreservation.com	Bridge Deck Membrane (BDM) approved 9 /25/2017
Olin Epoxy-POLY-CARB Ryan Supan 9456 Freeway Drive Macedonia OH 44056 ryan@poly-carb.com	Phone: (800) 225-5649 Cell: (440) 223-5261 Fax: www.poly-carb.com	Poly-Carb Mark 155 (Uregrid Waterproof Membrane) Spray applied approved 9 /25/2017

702.03.01c CURING COMPOUND (LIQUID MEMBRANE FORMING FOR CURING CONCRETE)

Vendor Name / Address	Product Name	Remarks
Atlas Tech Products Ryan Quinn 680 West Lake Mead Parkway Henderson NV 89015 ryanquinn@atlasform.com	Phone: (702) 227-6800 Cell: (858) 277-2100 Fax: (702) 222-0488 www.atlasform.com	Atlas Res-Cure ASTM C309 Type 1D approved 9 /2 /2008
Dayton Superior Corporation Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Phone: (913) 596-9784 Cell: Fax: www.daytonsuperior.com	Resin Cure w/Dye J11WD ASTM C309 Type 1D ext. 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com). approved 1 /8 /2010
SpecChem, LLC David Swain 3930 East Lone Mountain Road North Las Vegas NV 89081 dswain@specchemllc.com	Phone: (866) 791-8700 Cell: (602) 206-2563 Fax: www.specchem.com	SpecRez Type 1D approved 3 /26/2018

702.03.01c CURING COMPOUND (LIQUID MEMBRANE FORMING FOR CURING CONCRETE)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
US Mix Company Andrew Beaty 112 South Santa Fe Drive Denver CO 80223 abeaty@usmix.com	Phone: (303) 778-7227 Cell: (303) 489-1083 Fax: (303) 722-8426 www.usspec.com	US SPEC MaxCure Resin Clear ASTM C309 Type 1D approved 2 /6 /2006

702.03.01d CURING COMPOUND (WHITE PIGMENTED, WAX BASE)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Atlas Tech Products Ryan Quinn 680 West Lake Mead Parkway Henderson NV 89015 ryanquinn@atlasform.com	Phone: (702) 227-6800 Cell: (858) 277-2100 Fax: (702) 222-0488 www.atlasform.com	Atlas Pro-Cure White PCCP ASTM C309, Type 2, Class A approved 9 /2 /2008
Dayton Superior Corporation Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Phone: (913) 596-9784 Cell: Fax:	White Wax Cure J9A PCCP ASTM C309, Type 2, Class A A ext. 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com). approved 8 /29/2008
Euclid Chemical Company Brian Lewis 19320 Redwood Road Cleveland OH 44110 lewisbr@euclidchemical.com	Phone: (800) 321-7628 Cell: (216) 692-8305 Fax: (216) 531-9399 www.euclidchemical.com	Kurez Vox White Pigmented PCCP ASTM C309, Type 2, Class A approved 8 /21/1997
SpecChem, LLC Colin Buchanan 1511 Baltimore Ave Ste 600 Kansas City MO 64108 cbuchanan@specchemllc.com	Phone: (816) 968-5600 Cell: (913) 223-9700 Fax: (816) 561-4021 www.specchemllc.com	Atlas Pro-Cure White approved 1 /22/2014
SpecChem, LLC Colin Buchanan 1511 Baltimore Ave., Suite 600 Kansas City KS 64108 cbuchanan@specchemllc.com	Phone: Cell: (913) 223-9700 Fax:	Pavecure WW PCCP ASTM C309, Type 2, Class A approved 2 /18/2008
US Mix Company Andrew Beaty 112 South Santa Fe Drive Denver CO 80223 abeaty@usmix.com	Phone: (303) 778-7227 Cell: (303) 489-1083 Fax: (303) 722-8426 www.usspec.com	US SPEC MaxCure Wax White PCCP ASTM C309, Type 2, Class A approved 7 /2 /2008

702.03.04 CURING COMPOUND (BRIDGE DECK)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
------------------------------	---------------------	----------------

702.03.04 CURING COMPOUND (BRIDGE DECK)

Vendor Name / Address	Product Name	Remarks
Atlas Tech Products Ryan Quinn 680 West Lake Mead Parkway Henderson NV 89015 ryanquinn@atlasform.com	Phone: (702) 227-6800 Cell: (858) 277-2100 Fax: (702) 222-0488 www.atlasform.com	Atlas Pro-Cure AMS Bridge Decks ASTM C309, Type 2, Class B approved 9/2/2008
Dayton Superior Corporation Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Phone: (913) 596-9784 Cell: Fax: www.daytonsuperior.com	DSSCC White PAMS Cure Bridge Decks ASTM C309, Type 2, Class B ext. 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com). approved 6/17/2008
SpecChem, LLC Colin Buchanan 1511 Baltimore Ave., Suite 600 Kansas City MO 64108 cbuchanan@specchemllc.com	Phone: (816) 968-5600 Cell: (913) 233-9700 Fax: (816) 561-4029 www.specchemllc.com	Atlas Pro-Cure AMS approved 1/22/2014
SpecChem, LLC Colin Buchanan 1511 Baltimore Ave., Suite 600 Kansas City MO 64108 cbuchanan@specchemllc.com	Phone: Cell: (913) 233-9700 Fax: www.specchemllc.com	Pave Cure AMS approved 5/7/2013
US Mix Company Andrew Beaty 112 South Santa Fe Drive Denver CO 80223 abeaty@usmix.com	Phone: (303) 778-7227 Cell: (303) 489-1083 Fax: (303) 722-8426 www.usspec.com	US SPEC AMS 3754 White Bridge Decks ASTM C309, Type 2, Class B approved 6/17/2008

702.03.05 POZZOLANS

Vendor Name / Address	Product Name	Remarks
Boral Resources, LLC Craig Wallace 1217 Cape Coral Pkwy E PMB 190 Cape Coral FL 33904 cwallace@boral.com	Phone: (239) 565-2338 Cell: (239) 565-2338 Fax: (866) 499-8108 www.boralflyash.com	Boral Micron 3 Fly Ash Class F Plant: Rockdale, TX approved 2/17/2010
Boral Resources, LLC Larry Bronson P.O. Box 50192 Henderson NV 89016 lbronson@boral.com	Phone: (702) 547-6941 Cell: (702) 498-4797 Fax: (702) 547-6941 www.boralflyash.com	Class F Fly Ash Class F Fly Ash Sources: Plant: Delta Plant, UT Plant: Navajo Plant, Page, AZ Plant: Bridger Plant, WY approved 2/17/2010
Boral Resources, LLC Craig Wallace 1217 Cape Coral Pkwy E PMB 190 Cape Coral FL 33904 cwallace@boral.com	Phone: (239) 565-2338 Cell: (239) 565-2338 Fax: (866) 499-8108 www.boralflyash.com	Plant Apache Class F Fly Ash approved 6/15/2016

702.03.05 POZZOLANS

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Boral Resources, LLC Ken Sears 1345 E. Philadelphia Street Pomona CA 91766 ksears@boral.com	Phone: (909) 627-9066 Cell: Fax: (909) 627-1037 http://boralamerica.com/fly-ash	Pomona Fly Ash Class F/C approved 3 /27/2019
Nevada Cement Company Scott Murphy 1290 West Main Street Fernley NV 89408 smurphy@nevadacement.com	Phone: (775) 575-2281 Cell: (775) 232-4508 Fax: (775) 575-4387 www.nevadacement.com	Pozzolan Class "N" Class N approved 4 /8 /2011
Salt River Materials Group - Phoenix Cement Co Jeff Hearne 8800 East Chaparral Road, Suite 155 Scottsdale AZ 85250-2606 jhearne@srmaterials.com	Phone: (480) 850-5757 Cell: (602) 321-6040 Fax: (480) 850-5758 www.srmaterials.com	Bonanza Class F Fly Ash approved 9 /25/2017
Salt River Materials Group - Phoenix Cement Co Jeff Hearne 8800 East Chaparral Road, Suite 155 Scottsdale AZ 85250-2606 jhearne@srmaterials.com	Phone: (480) 850-5757 Cell: (602) 321-6040 Fax: (480) 850-5758 www.srmaterials.com	Pozzolan Class F Plant: Cholla Plant, Joseph City, AZ Plant: Four Corners Plant, Fruitland, NM Plant: Gallup Plant, Gallup, NM Plant: San Juan Plant, Waterflow, NM approved 2 /4 /2011
Whitemud Resources Incorporated Thomas O' Neill Bow Valley Square 2 205 - 5 Avenue SW Suite 3900 Calgary, AB, T2P 2V7 Canada info@whitemudresources.com	Phone: (403) 441-8206 Cell: (403) 266-1985 Fax: (403) 263-5035 www.whitemudresources.com	Whitemud approved 2 /4 /2011

707.03.04 JOINT SEALER (FOR WEAKENED PLANE JOINTS IN PCCP)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Crafco, Inc. Angie Hoaglin 6165 W. Detroit Street Chandler AZ 85226 angie.hoaglin@crafco.com	Phone: (602) 276-0406 Cell: (602) 418-9902 Fax: (480) 961-0513 www.crafco.com	Roadsaver Silicone SL approved 6 /20/2006
DS Brown Company Ryan Sypherd 300 East Cherry Street North Baltimore OH 45872 rsypherd@dsbrown.com	Phone: (800) 848-1730 Cell: (651) 262-6308 Fax: (419) 257-2200 www.dsbrown.com	DSB 900 SL Silicone SL = Self Leveling approved 4 /5 /2005

707.03.04 JOINT SEALER (FOR WEAKENED PLANE JOINTS IN PCCP)

Vendor Name / Address	Product Name	Remarks
Pecora Corporation Glen Murphy 165 Wambold Road Harleysville PA 19438 murphyg@pecora.com	Phone: (214) 723-6051 Cell: (818) 519-7658 Fax: (215) 721-0286 www.pecora.com	Pecora 300 approved 9 /15/2001
Sika Corporation Jim Bluse 415 Devon Court San Ramon CA 94583 bluse.jim@us.sika.com	Phone: (925) 785-6241 Cell: Fax: usa.sika.com	Sikasil 728 SL approved 4 /10/2006
The Dow Chemical Company Jason Sika 12081 West Alameda Parkway #421 Lakewood CO 80228 jason.sika@dowcorning.com	Phone: (989) 496-6833 Cell: (303) 880-9614 Fax: (303) 484-6206 www.dowcorning.com	DOWSIL 890-SL Silicone Sealant approved 3 /20/1997
Tremco Incorporated Technical Services 3735 Green Road Beachwood OH 44122 tscs@tremcoinc.com	Phone: (866) 209-2404 Cell: (216) 292-5000 Fax: (216) 766-5535 www.tremcosealants.com	Spectrem 900 SL Formula 974831 w/ 333 Cartridges SL = Self Leveling approved 5 /31/2002

714.03.01b COATING SYSTEMS FOR BRIDGES

Vendor Name / Address	Product Name	Remarks
Carboline Company Agatha McFarland 2150 Schuetz Road Maryland Heights MO 63146 amcfarland@carboline.com	Phone: (314) 644-1000 Cell: (770) 846-1318 Fax: (314) 587-2693 www.carboline.com	Use the System in Remarks Shop Coat: Carbozinc 11, Part A: Base Part B: Zinc Filler. 1st Field Coat: Carboguard 893 Cycloaliphatic Amine Epoxy-Part A: Resin Part B: Catalyst. Top Coat: Carbothane 134 HS Aliphatic Acrylic Polyurethane-Part A: Resin Part B: Urethane Converter 811 approved 12/30/1998
PPG Protective & Marine Coatings Tod Savage 6359 Rancho Mission Rd #2 San Diego CA 92108 nyemiller@msn.com	Phone: (714) 337-1953 Cell: (619) 633-8406 Fax: www.ppgpmc.com	Use the System in Remarks Shop Coat: Dimetcote 9 Inorganic Zinc, Part A: Base Part B: Zinc Dust 1st Field Coat: Amercoat® 385 Multi-Purpose Epoxy - PartA: Resin Part B: Cure Top Coat: Amercoat 450 H Aliphatic Polyurethane - Part A: Resin Part B: Cure approved 5 /21/2008

716.03.01a REFLECTIVE SHEETING (TYPE IV)

Vendor Name / Address	Product Name	Remarks
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	3300 Flex P Type IV for Barricades and Cones approved 9 /10/2010

716.03.01a REFLECTIVE SHEETING (TYPE IV)

Vendor Name / Address	Product Name	Remarks	
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	3910 FL DG	Type IV for work zone drums and delineators approved 8 /16/2000
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	3911 FL Y DG	Type IV for work zone drums and delineators approved 8 /16/2000
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	3914 FL DG	Type IV for work zone drums and delineators approved 8 /16/2000
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	3924S	Type IV for Barricades ONLY and Permanent Traffic approved 12/1 /2004
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	3930	Type IV for Barricades ONLY and Permanent Traffic approved 12/1 /2004
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	T6500 P HI	Type IV for temporary traffic control devices, delineators and permanent signs ONLY approved 7 /10/2001
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	W6000 P	Type IV for temporary traffic control devices, delineators, and work zone signs ONLY approved 7 /10/2001
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	W7514 F	Type IV for temporary traffic control devices, delineators, and work zone signs ONLY approved 7 /10/2001

716.03.01a REFLECTIVE SHEETING (TYPE IV)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	WR-7100 White R Type IV F= Fluorescent; R= Reboundable approved 3 /31/2011
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	WR-7114 Orange FR Type IV F= Fluorescent; R= Reboundable approved 3 /31/2011
ORAFOL Americas, Inc. Rebecca Cavazuti 120 Darling Drive Avon CT 06001 reflective-americas@orafol.com	Phone: (800) 654-7570 Cell: Fax: (800) 895-0951 www.orafolamericas.com	ORALITE 5900 High Intensity Prismatic All Colors Type IV approved 2 /5 /2013
ORAFOL Americas, Inc. Rebecca Cavazuti 120 Darling Drive Avon CT 06001 reflective-americas@orafol.com	Phone: (800) 654-7570 Cell: Fax: (800) 895-0951 www.orafolamericas.com	ORALITE 5900 White and Yellow Intensity Prismatic Type IV approved 2 /5 /2013
ORAFOL Americas, Inc. Rebecca Cavazuti 120 Darling Drive Avon CT 06001 reflective-americas@orafol.com	Phone: (800) 654-7570 Cell: Fax: (800) 895-0951 www.orafolamericas.com	ORALITE Resilience Channelizer Tape Type IV for use in construction work zones on drums, cones, tubes, posts, and vertical panels approved 4 /6 /2011

716.03.01b REFLECTIVE SHEETING (TYPE V)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
ORAFOL Americas, Inc. Rebecca Cavazuti 120 Darling Drive Avon CT 06001 reflective-americas@orafol.com	Phone: (800) 654-7570 Cell: Fax: (800) 895-0951 www.orafolamericas.com	ORALITE AP 1000 Type V For use in work zones on barrier and guardrail delineation and roadside delineation posts. approved 4 /8 /1999
ORAFOL Americas, Inc. Rebecca Cavazuti 120 Darling Drive Avon CT 06001 reflective-americas@orafol.com	Phone: (800) 654-7570 Cell: Fax: (800) 895-0951 www.orafolamericas.com	ORALITE AR 1000 Type V For use in work zones on barrier and guardrail delineation and roadside delineation posts. approved 4 /8 /1999

716.03.01c REFLECTIVE SHEETING (TYPE VI)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
------------------------------	---------------------	----------------

716.03.01c REFLECTIVE SHEETING (TYPE VI)

Vendor Name / Address	Product Name	Remarks
3M Company, Traffic Safety Security Division Eric Dornak P.O. Box 23139 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (701) 743-0012 Cell: Fax: www.3m.com/tss	RS60/641 Roll-Up Signs Type VI approved 12/28/2016
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	3340 Cone Type VI for traffic PVC cones ONLY approved 8 /16/2000
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	RS-24* Roll-Up Type VI for Barricades ONLY and Permanent Traffic; *Roll-up Signs approved 8 /16/2000
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	RS-34* Roll-Up Type VI for Barricades ONLY and Permanent Traffic; *Roll-up Signs approved 8 /16/2000
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	S9000C Cone Collar Type VI for reboundable traffic cones ONLY approved 2 /2 /2004
ORAFOL Americas, Inc. Rebecca Cavazuti 120 Darling Drive Avon CT 06001 reflective-americas@orafol.com	Phone: (800) 654-7570 Cell: Fax: (800) 895-0951 www.orafolamericas.com	ORALITE Marathon Roll-Up Type VI for use in emergency traffic control construction work zones and utility work areas approved 4 /8 /1999
ORAFOL Americas, Inc. Rebecca Cavazuti 120 Darling Drive Avon CT 06001 reflective-americas@orafol.com	Phone: (800) 654-7570 Cell: Fax: (800) 895-0951 www.orafolamericas.com	ORALITE Super Bright Roll-Up Type VI for use in emergency traffic control construction work zones and utility work areas approved 4 /8 /1999
ORAFOL Americas, Inc. Rebecca Cavazuti 120 Darling Drive Avon CT 06001 reflective-americas@orafol.com	Phone: (800) 654-7570 Cell: Fax: (800) 895-0951 www.orafolamericas.com	Reflective Flag* Type VI *for flagger poles ONLY approved 4 /6 /2011

716.03.01d REFLECTIVE SHEETING (TYPE IX)

Vendor Name / Address	Product Name	Remarks
------------------------------	---------------------	----------------

716.03.01d REFLECTIVE SHEETING (TYPE IX)

Vendor Name / Address	Product Name	Remarks
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	3990 VIP DG Type IX DG=Diamond Grade approved 9 /10/2010
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	OV T9500 Type IX OV=OmniView approved 7 /10/2001
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	OV T9511 Type IX OV=OmniView, Fluorescent Yellow approved 7 /10/2001
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	OV T9513 Type IX OV=OmniView, Fluorescent Yellow Green approved 7 /10/2001
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	OV T9514 Type IX OV=OmniView, Fluorescent Orange approved 7 /10/2001
ORAFOL Americas, Inc. Rebecca Cavazuti 120 Darling Drive Avon CT 06001 reflective-americas@orafol.com	Phone: (800) 654-7570 Cell: Fax: (800) 895-0951 www.orafolamericas.com	ORALITE 5930 Fluorescent Orange Work Zone Rigid Type IX approved 2 /5 /2013

716.03.01e REFLECTIVE SHEETING (TYPE XI)

Vendor Name / Address	Product Name	Remarks
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	4000 DG3 Type XI B=Barricade; WZ=Work Zones approved 8 /16/2000
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	4080 DG3 WZ Type XI B=Barricade; WZ=Work Zones approved 8 /16/2000

716.03.01e REFLECTIVE SHEETING (TYPE XI)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	444 DG3 B Type XI B=Barricade; WZ=Work Zones	approved 8/16/2000
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	OC T11500 Type XI OC=OmniCube	approved 7/29/2010
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	OC T11511 Type XI OC=OmniCube, Fluorescent Yellow	approved 7/29/2010
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	OC T11513 Type XI OC=OmniCube, Fluorescent Yellow Green	approved 7/29/2010
Avery Dennison Corporation Nipa Joshi 7542 North Natchez Avenue Niles IL 60714 nipa.joshi@averydennison.com	Phone: (847) 627-3111 Cell: (847) 588-7257 Fax: (847) 588-7688 www.reflectives.averydennison.com	OC T11514 Type XI OC=OmniCube, Fluorescent Orange	approved 7/29/2010

728.03.02 EPOXY RESIN ADHESIVE FOR BONDING

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>	
Adhesives Technology Corporation Renee Thomas 450 East Copans Road Pompano Beach FL 33064-5509 rthomas@atcepoxy.com	Phone: (800) 892-1880 Cell: (954) 782-2221 Fax: (954) 782-2499 www.atcepoxy.com	ULTRABOND 1 Type I, II, IV and V; Grade 3; Class A, B and C	approved 11/21/2005
Adhesives Technology Corporation Renee Thomas 450 East Copans Road Pompano Beach FL 33064-5509 rthomas@atcepoxy.com	Phone: (800) 892-1880 Cell: (954) 782-2221 Fax: (954) 782-2499 www.atcepoxy.com	ULTRABOND 1300 Type I, II, IV and V; Grade 3; Class B and C	approved 11/21/2005
Adhesives Technology Corporation Renee Thomas 450 East Copans Road Pompano Beach FL 33064-5509 rthomas@atcepoxy.com	Phone: (800) 892-1880 Cell: (954) 782-2221 Fax: (954) 782-2499 www.atcepoxy.com	ULTRABOND HS-1CC Type II, IV and V; Grade 3; Class A, B and C	approved 3/26/2018

728.03.02 EPOXY RESIN ADHESIVE FOR BONDING

Vendor Name / Address	Product Name	Remarks	
Adhesives Technology Corporation Renee Thomas 450 East Copans Road Pompano Beach FL 33064-5509 rthomas@atcepoxy.com	ULTRABOND HS-200	Type I, II, IV and V; Grade 3; Class A, B and C	approved 11/21/2005
Atlas Tech Products Ryan Quinn 680 West Lake Mead Parkway Henderson NV 89015 ryanquinn@atlasform.com	Atlas Epoxy Bonder	Type I, II, IV and V; Grade 2; Class B and C	approved 4 /29/2004
Atlas Tech Products Ryan Quinn 680 West Lake Mead Parkway Henderson NV 89015 ryanquinn@atlasform.com	LPL Epoxy Bonder	Type I, II and V; Grade 2; Class B and C	approved 4 /29/2004
Dayton Superior Corporation Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Sure Anchor I J-51	Type I, II, IV and V; Grade 3; Class B and C ext. 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com).	approved 1 /14/2003
E-Chem, LLC Jason Burgoon 4102 El Rey Road SE Albuquerque NM 87105 jason@e-chem.net	EP-GEL FAST	Type I, II, IV and V; Grade 3; Class B and C	approved 8 /30/2017
E-Chem, LLC Jason Burgoon 4102 El Rey Road SE Albuquerque NM 87105 jason@e-chem.net	EP-MV	ASTM C881 Type I and II; Grade 2; Class B and C	approved 7 /22/2019
Euclid Chemical Company Brian Lewis 19320 Redwood Road Cleveland OH 44110 lewisbr@euclidchemical.com	Dural 452 MV	Type I, II, IV and V; Grade 2; Class C	approved 11/29/2012
Hilti Incorporated Pete Anderson 7250 Dallas Parkway, Suite 1000 Plano TX 75024 us-sales@hilti.com	HTE 50	Type I, II, IV and V; Grade 3; Class B and C	approved 7 /6 /2009

728.03.02 EPOXY RESIN ADHESIVE FOR BONDING

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Pecora Corporation Glen Murphy 165 Wambold Road Harleysville PA 19438 murphyg@pecora.com	Phone: (214) 723-6051 Cell: (818) 519-7658 Fax: (215) 721-0286 www.pecora.com	Dynapoxy EP-420 Type II; Grade 2; Class B and C approved 6 /7 /2010
Pecora Corporation Glen Murphy 165 Wambold Road Harleysville PA 19438 murphyg@pecora.com	Phone: (214) 723-6051 Cell: (818) 519-7658 Fax: (215) 721-0286 www.pecora.com	Dynapoxy EP-430 Fast Type I, II, IV and V; Grade 1; Class A, B and C approved 6 /7 /2010
Pecora Corporation Glen Murphy 165 Wambold Road Harleysville PA 19438 murphyg@pecora.com	Phone: (214) 723-6051 Cell: (818) 519-7658 Fax: (215) 721-0286 www.pecora.com	Dynapoxy EP-450 Type I, II, IV and V; Grade 1; Class B and C approved 6 /7 /2010
Pecora Corporation Glen Murphy 165 Wambold Road Harleysville PA 19438 murphyg@pecora.com	Phone: (214) 723-6051 Cell: (818) 519-7658 Fax: (215) 721-0286 www.pecora.com	Dynapoxy Low Mod Epoxy Type III; Grade 2; Class B and C approved 6 /7 /2010
Powers Fasteners Mark Ziegler 2 Powers Lane Brewster NY 10509 mark.ziegler@powers.com	Phone: (800) 524-3244 Cell: Fax: (914) 576-6483 anchors.dewalt.com	DEWALT PE1000+ Type I, II, IV and V; Grade 3; Class B and C approved 12/1 /2016
Powers Fasteners Robert Antoinette 2 Powers Lane Brewster NY 10509 robert.antoINETTE@sbdinc.com	Phone: (800) 524-3244 Cell: Fax: (914) 576-6483 anchors.dewalt.com	DEWALT Pure 110+ Type I, II, IV and V; Grade 3; Class B and C approved 12/1 /2016
Powers Fasteners Beth Hinkley 2 Powers Lane Brewster NY 10509 beth.hinkley@sbdinc.com	Phone: (800) 524-3244 Cell: (845) 230-7503 Fax: (914) 576-6483 anchors.dewalt.com	DEWALT Pure GP Type I, II, IV and V; Grade 3; Class B and C approved 12/1 /2016
Powers Fasteners Robert Antoinette 2 Powers Lane Brewster NY 10509 robert.antoINETTE@sbdinc.com	Phone: (800) 524-3244 Cell: Fax: (914) 576-6483 anchors.dewalt.com	DEWALT Pure50+ Type I, II, IV and V; Grade 3; Class B and C approved 12/1 /2016

728.03.02 EPOXY RESIN ADHESIVE FOR BONDING

Vendor Name / Address	Product Name	Remarks
Powers Fasteners Mark Ziegler 2 Powers Lane Brewster NY 10509 mark.ziegler@sbdinc.com	Phone: (800) 524-3244 Cell: Fax: (914) 576-6483 anchors.dewalt.com	PE1000+ Type I, II, IV and V; Grade 3; Class B and C approved 12/5/2011
Powers Fasteners Robert Antoinette 2 Powers Lane Brewster NY 10509 robert.antoinette@sbdinc.com	Phone: (800) 524-3244 Cell: Fax: (914) 576-6483 anchors.dewalt.com	Pure 110+ Type I, II, IV and V; Grade 3; Class B and C approved 11/22/2013
Powers Fasteners Beth Hinkley 2 Powers Lane Brewster NY 10509 beth.hinkley@sbdinc.com	Phone: (800) 524-3244 Cell: (845) 230-7503 Fax: (914) 576-6483 anchors.dewalt.com	Pure GP Type I, II, IV and V; Grade 3; Class B and C approved 3/25/2016
Powers Fasteners Robert Antoinette 2 Powers Lane Brewster NY 10509 robert.antoinette@sbdinc.com	Phone: (800) 524-3244 Cell: Fax: (914) 576-6483 anchors.dewalt.com	Pure50+ Type I, II, IV and V; Grade 3; Class B and C approved 11/22/2013
Sika Corporation Jim Bluse 415 Devon Court San Ramon CA 94583 bluse.jim@us.sika.com	Phone: (925) 785-6241 Cell: Fax: usa.sika.com	Sikadur 35 Hi Mod Type I, II and IV; Grade 1; Class C approved 4/10/2006
Simpson Strong Tie Wendy Allen 5151 South Airport Way Stockton CA 95206 wallen@strongtie.com	Phone: (800) 999-5099 Cell: (415) 559-9038 Fax: (209) 234-3868 www.stongtie.com/products/anchorsyste	ET-HP Epoxy Adhesive Type IV; Grade 3; Class C approved 1/15/2009
SpecChem, LLC Connor Harwood 1511 Baltimore Ave. Kansas City MO 64108 charwood@specchemllc.com	Phone: (816) 968-5600 Cell: (206) 714-3511 Fax: www.specchemllc.com	SpecPoxy 3000 Type I, II, IV and V; Grade 3; Class B and C. approved 3/27/2019
Unitex Chemicals / Dayton Superior Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Phone: (913) 596-9784 Cell: Fax: www.unitex-chemcials.com	J-51 Sure Anchor I Type I, II, IV and V; Grade 3; Class B and C ext. 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com). approved 1/14/2003

728.03.02 EPOXY RESIN ADHESIVE FOR BONDING

Vendor Name / Address	Product Name	Remarks
Unitex Chemicals / Dayton Superior Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Phone: (913) 596-9784 Cell: Fax: www.unitex-chemicals.com	Pro-Poxy 200 Type I and II; Grade 2; Class B and C 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com). ext. approved 1/14/2003
Unitex Chemicals / Dayton Superior Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Phone: (913) 596-9784 Cell: Fax: www.unitex-chemicals.com	Pro-Poxy 300 Type I, II, IV and V; Grade 3; Class B and C 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com). ext. approved 1/14/2003
Unitex Chemicals / Dayton Superior Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Phone: (913) 596-9784 Cell: Fax: www.unitex-chemicals.com	Pro-Poxy 300 FAST Type I, II, IV and V; Grade 3; Class B and C 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com). ext. approved 1/14/2003
Unitex Chemicals / Dayton Superior Holly Jergens 636 S. 66th Terrace Kansas City KS 66111 hollyjergens@daytonsuperior.com	Phone: (913) 596-9784 Cell: Fax: www.unitex-chemicals.com	Pro-Poxy 50 Type I, II, IV and V; Grade 1; Class B and C 25226. Alt contact is Josh McRae (joshuamcrae@daytonsuperior.com). ext. approved 1/14/2003
USP Structural Connectors, MiTek USA, Inc. Jim Collins 14305 Southcross Drive, Suite 200 Burnsville MN 55306 jcollins@mii.com	Phone: (800) 328-5934 Cell: (952) 898-8772 Fax: (952) 898-8605 www.uspconnectors.com	CIA-GEL 6000-GP Type I, II, IV and V; Grade 3; Class A, B and C approved 3/25/2016
USP Structural Connectors, MiTek USA, Inc. Jim Collins 14305 Southcross Drive Suite 200 Burnsville MN 55306 jcollins@mii.com	Phone: (800) 328-5934 Cell: (952) 898-8772 Fax: (952) 898-8605 www.uspconnectors.com	CIA-GEL 7000 Adhesive Type I and IV; Grade 3; Class B, C and D approved 8/9/2000

729.03.03 PAINT MARKING MATERIAL - EPOXY

Vendor Name / Address	Product Name	Remarks
Colorado Paint Company/Swarco Marilou Bruce 4747 Holly Street Denver CO 80216 marilou.bruce@swarco.com	Phone: (303) 388-9265 Cell: (303) 332-9216 Fax: (303) 388-0881 www.coloradopaint.com	1180 White: 1180 Part A Yellow: 1186 Part A Hardener: 1185 Part B "Lead Free Yellow" contains organic yellow pigment. approved 3/23/2000

729.03.03 PAINT MARKING MATERIAL - EPOXY

Vendor Name / Address	Product Name	Remarks	
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 27410 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com	HPS-3 White: HPS-3 Part A Yellow: HPS-3 Part A Black: HPS-3 Part A Hardener: HPS-3 Part B "Lead Free Yellow" contains organic yellow pigment.	approved 7 /25/2002
Epoplex Cindi Westlund 1000 East Park Avenue Maple Shade NJ 08052 epoplex@epoplex.com	Phone: (800) 822-6920 Cell: (856) 667-8399 Fax: (856) 779-2963 www.epoplex.com	Epoplex LS50 White: LS50 Part A Yellow: LS50 Part A Hardener: LS50 Part B "Lead Free Yellow" contains organic yellow pigment.	approved 2 /6 /2003
Epoplex Cindi Westlund 1000 East Park Avenue Maple Shade NJ 08052 epoplex@epoplex.com	Phone: (800) 822-6920 Cell: (856) 667-8399 Fax: (856) 779-2963 www.epoplex.com	Epoplex LS60 White: LS60 Part A Yellow: LS60 Part A Hardener: LS60 Part B "Lead Free Yellow" contains organic yellow pigment.	approved 2 /6 /2003
Olin Epoxy-POLY-CARB Ryan Supan 9456 Freeway Drive Macedonia OH 44056 ryan@poly-carb.com	Phone: (330) 963-4426 Cell: (440) 223-5261 Fax: www.poly-carb.com	Mark 55.2 NV White: Mark 55.2 Part A Yellow: Mark 55.2 Part A Hardener: Mark 55.2 Part B "Lead Free Yellow" contains organic yellow pigment.	approved 5 /11/2004
Olin Epoxy-POLY-CARB Ryan Supan 9456 Freeway Drive Macedonia OH 44056 ryan@poly-carb.com	Phone: (330) 963-4426 Cell: (440) 223-5261 Fax: www.poly-carb.com	Mark 55.3 NV White: Mark 55.3 Part A Yellow: Mark 55.3 Part A Hardener: Mark 55.3 Part B "Lead Free Yellow" contains organic yellow pigment.	approved 5 /11/2004
Olin Epoxy-POLY-CARB Ryan Supan 9456 Freeway Drive Macedonia OH 44056 ryan@poly-carb.com	Phone: (330) 963-4426 Cell: (440) 223-5261 Fax: www.poly-carb.com	Mark 55.4 NV White: Mark 55.4 Part A Yellow: Mark 55.4 Part A Hardener: Mark 55.4 Part B "Lead Free Yellow" contains organic yellow pigment.	approved 10/24/1997

729.03.05 PAINT MARKING MATERIAL - POLYUREA

Vendor Name / Address	Product Name	Remarks	
3M Transportation Safety Division Thanh-Huong Do 3M Center, 235-3W-052 St Paul MN 55144 ttdo@mmm.com	Phone: (651) 733-1110 Cell: (702) 743-0012 Fax: www.3m.com	3M All Weather Liquid Pavement Marking Series 5000 Reflective media applied by Double Drop w/Reflective Element Method. Usage is restricted to Clark Co w/elevation ≤ 4,000 feet.	approved 3 /25/2016
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	HPS-5 White: Part A Yellow: Part A Cross Linker: Part B Double Drop w/Glass Spheres Method can be used statewide without restrictions. Double Drop w/Reflective Element Method is restricted to Clark County w/elevations ≤ 4,000 feet.	approved 7 /25/2002

729.03.05 PAINT MARKING MATERIAL - POLYUREA

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Epoplex Cindi Westlund 1000 East Park Avenue Maple Shade NJ 08052 epoplex@epoplex.com	Phone: (800) 822-6920 Cell: (856) 667-8399 Fax: (856) 779-2963 www.epoplex.com	Epoplex LS90 White: Part A Yellow: Part A Cross Linker: Part B Reflective media applied by Double Drop w/Reflective Element Method is restricted to Clark Co w/elevation ≤ 4,000 feet. Reflective media applied by Double Drop w/Glass Spheres statewide
Olin Epoxy-POLY-CARB Ryan Supan 9456 Freeway Drive Macedonia OH 44056 ryan@poly-carb.com	Phone: (330) 963-4426 Cell: (440) 223-5261 Fax: www.poly-carb.com	Mark 75.4 White: Part A Yellow: Part A Cross Linker: Part B Double Drop w/Glass Sphere Method can be used statewide without restrictions. Double Drop w/Reflective Element Method is restricted to Clark County w/elevations ≤ 4,000 feet.
Swarco Colorado Paint Company Ling Tan 2851 Walden Street Aurora CO 80011 ling.tan@swarco.com	Phone: (303) 388-9265 Cell: (919) 208-3360 Fax: (303) 388-0881 www.coloradopaint.com	MFUA 12 6180 White: Part A 6185 Crosslinker: Part B 6186 Yellow: Part A 6187 Black: Part A Reflective media applied by Double Drop w/Reflective Element Method is restricted to Clark County w/elevation ≤ 4,000 feet. Double Drop applied w/Glass Sphere statewide

729.03.05a PAINT MARKING MATERIAL - RAPID DRY WATERBORNE (ACRYLIC EMULSION)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Arkema Incorporated no contact information provided OR required	Phone: Cell: Fax:	ENCOR DT 250 Type I approved 7/19/2002
Arkema Incorporated no contact information provided OR required	Phone: Cell: Fax:	ENCOR DT 400 Type II approved 7/19/2002
Dow Chemical/Rohm & Haas LLC no contact information available OR required	Phone: Cell: Fax:	Fastrack 3427 Type I; prev Rhoplex Fastrack 3427; Bulk #10081323; Substance #101051012 approved 5/20/1999
Dow Chemical/Rohm & Haas LLC no contact information available OR required	Phone: Cell: Fax:	Fastrack HD-21A Type II; prev Rhoplex Fastrack HD21A; Bulk #10076070; Substance #101084604 approved 5/20/1999

729.03.05b PAINT MARKING MATERIAL - RAPID DRY WATERBORNE PAINT (TYPE I, TEMPORARY STRIPING FORMULATION)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
------------------------------	---------------------	----------------

729.03.05b PAINT MARKING MATERIAL - RAPID DRY WATERBORNE PAINT (TYPE I, TEMPORARY STRIPING FORMULATION)

Vendor Name / Address	Product Name	Remarks	
Colorado Paint Company/Swarco Marilou Bruce 4747 Holly Street Denver CO 80216 marilou.bruce@swarco.com	W: 1160-NV Waterborne Y: 1166-NV Waterborne	Fastrack 3427 W = White; Y = Yellow	approved 12/16/2011
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	170 White, 176 Yellow Fast Dry Waterborne Paint	Fastrack 3427	approved 1/15/2013
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	W: 982801 NVW-21-M-2 Y: 982802 NVY-21-M-2	ENCOR DT 250 W = White; Y = Yellow	approved 12/11/2002
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	W: 982821 NVW-34-M-1 Y: 982822 NVY-34-M-1	Fastrack 3427 W = White; Y = Yellow	approved 12/1/2002
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	W: Pervo Plastics 6000 Y: Pervo Plastics 6003	Fastrack 3427 W = White; Y = Yellow	approved 7/30/2002
International Coatings Company, Inc. Amelia Nucup 13929 East 166th Street Cerritos CA 90703 anucup@iccink.com	W: Line-Pro 5630 Y: Line-Pro 5640	Fastrack HD-21A W = White; Y = Yellow	approved 7/24/2013
Ozark Materials, LLC Derron Henderson 591 Glendale Ave. Greenville AL 36037 derron@ozarkmaterials.net	Waterborne Standard Paint (white and yellow)	Fastrack 3427	approved 3/27/2019
Vista Paint Corporation Steve Tetreault 2020 East Orangethorpe Ave. Fullerton CA 92831 stetreault@vistapaint.com	On-Line Fast Dry 6900 Series: white/yellow/black		approved 7/22/2019

729.03.05c PAINT MARKING MATERIAL - RAPID DRY WATERBORNE (TYPE II, PERMANENT STRIPING FORMULATION)

Vendor Name / Address	Product Name	Remarks
------------------------------	---------------------	----------------

729.03.05c PAINT MARKING MATERIAL - RAPID DRY WATERBORNE (TYPE II, PERMANENT STRIPING FORMULATION)

Vendor Name / Address	Product Name	Remarks	
Colorado Paint Company/Swarco Marilou Bruce 4747 Holly Street Denver CO 80216 marilou.bruce@swarco.com	Phone: (303) 388-9265 Cell: (303) 332-9216 Fax: (303) 388-0881 www.coloradopaint.com	W: 1110-NV Ultra High Y: 1116-NV Ultra High	Fastrack HD-21A W = White; Y = Yellow approved 12/16/2011
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	380 White High Build Paint 386 Yellow High Build	Fastrack HD-21A; 386 was approved 7/22/2013 approved 12/4 /2014
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	W: 982811 NVW-40-M-2 Y: 982812 NVY-40-M-2	ENCOR DT 400 W - White; Y = Yellow approved 12/11/2002
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	W: 982831 NVW-HD-M-1 Y: 982832 NVY-HD-M-1	Fastrack HD-21A W = White; Y = Yellow approved 12/11/2002
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	W: 982851 Y: 982852	Fastrack HD-21A W = White; Y = Yellow Product previously known as W: Pervo Plastics 6050 & Y: Pervo Plastics 6053 approved 7 /30/2002
International Coatings Company, Inc. Amelia Nucup 13929 East 166th Street Cerritos CA 90703 anucup@iccink.com	Phone: (562) 926-1010 Cell: Fax: (562) 926-9486 www.iccink.com	Line-Pro 5610 White Line-Pro 5620 Yellow	Fastrack HD-21A Company contact: Amelia Nucup and/or Scott Johnson, (562) 926-1010 ext 343 and/or (714) 299-0631 approved 11/19/2013
Ozark Materials, LLC Derron Henderson 591 Glendale Ave. Greenville AL 36037 derron@ozarkmaterials.net	Phone: (334) 213-2995 Cell: Fax: (334) 213-2996 www.ozarkmaterials.net	Waterborne Durable Paint (white and yellow)	Fastrack HD-21A approved 12/17/2018

732.03.01 PAVEMENT MARKING TAPE (TYPE I)

Vendor Name / Address	Product Name	Remarks	
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	Series 270	Type I white/yellow available approved 5 /6 /2011

732.03.01 PAVEMENT MARKING TAPE (TYPE I)

Vendor Name / Address	Product Name	Remarks
Advance Traffic Markings Raeleen Lucas 5182 Katella Ave. #104-B Los Alamitos CA 90720 lucasco@ralucasco.com	Phone: (562) 799-6160 Cell: (714) 397-4428 Fax: (562) 799-6150 www.ralucasco.com	Series 300 Type I white/yellow available approved 4 /29/2008
Advance Traffic Markings Raeleen Lucas 5182 Katella Ave. #104-B Los Alamitos CA 90720 lucasco@ralucasco.com	Phone: (562) 799-6160 Cell: (714) 397-4428 Fax: (562) 799-6150 www.ralucasco.com	Series 400 Type I white/yellow available approved 4 /29/2008
Brite Line Technologies Shea Durkin 10660 E. 51st Ave. Denver CO 80239 sdurkin@brite-line.com	Phone: (303) 375-1293 Cell: (720) 217-1747 Fax: (303) 375-8557 www.brite-line.com	Series 100 Type I white/yellow available approved 10/10/2007
Brite Line Technologies Shea Durkin 10660 E. 51st Ave. Denver CO 80239 sdurkin@brite-line.com	Phone: (303) 375-1293 Cell: (720) 217-1747 Fax: (303) 375-8557 www.brite-line.com	Series 200 Type I white/yellow available approved 10/10/2007
Brite Line Technologies Shea Durkin 10660 E. 51st Ave. Denver CO 80239 sdurkin@brite-line.com	Phone: (303) 375-1293 Cell: (720) 217-1747 Fax: (303) 375-8557 www.brite-line.com	Series Deltaline TWR Type I white/yellow available approved 10/10/2007
Swarco Industries / Traffic Mgt Mark Colombo 270 Rutherford Lane / PO Box 89 Columbia TN 38401 mark.colombo@swarco.com	Phone: (931) 560-4158 Cell: (314) 221-7833 Fax: (314) 729-1797 www.swarco.com	Series Director 35 Type I white/yellow available approved 2 /17/2004
Swarco Industries / Traffic Mgt Mark Colombo 270 Rutherford Lane / PO Box 89 Columbia TN 38401 mark.colombo@swarco.com	Phone: (931) 560-4158 Cell: (314) 221-7833 Fax: (314) 729-1797 www.swarco.com	Series Director 60 Type I white/yellow available approved 2 /17/2004

732.03.02 PAVEMENT MARKING TAPE (TYPE II)

Vendor Name / Address	Product Name	Remarks
Advance Traffic Markings Raeleen Lucas 5182 Katella Ave. #104-B Los Alamitos CA 90720 lucasco@ralucasco.com	Phone: (562) 799-6160 Cell: (714) 397-4428 Fax: (562) 799-6150 www.ralucasco.com	Series 300 Type II white/yellow available approved 4 /29/2008

732.03.02 PAVEMENT MARKING TAPE (TYPE II)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Advance Traffic Markings Raeleen Lucas 5182 Katella Ave. #104-B Los Alamitos CA 90720 lucasco@ralucasco.com	Phone: (562) 799-6160 Cell: (714) 397-4428 Fax: (562) 799-6150 www.ralucasco.com	Series 400 Type II white/yellow available approved 4 /29/2008
Brite Line Technologies Shea Durkin 10660 E. 51st Ave. Denver CO 80239 sdurkin@brite-line.com	Phone: (303) 375-1293 Cell: (720) 217-1747 Fax: (303) 375-8557 www.brite-line.com	Series 900 Type II white/yellow available approved 2 /2 /2010
Brite Line Technologies Shea Durkin 10660 E. 51st Ave. Denver CO 80239 sdurkin@brite-line.com	Phone: (303) 375-1293 Cell: (720) 217-1747 Fax: (303) 375-8557 www.brite-line.com	Series Deltaline XRP Type II white/yellow available approved 2 /2 /2010
Swarco Industries / Traffic Mgt Mark Colombo 270 Rutherford Lane / PO Box 89 Columbia TN 38401 mark.colombo@swarco.com	Phone: (931) 560-4158 Cell: (314) 221-7833 Fax: (314) 729-1797 www.swarco.com	Series Director 35 Type II white/yellow available approved 2 /17/2004

732.03.03 PAVEMENT MARKING TAPE (TYPE IV)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	Series 270 Type IV IES is a standard high performance optic WR ES is a standard high performance, wet reflective optics approved 5 /6 /2011
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	Series 380IES 380AW Series Type IV IES is a standard high performance optic WR ES is a standard high performance, wet reflective optics approved 5 /6 /2011
3M Transportation Safety Division Eric Dornak PO Box 231393 Las Vegas NV 89105 ejdornak@mmm.com	Phone: (800) 553-1380 Cell: (702) 743-0012 Fax: (651) 732-8435 www.3M.com/tcm	Series 390 Type IV IES is a standard high performance optic WR ES is a standard high performance, wet reflective optics approved 5 /6 /2011
Advance Traffic Markings Raeleen Lucas 5182 Katella Ave. #104-B Los Alamitos CA 90720 lucasco@ralucasco.com	Phone: (562) 799-6160 Cell: (714) 397-4428 Fax: (562) 799-6150 www.ralucasco.com	Series 300 Type IV white/yellow available approved 10/19/2012

732.03.03 PAVEMENT MARKING TAPE (TYPE IV)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Advance Traffic Markings Raeleen Lucas 5182 Katella Ave. #104-B Los Alamitos CA 90720 lucasco@ralucasco.com	Phone: (562) 799-6160 Cell: (714) 397-4428 Fax: (562) 799-6150 www.ralucasco.com	Series 400 Type IV approved 4 /29/2008
Brite Line Technologies Shea Durkin 10660 E. 51st Ave. Denver CO 80239 sdurkin@brite-line.com	Phone: (303) 375-1293 Cell: (720) 217-1747 Fax: (303) 375-8557 www.brite-line.com	Series Deltaline XRP Type IV approved 2 /2 /2010

732.03.04a PAVEMENT MARKINGS (HOT APPLIED THERMOPLASTIC)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
Crown Technology, LLC Jeannie Elliott 35 Industrial Park Drive Woodbury GA 30293 jelliott@crownthermo.com	Phone: (706) 553-9500 Cell: (800) 457-6267 Fax: (866) 553-9501 www.crownthermo.com	Ecotherm Yellow Alkyd Yellow Only approved 10/23/2013
Crown Technology, LLC Jeannie Elliott 35 Industrial Park Drive Woodbury GA 30293 jelliott@crownthermo.com	Phone: (800) 457-6267 Cell: (706) 553-9500 Fax: (706) 553-9501 www.crownthermo.com	Tuffline Alkyd Lead free approved 10/14/2004
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	W: 885555 Alkyd Thermoplastic Y: 884685 Alkyd Lead free W = White; Y = Yellow approved 9 /30/2009
Ozark Materials, LLC Derron Henderson 591 Glendale Ave. Greenville AL 36037 derron@ozarkmaterials.net	Phone: (334) 213-2995 Cell: Fax: (334) 213-2996 www.ozarkmaterials.net	Accel Thermoplastic White and yellow. approved 3 /27/2019
Ozark Materials, LLC Derron Henderson 591 Glendale Ave. Greenville AL 36037 derron@ozarkmaterials.net	Phone: (334) 213-2995 Cell: Fax: (334) 213-2996 www.ozarkmaterials.net	Thermoplastic White and yellow. approved 3 /27/2019

732.03.04b PAVEMENT MARKINGS (PREFORMED THERMOPLASTIC)

<i>Vendor Name / Address</i>	<i>Product Name</i>	<i>Remarks</i>
------------------------------	---------------------	----------------

732.03.04b PAVEMENT MARKINGS (PERFORMED THERMOPLASTIC)

Vendor Name / Address	Product Name	Remarks	
Crown Technology, LLC Jeannie Elliott 35 Industrial Park Drive Woodbury GA 30293 jelliott@crownthermo.com	Phone: (800) 457-6267 Cell: (706) 553-9500 Fax: (706) 553-9501 www.crownthermo.com	Tuff-Mark	Select 125-mil thickness. approved 7 /22/2019
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	HotTape	Select 125-mil thickness. approved 5 /3 /2001
Ennis-Flint, Inc. QPL Administrator 4161 Piedmont Pkwy, Ste. 370 Greensboro NC 27410 qpladmin@ennisflint.com	Phone: (800) 331-8118 Cell: (336) 477-8363 Fax: (336) 475-7900 https://www.ennisflintamericas.com/	PreMark	Select 125-mil thickness. Product name shortened to PreMark. approved 5 /3 /2001
Geveko Markings, Inc. Laura Clark 300 Brogdon Road, Ste. 180 Suwanee GA 30024 lclark@gevekomarkings.com	Phone: (770) 847-9410 Cell: Fax: (470) 226-3394 www.geveko-markings.us	OPTAMARK	Select 125-mil thickness. approved 12/20/2017
Ozark Materials, LLC Derron Henderson 591 Glendale Ave. Greenville AL 36037 derron@ozarkmaterials.net	Phone: (334) 213-2995 Cell: Fax: (334) 213-2996 www.ozarkmaterials.net	Preformed Thermoplastic	select 125-mil thickness. approved 12/17/2018
Swarco Industries Matthew Conlee 270 Rutherford Ln Columbia TN 38401 matthew.conlee@swarco.com	Phone: (931) 981-0936 Cell: Fax: (931) 388-4039 www.swarco.com/americas	Preformed Thermoplastic	Select 125-mil thickness. approved 7 /2 /2018

QPL NOTES
July 22, 2019

If specified in a contract's Special Provisions under the "Notice to Contractors", contractors are required to use that Qualified Products List (QPL). This dated QPL is distributed to the contractors along with contract documentation.

The QPL is maintained by the NDOT Research Section. Products will remain on the QPL as long as their performance is satisfactory and the product vendor/manufacturer complies with NDOT requirements. Poor performance in the field will result in suspension and/or removal at any time from the QPL, as per established NDOT product evaluation procedures. The NDOT Product Evaluation Coordinator must be notified of any modification of material, composition or configuration of a product or change in manufacturer's name and address in a timely manner (defined as within 30 days). Failure to disclose this information may result in suspension of approval and/or removal from the QPL.

The evaluation of a product listed on the QPL does not constitute an endorsement by the Department nor does it imply a commitment to purchase, recommend, or specify the product in the future.

If you have any questions regarding QPL and/or product evaluation process, contact Sabra Gilbert -Young, Product Evaluation Coordinator, via e-mail at sgilbert-young@dot.nv.gov or by telephone at (775) 888-7894.

732.03.04a	PAVEMENT MARKINGS (HOT APPLIED THERMOPLASTIC)	75
732.03.04b	PAVEMENT MARKINGS (PERFORMED THERMOPLASTIC)	76

Please note that NDOT will be removing all remaining non MASH-16 compliant products from the QPL on the following deadlines:

<u>Category Number</u>	<u>Category Description</u>	<u>Removal Date</u>
214.02.01	MAILBOX SUPPORT SYSTEMS	12/31/2019
618.02.01a	GUARDRAIL TERMINAL (flared and median)	12/31/2019
625.02.03	CHANGEABLE MESSAGE SIGNS	12/31/2019
625.02.04	IMPACT ATTENUATOR (TEMPORARY)	12/31/2019
625.02.05	IMPACT ATTENUATOR (TRUCK MOUNTED)	12/31/2019
625.02.06	WATER FILLED BARRIER RAIL	12/31/2019
625.03.03	SIGN SUPPORT SYSTEM	12/31/2019
625.03.04	BARRICADES	12/31/2019



SPECIAL PROVISIONS

For Constructing a Portion of the State Highway System

On SR 28.

County: Washoe

Route Section: SR 28

Milepost: WA

Project: SPF-028-1(028)

Contract: 3789

General description of work covered by this contract

Install Nevada State gateway monument (Crystal Bay).

These Special Provisions shall be used with, and as a component part of the Standard Specifications for Road and Bridge Construction, 2014 Edition

Kristina Swallow, P.E.
NDOT Director

SPECIAL PROVISIONS

These Special Provisions supplement and modify the "Standard Specifications for Road and Bridge Construction," 2014 Edition. All of the requirements and provisions of said Standard Specifications shall apply, except where modified by the plans and these Special Provisions.

This is an English unit contract and all of the requirements and provisions given therefore shall apply. Make no reference to metric units unless metric units are the only units given or otherwise specified for both English unit and metric unit contracts.

SECTION 102 - BIDDING REQUIREMENTS AND CONDITIONS

102.16 DBE and SBE Certification and Bidding Requirements. The first paragraph on page 12 of the Standard Specifications is hereby deleted and the following substituted therefore:

The Contractor, sub recipient or subcontractor shall not discriminate on the basis of race, color, national origin, or sex in the performance of the contract. The Contractor shall carry out applicable requirements of 49 CFR Part 26 in the award and administration of the contract. Failure by the Contractor to carry out these requirements is a material breach of the contract which may result in the termination of this contract or such other remedy as the Department deems appropriate, which may include, but is not limited to:

- (a) Withholding progress payments.
- (b) Assessing sanctions.
- (c) Liquidated damages.
- (d) Disqualifying the Contractor from future bidding.

Add the following to the end of the seventh paragraph on page 12 of the Standard Specifications:

- (e) Each DBE firm must be certified in a NAICS code applicable to the kind of work the firm would perform on the contract.

The third to last paragraph on page 13 of the Standard Specifications is hereby deleted and the following substituted therefore:

The DBE/SBE subcontractors submitted by the prime Contractor as meeting the requirements of this Subsection must have a license, for the type and quantity of work to be performed by said DBE/SBE subcontractor, issued by the appropriate agency prior to award of the contract.

Add the following to the end of the second to last paragraph on page 13 of the Standard Specifications:

The Contractor shall utilize the specific DBEs listed to perform the work and supply the materials for which each is listed unless the Contractor obtains the Department's written consent to terminate a DBE subcontractor. Unless written consent is provided, the Contractor shall not be entitled to any payment for work or material unless it is performed or supplied by the listed DBE.

The last paragraph on page 13 of the Standard Specifications is hereby deleted and the following substituted therefore:

Verify that all representations made concerning DBE/SBE subcontractors are in conformance with the State Contractors' Board Rules and Regulations as well as other Federal and State laws and regulations.

Add the following after the last paragraph on page 14 of the Standard Specifications:

The documentation of good faith efforts must include copies of each DBE and non-DBE subcontractor quote submitted to the bidder when a non-DBE subcontractor was selected over a DBE for work on the contract.

SECTION 103 - AWARD AND EXECUTION OF CONTRACT

103.08 DBE and SBE Verification and Award Requirements. This Subsection of the Standard Specifications is in effect for this contract and the Department has established a DBE participation goal of 0.0 %.

The last paragraph of this Subsection of the Standard Specifications is hereby deleted.

SECTION 105 - CONTROL OF WORK

105.16 Final Inspection and Acceptance. The fourth paragraph of this Subsection of the Standard Specifications is hereby deleted.

SECTION 106 - CONTROL OF MATERIAL

106.01 Source of Supply and Quality Requirements. Rock, soil, or other mineral material obtained or produced from sources other than those described in Subsection 106.02 must be evaluated for Naturally Occurring Asbestos (NOA) and erionite and comply with the requirements contained in the Department's "Documenting Naturally Occurring Asbestos and Erionite in Import Material from Non-Nevada Department of Transportation Sources for Projects", most recent version. Submit required information for review and approval a minimum of 30 days prior to start of related work. Additional contract time will not be given for information requiring changes and re-submittal. The approval of source materials shall not relieve responsibility under the contract for successful completion of work.

A copy of "Documenting Naturally Occurring Asbestos and Erionite in Import Material from Non-Nevada Department of Transportation Sources for Projects" may be obtained from the Department's website at <https://www.nevadadot.com/home/showdocument?id=16222>.

106.02 Local Materials. Should material sites be located on public lands under the jurisdiction of the Bureau of Land Management, new Part 23 of Title 43 as noted in Subsection 106.03 shall pertain.

106.04 Samples and Tests. The second paragraph on page 34 of the Standard Specifications is hereby deleted and the following substituted therefore:

Testing personnel are required to be qualified in the Nevada Alliance for Quality Transportation Construction (NAQTC) Aggregate Module and Sampling and Density Module or Western Alliance for Quality Transportation Construction (WAQTC) Aggregate Module and Embankment and Base Module.

The first sentence of the second indented paragraph of (e) on page 35 of the Standard Specifications is hereby deleted and the following substituted therefore:

For gradation acceptance, samples will be taken from behind the lay down machine according to Test Method No. Nev. T200, except for aggregates for bituminous open-graded which will be sampled from the paving machine.

The first sentence of the last indented paragraph of (g) on page 35 of the Standard Specifications is hereby deleted and the following substituted therefore:

For gradation acceptance, samples will be taken from behind the lay down machine according to Test Method No. Nev. T200, except for aggregates for bituminous open-graded which will be sampled from the paving machine.

In the last sentence of the second indented paragraph of (h) on page 35 of the Standard Specifications, the reference to "AASHTO T40" is hereby deleted and "AASHTO R66" substituted therefore.

In indented paragraph (i) on page 36 of the Standard Specifications, the reference to "procedure No. 10" is hereby deleted.

106.05 Certificates of Compliance. The third sentence of the fifth paragraph of this Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

All tests shall be performed by an AASHTO re:source accredited facility.

SECTION 107 - LEGAL RELATIONS AND RESPONSIBILITY TO THE PUBLIC

107.02 Permits, Licenses, and Taxes. Obtain TRPA permit prior to beginning construction.

107.06 Sanitary, Health, and Safety Provisions. The third paragraph of this Subsection of the Standard Specifications is hereby deleted.

107.07 Public Convenience and Safety. The first sentence of the fourth paragraph of this Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

Retain a person certified by the American Traffic Safety Services Association (ATSSA) or Department approved equivalent as a Traffic Control Supervisor as specified in Subsection 624.03.06.

107.09 Liability Insurance. Subparagraphs (b) and (c) of this Subsection of the Standard Specifications are hereby deleted and the following substituted therefore:

(b) General. Furnish the Department with one certified copy of all insurance required under subparagraph (a) of Subsection 107.09 of the Standard Specifications. Send this copy directly to the Nevada Department of Transportation, 1263 S. Stewart Street, Carson City, Nevada 89712 - Attention: Contract Compliance Officer.

107.12 Protection and Restoration of Property and Landscape. The second to last paragraph of this Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

Be responsible for the preservation, maintenance, and mitigation efforts to minimize erosion and water pollution throughout the duration of the project. See Section 211 and Section 637.

107.13 Forest Protection. The provisions set forth below outline the channels of responsibility for fire prevention and suppression activities and establish an attack procedure for fires within the contract area. Cooperate with local fire prevention authorities in eliminating hazardous fire conditions and implement the following fire plan under the direction of the Engineer:

(a) Be responsible for:

1. Informing personnel of the phone number of the nearest fire suppression agencies and posting the following numbers in all project vehicles:

Spoooner Fire Station - (775) 749-5291

Tahoe-Douglas Fire Station - (775) 588-3591

USFS Forest Supervisor - (530) 573-2600

2. Immediately reporting fires to the nearest fire suppression agency.
3. Preventing project personnel from setting open fires not a part of the contract work.
4. Preventing the escape of fires caused directly or indirectly as a result of project operations and extinguishing these fires.

(b) Except for motor trucks, truck tractors, buses and passenger vehicles equipped with a maintained muffler, equip all hydro-carbon fueled engines, both stationary and mobile, including motorcycles, with spark arresters that meet U.S. Forest Service Standards as specified in the Forest Service Spark Arrester Guide and maintain the spark arresters in good operating condition. Spark arresters are not required by the State Department of Forestry or the U.S. Forest Service on equipment powered by properly maintained exhaust-driven turbo-charged engines, or when equipped with scrubbers with properly maintained water levels.

The Forest Service Spark Arrester Guide is available at the Forest Supervisor's Office.

(c) Toilets shall be equipped with a metal receptacle, at least 6 inches in diameter by 8 inches deep, half-filled with sand for ashes and discarded smokes, and within easy reach of anyone utilizing the facility.

(d) Equipment service areas, parking areas and gas and oil storage areas shall be located so that there is no flammable material within a radius of at least 50 feet of these areas. Small mobile or stationary engine sites shall be cleared of flammable material for a radius of at least 15 feet from the engine.

(e) Confine welding activity to cleared areas having a minimum radius of 10 feet measured from the place of welding.

(f) Keep work area clear of flammable material such as oily rags and waste, paper, cartons, and plastic waste. Prohibit use of glass bottles and jugs on contract operations.

(g) Furnish each piece of equipment with the following:

1. one shovel, one axe or Pulaski, and one fully charged fire extinguisher UL rated at 4 B:C or more on each truck, personnel vehicle tractor, grader or other heavy equipment,
2. one shovel and one back-pack 5 gallon water-filled tank with pump for each welder,
3. one shovel or one chemical pressurized fire extinguisher, fully charged, for each gasoline-powered tool, including but not limited to chain saws, soil augers, rock drills, etc. The required fire tools shall, at no time, be further than 20 feet from the point of operation of the power tool.
4. all shovels shall be size "O" or larger and shall be not less than 4 feet in length.

(h) Furnish a radio-equipped pickup truck and driver for the sole purpose of fire control during all working hours and as specified herein.

1. Equip truck with 10 shovels, 5 axes, 2 back-pack 5 gallon water-filled tanks with pumps, or other fire tools substituted on a one to one basis at the option of the Contractor and approved by the Engineer.
2. Equip truck with a 100 gallon tank of water with a gasoline motor powered pump and 100 feet of 3/4 inch hose on a reel.
3. In addition to being available at the site of the work, the truck and operator shall patrol the area of construction for not less than one-half hour after the shutdown of the work.

(i) Be aware of the Fire Index and conform to the following:

The Wild Land Fire Danger Rating System established by the United States Forest Service is designed to estimate the relative effect of weather on the several aspects of fire behavior, such as spread, intensity, and ignition.

The combination of these effects makes up the Fire Index, the severity of which is as follows:

LOW MEDIUM HIGH VERY HIGH EXTREME

Obtain the Predicted Fire Index for the following day at the following USDA website <http://www.fs.usda.gov/detail/lbmu/home/?cid=stelprdb5367859>. A review of the Actual Fire Index will be made daily. If the Actual Fire Index exceeds the Predicted Fire Index given the previous day, the Contractor will be notified if work activity is to be curtailed based on the Actual Fire Index.

When the Fire Index reaches "**High**," the following conditions will prevail:

1. All falling snags shall be discontinued. Recently killed or dead trees (such as bug trees) are not considered snags; the felling of these may continue as determined by the Engineer.

When the Fire Index reaches "**Very High**," the following precautions shall be taken in addition to the conditions specified above:

1. All falling of dead trees shall be discontinued from 11:00 am until 8:00 pm (local time).
2. No open burning will be permitted; all fires shall be extinguished.
3. All welding shall be discontinued except in an enclosed building or within an area cleared of all flammable material for a radius of 15 feet.
4. All blasting shall be discontinued.

5. Smoking will be permitted only in automobiles and cabs of trucks equipped with an ashtray or in cleared areas immediately surrounded by a fire break, unless prohibited by other authority. All waste must be discarded in a proper receptacle.
6. Vehicular travel will be restricted to cleared areas except in case of emergency.
7. The Contractor will be required to furnish a water tank truck or trailer. Water tank truck or trailer may be used for other work on the contract.

When the Fire Index reaches "**Extreme**," the following precautions shall be taken in addition to the conditions specified above:

1. Any work of a nature which could start a fire shall require that properly equipped fire guard(s) be assigned to such an operation for the duration of the work.
2. Smoking will be permitted only in automobiles and truck cabs equipped with an ashtray, unless prohibited by other authority. All waste must be discarded in a proper receptacle.
3. No welding, burning or blasting of any kind shall be permitted.

If field and weather conditions become such that the determination of the Fire Index is suspended, the provisions under items "(h)" and "(i)" of this Section will not be enforced for the period of the suspension of the determination of the Fire Index. The Engineer will notify the Contractor of the dates of the suspension and resumption of the determination of the Fire Index.

Full compensation for conforming to the provisions herein shall be considered as included in the contract prices paid for the various items of work and no separate payment will be made therefore.

SECTION 108 - PROSECUTION AND PROGRESS

108.01 Subletting of Contract. Prior to the Preconstruction Conference, submit a copy of the "NDOT Bidder Subcontractor and Supplier Information – Enterprise Subcontractors and Suppliers" report with an additional narrative that details your plans for utilization of each Enterprise Subcontractor for the prosecution of work. Include sufficient detail to ascertain when each Enterprise Subcontractor is anticipated to work on the project. Submit updated plans by the 15th of each month indicating any changes in planned utilization.

The second sentence of the third paragraph of this Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

Without exception and before the performance of any work by a subcontractor, submit a request to sublet and a fully executed subcontract between the Contractor and the subcontractor.

In the first sentence of the fourth paragraph of this Subsection of the Standard Specifications, the word "copies" is hereby deleted and the word "subcontract" is substituted therefore.

Subparagraphs (a) through (g) on the middle of page 54 of the Standard Specifications are hereby deleted and the following substituted therefore:

(a) LABOR PROVISIONS: The "HOURLY MINIMUM WAGE RATES" as determined by the Labor Commissioner of the State of Nevada.

(b) The "ADDITIONAL CONTRACT PROVISIONS - EQUAL EMPLOYMENT OPPORTUNITY PRACTICES."

The second paragraph of "NON-DISCRIMINATION IN EMPLOYMENT AND CONTRACT LABOR PROVISIONS" on page 54 of the Standard Specifications is hereby deleted and the following substituted therefore:

"Also included, and made part of this subcontract agreement are the necessary Labor Provisions, including the "Prevailing Wages" as determined by the Labor Commissioner of the State of Nevada."

When performed by subcontract, the following items of work, designated herein as "Specialty Items," are hereby exempted from the provisions that 50% of the value of the work be performed by the Contractor with his own organization, but are not exempted from the remaining provisions concerning subcontracting.

Specialty Items: NONE

108.02 Notice to Proceed. Commence work not later than the date set forth in the "Notice to Proceed" and prosecute diligently so as to be completed within 10 working days after commencement of work or the date set forth in the "Notice to Proceed," whichever occurs first.

Working days will not be counted during the months of December, January, and February.

Liquidated damages will be assessed according to Subsection 108.09 for failure to complete the work as specified herein.

108.03 Prosecution and Progress. This Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

(a) General. After being awarded the contract, prepare and submit for acceptance the progress schedules as specified herein showing the order in which the work is proposed to be carried out.

Do not construe the acceptance of any progress schedule submitted to assign responsibility of performance or contingencies to the Department or relieve responsibility to adjust forces, equipment, and work schedules as may be necessary to insure completion of the work within prescribed contract time. Regardless of the number of working days or completion date indicated on the schedules, acceptance of a schedule shall not be construed as approval to adjust the contract time and liquidated damages will be assessed according to Subsection 108.09.

Any contingency (difference in time between the project's early completion and required contract completion date) in a progress schedule belongs to the project, not any one party to the contract.

Neither the Contractor nor the Engineer shall own the "slack" or "float," which is the amount of time between the early start date and the late start date, or the early finish date and the late finish date, of any activity or group of activities in the schedule.

The progress schedule may be used as a basis for establishing major construction operations and as a check on the progress of work. Provide sufficient materials, equipment, and labor to guarantee the completion of the project according to the plans and specifications. Should the prosecution of the work for any reason be discontinued, give notification at least 24 hours in advance of resuming operations.

Submit electronic copies of the schedule, in addition to hard copies of plots and reports. Acceptable formats for the preliminary schedule include bar chart, Gantt chart, or time-scaled logic diagram. Provide electronic copies of the baseline, monthly updates, and supplemental schedule files in an approved, compatible format which can be accessed by the Department's current version of "Oracle" software scheduling program. The submittal of satisfactory progress schedules including preliminary, baseline, monthly updates, and supplemental schedules shall be considered as a necessary portion of the work; therefore, partial payments as set forth under Subsection 109.06 may not be forthcoming until this requirement is complied with.

The supplemental schedules and monthly updates shall not alter the logic previously established in the preliminary schedule or baseline schedule unless requested and approved in writing.

Through the use of calendars, incorporate non-work periods such as holidays, weekends, or other non-work days as identified in the contract.

Activity descriptions shall be concise and contain a verb, noun, and a location, but representative of the work being performed.

Schedules shall reflect Department activities and third party activities.

Do not use leads or lags when the creation of an activity performs the same function (e.g. concrete cure time). Lag duration shall not exceed 10 days without prior approval and shall not have a negative value. Explain the use of interrelation constraints such as leads and lags on activities in the narrative.

Do not use mandatory start or finish constraints, start on, expected finish, and zero total float constraints in the baseline, monthly update, or supplemental schedules without approval.

Code activities for the responsible party, phasing, and area or location.

Do not use schedule submittals to notify the Department of caused delays or to request additional contract time.

Failure or delay in the submittal or approval of a baseline, monthly update, or supplemental schedule will not result in any time extension.

(b) Preliminary Schedule. Submit an electronic copy of the preliminary schedule within 14 days of the "Notice of Award," and no later than 7 days before the Preconstruction Conference. As a minimum, show the first 30 working days on this schedule, including such activities as mix designs, procurement, shop drawings, aggregate source acceptance, material sampling, mix design preparation, fabrication, submittals, reviews, mobilization, demobilization, and activities or phases of work.

Allow 10 days for review and acceptance or rejection of the preliminary schedule. Participate in a review and evaluation of the preliminary schedule with the Engineer, as requested. Provide requested revisions to the preliminary schedule within 10 days.

(c) Baseline Schedule. Within 15 days after acceptance of the preliminary schedule, submit an electronic baseline schedule. Designate at the time of the baseline schedule submittal, in writing, an authorized representative who will be responsible for the preparation, revision, and updating of the baseline schedule. Allow 15 days for review and acceptance or rejection of the baseline schedule. Participate in a review and evaluation of the baseline schedule with the Engineer, as requested. Provide requested revisions to the baseline schedule within 10 days.

Provide a graphic network diagram showing the elements of the project in detail and an entire project summary. Show the order and interdependence of activities and the sequence in which the work is to be accomplished. Include the description, activity number, estimated duration in working days, and all activity relationship lines for each activity in the graphic network diagram. Provide sufficient detail to allow day-to-day monitoring of proposed operations. Activity durations shall not exceed 20 working days in length. Unless otherwise approved, exceptions may include procurement activities and work activities which may be considered routine once they are commenced. Provide a plot of the schedule in an acceptable size, scale, and format. Show the order and interdependence of activities and the sequence of work. Prominently distinguish critical activities on all reports by the use of color or other acceptable means. Each activity in the schedule, with the exception of the first and last, shall have a predecessor or successor activity, respectively.

Provide an analysis of the network diagram which includes the following information as a minimum for each activity:

1. Preceding and succeeding event numbers.
2. Activity description and number.
3. Estimated duration of activities.
4. Early start date (by calendar date).
5. Early finish date (by calendar date).
6. Late start date (by calendar date).
7. Late finish date (by calendar date).
8. Slack or float.
9. Activity constraints.

In the event an early completion schedule is submitted, either party may submit a Value Engineering Proposal to modify Subsection 108.02 to reflect the early completion. If the Value Engineering Proposal is not accepted, the parties agree that the "slack" or "float" shown by the early completion schedule remains with the project and to waive rights to any damages for failing to complete the project in the time shown on the early completion schedule. A baseline schedule submitted that exceeds the time frames shown in Subsection 108.02 may be accepted at the discretion of the Engineer, however, any actual work that exceeds these time frames without an executed contract modification increasing time will be subject to the provisions of Subsection 108.09.

(d) Monthly Updates. Submit monthly updates on projects over 120 working days duration. Submit monthly updates on dates as agreed with the Engineer. Provide tabulation reports for activity numbers, total float, early start, and for precedence schedules, and a logic report of proceeding and succeeding activities with all restraints indicated. Provide a report showing the activities, or portions of activities, completed during the reporting period. State the percentage of the work actually completed and scheduled, the remaining duration, and the progress along the critical path in terms of days ahead or behind the allowable dates as of the report date. Indicate any changes made to the baseline schedule.

Provide a schedule narrative for each monthly update and include the following:

1. A summary of the progress for the current period, including schedule gains or losses and the reason why.
2. A list of all activities that have been added, deleted, or otherwise changed in the schedule with explanations for the modifications and description of the impacts each has on the schedule.
3. Any revisions that may have been performed to the schedule, providing the purpose of the revision and description of the impact to the critical path and completion dates.
4. The status of the critical path, explaining reasons for changes in critical path, impacts to the critical path that occurred during the period represented, or identifying potential future impacts.

(e) Supplemental Schedule. Submit a supplemental schedule if the project is determined to be behind schedule as requested by the Engineer within 15 days. Include a revised network diagram and analysis showing the proposed revisions to the baseline schedule. The conditions under which revisions of the baseline schedule will be required include the following:

1. When delay in completion of any work item or sequence of work items results in an estimated extension of project completion by either 20 working days or 5% of the remaining duration of time to complete the project, whichever is less.
2. When delays in submittals or deliveries make replanning or rescheduling of the work necessary.
3. When the schedule does not represent actual prosecution and progress of the work.
4. When any change to the sequence of activities, the completion date for major portions of the work, or changes occur which affect the critical path.
5. When contract modification necessitates schedule revision.

(f) Time Impact Analysis. Submit a "Notice of Potential Time Impact" when potential impacts are identified which may result in an adjustment of a milestone date or an extension of contract time as specified in Subsection 108.08. Submit such notice within 24 hours of identification of an impact unless otherwise approved.

Provide a description of the impact and include the status of the project on the progress schedule immediately before the impact and the effect of the FRAGNET as specified below with the "Notice of Potential Time Impact."

Time extensions will only be considered when delays that affect milestone dates or the contract completion date are beyond the Contractor's control.

Perform a time impact analysis of the effects of the potential impact and include the following:

1. Establish the status of the project on the progress schedule immediately before the impact.
2. Predict the effect of the impact on the current baseline schedule by inserting a FRAGNET of the issue and tying the FRAGNET to the impacted activity.
3. Track the effects of the impact on the schedule during its occurrence.
4. Establish the status of the project after the impact is complete and provide details identifying any mitigating actions or circumstances used to keep the project ongoing during the impact period.

Submit one electronic copy of the complete time impact analysis and a copy of the proposed supplemental schedule incorporating the time impact analysis no later than 15 days after the completion of the impact. If the project schedule is revised after the submittal of a time impact analysis, but prior to its approval, indicate in writing the need for any modification to the time impact analysis.

The time impact analysis will be reviewed. If this review detects revisions or changes to the schedule that had not been performed and identified in a narrative, the time impact analysis may be rejected. If the Engineer is in agreement with the time impact analysis, a change order may be issued to grant adjustment to milestones or extension of contract time.

108.04 Limitation of Operations. Contact the Department's Water Quality Specialist within the Stormwater Division (775) 888-7771 prior to submitting the Notice of Intent (NOI) to obtain coverage under the general Permit for Stormwater Associated with Construction Activity.

Provide a copy of the Notice of Intent (NOI) for the General Permit for Storm Water Associated with Construction Activity, as specified in Section 637, prior to beginning work.

Maintain one lane of public traffic at all times.

Open all lanes during non-working hours.

Regardless of traffic control operations, do not stop public traffic for more than 20 minute duration and do not delay it for more than 30 minutes total, regardless of the number of work zones. Any proposed traffic control plan must meet the duration of delay restrictions (20 minutes stopped, 30 minutes total delay).

Should these delay restrictions be exceeded, work will be immediately suspended. If work is suspended, submit a written revised construction plan which addresses the delay problem. Upon approval of the plan the construction operations may resume. Working days will continue to be assessed during the suspension period.

Signs and other traffic control devices placed in California shall meet CALTRANS Standards. Obtain necessary permits from CALTRANS. Contact the following representative 60 days prior to start of work:

Marysville Permit Office
Permit Engineer
703 B St.
Marysville, CA 95901
Office (530) 741-4403

Pre-Application Contact
Albert Reed
Office (530) 755-6688

Vegetation/structure removal shall be conducted to conform with the Migratory Bird Treaty Act (MBTA) to avoid impacts to listed migratory birds (50 CFR 10.13) that may be actively utilizing vegetation/structures for nesting. When possible, vegetation/structure removal should not occur during avian breeding season (generally March 1 through July 31). Raptors and owls may begin nesting as early as January. If vegetation/structure removal shall occur during avian breeding season, nesting surveys shall be conducted by a biologist with experience in bird identification, general nesting behavior, nest and egg identification, and knowledge of habitat requirements for migratory birds. The survey shall be conducted a maximum of 7 days prior to land disturbance. Submit a copy of the biologist's survey report and the biologist's curriculum vitae.

If nesting sites are found within the project limits, the Department will determine a suitable buffer area around the nest site. The buffer area around the nest site will be flagged as an avoidance area. Disturbance shall not occur within the flagged avoidance area while the nest is occupied.

Bird nests containing eggs and/or young shall not be disturbed until after the young have left the nest, including swallows nesting on structures, and bats using structures for roosting. The Contractor may take preventative measures prior to avian breeding season to ensure that birds do not create nests on structures.

Be responsible for project delays ensuing from a failure to take into account bird nesting season and/or safeguard structures from bird nest construction. Approval shall be obtained prior to commencement of any contract-related activity resulting in the disturbance or removal of unoccupied nests. Do not commence vegetation/structure removal until written approval is obtained.

Be responsible for all costs incurred related to compliance with the MBTA, bird nesting surveys, establishment and maintenance of nest avoidance areas, bird nesting preventive measures, or removal of unoccupied swallow nests on structures.

Staging areas in the Lake Tahoe Basin shall have Best Management Practices (BMP's) in place and meet the approval of the Tahoe Regional Planning Agency Planner prior to implementation. Provide TRPA with a map showing the location, type and maintenance plan for the staging area. Provide a detailed plan identifying the location, type, and maintenance plan of BMP's for the staging area. For TRPA staging area approval contact:

Tahoe Regional Planning Agency
Shannon Friedman
P.O. Box 5310
Stateline, Nevada 89445
(775) 589-5205

Physical Address:

Tahoe Regional Planning Agency
128 Market Street
Stateline, Nevada

Staging areas that are located in the Tahoe Basin are subject to TRPA review and approval.

Agreements for the use of any areas for staging shall be between the Contractor and the owner of the staging area.

Before any clearing of the right-of-way or prior to any construction:

- a. Prepare, in cooperation with the Regional Forester, a fire protection plan that sets forth in detail the fire prevention, presuppression, and suppression measures that will be taken by the Grantee, its employees, contractors, and subcontractors, and their employees in all operations during the construction stage. The fire plan shall be made available to all bidders prior to letting contract and the Grantee shall cause its contractors to comply with all provisions of the fire plan and all burning permits issued for disposal of flammable materials. See the detailed Fire Protection Plan in Subsection 107.13.
- b. Build suitable access structures, grade separations, and /or connecting roads to standards that conform with the approved plans and specification at the following locations:
 1. Any existing or planned National Forest development (or other Forest Service controlled road) intersected or blocked by the right of way and
 2. Any existing improvement or development of the United States or its permittees, such as campgrounds and picnic grounds, summer homes, hotels and resorts, and Government stations.

Exercise precautions to prevent the discharge of hazardous or regulated material or waste into the work area, any waterway and/or the general environment. Refer to the State of Nevada Division of Environmental Protection and Tahoe Regional Planning Agency for specific information and assistance as necessary.

Handle, remove and dispose of soil, fill, debris or groundwater encountered, as part of the project and that is impacted from a regulated release of petroleum-hydrocarbon according to Local, State and Federal laws and regulations. Provide certification of removal and disposal of material to the NDOT Environmental Services Division within 30 days of removal of contaminated material. Extra work for removing and disposing of contaminated material will be paid for according to Subsection 109.03.

Prior to the start of construction, develop an Emergency Action Plan as specified in Subsection 206.03.03.

Prior to the placement of traffic control devices submit an Emergency Vehicle Access Plan for each phase of construction to the Engineer for approval.

Provide local residents with a weekly schedule of all work. Prior to distribution, the schedule and distribution list shall be approved.

Complete all items of work necessary to properly winterize the project prior to October 15 of any year. This includes but is not limited to:

1. Perpetuating or constructing any drainage necessary to allow for adequate drainage and erosion control (see Section 637).
2. Install approved protective barriers as necessary for all guardrail which has been removed. If electing to utilize portable precast concrete barrier rail in lieu of guardrail for the winter shutdown period the barrier rail shall be placed on a plantmix surface to prevent erosion. Provide necessary devices to accommodate snow markers at no direct payment.
3. Remove all traffic control devices, place striping, and restore two lanes of traffic in each direction.
4. Do not resume construction activities, following winter shutdown, until May 1, of any year, unless otherwise approved in writing.
5. Replace missing rigid guideposts.
6. Obtain TRPA permit for winterization requirements.

108.09 Failure to Complete the Work on Time. Liquidated damages of \$4,500.00 per working day will be assessed for failure to complete the work in the number of working days specified in Subsection 108.02.

Liquidated damages of \$4,500.00 per day will be assessed for failure to clean track out areas as specified in Subsection 107.07.

Liquidated damages of \$4,500.00 per day will be assessed for failure to maintain temporary pollution control as specified in Subsection 637.03.01.

SECTION 109 - MEASUREMENT AND PAYMENT

109.05 Fuel Escalation. The Fuel Escalation Clause is not in effect for this contract, therefore this Subsection of the Standard Specifications is hereby deleted.

109.06 Partial Payment. The fourth sentence of the first paragraph of this Subsection of the Standard Specifications is hereby deleted.

The word "adjusted" in two places in the fifth sentence of the first paragraph of this Subsection of the Standard Specifications is hereby deleted.

The fifth full paragraph, including subparagraphs (a) and (b), on page 76 of the Standard Specifications is hereby deleted.

The third and fourth sentences of the second to last indented paragraph from the bottom of page 76 of the Standard Specifications are hereby deleted.

The word "original" in two places in the last indented paragraph at the bottom of page 76 of the Standard Specifications is hereby deleted.

The word "original" in five places in subparagraph (c) Mobilization on the middle of page 77 of the Standard Specifications is hereby deleted.

109.08 Payments to Subcontractors. The second paragraph of this Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

Report payments made to each subcontractor via B2GNow reporting software by the 15th day of each month following payment. Access to the software is provided at no cost. Attach proof of payment for all Enterprise Subcontractors. Ensure that subcontractors report their payments to lower-tier subcontractors via B2GNow. Ensure that Enterprise Subcontractors verify payments made to them via B2GNow. Reporting via B2GNow is considered a necessary portion of the work and partial payments as set forth under Subsection 109.06 may not be forthcoming until this requirement is complied with.

SECTION 110 - WAGES AND CONDITIONS OF EMPLOYMENT

110.01 Description. The sixth and seventh paragraphs of this Subsection of the Standard Specifications are hereby deleted and the following substituted therefore:

The minimum wage rates apply to workers working upon the "site of the work." The term "site of the work" is defined per NRS 338.040, NAC 338.009, and 29 CFR § 5.2(l).

The last paragraph of this Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

Submit payrolls electronically into the Department's contracted payroll tracking system "LCPtracker" on a weekly basis. This requirement will apply to every lower tier subcontractor and vendor required to provide certified payroll reports by NRS 338.010 to 338.090 inclusive and the applicable parts of 29 CFR. Annual access fees, options for interface software, and training to utilize the system are available on LCPtracker websites.

Pay the annual LCPtracker system access fees established by LCPtracker based on the contract bid amount.

Obtain access to the LCPtracker system no later than the date employees start work on the project. Ensure subcontractors have access to the LCPtracker system for the reporting of payrolls no later than the date the subcontractor's employees start work on the project.

SECTION 201 - CLEARING AND GRUBBING

201.04.01 Measurement. The second paragraph of this Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

Removal of trees will be measured by the each, regardless of size, including any necessary removal of their stumps. Any growth less than 6 inches in diameter measured at a height of 24 inches above ground line shall be classified as brush and will not be included in the individual measurement of removal of trees.

201.05.01 Payment. In the fourth row of the Pay Item table at the end of this Subsection of the Standard Specifications, the text "(size)" is hereby deleted.

SECTION 206 - STRUCTURE EXCAVATION

206.03.03 Emergency Action Plan. Prior to the start of construction, develop an emergency action plan to follow for sanitary sewer main, water and gas line during construction excavation.

The emergency action plan shall identify the Contractor's resources that are available for implementing the plan. Submit the emergency action plan for approval by the Engineer, Tahoe Regional Planning Agency, and the Tahoe Douglas Sewer Improvement District.

SECTION 212 – LANDSCAPE AND AESTHETICS

212.01.01 General. This work also consists of decorative figures.

Preserve and protect all existing vegetation designated to remain as part of the final product. Vehicles, equipment storage, trenches, or grading will not be allowed within the vicinity of native or introduced vegetation.

212.01.02 Submittals. For landscape materials, submit certification or other data substantiating that materials comply with the specified requirements for the following:

1. Engineered sign shop drawings.
2. Signed structural drawings and calculations.

212.02.11 Decorative Boulders. Provide granite decorative boulders with gray/white accents. Deviations require pre-approval. Prior to job site delivery, approval of representative rock from each color group, size and form is required at the source. Once color is approved, use representative boulders for duration of the project.

Boulder sizes as follows:

Decorative Boulder (Type A)..... 2 foot x 2 foot x 2 foot
Decorative Boulder (Type B)..... 2 foot x 3 foot x 4 foot

Size variation of ± 1 foot on 2 dimensions will be allowed provided the sum of the 3 dimensions on each boulder equals or exceeds the sum of the 3 specified dimensions.

Provide boulders free from defects, including scrapes, scars and holes from handling or excavating, viewable from more than 20 feet away. Boulders bulk Specific Gravity not less than 2.50 (min.). Boulders to be of sound structure. Rock density -155pcf

212.02.12 Decorative Figure. Decorative Figure Type A shall be constructed with the materials as shown on the plans.

Decorative figure shall be Steel Grade (weathering steel) ASTM A588 and stainless steel ASTM A304 as noted on the plans.

Sign face is to be provided on a design-build basis. Prior to securing materials and beginning fabrication, sign fabricators are to provide shop drawing for approval. Sign faces shall be fabricated so they can be attached to the sign structure as detailed on the drawings. CAD files for sign face and image will be provided to the contractor.

The sign face and supporting structure shall be constructed to withstand adopted wind and seismic requirements for the location indicated in the plans.

State Sign shall consist of stainless aluminum conforming to Subsection 716.03.03. Aluminum sheets used to fabricate each panel shall be 1/4 inch thick and one piece where possible.

State Sign colors on the sign shall be the official State pantone colors.

212.03.11 Decorative Boulders. The work of decorative boulders includes transporting boulders from the original location to the final designated areas as shown on the plans, specified, or as directed. Place boulders as specified herein and as directed.

Stake boulder locations per direction of Landscape Architect for approval prior to construction. Modifications to stakeout may be required prior to construction. Boulder placement dimensions shown on the plans are a guideline and final boulder placement will result in variable random appearing groupings not all exactly alike.

Decorative boulders shall be placed out of the clear zone, 12 foot minimum from travel lane.

Bury each boulder a maximum of 1/4 of its size. Re-grade the area surrounding the boulders and contour to match surrounding area.

212.03.12 Decorative Figures. Decorative Figure (Type A). Decorative figure shall be one 3-D reinforced concrete figure with printed aluminum sign.

Prior to beginning work, inspect the existing grades and the installed work of other trades and verify that the Decorative Figure may begin in accordance with the contract documents. Any conflict shall be brought to the attention of the Engineer.

Decorative figure installation shall include supplying all materials, grading, excavation, compaction, coordination with trades and labor for installing the free standing decorative figure including but not limited to the installation of a mock up, mock-up revisions, the support rods, fasteners, steel plate, concrete footing, excavation and compaction for the foundation, and orientation to the mainline for the installation of the decorative figure (including the use of a lift, crane or other mechanical equipment) per the plans and specifications and as directed.

The metal components shall be done in stainless steel. Connectors, bolts, nuts, base plates, angled metal shall be ASTM A325 Type 3 with compatible nuts and washers. The stainless steel shall meet ASTM A304.

Metal sheets used to fabricate each panel shall be one piece where possible. Fabricating panels in pieces or sections and seamed together shall be minimal and occur where necessary. If images cannot be fabricated from one piece or is not transportable to the job site in one piece, prepare shop drawings of proposed seam locations and means and methods proposed to conceal or placed to minimize from public view for approval. Seams shall be performed in the fabricators shop and no field work is permitted.

Prepare scalable detailed shop drawings (11 inch by 17 inch page size) identifying all materials, connections, welding notations, dimensions, and method notes of fabrication for review. CAD files are available to assist with shop drawings and fabrication. Shop drawings shall be prepared by a Nevada Registered Professional Engineer and submitted for review and approval in accordance with Subsection 105.02.

Where finishing is noted on the drawings shall be powder coat or automotive grade acrylic urethane. Field painting shall not be done except for follow-up treatments after installation of materials. All field finish treatments shall match the finish achieved in the shop. Powder coat or automotive grade acrylic urethane shall conform to Section 614.

Finishing shall be natural weathering steel and powder coated steel. Field painting shall not be done except for touch up treatments to connections after installation of materials. Weathering of steel shall be conducted in shop or to achieve full weathering within two weeks of installation. Field finish treatments shall match the finish achieved in the shop. Touch up paint shall be automotive grade acrylic urethane shall conform to Section 614.

The Nevada shape of the sign shall be powder coated Pantone Reflex Blue.

Prior to beginning work, furnish 12 inch x 12 inch steel examples of finishes to be achieved for the metal plate showing final weathered steel and powder coated finishes. Submit or notify the Engineer to visit the fabrication facility to review the sample finishes prepared for review and approval. These shall be the mock samples to be kept on site for the duration of the project.

All exposed sides of decorative figure base shall be integral color concrete with a natural stone type formliner finish. Finished rock shall be painted to appear natural using.

Use one of the following formliner fabricators for the decorative figure base, or an approved equal:

Fitzgerald Formliners 1500 E Chestnut Ave. Santa Ana, CA 92701 (714) 547-6710 Pattern: 16985 S Indiana River Rock Shallow	US Form Liner 370 Commerce Blvd. Bogart, GA 30622 (706) 549-6787 Pattern: Reckli 2/136 Bretagne Type C
--	--

SpecFormliners Inc.
 1038 E. 4th St.
 Santa Ana, CA 92701
 (888) 429-9550
 Pattern: 1520 Batavia Random Fieldstone

All items shall be reviewed and approved by the Engineer prior to delivery to the job site.

Decorative figure shall be fabricated by a qualified provider with at least 5 years' experience in working with similar products.

212.04.01 Measurement. Decorative boulder and decorative figure will be measured by the each.

212.05.01 Payment. Payment will be made under:

Pay Item	Pay Unit
Decorative Boulders (type)	Each
Decorative Figure (type)	Each

SECTION 302 - AGGREGATE BASE COURSES

302.02.01 General. In lieu of Type 1 or Type 2 Aggregate Base meeting the requirements specified in Section 704, the material may contain a mixture of mineral aggregate, recycled concrete, and recycled asphalt pavement. Blend the materials to be consistent and homogeneous.

The percentage of recycled asphalt pavement in the material will be determined by screening the portion retained on the No. 4 sieve from a representative stockpile sample and counting the individual particles as either recycled asphalt pavement or native material. The percentage of recycled asphalt pavement, by mass of the total material, will then be calculated.

Material containing 0 to 15% recycled asphalt pavement shall conform to the requirements for Type 1 or Type 2 Aggregate Base.

Material containing more than 15% but less than 85% recycled asphalt pavement shall conform to the requirements for Type 1 or Type 2 Aggregate Base and will only be allowed in the bottom half of the specified base layer thickness.

Material containing 85 to 100% recycled asphalt pavement will only be allowed in the bottom half of the specified base layer thickness and the material shall conform to the following requirements:

Sieve Size	Percent Passing by Mass
1 inch	100
No. 4	30-65

Project Control Tests	Test Method	Requirements
Sieve Analysis	Nev. T206	Above
Sampling Aggregate	Nev. T200	—

302.03.06 Compaction. Place aggregate base consisting of 85 to 100% recycled asphalt pavement in layers not exceeding 4 inches in compacted thickness. Compact such material according to Control Strip (Method C) as specified in Subsection 402.03.06 or as directed.

SECTION 501 - PORTLAND CEMENT CONCRETE

501.02.01 General. Class AA concrete shall be required where the option of Class A or Class AA concrete is indicated on the plans or the specifications. Class DA may be substituted for Class AA concrete.

501.02.04 Admixtures. The last sentence of the last paragraph on page 208 of the Standard Specifications is hereby deleted.

501.02.05 Concrete Making Properties. In the first paragraph of this Subsection of the Standard Specifications, the requirement of **Test Method for Test** Specific Gravity and Absorption of Coarse Aggregate of "Nev. T492" is hereby deleted and "Nev. T111" substituted therefore.

In Table I on the middle of page 209 of the Standard Specifications, the Cement Range for Class S and SA Concrete of "380-545 (639-925)" is hereby deleted and "475-545 (799-925)" is substituted therefore.

The second paragraph from the bottom of page 209 of the Standard Specifications is hereby deleted and the following substituted therefore:

Furnish a concrete mix design for extruding barrier or bridge rail. The slump range is 12.5 mm to 50 mm (0.5 in. to 2 in.).

501.03.03 Storage of Aggregates. In the third sentence of the third paragraph on page 212 of the Standard Specifications, the words "according to Test Method No. Nev. T112" are hereby added after the word "aggregates."

501.03.04 Proportions. When mixing batches of 4 cubic yards or less, the tolerance for Mineral Admixture shall be - 0% to + 4%.

501.03.06 Mixing. In the twelfth paragraph on page 214 of the Standard Specifications, the words "or additional water" are hereby deleted.

SECTION 614 - PAINTING

614.01.01 General. This work also consists of powder-coat painting some steel metalwork aesthetics shown on the plans in addition to painting support metal work and hardware.

614.02.02 Paint for Metal Work. Paint type for use on aesthetic metal work support systems, bolt connections and support hardware that is visible to the public and not powder coated shall be a high UV resistant acrylic polyurethane with a gloss factor matching the powder coat finish. Contractor may elect to paint all metal work using acrylic polyurethane (automotive grade) instead of power coating. Film thickness minimum shall be 5.0 mils. Prepare and prime surfaces in accordance with paint manufacturer's recommendations.

Submit color samples of each color and paint manufacturer technical data for review and approval.

614.03.06 General. Use or match paint colors as shown on the plans.

Deliver materials in the original sealed containers, clearly marked with the manufacturer's name, brand, and type of material, batch number and date of manufacture. Store materials in accordance with manufacturer's recommendation.

Apply a test section of each color of proposed paint to surface for approval. It may be required to have different shades of the colors or variance of shades on the same test panel to make a selection. Prior to test paint application, blast and pressure wash the test panels as specified below. Perform additional surface preparation as recommended by the paint manufacturer. Allow the test panel to fully dry. Apply test paint in accordance with the manufacturer's recommendations using a manufacturer certified applicator. Demonstrate that the paint adheres to the surface. Do not begin application of the paints on this project until the paint colors have been approved and application methods demonstrate successful results.

Dispose of test panels after completion of project or as directed.

Coating for color finishing shall be formulated for exterior application with resistance to freeze/thaw, moisture, alkali, acid and mildew, mold or fungus, discoloration, peeling or degradation. Apply paint in accordance with the manufacturer's recommendations using a manufacturer certified applicator.

Give notification not less than 72 hours prior to the commencement of application of paint.

Finish surfaces to receive paint to a smooth even surface of uniform texture and appearance, free of unsightly bulges, depressions, and other imperfections. Sand areas which do not exhibit the required smooth even surface

of uniform texture and appearance with power sanders or other approved abrasive means. The use of power carborundum stones or disks may be required to remove bulges and other imperfections.

Prepare surfaces prior to painting to break the surface film and to remove laitance, curing compounds, and other substances detrimental to the finish coating performance in accordance with manufacturer's recommendations.

Prior to painting, clean surfaces per manufacturer's recommendations. Sandblasting will not be allowed for cleaning surface. Perform additional surface preparation as recommended by the paint manufacturer. Allow surfaces to fully dry prior to application.

Apply paint at the surface temperatures recommended by the manufacturer.

Do not apply paint when winds are 5 mph or greater or when there are dusty conditions. Do not apply paint during fog, mist, or when the relative humidity exceeds 85%, at temperatures less than 5 °F above the dew point, or when precipitation is imminent.

Provide drop clothes or other forms of protection for surrounding surfaces of overspray and splashing. Protect traffic and pedestrians from overspray.

614.03.07 Powder Coat Painting Metal Aesthetics. Powder coating shall be performed in approved controlled shop facilities. Finish shall be applied to sides and surfaces visible to public.

Apply powder coat paint at the surface temperatures recommended by the manufacturer.

Prior to painting metal surfaces, prepare the surface using a multistage system employing appropriate cleaners and imparting a phosphate conversion coat approved by the powder coat manufacturer to provide a suitable substrate for the powder coat material. Use water rinses during the cleaning process. Water rinse between stages to clean the items and prepare them for the subsequent stages. Water shall be potable with a hardness of not more than 250 ppm as CaCO₃ and a combined chloride and sulfate level less than 100 ppm, unless otherwise specified. The final cleaning stage is the seal rinsing.

Remove all surface defects using hand or power tools.

The metal surface shall be clean and free of oils and grease prior to applying powder coating. This can be accomplished by power washing the article to remove surface contaminants or one of the following.

- (a) Aqueous Alkaline cleaning; the alkaline solution nominally is 2 to 5 % sodium compounds, with small additions of emulsifying, chelating, or sequestering agents, or a combination thereof. This solution can be applied through immersion in a tank filled with the solution, sprayed, or brushed with a soft bristle brush, usually nylon and not steel or copper. When dipping or spraying, the solution works best in the temperature range from 140 °F to 185 °F. After cleaning, rinse thoroughly in hot water or water under pressure. Allow to dry completely before proceeding. Whenever aluminum is rinsed, it is desirable to use heated drying to accelerate the complete removal of water from the surface.
- (b) Solvent cleaning; typical cleaning solvents, such as mineral spirits or high-flash naphtha, can be used to remove oil and grease. The procedure to be used is as specified in SSPC Surface Preparation Specification 1. Proper rags or brushes should be used to wipe the parts.

NOTE 1—Caution: These rags or brushes should be cleaned or recycled often since oil can accumulate on their surfaces and be transferred back to the part. Small parts may be dipped or cleaned in ultrasonic baths of solvents. After cleaning, rinse thoroughly in hot water or water under pressure. Allow to dry completely before proceeding.

- (c) Hand or Power Tool Cleaning; Hand or power tool cleaning may be used to clean light deposits of aluminum reaction by products as specified in SSPC Surface Preparation Specification 2 or 3.

Other treatments may be considered provided they are approved by the powder coat paint material supplier and does not damage the metal surface.

Following phosphating, place all items to be powder coated in an oven capable of maintaining a temperature of 500 °F. Bake at a temperature of 25 °F above the normal cure temperature for the selected powder. Specimens

shall remain in the oven for a minimum of 20 minutes after having equalized to the temperature of the oven to remove any residual moisture from the preparation phase and insure expulsion of any entrapped gases or moisture. Specimens are typically pre-baked for one hour. Procedure will vary for multi-color applications to the same metal plate. A meeting shall be held with paint shop to discuss how this process will be performed to achieve the final finish similar to a one-color system process.

The powder coating material manufacturer shall supply a Product Data Sheet specifying application and curing techniques. Materials shall be used that are specified by the product manufacturer to be compatible as an overcoat to an aluminum substrate. A super durable formula shall be used to preserve color integrity. Apply polyester powder through electrostatic/tribomatic application guns. Apply powder in multiple coats. The first coat shall have a thickness of 1.5 to 3 mils. Partially cure each intermediate coat at a temperature of 350 °F to insure adhesion. Apply subsequent coats in 1.5 to 3 mil increments to bring the specimen to its final cured thickness as required by the specification. The final cured thickness shall not be less than 7 mils. This process shall vary to apply multiple colors to same plates.

Cure the powder coating by heating the coated specimens to temperature and duration specified by the powder coat material manufacturer. The coating shall be uniform in color and free of pinholes, blisters, and other surface defects. Check for correct cure by a solvent rub test.

Properties of cured coating shall conform to the following:

Minimum film thickness	TGIC	7.0mils
Direct impact	ASTM D 2794	160 in./lb (9.0 m/kg)
Reverse impact	ASTM D 2794	160 in./lb (9.0 m/kg)
Pencil hardness (scratch/gouge)	ASTM D 383	2H
Flexibility (Mandrel test)	ASTM D 522	1/8 in. (3m mm)
Minimum adhesion	ASTM D 3359	5A, 5B (100% crosshatch)
Salt spray	ASTM B 117	+ 1000 hrs < 2mm

Repair powder coated material by the following methods:

- a) Damage shall be defined as exposed metal surface.
- b) Repair damaged coatings that are less than 1/2 of 1% of the surface areas. Recoat damage greater than that amount. Final finish shall be damage free.
- c) Touch up the repaired coatings as recommended by the powder coating supplier.

Accomplish touch up and/or field repair by using either powder coating material or paint. Acrylic based paint is recommended by the powder coating material manufacturer and applied either by spray or brushed on liquid is used for touch up and repair of the powder coating.

614.05.01 Payment. No direct payment will be made for the work prescribed in this Section. Compensation shall be considered as included in the contract unit prices bid for the particular items requiring powder coating.

SECTION 624 - ACCOMMODATIONS FOR PUBLIC TRAFFIC

624.03.01 General. The tenth paragraph on page 422 of the Standard Specifications is hereby deleted and the following substituted therefore:

Do not remove guide posts and/or mileposts until final shouldering-up operation. Install new guide posts and/or mileposts within 24 hours of removal. If a guide post and/or milepost is damaged during preliminary shouldering-up operations, replace it in like kind within 24 hours as provided in Subsection 625.03.01.

624.03.03 Flaggers. Equip the flagger at each end of the work zone with a watch or suitable timing device. Flaggers at each end of the work zone shall document times when public traffic is stopped and released. Submit the documentation daily on a suitable form at the end of the shift in conjunction with the reconciliation of flagger hours.

Equip the flaggers at each end of the work zone with two way communication radios to allow them to be in contact with each other to control public traffic through the work zone as conditions require.

624.03.06 Traffic Control Supervisor. The second sentence of this Subsection is hereby deleted and the following substituted therefore:

The persons so designated shall have at least one year of experience directly related to worksite traffic control in a supervisory or responsible capacity and shall be certified as a Traffic Control Supervisor by ATSSA or Department approved equivalent.

SECTION 625 - CONSTRUCTION SIGNS

625.03.01 General. The fourth paragraph of this Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

Immediately after removing guide posts, place and maintain salvaged guide posts in a temporarily installed condition or traffic cones at each guide post location until the new guide posts are installed. Salvaged guide posts or traffic cones will not be required at guide posts removed behind guardrail.

Immediately after removing mileposts, place and maintain salvaged mileposts in a temporarily installed condition until the new mileposts are installed.

625.03.05 Contractor Designed Traffic Control Plans. The second sentence of the second paragraph of this Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

The proposed traffic control plan shall be prepared and/or certified as to conformance with the above by a Professional Traffic Operation Engineer (PTOE), or a Traffic Control Supervisor certified by ATSSA or Department approved equivalent, and shall include the PTOE registration number or Traffic Control Supervisor certification number of the certifying person.

Provide a minimum of 2 changeable message signs for the project 10 days prior to construction and coordinate content and location with the Engineer.

625.05.01 Payment. The second and third paragraphs of this Subsection of the Standard Specifications are hereby deleted and the following substituted therefore:

Partial payment for Rent Traffic Control Devices (Lump Sum) will be made according to Subsection 109.06.

SECTION 627 - PERMANENT SIGNS

627.02.02 Reflectorization. This Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

Use Type XI reflective sheeting material for regulatory and guide sign installations.

Use Type XI fluorescent reflective sheeting for warning sign installations.

Overlay acrylic EC films, inks, and digital imaging used for assembly shall be approved for use by the manufacturer of the sheeting material. The service life of inks and films shall be comparable to the sheeting used.

All letters, numerals, symbols, borders, and accessories as necessary for the sign legend shall be directly applied, digitally printed, or molded to form an integral sign legend and background on all signs.

SECTION 628 - MOBILIZATION

628.01.01 General. Add the following to the second paragraph of this Subsection of the Standard Specifications:

The amount of electricity supplied shall be 48kW and 240V.

SECTION 637 - TEMPORARY POLLUTION CONTROL

This Section of the Standard Specifications is hereby deleted and the following substituted therefore:

DESCRIPTION

637.01.01 General. This work consists of the construction, installation, maintenance, and removal in accordance with stormwater requirements and, as directed, of temporary pollution control Best Management Practices (BMPs). BMPs are intended to provide prevention, control, and abatement of water and air pollution to

the maximum extent practicable from the first day of construction activities until relief of maintenance has been granted for the project.

Temporary pollution control and erosion control work shall conform to the requirements of NDOT's "Construction Site Best Management Practices (BMPs) Manual," hereinafter referred to as the Manual, and addenda thereto issued up to, and including, the date of advertisement of the contract. The Manual can be accessed on the NDOT website. Adhere to the Manual's minimum requirements for the selection and implementation of construction site BMPs. Know, understand, and fully comply with the provisions of the Manual, and EPA, State, and local regulations governing stormwater and non-stormwater discharges from both the project site and areas of disturbance outside the project limits during construction.

Regardless of the NDEP Stormwater General Permit NVR100000 or the EPA Construction General Permit (CGP) procurement requirements, a SWPPP shall be developed and implemented. Develop the SWPPP using the Department furnished "Stormwater Pollution Prevention Plan (SWPPP) Template for Construction Activities," Form #018-002SWPPP. The template form can be accessed on the NDOT website under the stormwater section or by request.

Refer to the NDEP Stormwater General Permit NVR100000 and/or the EPA CGP (as appropriate) for complete SWPPP requirements, and to the Manual fact sheets for individual BMP minimum requirements.

BMPs requiring sizing or design criteria in accordance with the NDEP Stormwater General Permit NVR100000, the EPA CGP, or the Manual shall be designed by a Nevada Registered Civil Professional Engineer (PE), pursuant to NRS Chapter 625, and shall be included as an addendum to the SWPPP.

Refer to the NDEP Bureau of Water Pollution Control website for a copy of the Stormwater General Permit NVR100000 and information pertaining to SWPPP development. Refer to the EPA Region 9 stormwater permitting website for a copy of the CGP and information pertaining to SWPPP development.

The NDEP Stormwater General Permit NVR100000 and/or the EPA CGP includes and covers stormwater discharges from Department furnished material sources for general fill material, aggregate, and/or staging of a temporary asphalt or concrete batch plant operation dedicated solely to this contract. Install, inspect, and maintain temporary pollution control BMPs for these areas in the SWPPP.

Furnish a copy of the initial SWPPP at the pre-construction conference. The Engineer will review the initial SWPPP for completeness. The completed SWPPP document in its entirety, including diagrams, maps, and calculations shall be provided as evidence of SWPPP preparation. Incomplete SWPPP documents will be returned for correction and/or completion. Earth disturbing activities may not begin until the corrected SWPPP document has been reviewed and determined to be complete. The official SWPPP shall remain on the project site from the first day of erosion and sediment control installation activities until relief of maintenance has been granted for the project. A copy of the official SWPPP shall be made immediately available upon request to NDEP, EPA, NDOT, FHWA, or any other State, tribal, or local agency with jurisdiction of stormwater discharges at the time of any on-site inspection.

This project is located within the Lake Tahoe Basin and all pollution control measures shall satisfy the requirements of the Tahoe Regional Planning Agency (TRPA) permit. On-site inspection by TRPA staff of installed BMPs is required prior to any construction or grading activity. Notify the TRPA when contract and Stormwater Pollution Prevention Plan BMPs have been installed. Schedule a pre-grade inspection with TRPA at least 48 hours prior to construction commencement to ensure BMP installations abide by the TRPA permit.

637.01.02 Water Pollution Control Manager. Designate a Water Pollution Control Manager (WPCM) who has successfully completed the 16 hour "Water Pollution Control Manager" training class provided by the Associated General Contractors/Nevada Contractors Association. To register for this class, contact the Education and Training Director of the Associated General Contractors/Nevada Contractors Association Las Vegas. Attach, to the initial SWPPP, completion certificates demonstrating the WPCM's successful completion of the training course. Certification is good for 3 years from the date of issuance. The WPCM shall maintain current standing with the training from the date of contract award until relief of maintenance has been granted for the project. Failure to maintain current certification status will result in the ceasing of all operations not related to maintaining public safety until a WPCM with valid certification is assigned to the project. Working days will continue to be counted.

The WPCM shall be knowledgeable in the principles and practices of the installation and maintenance of erosion and sediment controls in accordance with NDEP Stormwater General Permit NVR100000 and/or the EPA CGP, the Manual, and as identified in the current SWPPP. The WPCM shall be capable of identifying existing and predictable effects of the contractor's operations, and shall have complete authority to direct the contractor's personnel and

equipment to implement the requirements described herein.

The Contractor shall be responsible for the preparation of the Stormwater General Permit NVR100000 NOI, CGP NOI, Temporary Working in Waterways Permit, and any other applicable discharge permit applications including their required modifications and amendments in accordance with Subsection 107.02.

The WPCM shall be responsible for developing, implementing, and updating the SWPPP. The WPCM shall update the SWPPP according to applicable stormwater permit requirements.

If permit coverage is not required, the WPCM shall update the SWPPP as necessary to reflect current conditions and to maintain accuracy within 7 days whenever:

1. There is a change in design, construction, operations or maintenance at the construction site that may have a significant effect on the discharge of pollutants.
2. During inspections, monitoring, or investigations by the WPCM or Engineer it is determined that the BMPs are ineffective in eliminating or significantly minimizing pollutants in stormwater discharges.
3. There is a change in the stormwater team.

The WPCM shall be responsible for the installation, inspection, maintenance, and removal of temporary pollution control BMPs shown on the SWPPP, in accordance with the stormwater requirements, and as directed. The Water Pollution Control Manager (WPCM) shall document and record an independent record of each stormwater inspection using the Department furnished "Construction Site Stormwater Inspection Form," Form #018-001WPCM. Submit the completed inspection form within 24 hours of the inspection. The WPCM shall serve as the primary contact for issues related to the SWPPP, permits or their implementation and shall be available by phone 24 hours a day and shall be capable of being on-site within 24 hours of notification of a deficiency from the first day of activities until relief of maintenance has been granted for the project.

The WPCM shall be responsible for reporting all illicit discharges or illicit connections to the storm sewer system found within the project limits immediately upon discovery. Refer to the NDEP Stormwater General Permit NVR100000 and/or the EPA CGP (as appropriate) for additional reporting requirements.

637.01.03 Permits. Not all projects require the permits discussed in this Subsection.

Contact the Department's Stormwater Division (775) 888-7771 a minimum of 7 days prior to submitting the Notice of Intent (NOI) to obtain coverage under the General Permit for Stormwater Associated with Construction Activity. The Stormwater Division will provide documentation summarizing NOI requirements.

When submitting an NOI, reference the Department Engineer's name as the appropriate Owner (NDOT) contact, the appropriate District address, and reference NDOT's Contract Number in the Site Name of the NOI. Ensure billing information of the NOI reflects the Operator (Contractor) to receive the invoice for annual permit renewal.

Adhere to the additional requirements in Section 9 of the EPA CGP when performing construction activities within the Pyramid Lake Paiute Tribe reservation.

Construction activities may require simultaneous coverage under the EPA CGP and the NDEP Stormwater General Permit NVR100000.

File a separate NOI with NDEP and/or EPA to apply for coverage under the Stormwater General Permit NVR100000 or EPA CGP, respectively, for land and earth disturbance areas outside of NDOT right-of-way and not displayed on the plans. Contractor furnished material sources, staging areas, plant sites, turnaround areas, or any other contractor caused ground disturbance outside the right-of-way and not shown on the plans are the Contractor's responsibility and shall be submitted under a separate NOI package from the ground disturbance within right-of-way and shown on the plan sheet details. As these separate Stormwater General Permits are the sole responsibility of the Contractor, NDOT shall not be listed as an Owner or Operator. Provide a copy of all separate signed NOI certification statements. The Department is not responsible for delays caused by incomplete or inaccurate submittals to NDEP and/or EPA by the Contractor.

Upon notice of award initiate the procurement of permits and submit all required permit information at the pre-construction conference.

Submit a copy of executed permits procured prior to the commencement of applicable construction activities

requiring permitting.

Regardless of the permitting authority requirements, submit photo documentation of existing vegetation and pre-construction site conditions of the entire project before commencing earth disturbing activities. Prior to requesting relief of maintenance, photo-document the post construction site conditions for all lands disturbed by construction activities. Submit electronic or digital color photos for post-construction stabilization documentation with the relief of maintenance request. All photo documentation shall be date/time stamped.

Submit a request for relief of maintenance only after completion of a final simultaneous inspection of the sediment and erosion control measures. Include a copy of the Notice of Termination request or request to transfer full NDEP Stormwater General Permit NVR100000 or EPA CGP responsibilities to the Department with the relief of maintenance request. Adhere to all permit requirements until relief of maintenance has been granted for the project.

637.01.04 Noxious Weed Management. Develop and follow a Noxious Weed Management Plan to prevent the establishment and spread of Nevada State listed noxious weeds per NRS 555 (available at http://agri.nv.gov/Plant/Noxious_Weeds/Noxious_Weeds_Home/).

Submit a copy of the Noxious Weed Management Plan for review and approval at the pre-construction conference.

The management plan shall include a physical survey of noxious weeds, mapping of existing noxious weed populations, appropriate eradication/control methods based on weed type, location, applicator certification, monitoring, and retreatment as necessary. Include methods for keeping equipment, personnel, staging areas, construction and excavation sites, and roadways clear of noxious weed plants and seeds. The plan shall also address the treatment of weeds in topsoil salvage material.

Equipment leaving noxious weed infested areas shall be cleaned prior to moving to areas free from noxious weeds. Equipment coming into or leaving the project area shall be cleaned and the cleaning area kept clear of plant material and contaminated dirt to prevent weed spread. The cleaning method shall be as approved.

CONSTRUCTION

637.03.01 General. Be responsible throughout the duration of the project for installing, constructing, inspecting, maintaining, replacing, removing, and disposing of the BMPs specified in the SWPPP, Temporary Working in Waterways Permits, and any other applicable permit. Installed BMPs shall perpetuate natural flow patterns and conveyances such that flooding or ponding is not caused inside or outside of the right-of-way or that may pose a hazard to motorists, pedestrians, or any other user.

Perform an inspection of the construction site prior to the commencement of earth disturbing activities to ensure construction site BMPs are installed in accordance with the current SWPPP and adhere to Manual's minimum requirements for the selection and implementation of construction site BMPs.

Regardless of NDEP Stormwater General Permit NVR100000 or the EPA CGP procurement requirements, perform and document stormwater inspections once every 7 days and within 24 hours of storm events 0.25 inch or greater. A reduced inspection schedule can be requested for approval. Submit this request in writing by the WPCM using the Department furnished "Request to Reduce Frequency of Construction Site Stormwater Inspections" Form #018-005RF. The WPCM shall receive written approval prior to the commencement of a reduced inspection schedule. Inspections shall be performed simultaneously by Contractor and Department assigned personnel.

In the event that deficiencies are noted during an inspection, a re-inspection will be required for said deficiencies. Perform the re-inspection using the Department furnished Form #018-001WPCM upon completion of remedial work and specifically document remedial actions implemented. Date/time stamped photo documentation of the initial deficiency and the corrective action are required. Required re-inspections shall not supersede or replace regularly scheduled inspections. Re-inspections shall be performed simultaneously by Contractor and Department assigned personnel.

Repairs and/or placement of temporary erosion and sediment control measures shall begin within 24 hours of notification of a deficiency and shall be completed within 7 days, or prior to the next anticipated storm event, whichever occurs first. Correct deficiencies and achieve full compliance within 7 days, or prior to the next anticipated storm event, whichever occurs first from the date deficiencies are documented. Liquidated damages will be assessed in accordance with Subsection 108.09 for failure to meet these requirements. Failure to achieve full compliance within 10 days of the date of documented deficiencies will result in the ceasing of all operations not

related to achieving compliance and maintaining public safety. Working days will continue to be counted and liquidated damages will continue to be assessed during such cessation.

Failure to achieve and/or maintain full compliance with the applicable stormwater permit or current SWPPP within 10 days of the date of a documented deficiency may result in termination of the contract in accordance with Subsection 108.10.

The Contractor is solely liable for any suspension of work and/or enforcement actions resulting from permit non-compliance.

Do not remove BMPs addressing stormwater discharge from areas subjected to earth disturbing activities until final stabilization per the applicable stormwater permit has been achieved. This may require BMPs be left in-place following the completion of construction activities. Properly maintain such BMPs, specified in the Manual, and as directed, until relief of maintenance is granted for the project.

Conduct a simultaneous inspection of the sediment and erosion control measures prior to submitting the Notice of Termination.

Submit a copy of the final SWPPP documenting current field conditions with the request for relief of maintenance.

Land disturbance areas beyond those depicted in the contract documents resulting from Contractor construction activities shall undergo final stabilization at the Contractor's expense. These include, but are not limited to, unidentified staging areas, turnaround areas, employee parking areas, and areas of ingress and egress. Submit final stabilization plans for review and approval.

637.03.02 Dust Control. Develop, obtain, and pay for all State and local entity permits and fully comply with the terms specified therein. Furnish and apply water or chemical dust palliative for controlling dust on the areas designated and according to permit conditions. Use equipment and obtain water as specified in Subsection 107.21.

Control dust originating from traffic, plant, or construction operations either inside or outside the right of way at all times according to EPA, State, and local laws, ordinances, and regulations.

Use dust palliatives listed in the QPL. Consult the Manual fact sheets for appropriate product selection. The use of dust palliatives containing cationic treatment chemicals is prohibited.

Mix and apply dust palliative as recommended by the manufacturer. Prepare the soil for application of dust palliative according to manufacturer instructions. Apply additional applications of dust palliative to control dust or as required by air quality regulating authorities.

Maintain all disturbed areas in a condition to prevent wind erosion and particulate emissions 24 hours a day, 7 days a week until the construction site is completely stabilized as shown on the plans and as required.

For contracts in Washoe or Clark Counties, provide a copy of the applicable Air Quality Management "Dust Control Permit" for construction activity prior to beginning work. Provide a copy of the final inspection and release from the applicable Air Quality Management "Dust Control Permit" upon completion of construction activities.

The geology in the project area may support erionite minerals (a fibrous mineral with similar health risk to asbestos). The applicable Air Quality Management "Dust Control Permit" for construction activity application requires the development of a Dust Control Mitigation Plan (DCMP). The fact that there may be erionite in soil and rock material in the area must be considered during the development and implementation of the DCMP and during health and safety planning. If, based on the scope of the project, no "Dust Control Permit" is required, the contractor is still required to prepare and follow a DCMP for this project. The DCMP must be designed to prevent visible dust due to project activities.

Immediate notification will be given in writing for failure to maintain adequate dust control and may result in immediate suspension of construction operations. If failing to remedy unsatisfactory dust control within 1 hour after receipt of such notice, the Engineer may immediately proceed to take necessary action to maintain dust control and the entire cost of this maintenance will be deducted from money due or to become due.

METHOD OF MEASUREMENT

637.04.01 Measurement. Temporary pollution control will be measured by the lump sum.

BASIS OF PAYMENT

637.05.01 Payment. The accepted quantities, measured as provided above, will be paid for at the contract price bid per unit of measurement for the pay items listed below that are shown in the proposal. Payment will be full compensation for the installation, ongoing maintenance, and removal of the work in accordance with stormwater requirements or as directed as prescribed in this Section.

Partial payments for temporary pollution control will be made as the work progresses. The Engineer will determine the reasonable payment percentage for each payment cycle. When requested, furnish invoices and receipts for actual costs. The amount paid on the next progress payment will be 50% of the amount determined.

A maximum amount of 5% of the contract amount will be paid for temporary pollution control during the progress of the work. Upon completion of all work on the project, payment of any amount bid for temporary pollution control in excess of 5% of the contract amount will be paid.

Payment will be made under:

Pay Item	Pay Unit
Temporary Pollution Control	Lump Sum

SECTION 704 – BASE AGGREGATES

704.03.02 Type 1 Class A Aggregate Base. Add the following line to the gradation specification:

Sieve Size	Percent Passing by Mass
19 mm (3/4 in.)	70-95

704.03.03 Type 1 Class B Aggregate Base. Add the following line to the gradation specification:

Sieve Size	Percent Passing by Mass
19 mm (3/4 in.)	70-95

704.03.11 Granular Backfill. In the first paragraph of this Subsection of the Standard Specifications the requirement for **Percent Passing by Mass** for **Sieve Size** 600 µm (No. 30) of “20–100” is hereby deleted and “10–100” substituted therefore.

SECTION 706 – AGGREGATES FOR PORTLAND CEMENT PRODUCTS

706.03.01 Coarse Aggregate. The fifth row of the second table on page 532 of the Standard Specifications is hereby deleted and the following added to the third table on page 532:

Clay Lumps	AASHTO T112	0.3% Max.
------------	-------------	-----------

706.03.02 Lightweight Aggregate. The third row of the second table on page 533 of the Standard Specifications is hereby deleted and the following added to the third table on page 533:

Clay Lumps	AASHTO T112	2% Max.
------------	-------------	---------

706.03.03 Fine Aggregate. The fourth row of the first table on page 534 of the Standard Specifications is hereby deleted and the following added to the second table on page 534:

Clay Lumps	AASHTO T112	1% Max.
------------	-------------	---------

SECTION 722 - WATER

722.02.02 Sampling. Submit a 1 quart sample, of each proposed source, for testing a minimum of 15 working days before the start of cold recycle or micro-surfacing operations. Obtain and ship in clean plastic containers that are carefully packed and labeled.

722.03.01 Concrete Use. This Subsection of the Standard Specifications is hereby deleted and the following substituted therefore:

Water shall be clean, clear, and potable. As an alternative to potable water, submit certified test results demonstrating the water meets the requirements of ASTM C1602, including Table 2.

NDOT BIDDER SUBCONTRACTOR AND SUPPLIER INFORMATION

SUBCONTRACTORS EXCEEDING FIVE (5) PERCENT OF THE BID AMOUNT

Company Name: TUTTO FERRO

Exceeds \$250,000: No

NV License No.: 60643

Supplier: No

NV License Limit: 245000

Description: Decorative figure

Item No(s):

SUBCONTRACTORS EXCEEDING ONE (1) PERCENT OF THE BID AMOUNT

Subcontractors exceeding 1 percent or \$50,000 (whichever is greater)

None Listed

OTHER SUBCONTRACTORS AND SUPPLIERS USED

Subcontractors and suppliers not otherwise listed in the Enterprise, or Exceeding 5%, or 1% Reports

None Listed

OTHER SUBCONTRACTORS AND SUPPLIERS NOT USED

Company Name: Ironclad Builders, LLC

Supplier: No

Phone Number: (775) 750-8489

Enterprise Type:

FILED

SEP 13 2019

NANCY PARENT
WASHOE COUNTY CLERK

BY Deul Sandhu
DEPUTY

WASHOE COUNTY HEALTH DISTRICT

ENHANCING QUALITY OF LIFE

REGULATIONS
OF
THE WASHOE COUNTY DISTRICT BOARD OF HEALTH
GOVERNING

FOOD ESTABLISHMENTS

**Washoe County Health District
1001 East Ninth Street
Reno, NV 89520
(775) 328-2434**

ADOPTED BY THE WASHOE COUNTY DISTRICT BOARD OF HEALTH ON JULY 25, 2019
APPROVED BY THE NEVADA STATE BOARD OF HEALTH ON SEPTEMBER 6, 2019



Public Health
Prevent. Promote. Protect.

TABLE OF CONTENTS

AUTHORITY	12
DEFINITIONS – CHAPTER 010	13
PERMITS AND FEES – CHAPTER 020.....	38
Prohibition from operating an establishment without a valid permit.	
Requirement to submit an application for permit to operate.	
Health Authority may require additional information on an application for permit to operate.	
Health Authority to make inspections prior to approving a permit to operate.	
Responsibilities of the permit holder.	
Expiration of a permit to operate application for an establishment that does not open within a reasonable time period.	
Permit exemption for those who give away food prepared in a private home.	
Allowance for permit exemption for charitable organizations.	
Allowance for Health Authority to exempt a food operation from the requirement to have a permit to operate.	
Requirements for obtaining an exemption to the requirement to have a permit to operate.	
Alternate exemption criteria for an exemption to the requirement to have a permit to operate for specific types of food operations.	
Revocation of an exemption.	
Criteria for obtaining a new exemption after one previously issued has been revoked.	
Invalidation of permit, transferring prohibited.	
Invalidation of permit for failure to use it.	
Invalidation of a permit for failure to pay renewal fees.	
Application fee for permit to operate.	
Application fee for exemption from permit to operate request.	
Fee for HACCP and operational plans.	
Payment of renewal fees.	
Late fees.	
Permit application fee, refund.	
Reinspection fees.	
MANAGEMENT AND PERSONNEL – CHAPTER 030	44
Assignment, person-in-charge required.	
Demonstration of knowledge.	
Duties of the person-in-charge.	
Employee Health; Responsibilities of permit holder, person-in-charge, food employees, and conditional employees.	
Exclusions and restrictions.	
Managing removal, adjustment, or retention of exclusions and restrictions.	
Clean condition, hands and arms.	
Cleaning procedure.	
When to wash.	
Where to wash.	
Hand antiseptics.	
Maintenance of fingernails.	
Prohibition of jewelry.	
Clean condition, outer clothing.	
Eating, drinking, and using tobacco.	
Discharge from the eyes, nose, and mouth.	
Use of bandages, finger cots, or finger stalls.	
Effectiveness of hair restraints.	
Handling animals, prohibition.	
Clean-up of vomiting and diarrheal events	

FOOD PROTECTION MANAGER CERTIFICATION – CHAPTER 040.....58

- Certified Food Protection Manager, required.
- Risk Level I food establishment, child care centers.
- Special circumstances.
- Food protection manager certificate, posting.
- Certified Food Protection Manager.
- Food protection manager, certification.
- Certified Food Protection Manager, responsibilities.
- Certified Food Protection Manager, compliance and enforcement.

FOOD – CHAPTER 05061

- Safe, unadulterated, and honestly presented.
- Compliance.
- Food in a hermetically sealed container.
- Milk and milk products.
- Fish.
- Molluscan shellfish.
- Wild mushrooms.
- Game animals.
- Specifications for receiving temperature.
- Additives.
- Eggs.
- Eggs and milk products, pasteurization.
- Package integrity.
- Ice.
- Shucked shellfish, packaging and identification.
- Shellstock identification.
- Shellstock condition.
- Commercially processed juice treated.
- Molluscan shellfish, original container.
- Shellstock, maintaining identification.
- Preventing contamination from hands.
- Preventing contamination when tasting food.
- Preventing contamination from food used for personal use.
- Packaged and unpackaged food, separation, packaging, and segregation.
- Food storage containers, identified with common name of food.
- Pasteurized eggs, substitute for raw eggs for certain recipes.
- Protection from unapproved additives.
- Washing fruits and vegetables.
- Ice used as exterior coolant, prohibited as ingredient.
- Storage or display of food in contact with water or ice.
- Food contact with equipment and utensils.
- In-use utensils, between-use storage.
- Linens and napkins, limitation on use.
- Wiping cloths, limitation on use.
- Gloves, limitation on use.
- Using clean tableware for second portions and refills.
- Refilling returnable containers.
- Food storage and dispensing.
- Food storage and preparation, prohibited areas.
- Food preparation.
- Food display.
- Condiments, protection.
- Consumer self-service operations.
- Returned food and reservice of food.

Miscellaneous sources of contamination.
 Cooking raw animal foods.
 Microwave cooking.
 Plant food cooking for hot holding.
 Non-continuous cooking of raw animal foods.
 Parasite destruction.
 Records, creation and retention.
 Preparation for immediate service.
 Reheating for hot holding.
 Treating juice.
 Frozen food.
 Time/temperature control for safety food, slacking.
 Thawing.
 Cooling.
 Cooling methods.
 Time/temperature control for safety food, hot and cold holding.
 Not ready-to-eat, time/temperature control for safety food, date marking.
 Ready-to-eat, time/temperature control for safety food, date marking.
 Ready-to-eat, time/temperature control for safety foods, disposition.
 Time as a public health control.
 Specialized processing methods, waiver requirement.
 Reduced oxygen packaging without a waiver criteria.
 Standards of identity.
 Honestly presented.
 Food labels.
 Other forms of information.
 Consumption of animal foods that are raw, undercooked, or not otherwise processed to eliminate pathogens.
 Consumer advisory, alcoholic beverages.
 Discarding or reconditioning unsafe, adulterated, or contaminated food.
 Pasteurized foods, prohibited reservice, and prohibited food.

EQUIPMENT, UTENSILS AND LINENS – CHAPTER 060.....93

Characteristics.
 Cast iron, limitations for use.
 Lead, limitations for use.
 Copper, limitations for use.
 Galvanized metal, limitations for use.
 Sponges, limitations for use.
 Wood, limitations for use.
 Nonstick coatings, limitations for use.
 Nonfood-contact surfaces.
 Characteristics, single-service articles.
 Equipment and utensils.
 Food temperature measuring devices.
 Food-contact surfaces.
 Clean-in-place equipment.
 "V" Threads, limitations.
 Hot oil filtering equipment.
 Can openers.
 Nonfood-contact surfaces.
 Kick plates, removable.
 Ventilation hood systems, filters.
 Temperature measuring devices for food.
 Temperature measuring devices, ambient air and water.
 Pressure measuring devices, mechanical warewashing equipment.

Ventilation hood systems, drip prevention.
Equipment openings, closures and deflectors.
Dispensing equipment, protection of equipment and food.
Bearings and gear boxes, leak-proof.
Beverage tubing, separation.
Ice units, separation of drains.
Condenser unit, separation.
Molluscan shellfish tanks.
Temperature measuring devices.
Warewashing machine, data plate operating specifications.
Warewashing machines, internal baffles.
Warewashing machines, temperature measuring devices.
Manual warewashing equipment, heaters and baskets.
Warewashing machines, automatic dispensing of detergents and sanitizers.
Warewashing machines, flow pressure device.
Warewashing sinks and drainboards self-draining.
Equipment compartments, drainage.
Case lot handling apparatuses, movability.
Food equipment, certification and classification.
Cooling, heating, and holding capacities.
Manual warewashing, sink compartment requirements.
Drainboards.
Ventilation hood systems, adequacy.
Clothes washers and dryers.
Utensils, consumer self-service.
Food temperature measuring devices.
Temperature measuring devices, manual and mechanical warewashing.
Sanitizing solutions, testing devices.
Cleaning agents and sanitizers, availability.
Equipment, clothes washers and dryers, and storage cabinets, contamination prevention.
Fixed equipment, spacing or sealing.
Fixed equipment, elevation or sealing.
Good repair and proper adjustment.
Cutting surfaces.
Microwave Ovens
Warewashing equipment, cleaning frequency.
Warewashing machines, manufacturer's operating instructions.
Warewashing sinks, limitations.
Warewashing equipment, cleaning agents.
Warewashing equipment, clean solutions.
Manual warewashing equipment, wash solution temperature.
Mechanical warewashing equipment, wash solution temperature.
Manual warewashing equipment, hot water sanitization temperatures.
Mechanical warewashing equipment, hot water sanitization temperatures.
Mechanical warewashing equipment, sanitization pressure.
Manual and mechanical warewashing equipment, chemical sanitization, temperature, pH, concentration, and hardness.
Manual warewashing equipment, chemical sanitization, using detergent-sanitizers.
Warewashing equipment, determining chemical sanitizer concentration.
Good repair and calibration.
Single-service and single-use articles, required use.
Single-service and single-use articles, limitations.
Shells, limitations.
Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.
Equipment food-contact surfaces and utensils.
Cooking and baking equipment.

- Nonfood-contact surfaces.
- Dry cleaning.
- Precleaning.
- Loading of soiled items, warewashing machines.
- Wet cleaning.
- Washing, procedures for alternative manual warewashing equipment.
- Rinsing procedures.
- Food-contact surfaces and utensils.
- Before use after cleaning.
- Hot water and chemical.
- Clean linens.
- Specifications.
- Storage of soiled linens.
- Mechanical washing.
- Use of laundry facilities.
- Equipment and utensils, air-drying required.
- Wiping cloths, air-drying locations.
- Food-contact surfaces, lubricants.
- Equipment, reassembling.
- Equipment, utensils, linens, and single-service and single-use articles.
- Prohibitions.
- Kitchenware and tableware.
- Soiled and clean tableware.
- Preset tableware.
- Rinsing equipment and utensils after cleaning and sanitizing.

WATER, PLUMBING AND WASTE – CHAPTER 070115

- Approved system.
- System flushing and disinfection.
- Bottled drinking water.
- Nondrinking water.
- Capacity.
- Pressure.
- Distribution, delivery, and retention system.
- Alternative water supply.
- Plumbing system.
- Cleanable fixtures.
- Handwashing sink, installation.
- Backflow prevention, air gap.
- Backflow prevention device, design standard.
- Handwashing sink: use, operation and maintenance.
- Conditioning device, location and design.
- Handwashing sinks, numbers and capacities.
- Toilets and urinals.
- Mop sink.
- Backflow prevention device, when required.
- Backflow prevention device, carbonator.
- Handwashing sinks, location and placement.
- Backflow prevention device, location.
- Water reservoir of fogging devices, cleaning.
- Prohibiting a cross-connection.
- Scheduling inspection and service for a water system device.
- System maintained in good repair.
- Drains.
- Backflow prevention.

- Grease traps.
- Conveying sewage.
- Flushing a waste retention tank.
- Approved sewage disposal system.
- Other liquid wastes and rainwater.
- Indoor storage area.
- Outdoor storage surface.
- Outdoor enclosure.
- Receptacles.
- Outside receptacles.
- Storage areas, rooms, and receptacles, capacity and availability.
- Toilet room receptacle, covered.
- Cleaning implements and supplies.
- Storage areas, redeeming machines, receptacles and waste handling units, location.
- Storing refuse, recyclables, and returnables.
- Areas, enclosures, and receptacles, good repair.
- Outside storage prohibitions.
- Covering receptacles.
- Using drain plugs.
- Maintaining refuse areas and enclosures.
- Cleaning receptacles.
- Approved service.
- Storing refuse, recyclables and returnables, frequency.
- Receptacles or vehicles.
- Community or individual facility,

PHYSICAL FACILITIES – CHAPTER 080124

- Indoor surface characteristics.
- Outdoor surface characteristics.
- Floors, walls, and ceilings.
- Floors, walls, and ceilings, utility lines.
- Floor and wall junctures, coved, and enclosed or sealed.
- Floor carpeting, restrictions and installation.
- Floor covering, mats and duckboards.
- Wall and ceiling coverings and coatings.
- Walls and ceilings, attachments.
- Walls and ceilings, studs, joists, and rafters.
- Light bulbs, protective shielding.
- Heating, ventilation, air-conditioning system vents.
- Devices to electrocute flying insects.
- Toilet rooms, enclosed.
- Outer openings, protected.
- Exterior walls and roofs, protective barrier.
- Outdoor refuse areas, curbed and graded to drain.
- Private homes and living or sleeping quarters, use prohibitions.
- Living or sleeping quarters, separation.
- Private homes, prohibitions.
- Handwashing cleanser, availability.
- Hand drying provision.
- Handwashing aids and devices, use restrictions.
- Handwashing signage.
- Disposable towels, waste receptacle.
- Lighting intensity.
- Mechanical ventilation.
- Dressing areas and lockers, designation.

- Employee accommodations, designated areas.
- Distressed merchandise, segregation and location.
- Repair.
- Cleaning, frequency and restrictions.
- Cleaning floors, dustless methods.
- Cleaning ventilation systems, nuisance and discharge prohibition.
- Cleaning maintenance tools, preventing contamination.
- Drying mops.
- Absorbent materials on floors, limitations.
- Cleaning of plumbing fixtures.
- Closing toilet room doors.
- Using dressing rooms and lockers.
- Controlling pests.
- Removing dead or trapped birds, insects, rodents, and other pests.
- Storing maintenance tools.
- Maintaining premises, unnecessary items and litter.
- Animals on premises prohibited, exceptions.

PLAN REVIEW – CHAPTER 090132

- Plan review, when required.
- Plan review, specifications.
- Plan review, on-site corrections.
- Plan review, fees.
- Plan review, expiration.
- Plan review, stop work order.

POISONOUS OR TOXIC MATERIALS – CHAPTER 100134

- Identifying information, prominence.
- Common name.
- Separation.
- Restriction.
- Conditions of use.
- Poisonous or toxic material containers.
- Chemical sanitizers, criteria.
- Chemicals for washing fruits and vegetables, criteria.
- Boiler water additives, criteria.
- Drying agents, criteria.
- Lubricants for equipment, incidental food contact lubricants.
- Restricted-use pesticides, criteria.
- Rodent bait stations.
- Tracking powders, pest control and monitoring.
- Restriction and storage.
- Refrigerated medicines, storage.
- First aid supplies, storage.
- Personal care items, storage.
- Separation.

HACCP AND OPERATIONAL PLANS – CHAPTER 110138

- When a HACCP plan is required.
- Contents of a HACCP Plan.
- Confidentiality, trade secrets, HACCP plans
- Operational plans, when required.
- HACCP and operational plans, not transferable.

BARBECUES – CHAPTER 120140
 Barbecue, applicable requirements.
 Barbecue, operational plan required.
 Barbecue, construction of equipment, operation, location, cleaning.
 Barbecue, preparation and service of food, attendance by employee required, presence of customers within certain distances prohibited.
 Barbecue, compliance and enforcement.

CHILD CARE FACILITIES – CHAPTER 140142
 Child care facilities, exemption from provisions of NRS 446.
 Child care facilities, exemptions from construction and equipment standards.

COTTAGE FOOD OPERATIONS – CHAPTER 150.....146
Cottage food operation, exempt from definition of “food establishment”.

FARM-TO-FORK EVENTS – CHAPTER 160.....148
 Farm-to-fork events, exempt from definition of “food establishment”.
 Farm-to-fork events, registration required.

FARMERS’ MARKETS – CHAPTER 170149
 Farmers’ markets, applicable requirements.
 Farmers’ markets, permit required.
 Farmers’ markets, produce stand permit, responsibility of the permit holder.
 Farmers’ markets, produce stand, fee payment required, late fee.
 Farmers’ markets, produce and farm products, issuance of an annual permit.
 Farmers’ markets, operation at a temporary food event.
 Farmers’ markets, approved source.
 Farmers’ markets, poultry and poultry products and meat and meat products.
 Farmers’ markets, food storage.
 Farmers’ markets, food preparation; prohibitions, exceptions.
 Farmers’ markets, produce stands, construction requirements.
 Farmers’ markets, toilet facilities.
 Farmers’ markets, handwashing facilities.
 Farmers’ markets, animals prohibited; exception.
 Farmers’ markets, fresh eggs.
 Farmers’ markets, compliance and enforcement.

MOBILE UNITS, PORTABLE UNITS FOR SERVICE OF FOOD, AND SERVICING AREAS – CHAPTER 190152
 Mobile unit, portable unit for service of food, and servicing areas, applicable requirements.
 Mobile unit and portable unit for service of food, identification.
 Mobile unit and portable unit for service of food, health permit not transferable.
 Mobile unit and portable unit for service of food, operation at special event.
 Mobile unit and portable unit for service of food, plan review.
 Mobile unit and portable unit for service of food, food protection.
 Mobile unit and portable unit for service of food, food equipment.
 Mobile unit and portable unit for service of food, handwashing and toilet facilities.
 Mobile unit and portable unit for service of food, filtering compressed air.
 Mobile unit and portable unit for service of food, water supply protective cover device.
 Mobile unit and portable unit for service of food, water storage tank design.
 Mobile unit and portable unit for service of food, liquid waste retention and disposal.
 Mobile unit and portable unit for service of food, personnel.
 Mobile unit and portable unit for service of food, garbage.

Mobile unit and portable unit for service of food, storage.
 Mobile unit, portable unit for service of food, and servicing areas, compliance and enforcement.
 Servicing area, approval and operation.
 Servicing area, construction.
 Servicing area, change in location.
 Servicing area, fee for change in location.
 Mobile unit, food and food preparation.
 Mobile unit, water supply.
 Mobile unit, construction requirements.
 Portable unit for service of food, menu restriction by type of unit.
 Portable unit for service of food, operational restrictions.
 Portable unit for service of food, water supply.
 Portable unit for service of food, construction requirements.
 Portable unit for service of food, wastewater handling.
 Portable unit for service of food, operation on pool decks.

OUTDOOR FOOD ESTABLISHMENTS – CHAPTER 200.....160

Outdoor food establishment, applicable requirements.
 Outdoor food establishment, permit to operate.
 Outdoor food establishment, conditions for use.
 Outdoor food establishment, plan submittal.
 Outdoor food establishment, general construction requirements.
 Outdoor food establishment, location.
 Outdoor food establishment, operational plan required.
 Outdoor food establishment, food.
 Outdoor food establishment, equipment cleaning.
 Outdoor food establishment, food handler required.
 Outdoor food establishment, food preparation by consumer.
 Outdoor food establishment, compliance and enforcement.

TEMPORARY FOOD ESTABLISHMENTS – CHAPTER 210163

Temporary food establishment and special event, applicable requirements.
 Special event, application for permit to operate.
 Temporary food establishment, application for permit to operate.
 Special event, permit to operate.
 Temporary food establishment, permit to operate.
 Temporary food establishment, permit exemptions.
 Special event, fee.
 Temporary food establishment, fee.
 Temporary food establishment, cumulative maximum fee.
 Special events, fee for annual sampling permit.
 Temporary food establishment, fee for low-risk foods.
 Temporary food establishment, limited fee for nonprofit organizations.
 Temporary food establishment and annual sampling operation, reinspection fee.
 Temporary food establishment and special event, food source.
 Temporary food establishment, labeling of certain food.
 Temporary food establishment, alcohol consumption while pregnant.
 Temporary food establishment and special event, food cooking, holding, and service equipment.
 Temporary food establishment, temperature measuring devices required.
 Temporary food establishment, construction requirements.
 Temporary food establishment, access limited to permit holder or employees.
 Temporary food establishment, thawing time/temperature control for safety food.
 Temporary food establishment, hot and cold holding.
 Temporary food establishment, reheating and cooling.
 Temporary food establishment, food protection.

- Temporary food establishment and special event, handwashing facilities.
- Temporary food establishment and special event, utensil and equipment cleaning and sanitizing.
- Temporary food establishment and special event, potable water.
- Temporary food establishment and special event, liquid waste.
- Temporary food establishment and special event, grease and cooking oil waste.
- Temporary food establishment and special event. non-sewered toilets.
- Temporary food establishment and special event, non-sewered toilets, handwashing facilities required.
- Temporary food establishment and special event, solid waste.
- Temporary food establishment, operation without permit issued by Health Authority.
- Temporary food establishment and special event, inspections.
- Temporary food establishment, examination and condemnation of food.
- Temporary food establishment and special event, compliance and enforcement.
- Temporary food establishment and special event, suspension or revocation of permit and reinstatement.
- Temporary food establishment, failure to comply.
- Temporary food establishment, interference with performance of duty.

VENDING MACHINE OPERATIONS – CHAPTER 220.....176

- Vending machines, applicable requirements.
- Vending machines, permit to operate.
- Vending machines, identification.
- Vending machines, doors and openings.
- Vending machines, vending stage closure.
- Vending machines, automatic shutoff.
- Vending machines, liquid waste products.
- Vending machines, can openers.
- Vending machines, receptacles inside of.
- Vending machines, receptacles for trash.
- Vending machines, time/temperature control for safety food.
- Vending machines, compliance and enforcement.

MISCELLANEOUS PROVISIONS – CHAPTER 230.....179

- Emergencies.
- Resumption of operations.

COMPLIANCE AND ENFORCEMENT – CHAPTER 240.....180

- Preventing health hazards, provision for conditions not addressed.
- Unlawful to interfere with the Health Authority.
- Inspection frequency.
- Health Authority allowed to examine records.
- Health Authority allowed entry to perform inspections.
- Health Authority to issue a written inspection report.
- Health Authority to provide specific information when violations noted on written inspection report.
- Violations, shared facilities.
- Examination and condemnation of food, hold orders.
- Food establishment outside jurisdiction of Health Authority.
- Sampling and testing.
- Refusal to sign acknowledgement.
- Requirement to abate violations in time specified.
- Notice, suspension and revocation of permits.
- Creation of the Food Protection Hearing and Advisory Board.
- Make-up of the Food Protection Hearing and Advisory Board.
- Food Protection Hearing and Advisory Board, quorum for hearings.
- Hearing conducted by the Food Protection Hearing and Advisory Board.
- Hearings, appeals.
- Hearings, variances; conditions for approval, documentation, and justification.

Waivers, conditions for approval, documentation and justification.
Conformance with approved procedures.
Failure to comply.
Penalties and prosecution.

SEVERABILITY – CHAPTER 250187

Severability.

APPENDIX NRS 446188

AUTHORITY

Whereas, unsanitary conditions in food establishments constitute a serious hazard to the public health, safety and welfare; and

Whereas, the Nevada Revised Statutes, particularly NRS 439.130, 439.150, 439.200, 444.350, 585.300, 585.310, and 585.350, and Chapter 446, authorize and require the regulation of sanitation of food establishments,

Now, therefore, the Washoe County District Board of Health does hereby adopt the following Regulations of the Washoe County District Board of Health Governing Food Establishments on July 25, 2019. Approved by the Nevada State Board of Health on September 6, 2019.

**THE REGULATIONS
OF THE
WASHOE COUNTY DISTRICT BOARD OF HEALTH
GOVERNING FOOD ESTABLISHMENTS**

CHAPTER 010

DEFINITIONS

General

As used in these regulations, unless the context otherwise requires, the words and terms set forth in sections 010.005 through 010.905 have the meanings ascribed to them in those sections.

010.005 “Accessible” defined. “Accessible” means:

- A. When applied to equipment; fabricated to be exposed for cleaning and inspection using simple tools such as hand-held screwdrivers, pliers, and open-end wrenches;
- B. When applied to plumbing fixtures, connections, appliances or equipment; having access thereto, but which first may require the removal of an access panel, door, or similar obstruction; or
- C. Not blocked by equipment or other barrier.

010.010 “Accrediting organization” defined. “Accrediting organization” means an independent organization that determines whether a food protection manager certification program meets the standards set by the CFP.

010.015 “Adulterated food” defined. “Adulterated food” has the meaning ascribed in Nevada Revised Statutes (NRS) 585.300 through 585.310. A food shall be deemed adulterated if:

- A. It bears or contains any poisonous or deleterious substance which may render it injurious to health unless the substance is not an added substance and the quantity of the substance does not ordinarily render it injurious to health;
- B. It consists in whole or in part of a diseased, contaminated, filthy or decomposed substance, or if it is otherwise unfit for food;
- C. It has been produced, prepared, packed or held under unsanitary conditions whereby it may have become contaminated with filth or rendered diseased, unwholesome or injurious to health;
- D. It is the product of an animal which is diseased, died otherwise than by slaughter or was fed upon the uncooked offal from a slaughterhouse;
- E. Its container is composed, in whole or in part, of any poisonous or deleterious substance, which may render the contents injurious to health;
- F. It bears or contains any color additive, which is unsafe within the meaning of the Federal Act;
- G. Any valuable constituent has been in whole or in part omitted or abstracted there from;

- H. Any substance has been substituted wholly or in part therefore;
- I. Damage or inferiority has been concealed in any manner; or
- J. Any substance has been added thereto or mixed or packed therewith so as to increase bulk or weight or reduce its quality or strength, or make it appear better or of greater value than it is.

010.020 "Approved" defined. "Approved" means acceptable to the Health Authority based on a determination of conformity with principles, practices and generally recognized standards that protect public health.

010.023 "Asymptomatic" defined.

A. "Asymptomatic" means without obvious symptoms; not showing or producing indications of a disease or other medical condition, such as an individual infected with a pathogen but not exhibiting or producing any signs or symptoms of vomiting, diarrhea, or jaundice.

B. "Asymptomatic" includes not showing symptoms because symptoms have resolved or subsided, or because symptoms never manifested.

010.025 " a_w " defined. " a_w " means the symbol for water activity.

010.030 "Balut" defined. "Balut" means an embryo inside a fertile egg that has been incubated for a period sufficient for the embryo to reach a specific stage of development after which it is removed from incubation before hatching.

010.035 "Barbecue" defined. "Barbecue" means cooking food outdoors on equipment suitably designed and maintained for use outdoors that is operated on the same premises as, and in conjunction with, a supporting permitted food establishment. Barbeque equipment includes, but is not limited to, outdoor grills, and smokers.

010.040 "Bed and breakfast facility" defined. "Bed and breakfast facility" means a commercial home offering bed and breakfast accommodations to one (1) or more persons.

010.045 "Beverage" defined. "Beverage" means a liquid for drinking, including water.

010.050 "Board of Health" defined. "Board of Health" means the District Board of Health of the Washoe County Health District created pursuant to Chapter 439 of the Nevada Revised Statutes and by the interlocal agreement of the City of Reno, the City of Sparks, and the County of Washoe, Nevada.

010.055 "Bottled drinking water" defined. "Bottled drinking water" means water that is sealed in bottles, packages, or other containers and offered for sale for human consumption, including bottled mineral water.

010.060 "Bulk food" defined. "Bulk food" means processed or unprocessed food in aggregate containers from which quantities desired by the customer are withdrawn. The term includes a self-service operation.

- 010.065 "Casing" defined.** "Casing" means a tubular container for sausage products made of either natural or artificial (synthetic) material.
- 010.070 "Caterer" defined.** "Caterer" means an approved food establishment that is capable of serving or preparing food at a location other than its primary location.
- 010.075 "Certification number" defined.** "Certification number" means a unique combination of letters and numbers assigned by a shellfish control authority to a molluscan shellfish dealer according to the provisions of the National Shellfish Sanitation Program.
- 010.080 "Certification organization" defined.** "Certification organization" means an organization that provides an accredited certification program for food protection manager certification, including a recognized examination, and issues a certificate for passage of the examination.
- 010.085 "Certified Food Protection Manager" defined.** "Certified Food Protection Manager" means a person who has demonstrated by means of a food safety certification examination to a certification organization that they have the knowledge, skills, and abilities required to protect the public from foodborne disease.
- 010.090 "CFP" defined.** "CFP" is the acronym for the Conference for Food Protection.
- 010.095 "Child care facility" defined.** "Child care facility" means a facility as defined in the Washoe County Department of Social Services Regulations for Child Care Facilities.
- 010.100 "Cleaned-in-place" defined.** "Cleaned-in-place" means:
- A. Cleaned-in-place by the circulation or flowing by mechanical means through a piping system of a detergent solution, water rinse, and sanitizing solution onto or over equipment surfaces that require cleaning, such as the method used, in part, to clean and sanitize a frozen dessert machine.
 - B. Cleaned-in-place does not include the cleaning of equipment such as band saws, slicers, or mixers that are subjected to in-place manual cleaning without the use of a cleaned-in-place system.
- 010.105 "Closed" defined.** "Closed" means fitted together snugly, leaving no openings large enough to permit the entrance of vermin.
- 010.110 "Commingle" defined.** "Commingle" means:
- A. To combine shellstock harvested on different days or from different growing areas as identified on the tag or label; or
 - B. "Commingle" means to combine shucked shellfish from containers with different container codes or different shucking dates.
- 010.115 "Communicable disease" defined.** "Communicable disease" means a disease which is caused by a specific infectious agent or its toxic products, and which can be transmitted, either directly or indirectly,

from a reservoir of infectious agents to a susceptible host organism. Communicable diseases are those listed in NAC 441A.040.

- 010.120 "Comminuted" defined.** "Comminuted" means:
- A. To reduce in size by methods including chopping, flaking, grinding, or mincing.
 - B. "Comminuted" includes fish or meat products that are reduced in size and restructured or reformulated such as gefilte fish, gyros, ground beef, and sausage; and a mixture of two (2) or more types of meat that have been reduced in size and combined, such as sausages made from two (2) or more meats.
- 010.125 "Conditional employee" defined.** "Conditional employee" means a potential food employee to whom a job offer is made, conditional on responses to subsequent medical questions or examinations designed to identify potential food employees who may be suffering from a disease that can be transmitted through food and done in compliance with Title 1 of the Americans with Disabilities Act of 1990.
- 010.128 "Confirmed disease outbreak" defined.** "Confirmed disease outbreak" means a foodborne disease outbreak in which laboratory analysis of appropriate specimens identifies a causative agent and epidemiological analysis implicates the food as the source of the illness.
- 010.130 "Consumer" defined.** "Consumer" means a person who is a member of the public, takes possession of food, is not functioning in the capacity of an operator of a food establishment and does not offer food for resale.
- 010.135 "Control" defined.** "Control" means to manage the operations of a food establishment to maintain compliance with established food protection standards, applicable laws and regulations. The state where correct procedures are being followed and compliance is being met.
- 010.140 "Control point" defined.** "Control point" means any point or procedure at which a biological, chemical, or physical hazard can be controlled.
- 010.145 "Corrosion-resistant" defined.** "Corrosion-resistant" means a material that maintains acceptable surface cleanability characteristics under prolonged influence of the food to be contacted, the normal use of cleaning compounds and sanitizing solutions, and other conditions of the use environment.
- 010.150 "Counter-mounted equipment" defined.** "Counter-mounted equipment" means equipment that is not portable and is designed to be mounted off the floor on a table, counter, or shelf.
- 010.155 "Critical control point" defined.** "Critical control point" means a point or procedure in a specific food system where loss of control may result in an unacceptable health risk.
- 010.160 "Critical item" defined.** "Critical item" means a provision of these regulations that, if in noncompliance, is more likely than other violations to contribute to food contamination, illness, or environmental health hazard.

- 010.165 "Critical limit" defined.** "Critical limit" means the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to minimize the risk that the identified food safety hazard may occur.
- 010.170 "Cut leafy greens" defined.** "Cut leafy greens" means fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn. The term "leafy greens" includes iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby leaf lettuce (i.e. immature lettuce or leafy greens), escarole, endive, spring mix, spinach, cabbage, kale, arugula, and chard. The term "leafy greens" does not include herbs such as cilantro or parsley.
- 010.175 "Direct supervision" defined.** "Direct supervision" means the training and supervision of a designated person-in-charge, by a Certified Food Protection Manager, to operate a permitted food establishment in compliance with all applicable laws and regulations pertaining to food when the Certified Food Protection Manager is absent from the food establishment.
- 010.180 "Disclosure" defined.** "Disclosure" means a written statement that clearly identifies the animal-derived foods which are, or can be ordered, raw, undercooked, or without otherwise being processed to eliminate pathogens, or items that contain an ingredient that is raw, undercooked, or without otherwise being processed to eliminate pathogens.
- 010.185 "Donated game animals" defined.** "Donated game animals" means any game animals that are processed in an approved facility which are given as a gift, grant or contribution; a donation which is not affected or restricted by any given condition, circumstance or monetary means.
- 010.187 "Drinking water" defined.**
- A. "Drinking water" means water that meets criteria as specified in *40 CFR 141 National Primary Drinking Water Regulations*.
 - B. "Drinking water" is traditionally known as "potable water".
 - C. "Drinking water" includes the term "water" except where the term used connotes that the water is not potable, such as "boiler water", "mop water", "rainwater", "wastewater", and "non-drinking" water.
- 010.190 "Dry storage area" defined.** "Dry storage area" means a room or area designated for the storage of packaged or containerized bulk food that is not time/temperature control for safety food and dry goods such as single-service items.
- 010.195 "Easily cleanable" defined.** "Easily cleanable" means a characteristic of a surface that:
- A. Allows effective removal of soil by normal cleaning methods;
 - B. Is dependent on the material, design, construction, and installation of the surface; and
 - C. Varies with the likelihood of the surface's role in introducing pathogenic or toxigenic agents or other contaminants into food based on the surface's approved placement, purpose, and use.
- 010.200 "Easily movable" defined.** "Easily movable" means:

- A. Portable; mounted on casters, gliders, or rollers; or provided with a mechanical means to safely tilt a unit of equipment for cleaning; and
- B. Having no utility connection, a utility connection that disconnects quickly, or a flexible utility connection line of sufficient length to allow the equipment to be moved for cleaning of the equipment and adjacent area.

010.205 "Egg" defined.

- A. "Egg" means the shell egg of avian species such as chicken, duck, goose, guinea, quail, ratites or turkey.
- B. "Egg" does not include:
 - 1. A balut;
 - 2. The egg of reptile species such as alligator; or
 - 3. An egg product.

010.210 "Egg product" defined.

- A. "Egg product" means all, or a portion of, the contents found inside eggs separated from the shell and pasteurized in a food processing establishment, with or without added ingredients, intended for human consumption, such as dried, frozen or liquid eggs.
- B. "Egg product" does not include food which contains eggs only in a relatively small proportion such as cake mixes.

010.215 "Employee" defined. "Employee" means the permit holder, person-in-charge, food employee, person having supervisory or management duties, person on the payroll, family member, volunteer, person performing work under contractual agreement, or other person working in a food establishment.

010.220 "EPA" defined. "EPA" means the U.S. Environmental Protection Agency.

010.225 "Equipment" defined.

- A. "Equipment" means an article that is used in the operation of a food establishment such as a freezer, grinder, hood, ice maker, meat block, mixer, oven, reach-in refrigerator, scale, sink, slicer, stove, table, temperature measuring device for ambient air, vending machine, or warewashing machine.
- B. "Equipment" does not include apparatuses used for handling or storing large quantities of packaged foods that are received from a supplier in a cased or overwrapped lot, such as hand trucks, forklifts, dollies, pallets, racks, and skids.

010.230 "Event promoter" defined. "Event promoter" means a person, firm, association or corporation licensed by the county commission or city council to conduct a special event or activity.

010.235 "Exclude" defined. "Exclude" means to prevent a person from working as an employee in a food establishment or entering a food establishment as an employee.

- 010.240** “**Extensively remodeled**” defined. “Extensively remodeled” means the construction, building, repair or alteration of, or installation of new equipment in a food establishment which requires a permit from the Health Authority or local building department.
- 010.245** “**Family child care home**” defined. “Family child care home” means a home as defined in the Washoe County Department of Social Services Regulations for Child Care Facilities.
- 010.250** “**Farm products**” defined. “Farm products” includes all agricultural, horticultural, viticultural and vegetable products of the soil, poultry and poultry products, livestock and livestock products and hay. The term does not include timber products or milk and milk products. (NRS 576.0155).
- 010.255** “**Farm-to-fork**” defined. “Farm-to-fork” means an event organized on a farm where prepared food is provided for immediate consumption to paying guests and that meets the requirements of these regulations.
- 010.260** “**Farmers’ market**” defined. “Farmers’ market” means a place of business where the actual producer of farm products can bring products for direct sale to consumers. The term includes a place of business where a person rents space to producers for the sale of farm products.
- 010.265** “**FDA**” defined. “FDA” means the U.S. Food and Drug Administration.
- 010.270** “**Fish**” defined.
- A. “Fish” means fresh or saltwater fin-fish, crustaceans and other forms of aquatic life (including alligator, frog, aquatic turtle, jellyfish, sea cucumber, and sea urchin and the roe of such animals) other than birds or mammals, and all mollusks, if such animal life is intended for human consumption.
 - B. “Fish” includes an edible human food product derived in whole or in part from fish, including fish that have been processed in any manner.
- 010.275** “**Food**” defined. “Food” means any food, drink, confection or beverage, or any component in the preparation or manufacture thereof, intended for ultimate human consumption, stored, being prepared or manufactured, displayed, offered for sale, sold, or served in a food establishment or temporary food establishment (NRS 446.017).
- For the purpose of these regulations, water and ice served or offered in a food establishment, and chewing gum, are considered food.
- 010.280** “**Food additive**” defined. “Food additive” means any substance, the intended use of which results directly or indirectly, in it’s becoming a component or otherwise affecting the characteristics of food.
- A. “Food additive” has the meaning stated in the Federal Food, Drug, and Cosmetic Act, § 201(s) and 21 CFR 170.3(e)(1).
 - B. “Color additive” has the meaning stated in the Federal Food, Drug, and Cosmetic Act, § 201(t) and 21 CFR 70.3(f).
- 010.285** “**Food-contact surface**” defined. “Food-contact surface” means:

- A. A surface of equipment or a utensil with which food normally comes into contact; or
- B. A surface of equipment or a utensil from which food may drain, drip, or splash:
 - 1. Into a food; or
 - 2. Onto a surface normally in contact with food.

010.290 "Food employee" defined. "Food employee" means a person working with unpackaged food, food equipment or utensils, or food-contact surfaces.

010.295 "Food establishment" defined.

- A. Except as otherwise limited by Subsection B in this section, "food establishment" means any place, structure, premise, vehicle or vessel, or any part thereof, in which any food intended for ultimate human consumption is manufactured or prepared by any manner or means whatever, or in which any food is sold, offered or displayed for sale, or served. (NRS 446.020).
- B. The term does not include:
 - 1. Private home, unless the food prepared or manufactured in the home is sold, or offered or displayed for sale or for compensation or contractual consideration of any kind;
 - 2. Fraternal or social clubhouses, at which attendance is limited to members of the club;
 - 3. Vehicles operated by common carriers engaged in interstate commerce;
 - 4. Any establishment in which religious, charitable and other nonprofit organizations sell food occasionally to raise money or in which charitable organizations receive salvaged food in bulk quantities for free distribution, unless the establishment is open on a regular basis to sell food to members of the general public;
 - 5. Any establishment where animals are slaughtered which is regulated and inspected by the State Department of Agriculture;
 - 6. Dairy farms and plants which process milk and products of milk or frozen desserts which are regulated under Chapter 584 of NRS;
 - 7. The premises of a wholesale dealer of alcoholic beverages licensed under Chapter 369 of NRS who handles only alcoholic beverages which are in sealed containers;
 - 8. A cottage food operation that meets the requirements of these regulations; or
 - 9. A farm for purposes of holding a farm-to-fork event that meets the requirements of these regulations.

010.300 "Food establishment undergoing remodeling" defined. "Food establishment undergoing remodeling" means any food establishment, which changes the floor plans or the structure of the building that houses the operation and/or a food establishment, which changes its food handling operations.

010.305 "Food handler" defined. "Food handler" means:

- A. Any person employed in or operating a food establishment, temporary or permanent, whether that person is an employer, employee, or other person who handles, stores, transports, prepares, manufactures, serves or sells food, or who comes in contact with eating or cooking utensils or other equipment used in the handling, preparation, manufacture, service or sale of food.
- B. The term does not include a person who only handles, stores, transports, sells or otherwise comes in contact with food that is permanently sealed or packaged for sale directly to the

consumer and who, if the food is time/temperature control for safety food, handles the food only occasionally or incidentally outside the normal and usual course and scope of his responsibilities or employment.

010.310 **“Food preparation” defined.** “Food preparation” means processing, cutting, mixing, mincing, assembling, portioning, or any operation that changes the form, flavor, or consistency of food but does not include trimming of produce.

010.315 **“Food processing establishment” defined.** “Food processing establishment” means a commercial establishment in which food is processed or otherwise prepared and packaged for human consumption. The term includes any establishment that:

A. Processes:

1. Vitamins;
2. Food supplements;
3. Food additives;
4. Spices;
5. Tea;
6. Coffee;
7. Salsa;
8. Jelly or jam;
9. Condiments; or
10. Candy; or

B. Cans food or packages food in packaging with a modified atmosphere.

010.320 **“Food Protection Hearing and Advisory Board” defined.** “Food Protection Hearing and Advisory Board” means the group of individuals appointed by the Washoe County District Board of Health to serve, as needed, when an appeal or variance hearing is required by these regulations.

010.325 **“Food Protection Manager certificate.** “Food Protection Manager certificate” means a certificate issued by the certification organization, indicating the holder of the certificate has demonstrated a satisfactory level of training and competency to perform the functions of a Certified Food Protection Manager.

010.330 **“Foodborne disease” defined.** “Foodborne disease” means an illness caused by the consumption of contaminated food.

010.335 **“Foodborne disease outbreak” defined.** “Foodborne disease outbreak” means the occurrence of two or more cases of a similar illness resulting from the ingestion of a common food.

- 010.345** **“Full-time” defined.** “Full-time” means, as it pertains to Certified Food Protection Manager requirements, 30 hours per week or the length of time the food establishment is in operation, whichever is less.
- 010.350** **“Game animal” defined:**
- A. "Game animal" means an animal, the products of which are food, that is not classified as livestock, sheep, swine, goat, horse, mule, or other equine, or as poultry, or fish.
 - B. "Game animal" includes mammals without limitation such as reindeer, elk, deer, antelope, water buffalo, bison, rabbit, squirrel, opossum, raccoon, nutria, or muskrat, and nonaquatic reptiles such as land snakes.
 - C. "Game animal" does not include ratites.
- 010.355** **“Garbage” defined.** “Garbage” means putrescible animal and vegetable waste resulting from the handling, storage, preparation, cooking, sale and serving of food and beverage. This includes, but is not limited to:
- A. Offal, swill, kitchen and table waste, and other organic animal and vegetable waste;
 - B. Bottles, cans, cups, plates, utensils, containers, and any other materials that have been in direct contact with a food or beverage; and
 - C. Components used in the preparation or manufacture of food intended for animal or human consumption.
- 010.360** **“General-use pesticide” defined.** “General-use pesticide” means a pesticide that is not classified by EPA for restricted use.
- 010.365** **“Golf cart-style food unit” defined.** “Golf cart-style food unit” means a very small, motorized vehicle, including golf carts and similar vehicles, used to transport and serve food or beverages at various locations inside large buildings or on large tracts of land including but not limited to golf courses. Such units shall be permitted as portable units for service of food.
- 010.370** **“Grade A standards” defined.** “Grade A standards” means the requirements of the United States Public Health Service/FDA “Grade A Pasteurized Milk Ordinance” with which certain fluid and dry milk and milk products comply.
- 010.375** **“Group child care home” defined.** “Group child care home” means a home as defined in the Washoe County Department of Social Services Regulations for Child Care Facilities.
- 010.380** **“HACCP” defined.** “HACCP” is the acronym for Hazard Analysis Critical Control Point and means a systematic approach to the identification, evaluation, and control of food safety hazards.
- 010.385** **“HACCP plan” defined.** “HACCP plan” means a written document that delineates the formal procedures for following the hazard analysis and critical control point principles developed by the National Advisory Committee on Microbiological Criteria for Foods to include pertinent critical items and critical limits.

- 010.390** “**HACCP system**” defined. “HACCP system” means the result of the implementation of a HACCP plan.
- 010.395** “**Handwashing sink**” defined:
- A. "Handwashing sink" means a lavatory, a basin or vessel for washing, a wash basin, or a plumbing fixture especially placed for use in personal hygiene and designed for the washing of the hands.
 - B. "Handwashing sink" includes an automatic handwashing facility.
- 010.400** “**Hazard**” defined. “Hazard” means a biological, chemical, or physical property that may cause an unacceptable consumer health risk.
- 010.405** “**Hazard analysis**” defined. “Hazard analysis” means the process of collecting and evaluating information on hazards associated with food to decide which are significant and must be addressed in a HACCP Plan.
- 010.410** “**Health Authority**” defined. “Health Authority” means the officers and agents of the Washoe County District Board of Health.
- 010.415** “**Health District**” defined. “Health District” means the Washoe County Health District created pursuant to NRS 439 and the interlocal agreement of the City of Reno, the City of Sparks, and the County of Washoe, Nevada. It includes all the incorporated cities and unincorporated areas within the geographic boundaries of Washoe County, Nevada.
- 010.420** “**Health practitioner**” defined. “Health practitioner” means a physician licensed to practice medicine, or if allowed by law, a nurse practitioner, physicians assistant, or a person with similar qualifications.
- 010.425** “**Hermitically sealed container**” defined. “Hermitically sealed container” means a container that is designed and intended to be secure against the entry of microorganisms and, in the case of low-acid canned foods, to maintain the commercial sterility of its contents after processing.
- 010.430** “**Highly susceptible population**” defined. “Highly susceptible population” means persons who are more likely than other people in the general population to experience foodborne disease because they are:
- A. Immunocompromised; preschool age children, or older adults; and
 - B. Obtaining food at a facility that provides services such as custodial care, health care, or assisted living, such as a child or adult day-care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.
- 010.440** “**Injected**” defined. “Injected” means manipulating a meat so that infectious or toxigenic microorganisms may be introduced from its surface to its interior through tenderizing with deep penetration or injecting the meat such as by processes which may be referred to as “injecting,” “pinning,” or “stitch pumping.”

- 010.445 "Juice" defined:**
- A. "Juice" means the aqueous liquid expressed or extracted from one (1) or more fruits or vegetables, purées of the edible portions of one (1) or more fruits or vegetables, or any concentrates of such liquid or purée.
 - B. "Juice" does not include, for purposes of HACCP, liquids, purées, or concentrates that are not used as beverages or ingredients of beverages.
- 010.450 "Kitchenware" defined.** "Kitchenware" means food preparation and storage utensils.
- 010.455 "Law" defined.** "Law" means applicable local, State, and Federal statutes, regulations and ordinances.
- 010.460 "Linens" defined.** "Linens" means fabric items such as cloth hampers, cloth napkins, table cloths, wiping cloths, and work garments including cloth gloves.
- 010.465 "Liquid waste" defined.** "Liquid waste" means a waste material which is not spadeable.
- 010.470 "Low-risk food" defined.** "Low-risk food" means food that presents very low risk of causing foodborne disease when handled in specific ways as approved by the Health Authority. Examples include, but are not limited to:
- A. Open containers of pasteurized or ultra-pasteurized milk or similar liquid dairy products which are maintained at 41°F or lower, to be steamed for immediate use in espresso-type beverages.
 - B. Ultra-pasteurized half-and-half, or similar coffee creamers in single-serving hermetically sealed containers.
 - C. Prepackaged ice cream bars, and other frozen dairy products which are served without the need for a dipper well.
 - D. Commercially packaged hot dogs heated for hot holding.
 - E. Nuts, high-sugar candy, honey, cookies, bread, beef jerky, unsliced melons, and intact raw fruit.
- 010.475 "Major food allergen" defined.** "Major food allergen" means:
- A. Milk, egg, fish such as bass, flounder, cod, crab, lobster or shrimp; tree nuts such as almonds, pecans, or walnuts; wheat, peanuts, and soybeans; or
 - B. A food ingredient that contains protein derived from a food, as specified in Subsection A of this definition.
 - C. "Major food allergen" does not include any highly refined oil derived from a food specified in Subsection A of this definition and any ingredient derived from such highly refined oil.
- 010.480 "Meat" defined.** "Meat" means the flesh of animals used as food including the dressed flesh of cattle, swine, sheep, or goats and other edible animals, except fish, poultry, and wild game animals.
- 010.485 "mg/L" defined.** "mg/L" means milligrams per liter, which is the metric equivalent of parts per million (ppm).

- 010.490** **“Misbranded” defined.** “Misbranded” means the presence of any written, printed or graphic matter, upon or accompanying food or containers of food, which is false or misleading or which violates any applicable state or local labeling requirements. (NRS 446.053)
- 010.495** **“Mobile unit” defined.** “Mobile unit” means any vehicle operating from an approved servicing area in which food, beverages, frozen desserts or dairy products and mixes are prepared, processed or converted for human consumption and which is used to sell and dispense food and beverages to customers. The term includes full service “hot” trucks and limited service “ice cream” trucks. The term does not include any portable unit for service of food.
- 010.500** **“Molluscan shellfish” defined.** “Molluscan shellfish” means any edible species of fresh or frozen oysters, clams, mussels, and scallops or edible portions thereof, except when the scallop product consists only of the shucked adductor muscle.
- 010.505** **“Natural and unprocessed state” defined.** “Natural and unprocessed state” means that an agricultural product of the soil is not cut, sliced, breached, shelled, canned, cooked, pickled, sealed, packaged, dried, milled, ground or otherwise altered from its original state after being harvested.
- 010.510** **“New food establishment” defined.** “New food establishment” means any food establishment beginning operation at a location, which is newly constructed for that purpose or a food establishment beginning operation in any preexisting structure.
- 010.513** **“Non-continuous cooking” defined:**
- A. “Non-continuous cooking” means the cooking of food in a food establishment using a process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time prior to sale or service.
 - B. “Non-continuous cooking” does not include cooking procedures that only involve temporarily interrupting or slowing an otherwise continuous cooking process.
- 010.515** **“Nonprofit organization” defined.** “Nonprofit organization” means an entity which desires to be eligible for the nonprofit fee as defined in these regulations and meets the requirements of NRS 82 or which has tax exempt status recognized by the Internal Revenue Service.
- 010.520** **“NSF” defined.** “NSF” means the National Sanitation Foundation.
- 010.525** **“Operational plan” defined.** “Operational plan” means a written and approved document and contractual agreement other than a HACCP plan, in which are listed specific practices or procedures that are intended to ensure that:
- A. An establishment is maintained in a clean and sanitary condition; or
 - B. Activities associated with the establishment’s operations do not compromise public health.
- 010.530** **“Operational supervision” defined.** “Operational supervision” means the on-site supervision and management of a permitted food establishment’s foodservice operations and foodservice employees.

- 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.
- 010.550 “Packaged” defined:**
- A. "Packaged" means bottled, canned, cartoned, securely bagged, or securely wrapped, whether packaged in a food establishment or a food processing establishment.
 - B. "Packaged" does not include a wrapper, carry-out box, or other nondurable container used to containerize food with the purpose of facilitating food protection during service and receipt of the food by the consumer.
- 010.555 “Permit” defined.** “Permit” means the document issued by the Health Authority that authorizes a person to operate a food establishment.
- 010.560 “Permit holder” defined.** “Permit holder” means the entity that:
- A. Is legally responsible for the operation of the food establishment such as the owner, the owner's agent, or other person; and
 - B. Possesses a valid permit to operate a food establishment.
- 010.565 “Person” defined.** “Person” means an association, a corporation, individual, partnership, other legal entity, government, or governmental subdivision or agency.
- 010.570 “Person-in-charge” defined.** “Person-in-charge” (PIC) means the person present at a food establishment who is responsible for the operation of the establishment at the time of an inspection.
- 010.575 “Personal care items” defined.** “Personal care items” means items or substances that may be poisonous, toxic, or a source of contamination and are used to maintain or enhance a person's health, hygiene, or appearance and include items such as medicines; first aid supplies; and other items such as cosmetics, and toiletries such as toothpaste and mouthwash.
- 010.580 “pH” defined.** “pH” means the symbol for the negative logarithm of the hydrogen ion concentration, which is a measure of the degree of acidity or alkalinity of a solution.
- 010.585 “Physical facilities” defined.** “Physical facilities” means the structure and interior surfaces of a food establishment including accessories such as soap and towel dispensers and attachments such as light fixtures and heating or air-conditioning system vents.
- 010.590 “Plumbing fixture” defined.** “Plumbing fixture” means a receptacle or device that:
- A. Is permanently or temporarily connected to the water distribution system of the premises and demands a supply of water from the system; or

- B. Discharges used water, waste materials, or sewage directly or indirectly to the drainage system of the premises.

010.595 “Plumbing system” defined. “Plumbing system” means the water supply and distribution pipes; plumbing fixtures and traps; soil, waste, and vent pipes; sanitary and storm sewers and building drains, including their respective connections, devices, and appurtenances within the premises; and water-treating equipment.

010.600 “Poisonous or toxic materials” defined. “Poisonous or toxic materials” means substances that are not intended for ingestion and are included in these four (4) categories:

- A. Cleaners and sanitizers, which include cleaning and sanitizing agents and agents such as caustics, acids, drying agents, polishes, and other chemicals;
- B. Both restricted- and general-use pesticides except sanitizers, which include substances such as insecticides and rodenticides;
- C. Substances necessary for the operation and maintenance of the establishment such as nonfood grade lubricants and personal care items that may be deleterious to health; and
- D. Substances that are not necessary for the operation and maintenance of the establishment and are on the premises for retail sale, such as petroleum products and paints.

010.605 “Portable banquet bar” defined. “Portable banquet bar” means a portable unit for service of food that serves only beverages and drink garnishes.

010.610 “Portable unit for service of food” defined. “Portable unit for service of food” means a food establishment on wheels, easily conveyed from a servicing area to one (1) or more approved locations where food is served, and clearly identified in the permit application.

010.615 “Potable water” defined. “Potable water” means any water, from an approved source such as an approved domestic water supply, which is bacteriologically safe and otherwise suitable for drinking and meets the standards established by the Nevada Division of Environmental Protection as defined in NRS 445A.855.

010.625 “Poultry” defined:

- A. “Poultry” means any domesticated bird (chickens, turkeys, ducks, geese, guineas, ratites, or squabs), whether live or dead; and
- B. “Poultry” means any migratory waterfowl or game bird, pheasant, partridge, quail, grouse, or pigeon, whether live or dead.

010.630 “Premises” defined:

- A. “Premises” means the physical facility, its contents, and the contiguous land or property under the control of the permit holder; or
- B. “Premises” means the physical facility, its contents, and the land or property not described in Subsection A of this definition if its facilities and contents are under the control of the permit holder and may impact food establishment personnel, facilities, or operations, and a food

establishment is only one component of a larger operation such as a health care facility, hotel, motel, school, recreational camp, or prison.

- 010.635 “Primal cut” defined.** “Primal cut” means a basic major cut into which carcasses and sides of meat are separated, such as a beef round, pork loin, lamb flank, or veal breast.
- 010.640 “Produce” defined.** “Produce” means any whole, fresh fruit or vegetable in its natural and unprocessed state.
- 010.645 “Produce stand” defined.** “Produce stand” means a food operation that sells, offers for sale, or gives away only produce.
- 010.650 “Producer” defined.** “Producer” means a person or entity that produces fruit, nuts or vegetables by the practice of the agricultural arts upon the land that the person or entity owns and/or controls.
- 010.655 “Public water system” defined.** “Public water system” means a system, regardless of ownership, that provides the public with water for human consumption through pipes or other constructed conveyances, as defined in NRS 445A. The term includes:
- A. A facility for the collection, pumping, treatment, storage or distribution of water which is controlled by the operator of the system and used primarily in connection with the system; and
 - B. A facility for the collection or storage before treatment of water which is not controlled by the operator of the system but is used primarily in connection with the system.
- 010.665 “Putrescible waste” defined.** “Putrescible waste” means waste that is capable of being decomposed by microorganisms with sufficient rapidity as to cause odors, gases, and attract and/or harbor vectors, or cause similar objectionable conditions. Food wastes, offal and dead animals are examples of putrescible waste.
- 010.670 “Ratite” defined.** “Ratite” means a flightless bird such as an emu, ostrich, or rhea.
- 010.675 “Ready-to-eat” defined.** “Ready-to-eat” means a food that is in a form that is ready for immediate consumption or reasonably expected to be consumed in that form at the point of sale or that is edible without additional preparation to achieve food safety. It could be raw or cooked, hot or chilled and could be consumed without further heat-treatment including reheating.
- A. "Ready-to-eat food" includes:
 - 1. Raw animal food that is cooked as specified in these regulations and posted with the disclosure and reminder statement;
 - 2. All time/temperature control for safety food that is unpackaged and cooked to the temperature and time required for that specific food;
 - 3. Raw fruits and vegetables that are thoroughly washed in water to remove soil and other visible contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form;
 - 4. Fruits and vegetables that are cooked for hot holding;

5. Plant food for which further washing, cooking, or other processing is not required for food safety, and from which rinds, peels, husks, or shells, if naturally present are removed;
 6. Substances derived from plants such as spices, seasonings, and sugar;
 7. A bakery item such as bread, cakes, pies, fillings, or icing for which further cooking is not required for food safety;
 8. The following products that are produced in accordance with USDA guidelines and that have received a lethality treatment for pathogens: dry, fermented sausages, such as dry salami or pepperoni; salt-cured meat and poultry products, such as prosciutto ham, country cured ham, and Parma ham; and dried meat and poultry products, such as jerky or beef sticks; and thermally processed low-acid foods packaged in hermetically sealed containers.
- B. "Ready-to-eat food" does not include:
1. Prepackaged food, which does not require cooking and/or will be cooked by the consumer in the package. The package must prevent bare hand contact with the food item;
 2. Raw fruits and vegetables that are intended for washing by the consumer before consumption as in grocery or retail sales;
 3. Plated or dished food which with reasonable care will not be touched during serving.
- C. "Ready-to-eat food" exceptions:
1. Is prepared in accordance with a waiver that is granted by the Health Authority;
 2. May receive additional preparation for palatability or aesthetic, epicurean, gastronomic, or culinary purposes.

010.680 "Reconstituted" defined. "Reconstituted" means the recombination of dehydrated food products with water or other liquids.

010.685 "Recycling" defined. "Recycling" means the process by which salvaged materials are transformed into new products.

010.690 "Reduced oxygen packaging" defined:

- A. "Reduced oxygen packaging" means:
1. The reduction of the amount of oxygen in a package by removing oxygen; displacing oxygen and replacing it with another gas or combination of gases; or otherwise controlling the oxygen content to a level below that normally found in the atmosphere (approximately 21% at sea level); and
 2. A process as specified in Subsection A(1) of this definition that involves a food for which the hazards *Clostridium botulinum* or *Listeria monocytogenes* require control in the final packaged form.
- B. "Reduced oxygen packaging" includes:
1. Vacuum packaging, in which air is removed from a package of food and the package is hermetically sealed so that a vacuum remains inside the package;
 2. Modified atmosphere packaging, in which the atmosphere of a package of food is modified so that its composition is different from air but the atmosphere may change over time due to the permeability of the packaging material or the respiration of the food. Modified atmosphere packaging includes reduction in the proportion of oxygen, total replacement of oxygen, or an increase in the proportion of other gases such as carbon dioxide or nitrogen;

3. Controlled atmosphere packaging, in which the atmosphere of a package of food is modified so that until the package is opened, its composition is different from air, and continuous control of that atmosphere is maintained, such as by using oxygen scavengers or a combination of total replacement of oxygen, non-respiring food, and impermeable packaging material;
4. Cook-chill packaging, in which cooked food is hot filled into impermeable bags and are then sealed or crimped closed. The bagged food is rapidly chilled and refrigerated at temperatures that inhibit the growth of psychrotrophic pathogens; or
5. Sous vide packaging, in which raw or partially cooked food is placed in a hermetically sealed, impermeable bag, cooked in the bag, rapidly chilled, and refrigerated at temperatures that inhibit the growth of psychrotrophic pathogens.

010.695 “Refuse” defined. “Refuse” means garbage for purposes of these regulations.

010.700 “Reminder” defined. “Reminder” means a written statement concerning the health risk of consuming animal foods raw, undercooked, or without otherwise being processed to eliminate pathogens.

010.705 “Reservice” defined. “Reservice” means the transfer of food that is unused and returned by a consumer after being served or sold and in the possession of the consumer, to another person.

010.710 “Restrict” defined. “Restrict” means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food and the food employee does not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.

010.715 “Restricted-use pesticide” defined. “Restricted-use pesticide” means a pesticide product that is limited to use by or under the direct supervision of a certified applicator or as defined in NRS 586.205.

010.720 “Risk” defined. “Risk” means the likelihood that an adverse health effect will occur within a population as a result of a hazard in a food.

010.725 “Risk Level I food establishment” defined. “Risk Level I food establishment” means a permitted food establishment that presents an extremely low relative risk of causing foodborne disease based upon few or no food handling operations implicated in foodborne disease outbreaks. Risk Level I food establishments are limited to food establishments that:

- A. Serve or sell only prepackaged non-time/temperature control for safety food;
- B. Conduct limited food preparation steps of non-time/temperature control for safety food such as slicing bagels, buttering toast, or opening prepackaged baked goods for individual sale;
- C. Serve only beverages and ice, such as espresso, mixed and blended drinks;
- D. Heat only commercially processed, time/temperature control for safety food such as hot dogs for hot holding and where cooling or reheating of food items is prohibited; or
- E. Conduct cold holding of commercially prepackaged, ready-to-eat, time/temperature control for safety food such as sandwiches and frozen foods, without opening of the package.

Examples of Risk Level I food establishments include, but are not limited to convenience stores, hot dog and espresso carts, concession stands, bars/lounges, coffee shops, warehouses, and mobile units or portable units for service of food with frozen foods or meats.

010.730 “Risk Level II food establishment” defined. “Risk Level II food establishment” means a permitted food establishment that presents a medium relative risk of causing foodborne disease based upon few food handling operations typically implicated in foodborne disease outbreaks. Risk Level II food establishments are limited to food establishments that:

- A. Prepare, cook, and serve most foods immediately;
- B. Limit the complex preparation of time/temperature control for safety food including cooking, cooling, and reheating for hot holding to extra or left-over foods from same day service. This excludes foods prepared in advance for future service;
- C. Limit cold or hot holding to a single meal service; or
- D. Use minimal preparation and assembly steps to prepare foods from raw ingredients.

Examples of Risk Level II food establishments include, but are not limited to, fast food restaurants, bakeries, sandwich shops, child care facilities, elementary and middle schools with minimal food preparation, and processors/manufacturers of non-time/temperature control for safety food.

010.735 “Risk Level III food establishment” defined. “Risk Level III food establishment” means a permitted food establishment that presents a significant relative risk of causing foodborne disease based on the large number of food handling operations typically implicated in foodborne disease outbreaks and/or the type of population served by the establishment. Risk Level III food establishments are limited to food establishments that:

- A. Conduct complex food preparation steps including thawing, cooking, cooling, cold holding, reheating and hot holding for time/temperature control for safety food;
- B. Perform extensive handling of large volumes of raw time/temperature control for safety food ingredients;
- C. Operate extended hours of food preparation activities;
- D. Perform advanced preparation of time/temperature control for safety food for next day service;
- E. Primarily serve highly susceptible populations and any other Risk Level III and most Risk Level II activities;
- F. Conduct specialized processes such as smoking, curing, and reduced oxygen packaging or modified atmospheric packaging for extended shelf life;
- G. Process/manufacture time/temperature control for safety food;
- H. Prepare time/temperature control for safety food for off-premise serving, for which time and temperature requirements during transportation, holding, and service are relevant; or
- I. Have a history of repeated critical violations, repeat violations, or enforcement issues. Establishments meeting these requirements will be reassigned for a period of at least one (1) year at the higher risk level.

Examples of Risk Level III food establishments include, but are not limited to, full service restaurants, continuous operation casino/resort kitchens, restaurants and buffets, hospitals, nursing and extended care facilities, processors/manufacturers of time/temperature control for safety food, caterers serving time/temperature control for safety food, a central kitchen that transports food to satellite locations, and establishments conducting specialized processing at retail.

- 010.740** **“Rubbish” defined.** “Rubbish” means non-putrescible waste, consisting of both combustible and noncombustible waste(s) such as, but not limited to, paper, cardboard, bottles, tin and iron cans, wood, glass, bedding, crockery and similar materials.
- 010.745** **“Safe materials” defined.** “Safe materials” means articles manufactured from or composed of materials that may not reasonably be expected to result, directly or indirectly, in their becoming a component of or otherwise affecting the characteristics of any food.
- 010.750** **“Safe temperatures” defined.** “Safe temperatures” means temperatures of 41°F (5°C) or below and 135°F (57° C) and above for the transport or storage of time/temperature control for safety foods.
- 010.755** **“Sample vendor” defined.** “Sample vendor” means a vendor operating a temporary food establishment in which samples of food are prepared and distributed in individual portions.
- 010.760** **“Sanitization” defined.** “Sanitization” means the application of cumulative heat or chemicals on cleaned food-contact surfaces that, when evaluated for efficacy, is sufficient to yield a reduction of 5-logs, which is equal to a 99.999% reduction, of representative disease microorganisms of public health importance.
- 010.765** **“Sealed” defined.** “Sealed” means free of cracks or other openings that could allow the entry or passage of moisture.
- 010.770** **“Service animal” defined.** “Service animal” means an animal that has been trained to assist or accommodate a person with a disability.
- 010.775** **“Servicing area” defined.** “Servicing area” means one (1) or more locations approved by the Health Authority and used by operators of mobile units, portable units for service of food, or vending machines for such things as food and supply storage, warewashing, food preparation, vehicle and equipment cleaning and maintenance, discharging liquid or solid wastes, and refilling water tanks and ice bins.
- 010.780** **“Sewage” defined.** “Sewage” means a combination of the liquid and water-carried wastes from any building or plumbing fixture together with such groundwater, surface water and storm water as may be present. Water-carried wastes, include but are not limited to, excrement and liquid wastes from kitchens, water closets, laundries, portable or non-sewered toilets and holding tanks.
- 010.785** **“Shellfish control authority” defined.** “Shellfish control authority” means a state, federal, foreign, tribal, or other government entity legally responsible for administering a program that includes certification of molluscan shellfish harvesters and dealers for interstate commerce.
- 010.790** **“Shellstock” defined.** “Shellstock” means raw, in-shell molluscan shellfish.
- 010.795** **“Shucked shellfish” defined.** “Shucked shellfish” means molluscan shellfish that have one (1) or both shells removed.

- 010.800** “**Single-service articles**” defined. “Single-service articles” means tableware, carry-out utensils, and other items such as bags, containers, place mats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one (1) time, one person use after which they are intended for discard.
- 010.805** “**Single-use articles**” defined:
- A. "Single-use articles" means utensils and bulk food containers designed and constructed to be used once and discarded.
 - B. "Single-use articles" includes items such as wax paper, butcher paper, plastic wrap, formed aluminum food containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles, and number 10 cans which do not meet the materials, durability, strength, and cleanability specifications for multi-use utensils.
- 010.810** “**Slacking**” defined. “Slacking” means the process of moderating the temperature of a food such as allowing a food to gradually increase from temperature of -10°F (-23°C) to 25°F (-4°C) in preparation for deep-fat frying or to facilitate even heat penetration during the cooking of previously block-frozen food such as shrimp.
- 010.815** “**Smooth**” defined:
- A. “Smooth” means a food-contact surface having a surface free of pits and inclusions with a cleanability equal to or exceeding that of (100 grit) number 3 stainless steel;
 - B. “Smooth” means a nonfood-contact surface of equipment having a surface equal to that of commercial grade hot-rolled steel free of visible scale; and
 - C. “Smooth” means a floor, wall, or ceiling having an even or level surface with no roughness or projections that render it difficult to clean.
- 010.820** “**Solid waste**” defined. “Solid waste” means garbage, rubbish, junk vehicles, ashes or incinerator residue, street refuse, dead animals, demolition waste, construction waste, solid or semisolid commercial and industrial waste. The term does not include hazardous waste managed pursuant to NRS 459.400 to 459.600, inclusive.
- 010.825** “**Special event**” defined. “Special event” means a transitory gathering such as, but not limited to, an activity, a celebration, festival or fundraiser, which is open for patronage and participation to the general public.
- 010.835** “**Substantial health hazard**” defined. “Substantial health hazard” means any factor or condition which has the potential to risk or cause injury to public health. Substantial health hazards include, but are not limited to, the following circumstances:
- A. Food from an unapproved or unknown source, or food which is or may be adulterated, improperly labeled, misbranded, contaminated, showing evidence of temperature abuse or be otherwise unfit for human consumption, is found in a food establishment.

- B. Time/temperature control for safety food is held longer than established allowable time parameters for preparation or service at an ambient temperature which is greater than 41°F (5°C) or less than 135°F (57°C) or under any other condition capable of supporting the rapid growth of bacteria.
- C. Time/temperature control for safety food served to customers or exposed to other contamination is served again.
- D. A person infected with a communicable disease that can be transmitted by food is working as a food handler in an establishment.
- E. Person(s) employed in a food establishment, not practicing strict standards of cleanliness and personal hygiene, which may result in the potential transmission of illness through food.
- F. Equipment, utensils and working surfaces are not cleaned and sanitized effectively and may contaminate food during preparation, storage or service.
- G. Sewage or liquid waste is not disposed of in an approved and sanitary manner, or the sewage or liquid waste contaminates or may contaminate any food, areas used to store or prepare food, or an area frequented by customers or employees.
- H. Toilets and facilities for washing hands are not provided, properly installed, designed, fully operable and accessible.
- I. The supply of potable water is not approved or does not meet the applicable requirements for sampling and public notification set forth in NRS 445A and any regulations adopted pursuant thereto, and an operator does not use items intended for a single use and bottled drinking water from an approved source.
- J. A defect or condition exists in the system supplying potable water, which may result in the contamination of the water and become a substantial health hazard.
- K. There exists the presence of insects, rodents or other animals, which may result in contamination of food.
- L. There exist poisonous or toxic materials which are labeled, stored or used improperly or inadequately.

010.840 **“Tableware” defined.** “Tableware” means bowls, cups, serving dishes, tumblers, plates, eating, drinking, and serving utensils for table use such as flatware including forks, knives, and spoons.

010.845 **“Temperature measuring device” defined.** “Temperature measuring device” means a thermometer, thermocouple, thermistor, or other device that indicates the temperature of food, air or water.

010.850 **“Temporary food establishment” defined.** “Temporary food establishment” means any food establishment which operates at a fixed location for a temporary period of time, not to exceed two (2) weeks, in connection with a fair, carnival, circus, public exhibition, celebration or similar transitory gathering.

010.852 **“Time/temperature control for safety food” defined:**

- A. “Time/temperature control for safety food” means a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.
- B. “Time/temperature control for safety food” includes:
 - 1. An animal food that is raw or heat-treated; a plant food that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes

that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, or garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support pathogenic microorganism growth or toxin formation; and

2. Except as specified in Subsection C(4) of this definition, a food that because of the interaction of its a_w and pH values is designated as Product Assessment Required (PA) in Table A or B of this definition:

Table A: Interaction of pH and a_w for control of spores in food heat-treated to destroy vegetative cells and subsequently packaged			
a_w values	pH values		
	4.6 or less	> 4.6 – 5.6	> 5.6
≤ 0.92	non-TCS food*	non-TCS food	non-TCS food
> 0.92 - .95	non-TCS food	non-TCS food	PA**
> 0.95	non-TCS food	PA	PA

* TCS food means time/temperature control for safety food
 ** PA means Product Assessment required

Table B: Interaction of pH and a_w for control of vegetative cells and spores in food not heat-treated or heat-treated but not packaged				
a_w values	pH values			
	< 4.2	4.2 – 4.6	>4.6 – 5.0	> 5.0
< 0.88	non-TCS food*	non-TCS food	non-TCS food	non-TCS food
0.88 – 0.90	non-TCS food	non-TCS food	non-TCS food	PA**
>0.90 - 0.92	non-TCS food	non-TCS food	PA	PA
>0.92	non-TCS food	PA	PA	PA

* TCS food means time/temperature control for safety food
 ** PA means Product Assessment required

- C. "Time/temperature control for safety food" does not include:
 1. An air-cooled hard-boiled egg with shell intact, or an egg with shell intact that is not hard-boiled, but has been pasteurized to destroy all viable *Salmonellae*;
 2. A food in an unopened hermetically sealed container that is commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution;
 3. Food that because of its pH or a_w value, or interaction of a_w and pH values, is designated as a non-TCS food in Table A or B of this definition;
 4. A food that is designated as Product Assessment Required (PA) in Table A or B of this definition and has undergone a Product Assessment showing that the growth or toxin

formation of pathogenic microorganisms that are reasonably likely to occur in that food is precluded because of:

- a) Intrinsic factors including added or natural characteristics of the food such as preservatives, antimicrobials, humectants, acidulants, or nutrients;
 - b) Extrinsic factors including environmental or operational factors that affect the food such as packaging, modified atmosphere such as reduced oxygen packaging, shelf life and use, or temperature range of storage and use; or
 - c) A combination of intrinsic and extrinsic factors; or
5. A food that does not support the growth or toxin formation of pathogenic microorganisms in accordance with one of these Subsections C(1)–(4) of this definition even though the food may contain a pathogenic microorganism or chemical or physical contaminant at a level sufficient to cause illness or injury.

010.855 “USDA” defined. “USDA” means the U.S. Department of Agriculture.

010.860 “Utensil” defined. “Utensil” means a food-contact implement or container used in the storage, preparation, transportation, dispensing, sale, or service of food, such as kitchenware or tableware that is multi-use, single-service, or single-use; gloves used in contact with food; temperature sensing probes of food temperature measuring devices; and probe-type price or identification tags used in contact with food.

010.865 “Variance” defined. “Variance” means a written document issued by the Health Authority that relieves a permit holder from one (1) or more requirements of these regulations if, in the opinion of the Health Authority, a health hazard or nuisance will not result from the issuance of the variance.

010.870 “Vehicle” defined. “Vehicle” means any device that transports any person and goods upon a highway, except devices moved by human power.

010.875 “Vending machine” defined. “Vending machine” means a self-service device that, upon insertion of a coin, paper currency, token, card, or key, or by optional manual operation, dispenses unit servings of food in bulk or in packages without the necessity of replenishing the device between each vending operation. The term does not include any device which dispenses only nuts, popcorn, ball gum, hard candy, prepackaged candy, cookies, crackers or similar snacks, beverages which are not time/temperature control for safety food or prepackaged ice.

010.880 “Vending machine location” defined. “Vending machine location” means the room, enclosure, space, or area where one (1) or more vending machines are installed and operated and includes the storage areas and areas on the premises that are used to service and maintain the vending machine(s).

010.885 “Waiver” defined. “Waiver” means a written agreement between the Health Authority and a permit holder that authorizes an operator to utilize food safety controls equivalent to the provisions in these regulations if, in the opinion of the Health Authority, a health hazard will not result. Supporting documents for a waiver may include, but are not limited to operational plans, scientific challenge studies, monitoring logs, and validation studies from certified processing authorities.

- 010.890** **“Warewashing” defined.** “Warewashing” means the cleaning and sanitizing of utensils and food-contact surfaces of equipment.
- 010.895** **“Water activity” defined.** “Water activity”, as indicated by the symbol “ a_w ,” means the quotient of the pressure of water vapor in a substance divided by the pressure of water vapor in pure water when the pure water is at the same temperature as the substance.
- 010.900** **“Whole-muscle, intact beef” defined.** “Whole-muscle, intact beef” means whole-muscle beef that is not injected, mechanically tenderized, reconstructed, or scored and marinated, from which beef steaks may be cut.
- 010.905** **“Wholesome” defined.** “Wholesome” means in sound condition, clean, free from adulteration and otherwise suitable for use as human food.

CHAPTER 020

PERMITS AND FEES

PERMITS

020.005 Prohibition from operating an establishment without a valid permit

It is unlawful for any person to operate a food establishment within the Health District unless that person possesses a valid permit to operate or possesses a valid exemption from the permit requirement.

020.010 Requirement to submit an application for permit to operate

Any person desiring to operate a food establishment shall submit to the Health Authority a written application for a permit on forms provided by the Health Authority. The application must include:

- A. The applicant's full name and post office address.
- B. A statement whether the applicant is a natural person, firm or corporation, and, if a partnership, the names of the partners, together with their addresses.
- C. A statement of the location and type of the proposed food establishment.
- D. The signature of the applicant or applicants that attests to the accuracy of the information provided in the application and affirms that, should the permit be approved, the applicant will comply with the applicable requirements of these regulations.

020.015 Health Authority may require additional information on an application for a permit to operate

The Health Authority may require the submittal of application information other than that required on the forms provided by the Health Authority, for establishments that are determined by the Health Authority to need specific regulatory controls in order to accentuate safe food handling practices.

020.020 Health Authority to make inspections prior to approving a permit to operate

Upon receipt of a completed application the Health Authority shall inspect the establishment to determine compliance with the provisions of these regulations.

- A. If the inspection reveals that the establishment and the operations therein conform to the provisions of these regulations, the Health Authority shall issue a permit to operate to the applicant.
- B. If the inspection reveals that the establishment and the operations therein do not conform to the provisions of these regulations, the Health Authority shall either:
 1. Not issue a permit and shall inform the applicant of the specific deficiencies, the actions that must be taken to correct the deficiencies and of the appeal process afforded the applicant in the regulations; or
 2. If in the opinion of the Health Authority the deficiencies are minor and do not constitute a substantial health hazard to the public health, issue a conditional permit to operate specifying that if the deficiencies are not corrected within a specified timeframe, the permit will be suspended until the deficiencies are corrected.

020.025 Responsibilities of the permit holder

Upon acceptance of the permit issued by the Health Authority, the permit holder in order to retain the permit shall:

- A. Post the permit in a location in the food establishment that is conspicuous to consumers;
- B. Comply with the provisions of these regulations including the conditions granted through a waiver, variance or exemption;
- C. Cooperate fully with the Health Authority during inspections, investigations of complaints, and in recalling food determined to be adulterated;
- D. If a food establishment is required to operate under any operational plan, HACCP plan or other criteria approved as a condition of the permit, comply with the plan unless written approval is first obtained from the Health Authority;
- E. Immediately contact the Health Authority to report an illness of a food employee or conditional employee;
- F. Immediately discontinue operations and notify the Health Authority if a substantial health hazard may exist;
- G. Allow representatives of the Health Authority access to the food establishment as specified under NRS 446.885;
- H. Replace existing facilities and equipment with facilities and equipment that comply with these regulations if:
 - 1. The Health Authority directs the replacement because the facilities and equipment constitute a public health hazard or nuisance or no longer comply with the criteria, upon which the facilities and equipment were accepted; or
 - 2. The Health Authority directs the replacement of the facilities and equipment because of a change of ownership;
- I. Comply with directives of the Health Authority including time frames for corrective actions specified in inspection reports, notices, orders, warnings, and other directives issued by the Health Authority in regard to the permit holder's food establishment or in response to community emergencies;
- J. Accept notices issued and served by the Health Authority; and
- K. Be subject to the administrative, civil, injunctive, and criminal remedies authorized in these regulations for failure to comply with a directive of the Health Authority, including time frames for corrective actions specified in inspection reports, notices, orders, warnings, and other directives.

020.030 Expiration of a permit to operate application for an establishment that does not open within a reasonable time period

An application for a permit to operate is subject to the following time constraints:

- A. Except as indicated in Subsection B of this section, permit applications expire 180 consecutive days after the date of the application unless the Health Authority documents an extension request before the expiration date. An extension shall be for 30 consecutive business days and no more than one (1) extension shall be allowed.

- B. Permit applications issued in conjunction with the construction of new establishments or in conjunction with food establishments undergoing remodeling, expire one (1) calendar year after the date of application unless the Health Authority documents an extension request before the expiration date. An extension shall be for 180 consecutive days and no more than one (1) extension shall be allowed.

020.035 Permit exemption for those who give away food prepared in a private home

Food that is prepared in a private home and given away free of charge or consideration of any kind is exempt from the permit requirement indicated in these regulations, unless the food is given to a food establishment.

020.040 Allowance for permit exemption for charitable organizations

A religious, charitable or other nonprofit organization may, without possessing a permit from the Health Authority, sell food occasionally to raise money, whether or not the food was prepared in a private home, if the sale occurs on the premises of the organization. If the sale is to occur off the premises of the organization, a permit from the Health Authority is required unless an exemption is granted pursuant to these regulations.

020.045 Allowance for Health Authority to exempt a food operation from the requirement to have a permit to operate

The Health Authority, without the need of a variance, may exempt a food establishment from the provisions of these regulations, if the Health Authority determines that:

- A. The food sold, offered, or displayed for sale, or served at the establishment does not constitute a potential or actual hazard to the public health and any of the conditions in Section 020.050 apply.
- B. The food sold, offered, or displayed for sale, or served is prepared or packaged outside of the Health District in an establishment that conforms to the provisions of these regulations or to substantially equivalent provisions. To determine the extent of compliance with the provisions, the Health Authority may accept reports from responsible authorities in the jurisdictions where such establishments are located.

020.050 Requirements for obtaining an exemption to the requirement to have a permit to operate

The Health Authority may exempt a food establishment from the provisions of these regulations if a request for exemption is submitted on forms provided by the Health Authority in conjunction with an application for permit to operate and any of the conditions listed in Subsections A through H of this section apply.

- A. The establishment owner or operator provides written documentation to the Health Authority demonstrating that the USDA, FDA, State of Nevada Bureau of Public Health Services, or other approved regulatory agency routinely inspects the establishment. Written documentation may include but is not limited to:
 - 1. The business phone number, address, and the name of the agency that regulates the facility.
 - 2. The phone number and name of the agent at the agency who permitted or last inspected the facility.
 - 3. Copies of the most recently issued permit or copy of the most recent inspection performed at the facility.

- B. Foodservice operations are limited and conform to the following criteria:
1. The primary business of the facility is not food sales or foodservice and the portion of the facility that is for food sales or service does not occupy more than 150 square feet of the total storage and display area of the facility;
 2. No designated seating is provided within the facility wherein consumers who purchase the food items may consume them;
 3. Food items are not intended for consumption on the premises of the facility;
 4. An employee restroom with a sink for washing hands is located in or immediately adjacent to the restroom;
 5. Food items are from approved sources and are all stored in the facility in such a manner as to prevent their contamination;
 6. The food sold, served, given away, or stored at the facility is not time/temperature control for safety food and does not require temperature control; and
 7. There is no handling of non-packaged food, no repackaging of food from bulk containers, and no processing of food in any manner except that coffee beans may be ground and bagged.
- C. The establishment is in a private residence, such as a small family day-care provider; or a bed and breakfast operation in which:
1. Food is prepared and offered to guests if the home is owner occupied;
 2. The number of guest bedrooms does not exceed six (6);
 3. The bed and breakfast operations does not exceed a capacity of ten (10); and
 4. The consumer is informed by statements contained in published advertisements, mailed brochures, and placards posted at the registration area that the food is prepared in a kitchen that is not regulated and inspected by the Health Authority.
- D. The establishment is a private residence that receives prepared catered or home-delivered meals.
- E. The establishment is in a private residence and the food in use is:
1. Non-time/temperature control for safety food;
 2. Commercially prepackaged or wrapped; and
 3. From an approved source and stored in such a manner as to prevent its contamination.
No repackaging that involves unwrapping and exposing the food to ambient conditions occurs.
- F. The food sold, offered or displayed for sale at the establishment consists of whole fruits and vegetables in a natural and unprocessed state and documentation can be provided indicating that the produce was grown by a "certified grower" from the state in which it originated.
- G. The establishment is a private home in which only non-time/temperature control for safety food is prepared for sale or service at a function such as a religious or charitable organization's bake sale and if the consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the Health Authority.
- H. The establishment is a non-permanent stand or cart from which is offered only non-time/temperature control for safety food commercially prepackaged snacks that bear an approved label and that have a water activity (a_w) value of 0.85 or less such as crackers, cookies, potato and corn chips, or pretzels.

020.055 Alternate exemption criteria for an exemption to the requirement to have a permit to operate for specific types of food operations

In addition to the exemption criteria specified in these regulations, other exemption criteria may be specified in those parts of these regulations concerned with establishments that are determined by the Health Authority to need specific regulatory controls in order to accentuate safe food handling practices.

020.060 Revocation of an exemption

If a food establishment fails to comply with the conditions of an approved exemption, the Health Authority may revoke the exemption and order that the establishment cease and desist selling, serving, giving away or storing food. A food establishment that has had its exempt status revoked must obtain a permit pursuant to the provisions of these regulations before resuming any operation of a food establishment.

020.065 Criteria for obtaining a new exemption after one previously issued has been revoked

Owners or operators who have had their exemptions revoked may apply for a permit to operate. After receiving the permit and if after one (1) year there are no additional consumer complaints or violations of these regulations, owners or operators may apply for another exemption.

020.070 Invalidation of permit, transferring prohibited

A permit or permit exemption issued by the Health Authority is not transferable from person to person and is only valid for the establishment for which it was initially issued.

020.075 Invalidation of a permit for failure to use it

Unless there are mitigating circumstances as described by the permit holder and documented and approved by the Health Authority, a permit shall become invalid if the establishment was not operated for the purpose of preparing, selling, offering for sale, or serving food intended for human consumption for a period of one (1) year.

020.080 Invalidation of a permit for failure to pay renewal fees

A permit shall become invalid if the permit holder fails to pay the required renewal fee and, if applicable, any late fee or reinspection fee. Once a permit becomes invalid the associated establishment may not be operated again until a new permit is obtained from the Health Authority. To obtain a new permit, a new application must be submitted and processed as provided for in these regulations.

FEES

020.085 Application fee for permit to operate

An application for permit to operate a food establishment must be accompanied by payment of the following fees in accordance with the fee schedule adopted by the Board of Health:

- A. An annual food establishment permit fee and application fee;
- B. A temporary food establishment permit fee; or
- C. A special event permit fee.

020.090 Application fee for exemption from permit to operate request

An application requesting exemption from the requirements to obtain a permit to operate shall be accompanied with payment of the following fees in accordance with the fee schedule adopted by the Board of Health:

- A. A fee to cover the initial costs of processing the application for exemption; and
- B. An annual fee to cover the cost of verifying compliance with the exemption.

020.095 Fee for HACCP and operational plans

Submittal of a HACCP or operational plan must be accompanied by payment of a fee in accordance with the fee schedule adopted by the Board of Health.

020.100 Payment of renewal fees

The operator of a food establishment shall pay an annual permit renewal fee in accordance with the fee schedule adopted by the Board of Health.

020.105 Late Fees

A late fee shall be charged to any permit holder who fails to pay the renewal fee by the permit's annual renewal date. The late fee shall be in accordance with the fee schedule adopted by the Board of Health and must be paid in addition to the annual fee.

020.110 Permit application fee, refund

Permit applicants may request a refund for the fees charged for a permit application. The request must be in writing and the refund shall be processed in accordance with the Washoe County Health District's current refund policy.

020.115 Reinspection fees

The Health Authority may assess reinspection fees for each reinspection, after the initial one, that is needed to verify abatement of violations documented during an inspection or investigation. The fee for reinspections shall be in accordance with the fee schedule adopted by the Board of Health.

CHAPTER 030

MANAGEMENT AND PERSONNEL

030.005 Assignment, person-in-charge required

The permit holder shall be the person-in-charge or shall designate a person-in-charge and shall ensure that a person-in-charge is present at the food establishment during all hours of operation.

030.010 Demonstration of knowledge

Based on the risks inherent to the food operation, during inspections and upon request the person-in-charge shall demonstrate to the Health Authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of these regulations. The person-in-charge shall demonstrate this knowledge by:

- A. Complying with these regulations by having no critical violations during the current inspection;
- B. Being a Certified Food Protection Manager who has shown proficiency of required information through passing an exam that is part of an accredited program; or
- C. Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include:
 1. Describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee;
 2. Explaining the responsibility of the person-in-charge for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease;
 3. Describing the symptoms associated with the diseases that are transmissible through food;
 4. Explaining the significance of the relationship between maintaining the time and temperature of time/temperature control for safety food and the prevention of foodborne disease;
 5. Explaining the hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish;
 6. Stating the required food temperatures and times for safe cooking of time/temperature control for safety food including meat, poultry, eggs, and fish;
 7. Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of time/temperature control for safety food;
 8. Describing the relationship between the prevention of foodborne disease and the management and control of the following:
 - a) Cross contamination,
 - b) Hand contact with ready-to-eat foods,
 - c) Handwashing, and
 - d) Maintaining the food establishment in clean condition and in good repair;
 9. Describing foods identified as major food allergens and symptoms that a major food allergen could cause in a sensitive individual who has an allergic react
 10. Explaining the relationship between food safety and providing equipment that is:

- a) Sufficient in number and capacity, and
 - b) Properly designed, constructed, located, installed, operated, maintained, and cleaned;
11. Explaining correct procedures for cleaning and sanitizing utensils and food contact surfaces of equipment;
 12. Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections;
 13. Identifying poisonous or toxic materials in the food establishment and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to law;
 14. Identifying critical control points in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne disease and explaining steps taken to ensure that the points are controlled in accordance with the requirements of these regulations;
 15. Explaining the details of how the person-in-charge and food employees comply with the HACCP plan if a plan is required by law, these regulations, or an agreement between the Health Authority and the food establishment;
 16. Explaining the responsibilities, rights, and authorities assigned by these regulations to the:
 - a) Food employee,
 - b) Conditional employee,
 - c) Person-in-charge,
 - d) Health Authority; and
 - e) Explaining how the person-in-charge, food employees, and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees.

030.015 Duties of the person-in-charge

The person-in-charge shall ensure that:

- A. Food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified in NRS 446.020 and 446.870.
- B. Persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person-in-charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;
- C. Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with these regulations;
- D. Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;

- E. Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;
- F. Employees are verifying that foods delivered to the food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures, protected from contamination, unadulterated, and accurately presented;
- G. Employees are properly cooking time/temperature control for safety food being particularly careful in cooking those foods known to cause severe foodborne disease and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated;
- H. Employees are using proper methods to rapidly cool time/temperature control for safety foods that are not held hot or are not for consumption within four (4) hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;
- I. Employees are properly maintaining the temperatures of time/temperature control for safety food during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures;
- J. Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed that the food is not cooked sufficiently to ensure its safety;
- K. Employees are properly sanitizing cleaned multi-use equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;
- L. Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets;
- M. Except when approval is obtained from the Health Authority as specified in these regulations, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;
- N. Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties;
- O. Food employees and conditional food employees are informed of their responsibility to report to the person-in-charge, information about their symptoms as they relate to diseases that are transmissible through food; and
- P. Written procedures and plans, where specified by these regulations and as developed by the food establishment, are maintained and implemented as required.

030.020 Employee Health; Responsibility of permit holder, person-in-charge, food employees, and conditional employees

- A. The permit holder shall require food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. A food employee or conditional employee shall report the information in a manner that allows the person-in-charge to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of

symptoms and an illness, or of a diagnosis without symptoms, if the food employee or conditional employee:

1. Has any of the following symptoms:
 - a) Vomiting,
 - b) Diarrhea,
 - c) Jaundice,
 - d) Sore throat with fever, or
 - e) A lesion containing pus such as a boil or infected wound that is open or draining and is:
 - i. On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the lesion and a single-use glove is worn over the impermeable cover,
 - ii. On exposed portions of the arms, unless the lesion is protected by an impermeable cover, or
 - iii. On other parts of the body, unless the lesion is covered by a dry, durable, tight-fitting bandage.
2. Has an illness diagnosed by a health practitioner due to:
 - a) Norovirus,
 - b) Hepatitis A virus,
 - c) Shigella spp.,
 - d) Shiga toxin-producing Escherichia coli,
 - e) Typhoid fever (caused by Salmonella Typhi) or
 - f) Salmonella (nontyphoidal);
3. Had Typhoid fever, diagnosed by a health practitioner, within the past three (3) months, without having received antibiotic therapy, as determined by a health practitioner;
4. Has been exposed to, or is the suspected source of, a confirmed disease outbreak, because the food employee or conditional employee consumed or prepared food at an event prepared by a person who is infected or ill with:
 - a) Norovirus within the past 48 hours of the last exposure,
 - b) Shiga toxin-producing Escherichia coli or Shigella spp. within the past three (3) days of the last exposure,
 - c) Typhoid fever within the past 14 days of the last exposure, or
 - d) Hepatitis A virus within the past 30 days of the last exposure; or
5. Has been exposed by attending or working in a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by:
 - a) Norovirus within the past 48 hours of the last exposure,
 - b) Shiga toxin-producing Escherichia coli or Shigella spp. within the past three (3) days of the last exposure,
 - c) Typhoid fever (caused by Salmonella Typhi) within the past 14 days of the last exposure, or

- d) Hepatitis A virus within the past thirty (30) days of the last exposure.
- B. The person-in-charge shall notify the Health Authority when a food employee is:
 - 1. Jaundiced, or
 - 2. Diagnosed with an illness due to a pathogen as specified under Subsections (A)(2)(a)-(f) of this section.
- C. The person-in-charge shall ensure that a conditional employee:
 - 1. Who exhibits or reports a symptom, or who reports a diagnosed illness as specified under Subsections (A)(1)-(3) of this section, is prohibited from becoming a food employee until the conditional employee meets the criteria for the specific symptoms or diagnosed illness as specified under Section 030.022; and
 - 2. Who will work as a food employee in a food establishment that serves a highly susceptible population and reports a history of exposure as specified under Subsections(A)(4)-(5), is prohibited from becoming a food employee until the conditional employee meets the criteria as specified under Section 030.022 (J).
- D. The person-in-charge shall ensure that a food employee who exhibits or reports a symptom, or who reports a diagnosed illness or a history of exposure as specified under Subsections (A)(1)-(5) of this section is:
 - 1. Excluded as specified under Section 030.021 (A)-(C), and Subsections (D)(1), (E)(1), (F)(1), (G) or (H)(1) and in compliance with the provisions specified under Section 030.022(A)-(H); or
 - 2. Restricted as specified under Section 030.021 (D)(2), (E)(2), (F)(2), (H)(2), or Section 030.021(I) or (J) and in compliance with the provisions specified under Section 030.022(D)-(J).
- E. A food employee or conditional employee shall report to the person-in-charge the information as specified under Subsection (A) of this section.
- F. A food employee shall:
 - 1. Comply with an exclusion as specified under Section 030.021 (A)-(C) and Section 030.021 (D)(1), (E)(1), (F)(1), (G), or (H)(1) and with the provisions specified under Section 030.022 (A)-(H); or
 - 2. Comply with a restriction as specified under Section 030.021 (D)(2), (E)(2), (F)(2), (G), (H)(2), or Section 030.021 (H), (I), or (J) and comply with the provisions specified under Section 030.022 (D)-(J).

030.021 Exclusions and restrictions

The person-in-charge shall exclude or restrict a food employee from a food establishment in accordance with the following:

- A. Except when the symptom is from a noninfectious condition, exclude a food employee if the food employee is:
 - 1. Symptomatic with vomiting or diarrhea; or
 - 2. Symptomatic with vomiting or diarrhea and diagnosed with an infection from Norovirus, Shigella spp., Salmonella (nontyphoidal), or Shiga toxin-producing E. coli.
- B. Exclude a food employee who is:
 - 1. Jaundiced and the onset of jaundice occurred within the last seven (7) calendar days, unless the food employee provides to the person-in-charge written medical

- documentation from a health practitioner specifying that the jaundice is not caused by hepatitis A virus or other fecal-orally transmitted infection;
2. Diagnosed with an infection from hepatitis A virus within 14 calendar days from the onset of any illness symptoms, or within seven (7) calendar days of the onset of jaundice; or
 3. Diagnosed with an infection from hepatitis A virus without developing symptoms.
- C. Exclude a food employee who is diagnosed with Typhoid fever, or reports having Typhoid fever within the past three (3) months as specified under Section 030.020 (A)(3)
- D. If a food employee is diagnosed with an infection from Norovirus and is asymptomatic:
1. Exclude the food employee who works in a food establishment serving a highly susceptible population; or
 2. Restrict the food employee who works in a food establishment not serving a highly susceptible population.
- E. If a food employee is diagnosed with an infection from Shigella spp. and is asymptomatic:
1. Exclude the food employee who works in a food establishment serving a highly susceptible population; or
 2. Restrict the food employee who works in a food establishment not serving a highly susceptible population.
- F. If a food employee is diagnosed with an infection from Shiga toxin-producing E. coli, and is asymptomatic:
1. Exclude the food employee who works in a food establishment serving a highly susceptible population; or
 2. Restrict the food employee who works in a food establishment not serving a highly susceptible population.
- G. If a food employee is diagnosed with an infection from Salmonella (nontyphoidal) and is asymptomatic, restrict the food employee who works in a food establishment serving a highly susceptible population or in a food establishment not serving a highly susceptible population.
- H. If a food employee is ill with symptoms of acute onset of sore throat with fever:
1. Exclude the food employee who works in a food establishment serving a highly susceptible population; or
 2. Restrict the food employee who works in a food establishment not serving a highly susceptible population.
- I. If a food employee is infected with a skin lesion containing pus such as a boil or infected wound that is open or draining and not properly covered as specified under Section 030.020 (A)(1)(e), restrict the food employee.
- J. If a food employee is exposed to a foodborne pathogen as specified under Section 030.020 (A)(4)(a)-(d) or Section 030.020 (A)(5)(a)-(d), restrict the food employee who works in a food establishment serving a highly susceptible population.

030.022 Managing removal, adjustment, or retention of exclusions and restrictions.

The person-in-charge shall adhere to the following conditions when removing, adjusting, or retaining the exclusion or restriction of a food employee:

- A. Except when a food employee is diagnosed with Typhoid fever or an infection from hepatitis A virus:

1. Reinstatement of a food employee who was excluded as specified under Section 030.021 (A)(1) if the food employee:
 - a) Is asymptomatic for at least 24 hours; or
 - b) Provides to the person-in-charge written medical documentation from a health practitioner that states the symptom is from a noninfectious condition.
 2. If a food employee was diagnosed with an infection from Norovirus and excluded as specified under Section 030.021 (A)(2):
 - a) Restrict the food employee who is asymptomatic for at least 24 hours and works in a food establishment not serving a highly susceptible population, until the conditions for reinstatement as specified under Subsections (D)(1) or (2) of this section are met; or
 - b) Retain the exclusion for the food employee, who is asymptomatic for at least 24 hours and works in a food establishment that serves a highly susceptible population, until the conditions for reinstatement as specified under Subsections (D)(1) or (2) of this section are met.
 3. If a food employee was diagnosed with an infection from Shigella spp. and excluded as specified under Section 030.021 (A)(2):
 - a) Restrict the food employee, who is asymptomatic for at least 24 hours and works in a food establishment not serving a highly susceptible population, until the conditions for reinstatement as specified under Subsections (E)(1) or (2) of this section are met; or
 - b) Retain the exclusion for the food employee, who is asymptomatic for at least 24 hours and works in a food establishment that serves a highly susceptible population, until the conditions for reinstatement as specified under Subsections (E)(1) or (2), or (E)(1) and (3)(a) of this section are met.
 4. If a food employee was diagnosed with an infection from Shiga toxin-producing Escherichia coli and excluded as specified under Section 030.021(A)(2):
 - a) Restrict the food employee, who is asymptomatic for at least 24 hours and works in a food establishment not serving a highly susceptible population, until the conditions for reinstatement as specified under Subsections (F)(1) or (2) of this section are met; or
 - b) Retain the exclusion for the food employee, who is asymptomatic for at least 24 hours and works in a food establishment that serves a highly susceptible population, until the conditions for reinstatement as specified under Subsections (F)(1) or (2) are met.
 5. If a food employee was diagnosed with an infection from Salmonella (nontyphoidal) and excluded as specified under Section 030.021 (A)(2):
 - a) Restrict the food employee, who is asymptomatic for at least 30 days until conditions for reinstatement as specified under Subsections (G)(1) or (2) of this section are met; or
 - b) Retain the exclusion for the food employee who is symptomatic, until conditions for reinstatement as specified under Sections (G)(1) or (G)(2) of this section are met.
- B. Reinstatement of a food employee who was excluded due to jaundice or diagnosed with hepatitis A infection as specified under Section 030.021 (B) if the person-in-charge obtains approval from the Health Authority and one of the following conditions is met;
1. The food employee has been jaundiced for more than seven (7) calendar days;

2. The anicteric food employee has been symptomatic with symptoms other than jaundice for more than 14 calendar days; or
 3. The food employee provides to the person-in-charge written medical documentation from a health practitioner stating that the food employee is free of a hepatitis A virus infection.
- C. Reinstatement of a food employee who was excluded with diagnosed or reported previous illness with Typhoid fever as specified under Section 030.021 (C) if:
1. The person-in-charge obtains approval from the Health Authority; and
 2. The food employee provides to the person-in-charge written medical documentation from a health practitioner that states the food employee is free from Typhoid fever.
- D. Reinstatement of a food employee who was excluded as specified under Section 030.021 (A)(2) or (D)(1) who was restricted under Section 030.021 (D)(2) with Norovirus if the person-in-charge obtains approval from the Health Authority and one of the following conditions is met:
1. The excluded or restricted food employee provides to the person-in-charge written medical documentation from a health practitioner stating that the food employee is free of a Norovirus infection;
 2. The food employee was excluded or restricted after symptoms of vomiting or diarrhea resolved, and more than 48 hours have passed since the food employee became asymptomatic; or
 3. The food employee was excluded or restricted and did not develop symptoms and more than 48 hours have passed since the food employee was diagnosed.
- E. Reinstatement of a food employee who was excluded with *Shigella* spp. diagnosis as specified under Section 030.021 (A)(2) or (E)(1) or who was restricted under Section 030.021 (E)(2) if the person-in-charge obtains approval from the Health Authority and one of the following conditions is met:
1. The excluded or restricted food employee provides to the person-in-charge written medical documentation from a health practitioner stating that the food employee is free of a *Shigella* spp. infection based on test results showing two (2) consecutive negative stool specimen cultures that are taken:
 - a) Not earlier than 48 hours after discontinuance of antibiotics, and
 - b) At least 24 hours apart;
 2. The food employee was excluded or restricted after symptoms of vomiting or diarrhea resolved, and more than seven (7) calendar days have passed since the food employee became asymptomatic; or
 3. The food employee was excluded or restricted and did not develop symptoms and more than seven (7) calendar days have passed since the food employee was diagnosed.
- F. Reinstatement of a food employee who was excluded or restricted with an infection from Shiga toxin-producing *Escherichia coli* as specified under Section 030.021 (A)(2) or (F)(1) or who was restricted under Section 030.021 (F)(2) if the person-in-charge obtains approval from the Health Authority and one of the following conditions is met:
1. The excluded or restricted food employee provides to the person-in-charge written medical documentation from a health practitioner stating that the food employee is free of an infection from Shiga toxin-producing *Escherichia coli* based on test results that show two (2) consecutive negative stool specimen cultures that are taken:
 - a) Not earlier than 48 hours after discontinuance of antibiotics; and
 - b) At least 24 hours apart;

2. The food employee was excluded or restricted after symptoms of vomiting or diarrhea resolved and more than seven (7) calendar days have passed since the food employee became asymptomatic; or
 3. The food employee was excluded or restricted and did not develop symptoms and more than seven (7) days have passed since the food employee was diagnosed.
- G. Reinstatement of a food employee who was excluded with nontyphoidal Salmonella as specified under Section 030.021 (A)(2) or who was restricted as specified under Section 030.02 (G) if the person-in-charge obtains approval from the Health Authority and one of the following conditions is met:
1. The excluded or restricted food employee provides to the person-in-charge written medical documentation from a health practitioner stating that the food employee is free of a Salmonella (nontyphoidal) infection based on test results showing two (2) consecutive negative stool specimen cultures that are taken;
 - a) Not earlier than 48 hours after discontinuance of antibiotics, and
 - b) At least 24 hours apart;
 2. The food employee was restricted after symptoms of vomiting or diarrhea resolved, and more than 30 days have passed since the food employee became asymptomatic; or
 3. The food employee was excluded or restricted and did not develop symptoms and more than 30 days have passed since the food employee was diagnosed.
- H. Reinstatement of a food employee who was excluded or restricted with sore throat with fever as specified under Section 030.021 (H)(1) or (2) if the food employee provides to the person-in-charge written medical documentation from a health practitioner stating that the food employee meets one of the following conditions:
1. Has received antibiotic therapy for Streptococcus pyogenes infection for more than 24 hours;
 2. Has at least one (1) negative throat specimen culture for Streptococcus pyogenes infection; or
 3. Is otherwise determined by a health practitioner to be free of a Streptococcus pyogenes infection.
- I. Reinstatement of a food employee who was restricted with an uncovered infected wound or pustular boil as specified under Section 030.021 (I) if the skin, infected wound, cut, or pustular boil is properly covered with one of the following:
1. An impermeable cover such as a finger cot or stall and a single-use glove over the impermeable cover if the infected wound or pustular boil is on the hand, finger, or wrist;
 2. An impermeable cover on the arm if the infected wound or pustular boil is on the arm; or
 3. A dry, durable, tight-fitting bandage if the infected wound or pustular boil is on another part of the body.
- J. Reinstatement of a food employee who was restricted as specified under Section 030.021 (J) and was exposed to one of the following pathogens as specified under Section 030.020 (A)(4)(a)-(d) or Section 030.020 (A)(5)(a)-(d):
1. Norovirus and one of the following conditions is met:
 - a) More than 48 hours have passed since the last day the food employee was potentially exposed; or
 - b) More than 48 hours have passed since the food employee's household contact became asymptomatic.

2. *Shigella* spp. or Shiga toxin-producing *Escherichia coli* and one of the following conditions is met:
 - a) More than three (3) calendar days have passed since the last day the food employee was potentially exposed; or
 - b) More than three (3) calendar days have passed since the food employee's household contact became asymptomatic.
3. Typhoid fever (caused by *Salmonella Typhi*) and one of the following conditions is met:
 - a) More than 14 calendar days have passed since the last day the food employee was potentially exposed; or
 - b) More than 14 calendar days have passed since the food employee's household contact became asymptomatic.
4. Hepatitis A virus and one of the following conditions is met:
 - a) The food employee is immune to hepatitis A virus infection because of a prior illness from hepatitis A;
 - b) The food employee is immune to hepatitis A virus infection because of vaccination against hepatitis A;
 - c) The food employee is immune to hepatitis A virus infection because of IgG administration;
 - d) More than 30 calendar days have passed since the last day the food employee was potentially exposed;
 - e) More than 30 calendar days have passed since the food employee's household contact became jaundiced; or
 - f) The food employee does not use an alternative procedure that allows bare hand contact with ready-to-eat food until at least 30 days after the potential exposure, as specified in Subsections (J)(4)(d) and (e) of this section, and the food employee receives additional training about:
 - i. Hepatitis A symptoms and preventing the transmission of infection,
 - ii. Proper handwashing procedures, and
 - iii. Protecting ready-to-eat food from contamination introduced by bare hand contact.

030.025 Clean condition, hands and arms

Food employees shall keep their hands and exposed portions of their arms clean.

030.030 Cleaning procedure

Except as specified in Subsection C of this section:

- A. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in an approved handwashing sink
- B. Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:
 1. Rinse under clean, running warm water;

2. Apply an amount of cleaning compound recommended by the cleaning compound manufacturer;
 3. Rub together vigorously for at least 10 to 15 seconds while:
 - a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure; and
 - b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers;
 4. Thoroughly rinse under clean, running warm water; and
 5. Immediately follow the cleaning procedure with thorough drying using an approved method.
- C. If approved and capable of removing the types of soils encountered in the food operations involved, an automatic handwashing facility may be used by food employees to clean their hands or surrogate prosthetic devices.

030.035 When to wash

Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and:

- A. After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- B. After using the toilet room;
- C. After caring for or handling service animals or aquatic animals;
- D. Except as specified in Section 030.065 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
- E. After handling soiled equipment or utensils;
- F. During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;
- G. When switching between working with raw food and working with ready-to-eat food;
- H. Before donning gloves for working with food;
- I. After engaging in other activities that contaminate the hands.

030.040 Where to wash

Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility or device and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste unless otherwise approved by the Health Authority.

030.045 Hand antiseptics

- A. A hand antiseptic used as a topical application, a hand antiseptic solution used as a hand dip, or a hand antiseptic soap shall:
 - 1. Comply with one (1) of the following:
 - a) Be an approved drug that is listed in the FDA publication, *Approved Drug Products With Therapeutic Equivalence Evaluations* as an approved drug based on safety and effectiveness; or
 - b) Have active antimicrobial ingredients which are listed in the FDA monograph for *OTC Health-Care Antiseptic Drug Products* as an antiseptic hand wash; and
 - 2. Consist only of components which the intended use of each complies with one (1) of the following:
 - a) A threshold of regulation exemption under 21 CFR 170.39, *Threshold Of Regulation For Substances Used In Food-Contact Articles*, or
 - b) *21 CFR 178 - Indirect Food Additives: Adjuvants, Production Aids, And Sanitizers* as regulated for use as a food additive with conditions of safe use; or
 - c) A determination of generally recognized as safe (GRAS). Partial listings of substances with food uses that are GRAS may be found in *21 CFR 182 - Substances Generally Recognized as Safe*, *21 CFR 184 - Direct Food Substances Affirmed as Generally Recognized As Safe*, or *21 CFR 186 - Indirect Food Substances Affirmed as Generally Recognized as Safe* for use in contact with food, and in FDA's Inventory of GRAS Notices, or
 - d) A prior sanction listed under *21 CFR 181 - Prior Sanctioned Food Ingredients*, or
 - e) A Food Contact Notification that is effective, and
 - 3. Be applied only to hands that are cleaned as specified under Section 030.030.
- B. If a hand antiseptic or a hand antiseptic solution used as a hand dip does not meet the criteria specified under Subsection A(2) of this section, use shall be:
 - 1. Followed by thorough hand rinsing in clean water before hand contact with food or by the use of gloves; or
 - 2. Limited to situations that involve no direct contact with food by bare hands.
- C. A hand antiseptic solution used as a hand dip shall be maintained clean and at a strength equivalent to at least 100 mg/L (ppm) chlorine.

030.050 Maintenance of fingernails

- A. Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.
- B. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.

030.055 Prohibition of jewelry

Employees may not wear jewelry on their hand or arms including medical information jewelry while preparing food except for a plain ring such as a wedding band.

030.060 Clean condition, outer clothing

Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

030.065 Eating, drinking, or using tobacco

Except as specified in Subsections B and C of this section:

- A. An employee shall not eat, drink, or use any form of tobacco where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can result.
- B. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:
 - 1. The employee's hands;
 - 2. The container; and
 - 3. Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- C. The premises must comply fully with NRS 202, "Nevada Clean Indoor Air Act". For food establishments that must comply with the Nevada Clean Indoor Air Act:
 - 1. The permit holder shall conspicuously post, at every entrance, a sign clearly stating that smoking is prohibited; and
 - 2. All ashtrays and other smoking paraphernalia shall be removed from all areas where smoking is prohibited.

030.070 Discharges from the eyes, nose, and mouth

Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.

030.073 Use of bandages, finger cots, or finger stalls

If used, an impermeable cover such as a bandage, finger cot or finger stall located on the wrist, hand or finger of a food employee working with exposed food shall be covered with a single-use glove.

030.075 Effectiveness of hair restraints

- A. Except as provided in Subsection B, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- B. This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

030.080 Handling animals prohibition

- A. Except as specified in Subsection B of this section, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets that are allowed as specified in these regulations.
- B. Food employees with service animals may handle or care for their service animals and food employees may handle or care for fish in aquariums or molluscan shellfish or crustaceans in display tanks if they wash their hands as prescribed in these regulations.

030.085 Clean-up of vomiting and diarrheal events

A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food and surfaces to vomitus or fecal matter.

CHAPTER 040

FOOD PROTECTION MANAGER CERTIFICATION

040.005 Certified Food Protection Manager, required

- A. Each Risk Level II food establishment, as defined in these regulations, must employ a minimum of one (1) full-time Certified Food Protection Manager. An employee must be designated to perform foodservice activities under the direct supervision of a Certified Food Protection Manager during all hours when the Certified Food Protection Manager is not physically present. The Certified Food Protection Manager must be available via telephone communication when not physically present.
- B. Each Risk Level III food establishment, as defined in these regulations, must employ a minimum of one (1) full-time Certified Food Protection Manager who is the person-in-charge and is required to be present on the premises during all hours when high-risk food handling activities such as, but not limited to, cooking, cooling, reheating and/or extensive handling of raw foods, are being conducted. Incidental absences of the Certified Food Protection Manager due to temporary illness, short errands off the premises and when low-risk food activities are being conducted shall not constitute a violation of this section. An employee must be designated to perform foodservice activities under the direct supervision of a Certified Food Protection Manager during all hours when the Certified Food Protection Manager is not physically present due to incidental absences. The Certified Food Protection Manager must be available via telephone communication when not physically present.
- C. The following permitted food establishments are exempted from the Certified Food Protection Manager requirements:
 1. Risk Level I food establishments provided that a designated employee is present at the food establishment during all hours of operation; and
 2. Temporary food establishments.
- D. For facilities operating under multiple food permits, only one (1) Certified Food Protection Manager is required provided that the following conditions have been satisfied:
 1. All permitted food establishments involved are Risk Level II food establishments;
 2. Each permitted food establishment involved is under the same ownership;
 3. The permit must be for food establishments operating in the same building;
 4. The square footage of the building does not exceed 5,000 square feet; and
 5. The Certified Food Protection Manager must demonstrate they have operational supervision over all the permitted food establishments.

040.010 Risk Level I food establishments, child care centers

Permitted food establishments at child care centers are considered Risk Level I food establishments under the following food handling conditions:

- A. Cutting fruits and vegetables, unless melons, leafy greens, or tomatoes are being cut;
- B. Milk used as a beverage;
- C. Milk poured onto dry cereal;

- D. Single-service, commercially processed and precooked or pasteurized time/temperature control for safety food, in their original package for immediate service or warmed in their original package for immediate service; or
- E. All other food handling operations conducted as a Risk Level I food establishment.

040.015 Special circumstances

- A. Newly permitted food establishments, except Risk Level I food establishments and temporary food establishments, must be under the operational supervision of a Certified Food Protection Manager within 60 days from the issuance date of the permit to operate.
- B. Permitted food establishments which are not in compliance with the requirements to have a Certified Food Protection Manager because of employee turnover or other loss of certified personnel, shall have 60 days from date of loss of the Certified Food Protection Manager to comply, provided there is documentation at the food establishment showing that a Certified Food Protection Manager was employed within the last 60 days.

040.020 Food protection manager certificate, posting

Food Protection Manager certificates issued by an accredited certification organization must be made available to the Health Authority upon request.

040.022 Certified food protection manager

The person-in-charge must be a certified food protection manager who has shown proficiency of required information through passing an exam that is part of an accredited program as required in Section 040.025 of these regulations

040.025 Food protection manager certification

- A. A person-in-charge who demonstrates knowledge by being a food protection manager that is certified by a certification program that is evaluated and listed by an accredited certification organization recognized by the CFP is deemed to comply with Section 030.010 (B) of these regulations.
- B. A food establishment that has a person-in-charge that is certified by a food protection manager certification program that is evaluated and listed by an accredited certification organization recognized by the CFP is deemed to comply with Section 040.022 of these regulations.

040.030 Certified Food Protection Manager, responsibilities

In addition to the responsibilities associated with being a designated person-in-charge, Certified Food Protection Managers must:

- A. Be responsible for identifying food safety hazards in the day-to-day operation of the food establishment;
- B. Develop and implement specific policies, procedures and standards aimed at preventing foodborne disease;
- C. Coordinate training, supervise or direct the food preparation activities, and take corrective action as needed to protect the health of the consumer; and
- D. Conduct in-house self-inspections of daily operations on a periodic basis to see that procedures concerning food safety are being followed.

040.035 Certified Food Protection Manager, compliance and enforcement

- A. The Health Authority may not recognize the certificate of a Food Protection Manager who repeatedly fails to:
 - 1. Comply with the requirements outlined in these regulations; or
 - 2. Provide operational supervision.
- B. When the certificate of a Food Protection Manager is not recognized by the Health Authority as specified in Subsection A of this section, the Health Authority may, without warning, notice, or hearing, issue a written notice of violation in accordance with the requirements of these regulations and may immediately suspend all food operations for failure to provide or maintain operational supervision by a Certified Food Protection Manager.
- C. Except as specified in Subsection B of this section, if it is determined by the Health Authority that a food establishment is not being operated under the operational supervision of a Certified Food Protection Manager, the permit holder shall be issued a written notice of violation requiring operational supervision by a Certified Food Protection Manager within 30 calendar days.
- D. The Health Authority may take other enforcement action pursuant to the provisions of these regulations.

CHAPTER 050

FOOD

050.005 Safe, unadulterated, and honestly presented

All food must be free from spoilage, filth, adulteration, misbranding, contamination and as specified under Section 050.345, honestly presented, and safe for human consumption.

050.010 Compliance

- A. Food must be obtained from approved sources.
- B. Except as specified under Cottage Food Operations or as specifically exempted in these regulations, food that is prepared in a private home must not be sold, or offered or displayed for sale or for compensation or contractual consideration of any kind, unless the person preparing the food possesses a valid permit issued to him by the Health Authority for that purpose.
- C. Fish, other than molluscan shellfish, that are intended for consumption in their raw form, and not served to a highly susceptible population, may be offered for sale or service if they are obtained from a supplier that certifies that the fish are frozen for parasite destruction; or fish is frozen on the premises using appropriate industry guidelines to ensure parasite destruction and records are retained as described in these regulations.
- D. Whole-muscle, intact beef steaks that are intended for consumption in an undercooked form without a consumer advisory as specified in these regulations must be:
 1. Obtained from a food processing establishment that, upon request by the purchaser, packages the steaks and labels them, to indicate that the steaks meet the definition of "whole-muscle, intact beef"; or
 2. Deemed acceptable by the Health Authority based on other evidence, such as written buyer specifications or invoices, that indicates that the steaks meet the definition of "whole-muscle, intact beef"; and
 3. If individually cut in a food establishment:
 - a) Cut from whole-muscle, intact beef that is labeled by a food processing establishment as specified in Subsection D(1) of this section or identified as specified in Subsection D(2) in this section;
 - b) Prepared so they remain intact; and
 - c) If packaged for undercooking in a food establishment, labeled as specified in Subsection D(1) of this section or identified as specified in Subsection D(2) of this section.
- E. All meat, meat products, poultry and poultry products used in a food establishment must have been properly labeled to include safe handling instructions as specified in 9 CFR 317.2 (1) and 9 CFR 381.125 (b) and inspected for wholesomeness under an official United States Department of Agriculture (USDA) program and applicable Nevada law.

050.015 Food in a hermetically sealed container

Food in a hermetically sealed container must be obtained from a food processing establishment that is regulated by the food regulatory agency that has jurisdiction over the establishment.

050.020 Milk and milk products

Fluid milk and products made from milk used or served in a food establishment must be pasteurized and from a source approved by the Health Authority.

050.025 Fish

- A. Fish that are received for sale or service must be:
 - 1. Commercially and legally caught or harvested; or
 - 2. Approved for sale or service.
- B. Molluscan shellfish that are recreationally caught may not be received for sale or service.

050.030 Molluscan shellfish

- A. Molluscan shellfish must be obtained from sources according to law and the requirements specified in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish.
- B. Molluscan shellfish received in interstate commerce must be from sources that are listed in the Interstate Certified Shellfish Shippers List.

050.035 Wild mushrooms

- A. Except as specified in Subsection B of this section, mushroom species picked in the wild shall not be offered for sale or service by a food establishment unless the food establishment has been approved by the Health Authority to do so.
- B. This section does not apply to:
 - 1. Cultivated wild mushroom species that are grown, harvested, and processed in an operation that is regulated by the food regulatory agency that has jurisdiction over the operation; or
 - 2. Wild mushroom species if they are in packaged form and are the product of a food processing establishment that is regulated by the food regulatory agency that has jurisdiction over the establishment.

050.040 Game animals

- A. Except as specified in Subsection B, if game animals or donated game animals are received for sale or service in a food establishment they shall be:
 - 1. Commercially raised for food and:
 - a) Raised, slaughtered, and processed under a voluntary inspection program that is conducted by the agency that has animal health jurisdiction, or
 - b) Under a routine inspection program conducted by a regulatory agency other than the agency that has animal health jurisdiction, and
 - c) Raised, slaughtered, and processed according to:
 - i. Laws governing meat and poultry as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and

- ii. Requirements which are developed by the agency that has animal health jurisdiction and the agency that conducts the inspection program with consideration of factors such as the need for antemortem and postmortem examination by an approved veterinarian or veterinarian's designee;
- 2. Under a voluntary inspection program administered by the USDA for game animals such as exotic animals (reindeer, elk, deer, antelope, water buffalo, or bison) that are "inspected and approved" in accordance with *9 CFR 352 Exotic Animals; Voluntary Inspection* or rabbits that are "inspected and certified" in accordance with *9 CFR 354 Voluntary Inspection of Rabbits and Edible Products Thereof*;
- 3. As allowed by law, for wild game animals that are live-caught:
 - a) Under a routine inspection program conducted by a regulatory agency such as the agency that has animal health jurisdiction, and
 - b) Slaughtered and processed according to:
 - i. Laws governing meat and poultry as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and
 - ii. Requirements which are developed by the agency that has animal health jurisdiction and the agency that conducts the inspection program with consideration of factors such as the need for antemortem and postmortem examination by an approved veterinarian or veterinarian's designee; or
- 4. As allowed by law, for field-dressed wild game animals under a routine inspection program that ensures the animals:
 - a) Receive a postmortem examination by an approved veterinarian or veterinarian's designee, or
 - b) Are field-dressed and transported according to requirements specified by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and
 - c) Are processed according to laws governing meat and poultry as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program.
- B. Game animals that have not been inspected as described in Subsection A may not be served in a food establishment.
- C. Legally harvested game animals not inspected as described in Subsection A may be given to any charitable, religious, or a nonprofit organization for use in accordance with NRS 446.870 (5).
- D. Game animals used in accordance with NRS 446.870(5) must be labeled "Not for Sale."
- E. Road kill animals shall not be approved as a food source.
- F. A game animal may not be received for sale or service if it is a species of wildlife that is listed in *50 CFR 17 Endangered and threatened wildlife and plants*.

050.045 Specifications for receiving temperature

- A. Except as specified in Subsection B of this section, refrigerated, time/temperature control for safety food must be at a temperature of 41°F (5°C) or below when received.
- B. If a temperature other than 41°F (5°C) for a time/temperature control for safety food is specified in law governing its distribution, such as laws governing milk and molluscan shellfish, the food may be received at the specified temperature.

- C. Raw eggs, must be received in refrigerated equipment that maintains an ambient air temperature of 45°F (7°C) or less.
- D. Time/temperature control for safety food that is cooked to a temperature and for a time specified in Sections 050.245 - 050.255 of these regulations and received hot must be at a temperature of 135°F (57°C) or above.
- E. A food that is labeled frozen and shipped frozen by a food processing establishment must be received frozen.
- F. Upon receipt, time/temperature control for safety food must be free of evidence of previous temperature abuse.

050.050 Additives

Food may not contain unapproved food additives or additives that exceed amounts specified in *21 CFR 170-180* relating to food additives, generally recognized as safe or prior sanctioned substances that exceed amounts specified in *21 CFR 181-186*, substances that exceed amounts specified in *9 CFR Subpart C Section 424.21(b) food ingredients and sources of radiation*, or pesticide residues that exceed provisions specified in *40 CFR 180 Tolerances for pesticides chemicals in food, and exceptions*.

050.055 Eggs

Eggs must be received clean and in sound condition. Eggs shall not be used that do not meet tolerances established by the United States Department of Agriculture or any applicable Nevada law.

050.060 Eggs and milk products, pasteurization

- A. Egg products must be obtained pasteurized.
- B. Fluid and dry milk and milk products shall:
 - 1. Be obtained pasteurized; and
 - 2. Comply with grade A standards as specified in law.
- C. All frozen milk products, such as ice cream, shall be obtained pasteurized as specified in *21 CFR 135 – Frozen desserts*.
- D. All cheeses shall be obtained pasteurized unless alternative procedures to pasteurization are specified in the CFR, such as *21 CFR 133 – Cheeses and related cheese products, for curing certain cheese varieties*.

050.070 Package integrity

Food packages must be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.

050.075 Ice

Ice for use as a food or a cooling medium must be made from potable water.

050.085 Shucked shellfish, packaging and identification

- A. Raw shucked shellfish must be obtained in nonreturnable packages which bear a legible label that identifies the:

1. Name, address, and certification number of the shucker-packer or repacker of the molluscan shellfish; and
 2. "Sell by" date or "best if used by" date for packages with a capacity of less than 1.89 L (one-half gallon) or the date shucked for packages with a capacity of 1.89 L (one-half gallon) or more..
- B. A package of raw shucked shellfish that does not comply with the above labeling guidelines must be subject to a hold order, seized or discarded.

050.090 Shellstock identification

- A. Shellstock must be obtained in containers bearing legible source identification tags or labels that are affixed by the harvester and each dealer that depurates, ships, or reships the shellstock, as specified in the "National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish", and that list:
1. Except as specified under Subsection C of this section, on the harvester's tag or label shall have the following information:
 - a) The harvester's identification number that is assigned by the shellfish control authority;
 - b) The date of harvesting;
 - c) The most precise identification of the harvest location or aquaculture site that is practicable based on the system of harvest area designations that is in use by the shellfish control authority and including the abbreviation of the name of the state or country in which the shellfish are harvested;
 - d) The type and quantity of shellfish; and
 - e) The following statement in bold, capitalized type: **"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS;"** and
 2. Except as specified in Subsection D of this section, on each dealer's tag or label, the following information in the following order:
 - a) The dealer's name and address, and the certification number assigned by the shellfish control authority;
 - b) The original shipper's certification number including the abbreviation of the name of the state or country in which the shellfish are harvested;
 - c) The same information as specified for a harvester's tag under Subsections A(1)(b)-(d) of this section; and
 - d) The following statement in bold, capitalized type: **"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS."**
- B. A container of shellstock that does not bear a tag or label or that bears a tag or label that does not contain all the information as specified in Subsection A of this section may be subject to a hold order, seized, discarded or destroyed in accordance with *21 CFR Subpart D – Specific Administrative Decisions Regarding Interstate Shipments, Section 1240.60(d)* .
- C. If a place is provided on the harvester's tag or label for a dealer's name, address, and certification number, the dealer's information must be listed first.
- D. If the harvester's tag or label is designed to accommodate each dealer's identification as specified under Subsections A(2)(a) and(b) of this section, individual dealer tags or labels need not be provided.

050.095 Shellstock condition

When received by a food establishment, shellstock must be reasonably free of mud, dead shellfish, and shellfish with broken shells. Dead shellfish or shellstock with badly broken shells must be discarded.

050.100 Commercially processed juice treated

Prepackaged juice shall:

- A. Be obtained from a processor with a HACCP system as specified in *21 CFR Part 120 Hazard Analysis and Critical Control (HACCP) Systems*; and
- B. Be obtained pasteurized or otherwise treated to attain a 5-log reduction of the most resistant microorganism of public health significance as specified in *21 CFR Part 120.24 Process Controls*.

050.105 Molluscan shellfish, original container

- A. Except as specified in Subsections B–D of this section, molluscan shellfish may not be removed from the container in which they are received other than immediately before sale or preparation for service.
- B. For display purposes, shellstock may be removed from the container in which they are received, displayed on drained ice, or held in a display container, and a quantity specified by a consumer may be removed from the display or display container and provided to the consumer if:
 - 1. The source of the shellstock on display is identified as specified in Section 050.090 and recorded as specified under Section 050.110; and
 - 2. The shellstock are protected from contamination.
- C. Shucked shellfish may be removed from the container in which they were received and held in a display container from which individual servings are dispensed upon a consumer's request if:
 - 1. The labeling information for the shellfish on display as specified in Section 050.085 is retained and correlated to the date when, or dates during which, the shellfish are sold or served; and
 - 2. The shellfish are protected from contamination.
- D. Shucked shellfish may be removed from the container in which they were received and repacked in consumer self-service containers where allowed by law if:
 - 1. The labeling information for the shellfish is on each consumer self-service container as specified under Section 050.085 and Section 050.350 (B) and C(1)–(5);
 - 2. The labeling information as specified under Section 050.085 is retained and correlated with the date when, or dates during which, the shellfish are sold or served;
 - 3. The labeling information and dates specified under Subsection D(2) of this section are maintained for 90 days; and
 - 4. The shellfish are protected from contamination.

050.110 Shellstock, maintaining identification

- A. Except as specified under Subsection C(2) of this section, shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty.

- B. The date when the last shellstock from the container is sold or served shall be recorded on the tag or label.
- C. The identity of the source of shellstock that are sold or served must be maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label, as specified under Subsection B of this section by::
 - 1. Using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label, as specified under Subsection B of this section, and
 - 2. If shellstock are removed from their tagged or labeled container:
 - a) Preserving source identification by using a record keeping system as specified under Subsection C(1) of this section; and
 - b) Ensuring that shellstock from one tagged or labeled container are not commingled with shellstock from another container with different certification numbers; different harvest dates; or different growing areas as identified on the tag or label before being ordered by the consumer.

050.115 Preventing contamination from hands

- A. Food employees shall wash their hands as specified in these regulations.
- B. Except when washing fruits and vegetables or as specified in Subsection D and E of this section, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
- C. Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.
- D. Subsection B of this section does not apply to a food employee that contacts exposed, ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that:
 - 1. Contains a raw animal food and is to be cooked in the food establishment to heat all parts of the food to the minimum temperatures specified in Section 050.245 A and B or Section 050.250; or
 - 2. Does not contain a raw animal food but is to be cooked in the food establishment to heat all parts of the food to a temperature of at least 145°F (63°C).
- E. Food employees not serving a highly susceptible population may contact exposed, ready-to-eat food with their bare hands if:
 - 1. The permit holder obtains prior approval from the Health Authority;
 - 2. Written procedures are maintained in the food establishment and made available to the Health Authority upon request that include:
 - a) For each bare hand contact procedure, a listing of the specific ready-to-eat foods that are touched by bare hands,
 - b) Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified in these regulations are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;
 - 3. A written employee health policy that details how the food establishment complies with the provisions of these regulations including:

- a) Documentation that food employees and conditional employees acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases transmittable through food as specified in these regulations;
 - b) Documentation that food employees and conditional employees acknowledge their responsibilities as specified in these regulations; and
 - c) Documentation that the person-in-charge acknowledges the responsibilities as specified in these regulations;
4. Documentation that food employees acknowledge that they have received training in:
- a) The risks of contacting the specific ready-to-eat foods with bare hands;
 - b) Proper handwashing as specified in these regulations;
 - c) When to wash their hands as specified in these regulations;
 - d) Where to wash their hands as specified in these regulations;
 - e) Proper fingernail maintenance as specified in these regulations;
 - f) Prohibition of jewelry as specified in these regulations;
 - g) Good hygienic practices as specified in these regulations;
5. Documentation that hands are washed before food preparation and as necessary to prevent cross-contamination by food employees as specified in these regulations during all hours of operation when the specific ready-to-eat foods are prepared;
6. Documentation that food employees contacting ready-to-eat food with bare hands use two (2) or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact:
- a) Double handwashing;
 - b) Nail brushes;
 - c) A hand antiseptic after handwashing as specified in these regulations;
 - d) Incentive programs such as paid sick leave that assist or encourage food employees not to work when they are ill; or
 - e) Other control measures approved by the Health Authority; and
7. Documentation that corrective action is taken when Subsection D(6) of this section is not followed.

050.120 Preventing contamination when tasting food

A food employee may not use a utensil more than once to taste food that is to be sold or served.

050.125 Preventing contamination from food used for personal use

Food that is in a food establishment for the employees' use must be labeled and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.

050.130 Packaged and unpackaged food, separation, packaging, and segregation

A. Food must be protected from cross-contamination by:

1. Except as specified under Subsection A(4) of this section, separating raw animal foods during storage, preparation, holding, and display from:
 - a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and
 - b) Cooked ready-to-eat food, and
 - c) Fruits and vegetables before they are washed;
 - d) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.
 2. Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
 - a) Using separate equipment for each type, or
 - b) Arranging each type of food in equipment so that cross-contamination of one type with another is prevented, and
 - c) Preparing each type of food at different times or in separate areas;
 3. Cleaning and sanitizing equipment and utensils using an approved method;
 4. Except as specified under Subsection B of this section and Section 050.305 B(2), storing the food in packages, covered container, or wrappings;
 5. Cleaning hermetically sealed containers of food of visible soil before opening;
 6. Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;
 7. Storing damaged, spoiled, or recalled food being held in the food establishment as specified under Section 080.125 of these regulations; and
 8. Separating fruits and vegetables before they are washed as specified in these regulations from ready-to-eat food.
- B. Subsection A(4) of this section does not apply to:
1. Whole, uncut, raw fruits and vegetables and nuts in the shell that require peeling or hulling before consumption;
 2. Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;
 3. Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;
 4. Food being cooled as specified in Section 050.305 B(2) of these regulations; or
 5. Shellstock.

050.135 Food storage containers, identified with common name of food

Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar must be identified with the common name of the food.

050.140 Pasteurized eggs, substitute for raw eggs for certain recipes

Pasteurized eggs or egg products must be substituted for raw eggs in the preparation of foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages that are not:

- A. Cooked as specified under Section 050.245 (A)(1) or (2); or
- B. Included in Section 050.245 (D),

050.145 Protection from unapproved additives

- A. Food must be protected from contamination that may result from the addition of, as specified in Section 050.050:
 - 1. Unsafe or unapproved food or color additives; and
 - 2. Unsafe or unapproved levels of approved food and color additives.
- B. A food employee may not:
 - 1. Apply sulfiting agents to fresh fruits and vegetables intended for raw consumption or to a food considered to be a good source of vitamin B1; or
 - 2. Except for grapes, serve or sell food specified under Subsection B(1) of this section that is treated with sulfiting agents before receipt by the food establishment.

050.150 Washing fruits and vegetables

- A. Except as specified in Subsection B of this section and except for whole, raw fruits and vegetables that are intended for washing by the consumer before consumption, raw fruits and vegetables must be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.
- B. Fruits and vegetables may be washed by using chemicals as specified under Section 100.040.
- C. Devices used for on-site generation of chemicals meeting the requirements specified in *21 CFR 173.315, Chemicals used in washing or to assist in the peeling of fruits and vegetables*, for the washing of raw, whole fruits and vegetables must be used in accordance with the manufacturer's instructions.

050.155 Ice used as exterior coolant, prohibited as ingredient

After use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment, ice may not be used as food.

050.160 Storage or display of food in contact with water or ice

- A. Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water.
- B. Except as specified in Subsections C and D of this section, unpackaged food may not be stored in direct contact with undrained ice.
- C. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water.

- D. Raw poultry and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.

050.165 Food contact with equipment and utensils

Food shall only contact surfaces of:

- A. Equipment and utensils that are cleaned and sanitized as specified in these regulations;
- B. Single-service and single-use articles, or
- C. Linens, such as cloth napkins, as specified under Section 050.175 that are laundered as specified in these regulations.

050.170 In-use utensils, between-use storage

During pauses in food preparation or dispensing, food preparation and dispensing utensils must be stored:

- A. Except as specified under Subsection B of this section, in the food with their handles above the top of the food and the container;
- B. In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;
- C. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at the frequency specified under Section 060.370 and Section 060.420.
- D. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;
- E. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food; or
- F. In a container of water if the water is maintained at a temperature of at least 135°F (57°C) and the container is cleaned at the frequency specified under Section 060.370 D(7).

050.175 Linens and napkins, limitation on use

Linens and napkins may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer.

050.180 Wiping cloths, limitation on use

- A. Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served must be:
 - 1. Maintained dry; and
 - 2. Used for no other purpose.
- B. Cloths in-use for wiping counters and other equipment surfaces must be:
 - 1. Held between uses in a chemical sanitizer solution at an approved concentration; and
 - 2. Laundered daily as specified in these regulations.
- C. Cloths in-use for wiping surfaces in contact with raw animal foods must be kept separate from cloths used for other purposes.

- D. Dry wiping cloths and the chemical sanitizing solutions specified in Subsection B(1) of this section in which wet wiping cloths are held between uses must be free of food debris and visible soil.
- E. Containers of chemical sanitizing solutions specified in Subsection B(1) of this section in which wet wiping cloths are held between uses must be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.
- F. Single-use disposable sanitizer wipes must be used in accordance with EPA approved manufacturer's label use instructions.

050.185 Gloves, limitation on use

- A. If used, single-use gloves must be used for only one (1) task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.
- B. Except as specified in Subsection C of this section, slash-resistant gloves that are used to protect the hands during operations requiring cutting must be used in direct contact only with food that is subsequently cooked to an approved temperature, such as frozen food or a primal cut of meat.
- C. Slash-resistant gloves may be used with ready-to-eat food that will not be subsequently cooked if the slash-resistant gloves have a smooth, durable, and nonabsorbent outer surface; or if the slash-resistant gloves are covered with a smooth, durable, nonabsorbent glove, or a single-use glove.
- D. Cloth gloves may not be used in direct contact with food unless the food is subsequently cooked to an approved temperature, such as frozen food or a primal cut of meat.

050.190 Using clean tableware for second portions and refills

- A. Except for refilling a consumers drinking cup or container without contact between the pouring utensil and the lip-contact area of the drinking cup or container, food employees may not use tableware, including single-service articles, soiled by the consumer, to provide second portions or refills.
- B. Except as specified in Subsection C of this section, self-service consumers may not be allowed to use soiled tableware, including single-service articles, to obtain additional food from the display and serving equipment.
- C. Drinking cups and containers may be reused by self-service consumers if refilling is an approved contamination-free process as specified under Section 060.130 (A), (B) and (D).

050.195 Refilling returnable containers

- A. Except as specified in Subsections (B)–(E), empty containers returned to a food establishment for cleaning and refilling with food shall be cleaned and refilled in a regulated food processing establishment.
- B. A take-home food container returned to a food establishment may be refilled at a food establishment with food if the food container is:
 - 1. Designed and constructed for reuse and in accordance with the requirements as specified in these regulations.
 - 2. One that was initially provided by the food establishment to the consumer, either empty or filled with food by the food establishment, for the purpose of being returned for reuse;
 - 3. Returned to the food establishment by the consumer after use;
 - 4. Subject to the following steps before being refilled with food:
 - a) Cleaned as specified in these regulations,
 - b) Sanitized as specified in these regulations; and
 - c) Visually inspected by a food employee to verify that the container, as returned, meets the requirements specified in these regulations.
- C. A take-home food container returned to a food establishment may be refilled at a food establishment with beverage if :
 - 1. The beverage is not a time/temperature control for safety food;
 - 2. The design of the container and of the rinsing equipment and the nature of the beverage, when considered together, allow effective cleaning at home or in the food establishment;
 - 3. Facilities for rinsing before refilling returned containers with fresh, hot water that is under pressure and not recirculated are provided as part of the dispensing system;
 - 4. The consumer-owned container returned to the food establishment for refilling is refilled for sale or service only to the same consumer; and
 - 5. The container is refilled by;
 - a) An employee of the food establishment, or
 - b) The owner of the container if the beverage system includes a contamination-free transfer process as specified under Section 060.130 (A), (B) and (D) that cannot be bypassed by the container owner.
- D. Consumer-owned, personal take-out beverage containers, such as thermally insulated bottles, nonspill coffee cups, and promotional beverage glasses, may be refilled by employees or the consumer if refilling is a contamination-free process as specified under Section 060.130 (A), (B) and (D).
- E. Consumer-owned containers that are not food-specific may be filled at a water vending machine or system.

050.200 Food storage and dispensing

- A. Except as specified in Subsections B and C of this section, food must be protected from contamination by storing the food:
 - 1. In a clean, dry location;

2. Where it is not exposed to splash, dust, or other contamination; and
 3. At least six (6) inches (15 centimeters) above the floor.
- B. Food in packages and working containers may be stored less than six (6) inches (15 centimeters) above the floor on case lot handling equipment.
 - C. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

050.210 Food storage and preparation, prohibited areas

Food may not be stored:

- A. In locker rooms;
- B. In toilet rooms;
- C. In dressing rooms;
- D. In garbage rooms;
- E. In mechanical rooms;
- F. Under sewer lines that are not shielded to intercept potential drips;
- G. Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed;
- H. Under open stairwells; or
- I. Under other sources of contamination.

050.215 Food preparation

During preparation, unpackaged food must be protected from environmental sources of contamination.

050.220 Food display

Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display must be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

050.225 Condiments, protection

- A. Condiments must be protected from contamination by being kept in dispensers that are designed to provide protection, protected food displays provided with the proper utensils, original containers designed for dispensing, or individual packages or portions.
- B. Condiments at a vending machine location must be in individual packages or provided in dispensers that are filled at an approved location, such as the food establishment that provides food to the vending machine location, a food processing establishment that is regulated by the agency that has jurisdiction over the operation, or a properly equipped facility that is located on the site of the vending machine location.

050.230 Consumer self-service operations

- A. Raw, unpackaged animal food, such as beef, lamb, pork, poultry, and fish may not be offered for consumer self-service. This section does not apply to:
 - 1. Consumer self-service of ready-to-eat foods at buffets or salad bars that serve foods such as sushi or raw shellfish;
 - 2. Ready-to-cook individual portions for immediate cooking and consumption on the premises such as consumer-cooked meats or consumer-selected ingredients for Mongolian barbecue; or
 - 3. Raw, frozen, shell-on shrimp, or lobster.
- B. Consumer self-service operations for ready-to-eat foods must be provided with suitable utensils or effective dispensing methods that protect the food from contamination.
- C. Consumer self-service operations such as buffets and salad bars must be monitored by food employees trained in safe operating procedures.

050.235 Returned food and reservice of food

- A. Except as specified in Subsection B of this section, after being served or sold and in the possession of a consumer, food that is unused or returned by the consumer may not be offered as food for human consumption.
- B. Except as specified in Section 050.375 (G), a container of food that is not time/temperature control for safety food may be re-served from one consumer to another if:
 - 1. The food is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine; or
 - 2. The food, such as crackers, salt, or pepper, is in an unopened original package and is maintained in sound condition.

050.240 Miscellaneous sources of contamination

Food must be protected from contamination that may result from a factor or source not specified in these regulations.

050.245 Cooking raw animal foods

- A. Except as specified under Subsections B, C and D of this section, raw animal foods such as eggs, fish, meat, poultry and foods containing these raw animal foods, must be cooked to heat all parts of the food to a temperature and for a time that complies with one (1) of the following methods based on the food that is being cooked:
 - 1. 145°F (63°C) or above for 15 seconds for:
 - a) Raw eggs that are broken and prepared in response to a consumer's order and for immediate service, and
 - b) Except as specified under Subsections A(2) and A(3) and B, and in Subsection C of this section, fish and intact meat including game animals commercially raised for food as specified in these regulations and game animals under a voluntary inspection program as specified in these regulations.
 - 2. 155°F (68°C) for 17 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as

specified under these regulations, and game animals under a voluntary inspection program as specified under these regulations; and raw eggs that are not prepared as specified under Subsection A(1)(a) of this section:

Minimum Temperature °F (°C)	Minimum Time
145 (63)	3 minutes
150 (66)	1 minute
158 (70)	< 1 second (instantaneous)

;or

3. 165°F (74°C) or above for < 1 second (instantaneous) for poultry, baluts, wild game animals as specified under these regulations, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry or ratites.
- B. Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham must be cooked:
1. As specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:

Temperature °F (°C)	Time ¹ in Minutes	Temperature °F (°C)	Time ¹ in Seconds
130 (54.4)	112	147 (63.9)	134
131 (55.0)	89	149 (65.0)	85
133 (56.1)	56	151 (66.1)	54
135 (57.2)	36	153 (67.2)	34
136 (57.8)	28	155 (68.3)	22
138 (58.9)	18	157 (69.4)	14
140 (60.0)	12	158 (70.0)	0
142 (61.1)	8		
144 (62.2)	5		
145 (62.8)	4		

¹ Holding time may include post oven heat rise.

;and

2. If cooked in an oven, use an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature:

Oven Type	Oven Temperature Based on Roast Weight	
	Less than 10 lbs (4.5 kg)	10 lbs (4.5 kg) or More
Still Dry	350°F (177°C) or more	250°F (121°C) or more
Convection	325°F (163°C) or more	250°F (121°C) or more

High Humidity ¹	250°F (121°C) or less	250°F (121°C) or less
¹ Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity.		

- C. A raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in a ready-to-eat form if:
 - 1. The food establishment serves a population that is not a highly susceptible population,
 - 2. The steak is labeled to indicate that it meets the definition of "whole-muscle, intact beef" as specified under Section 050.010 (D), and
 - 3. The steak is cooked on both the top and bottom to a surface temperature of 145°F (63°C) or above and a cooked color change is achieved on all external surfaces.
- D. A raw animal food such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, or steak tartare; or a partially cooked food such as lightly cooked fish, soft-cooked eggs or rare meat other than whole-muscle, intact beef steaks as specified in Subsection C of this section, may be served or offered for sale upon consumer request or selection in a ready-to eat form if:
 - 1. As specified in Section 050.375 (C)(1) and (2), the food establishment serves a population that is not a highly susceptible population;
 - 2. The food, if served or offered for service by consumer selection from a children's menu, does not contain comminuted meat; and
 - 3. The consumer is informed as specified in Section 050.360, that to ensure its safety, the food should be cooked as specified under Subsections A or B of this section; or
 - 4. The Health Authority grants a waiver from Subsections A or B of this section as specified in these regulations based on a HACCP plan that:
 - a) Is submitted by the permit holder and approved as specified under these regulations,
 - b) Documents scientific data or other information showing that a lesser time and temperature regimen results in a safe food, and
 - c) Verifies that equipment and procedures for food preparation and training of food employees at the food establishment meet the conditions of the waiver.

050.250 Microwave cooking

Raw animal foods cooked in a microwave oven must be:

- A. Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat;
- B. Covered to retain surface moisture;
- C. Heated to a temperature of at least 165°F (74°C) in all parts of the food; and
- D. Allowed to stand covered for two (2) minutes after cooking to obtain temperature equilibrium.

050.255 Plant food cooking for hot holding

Plant foods that are cooked for hot holding must be cooked to a temperature of 135°F (57°C).

050.258 Non-continuous cooking of raw animal food

Raw animal foods that are cooked using a non-continuous cooking process shall be:

- A. Subject to an initial heating process that is no longer than sixty minutes in duration;
- B. Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked time/temperature control for safety food under Section 050.300 (A);
- C. After cooling, held frozen or cold as specified for time/temperature control for safety food under Section 050.310 (A)(2);
- D. Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time as specified under Section 050.245 (A)-(C);
- E. Cooled according to the time and temperature parameters specified for cooked time/temperature control for safety food under Section 050.300 (A) if not either hot held as specified under Section 050.310 (A), served immediately, or held using time as a public health control as specified under Section 050.330 after complete cooking; and
- F. Prepared and stored according to written procedures that:
 1. Have obtained prior approval from the Health Authority;
 2. Are maintained in the food establishment and are available to the Health Authority upon request;
 3. Describe how the requirements specified in Subsections (A)–(E) of this section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met;
 4. Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked as specified in Subsection D of this section prior to being offered for sale or service; and
 5. Describe how the foods, after initial heating but prior to cooking as specified under Subsection D of this section, are to be separated from ready-to-eat foods as specified under Section 050.130 (A).

050.260 Parasite destruction

- A. Except as specified in Subsection B of this section, before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated partially cooked fish must be:
 1. Frozen and stored at a temperature of -4°F (-20°C) or below for a minimum of 168 hours (7 days) in a freezer;
 2. Frozen at -31°F (-35°C) or below until solid and stored at -31°F (-35°C) or below for a minimum of 15 hours; or
 3. Frozen at -31°F (-35°C) or below until solid and stored at -4°F (-20°C) or below for a minimum of 24 hours.
- B. Subsection A of this section does not apply to:
 1. Molluscan shellfish;
 2. A scallop product consisting only of the shucked adductor muscle;
 3. Tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern); or
 4. Aquacultured fish, such as salmon, that:

- a) If raised in open water, are raised in net-pens, or
 - b) Are raised in land-based operations such as ponds or tanks, and
 - c) Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured fish.
5. Fish eggs that have been removed from the skein and rinsed.

050.265 Records, creation and retention

- A. Except as specified in Section 050.260 (B) and Subsection B of this section, if raw, raw-marinated, partially cooked, or marinated partially cooked fish are served or sold in ready-to-eat form, the person-in-charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records of the food establishment for 90 calendar days beyond the time of service or sale of the fish.
- B. If the fish are frozen by a supplier, a written agreement or statement from the supplier stipulating that the fish supplied are frozen to a temperature and for a time which ensures parasite destruction as provided for in these regulations, may substitute for the records specified under Subsection A of this section.
- C. If raw, raw-marinated, partially cooked, or marinated partially cooked fish are served or sold in ready-to-eat form, and the fish are raised and fed as specified in Section 050.260(B)(4) a written agreement or statement from the supplier or aquaculturist stipulating that the fish were raised and fed as specified in Section 050.260(B)(4) must be obtained by the person-in-charge and retained in the records of the food establishment for 90 calendar days beyond the time of service or sale of the fish.

050.270 Preparation for immediate service

Cooked and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

050.275 Reheating for hot holding

- A. Except as specified under Subsections B and C and in E of this section, time/temperature control for safety food that is cooked, cooled, and reheated for hot holding must be reheated so that all parts of the food reach a temperature of at least 165°F (74°C) for 15 seconds.
- B. Except as specified under Subsection C of this section, time/temperature control for safety food reheated in a microwave oven for hot holding must be reheated so that all parts of the food reach a temperature of at least 165°F (74°C) and the food is rotated or stirred, covered, and allowed to stand covered for two (2) minutes after reheating.
- C. Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing establishment that is inspected by the Health Authority that has jurisdiction over the establishment, must be heated to a temperature of at least 135°F (57°C) for hot holding.
- D. Reheating for hot holding as specified under Subsections A, B and C of this section shall not exceed two (2) hours.
- E. Remaining unsliced portions of meat roasts that are cooked to an approved temperature may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified in these regulations.

050.280 Treating Juice

Juice packaged in a food establishment must be:

- A. Treated under an approved HACCP plan to attain a 5-log reduction, which is equal to a 99.999% reduction, of the most resistant microorganism of public health significance; or
- B. Labeled, if not treated to yield a 5-log reduction of the most resistant microorganism of public health significance:
 - 1. As specified under Section 050.350 , and
 - 2. As specified in *21 CFR 101.17(g) Food labeling, warning, notice, and safe handling statements*, juices that have not been specifically processed to prevent, reduce, or eliminate the presence of pathogens with the following: "WARNING: THIS PRODUCT HAS NOT BEEN PASTEURIZED AND, THEREFORE, MAY CONTAIN HARMFUL BACTERIA THAT CAN CAUSE SERIOUS ILLNESS IN CHILDREN, THE ELDERLY, AND PERSONS WITH WEAKEND IMMUNE SYSTEMS".

050.285 Frozen food

Stored frozen foods must be maintained frozen.

050.290 Time/temperature control for safety food; slacking

Frozen time/temperature control for safety food that is slacked to moderate the temperature must be held:

- A. Under refrigeration that maintains the food temperature at 41°F (5°C) or less; or
- B. At any temperature if the food remains frozen.

050.295 Thawing

Except as specified in Subsection D of this section, time/temperature control for safety food must be thawed:

- A. Under refrigeration that maintains the food temperature at 41°F (5°C) or less; or
- B. Completely submerged under running water:
 - 1. At a water temperature of 70°F (21°C) or below,
 - 2. With sufficient water velocity to agitate and float off loose particles in an overflow, and
 - 3. For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41°F (5°C); or
 - 4. For a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above 41°F (5°C), for more than four (4) hours including:
 - a) The time the food is exposed to the running water and the time needed for preparation for cooking, or
 - b) The time it takes under refrigeration to lower the food temperature to 41°F (5°C).
- C. As part of a cooking process if the food that is frozen is:
 - 1. Cooked as specified in Section 050.245 (A) or (B) or Section 050.250, or
 - 2. Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or

- D. Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.
- E. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment:
 - 1. Prior to its thawing under refrigeration as specified in Subsection A of this section; or
 - 2. Prior to, or immediately upon completion of, its thawing using procedures specified in Subsection B of this section.

050.300 Cooling

- A. Cooked time/temperature control for safety food shall be cooled:
 - 1. Within two (2) hours from 135°F (57°C) to 70°F (21°C); and
 - 2. Within a total of six (6) hours from 135°F (57°C) to 41°F (5°C) or less.
- B. Time/temperature control for safety food shall be cooled within four (4) hours to 41°F (5°C) or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.
- C. Except as specified under Subsection D of this section, a time/temperature control for safety food received in compliance with laws allowing a temperature above 41°F (5°C) during shipment from the supplier as specified in Section 050.045 (B), shall be cooled within four (4) hours to 41°F (5°C) or less.
- D. Raw eggs shall be received as specified in Section 050.045 (C) and immediately placed in refrigerated equipment that maintains an ambient air temperature of 45°F (7°C) or less.

050.305 Cooling Methods

- A. Cooling must be accomplished in accordance with the time and temperature criteria specified in Section 050.300 by using one (1) or more of the following methods based on the type of food being cooled:
 - 1. Placing the food in shallow pans;
 - 2. Separating the food into smaller or thinner portions;
 - 3. Using rapid cooling equipment;
 - 4. Stirring the food in a container placed in an ice water bath;
 - 5. Using containers that facilitate heat transfer;
 - 6. Adding ice as an ingredient; or
 - 7. Other effective methods.
- B. When placed in cooling or cold holding equipment, food containers in which food is being cooled must be:
 - 1. Arranged in the equipment to provide maximum heat transfer through the container walls; and
 - 2. Loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the food.

050.310 Time/temperature control for safety food, hot and cold holding

- A. Except during preparation, cooking, or cooling, or when time is used as the public health control as described in these regulations, and except as specified under Subsections B and C of this section, time/temperature control for safety food must be maintained:
 - 1. At 135°F (57°C) or above, except that roasts cooked or reheated as specified in these regulations may be held at a temperature of 130°F (54°C) or above; or
 - 2. At a temperature of 41°F (5°C) or less.
- B. Eggs that have not been treated to destroy all viable *Salmonellae* must be stored in refrigerated equipment that maintains an ambient air temperature of 45°F (7°C) or less.
- C. Time/temperature control for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under Subsection A of this section, while contained within specially designed equipment that complies with the design and construction requirements as specified under Section 060.130 (E).

on-premises preparation

- Prepare and hold cold

050.320 Ready-to-eat, time/temperature control for safety food, date marking

- A. Except when packaging food using a reduced oxygen packaging method as specified in section 050.340, and except as specified in Subsections E and F of this section, refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded, when held at a temperature of 41°F (5°C) or less for a maximum of seven (7) days. The day of preparation shall be counted as Day 1.

commercially processed food

- Open and hold cold
 - A. Except as specified in Subsections E–G of this section, refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing establishment must be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food must be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in Subsection A of this section and:
 - 1. The day the original container is opened in the food establishment must be counted as “Day 1”; and
 - 2. The day or date marked by the food establishment may not exceed a manufacturer’s use-by date if the manufacturer determined the use-by date based on food safety.
 - B. A refrigerated, ready-to-eat, time/temperature control for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature control for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.
 - C. A date marking system that meets the criteria stated in Subsections A and B of this section may include:
 - 1. Using a method approved by the Health Authority for refrigerated, ready-to-eat time/temperature control for safety food that is frequently rewrapped, such as lunch meat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

2. Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under Subsection A of this section;
 3. Marking the date or day the original container is opened in a food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under Subsection B of this section; or
 4. Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the Health Authority upon request.
- D. Subsections A and B of this section do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.
- E. Subsections A and B of this section do not apply to shellstock.
- F. Subsection B of this section does not apply to the following foods prepared and packaged by a food processing establishment inspected by a Health Authority:
1. Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with *21 CFR 110 Current good manufacturing practice in manufacturing, packing, or holding human food*;
 2. Hard cheeses containing not more than 39% moisture as defined in *21 CFR 133 Cheeses and related cheese products*, such as cheddar, gruyere, parmesan and reggiano, and romano;
 3. Semisoft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in *21 CFR 133 Cheeses and related cheese products*, such as blue, edam, gorgonzola, gouda, and monterey jack;
 4. Cultured dairy products as defined in *21 CFR 131 Milk and cream*, such as yogurt, sour cream, and buttermilk;
 5. Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in *21 CFR 114 Acidified foods*;
 6. Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and
 7. Shelf stable salt-cured products such as prosciutto and Parma (ham).

050.325 Ready-to-eat, time/temperature control for safety food, disposition

- A. A food specified in Section 050.320 (A) or (B) must be discarded if it:
1. Exceeds either of the temperature and time combinations specified in Section 050.320 (A), except time that the product is frozen;
 2. Is in a container or package that does not bear a date or day; or
 3. Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in Section 050.320 (A).
- B. Refrigerated, ready-to-eat, time/temperature control for safety food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control must be discarded if the food exceeds a temperature and time combination as specified in Section 050.320(A).

050.330 Time as a public health control

- A. Except as specified under Subsection D of this section, if time, without temperature control is used as the public health control for a working supply of time/temperature control for safety food before cooking, or for ready-to-eat time/temperature control for safety food that is displayed or held for sale or service:
 - 1. Written procedures must be prepared in advance, maintained in the food establishment and made available to the Health Authority upon request that specify:
 - a) Methods of compliance with Subsections B(1)–(4) or C(1)–(5) of this section; and
 - b) Methods of compliance with Section 050.300 for food that is prepared, cooked, and refrigerated before time is used as a public health control.

Time – maximum up to 4 hours

- B. If time without temperature control is use as the public health control up to a maximum of four (4) hours:
 - 1. The food shall have an initial temperature of 41°F (5°C) or less when removed from cold holding temperature control, or 135°F (57°C) or greater if removed from hot holding temperature control;
 - 2. The food must be marked or otherwise identified to indicate the time that is four (4) hours past the point in time when the food is removed from temperature control;
 - 3. The food must be cooked and served, served at any temperature if ready-to-eat, or discarded, within four (4) hours from the point in time when the food is removed from temperature control; and
 - 4. The food in unmarked containers or packages, or marked to exceed a four (4)-hour limit must be discarded.

Time – maximum up to 6 hours

- C. If time without temperature control is used as the public health control up to a maximum of six (6) hours:
 - 1. The food must have an initial temperature of 41°F (5°C) or less when removed from temperature control and the food temperature may not exceed 70°F (21°C) within a maximum time period of six (6) hours;
 - 2. The food must be monitored to ensure the warmest portion of the food does not exceed 70°F (21°C) during the six (6)-hour period, unless an ambient air temperature is maintained that ensures the food does not exceed 70°F (21°C) during the six (6)-hour period;
 - 3. The food must be marked or otherwise identified to indicate:
 - a) The time when the food is removed from 41°F (5°C) or less cold holding temperature control, and
 - b) The time that is six (6) hours past the point in time when the food is removed from cold holding temperature control;
 - 4. The food must be:
 - a) Discarded if the temperature of the food exceeds 70°F (21°C), or
 - b) Cooked and served, served at any temperature if ready-to-eat, or discarded within a maximum of six (6) hours from the point in time when the food is removed from 41°F (5°C) or less cold holding temperature control; and
 - 5. The food in unmarked containers or packages, or marked with a time that exceeds the six (6)-hour limit must be discarded.

- D. A food establishment that serves a highly susceptible population may not use time as specified under Subsections A, B or C of this section as the public health control for raw eggs.

050.335 Specialized processing methods, waiver requirement

A food establishment operator shall obtain a waiver from the Health Authority before:

- A. Smoking food as a method of food preservation rather than as a method of flavor enhancement;
- B. Curing food;
- C. Using food additives or adding components such as vinegar:
 - 1. As a method of food preservation rather than as a method of flavor enhancement, or
 - 2. To render a food so that it is not time/temperature control for safety food;
- D. Packaging time/temperature control for safety food using a reduced oxygen packaging method except where the growth of and toxin formation by *Clostridium botulinum* and the growth of *Listeria monocytogenes* are controlled as specified in Section 050.340 ;
- E. Operating a molluscan shellfish life-support system display tank used to store and display shellfish that are offered for human consumption;
- F. Custom processing animals that are for personal use as food and not for sale or service in a food establishment;
- G. Preparing food by another method that is determined by the Health Authority to require a waiver; or
- H. Sprouting seeds or beans.

050.340 Reduced oxygen packaging without a waiver criteria

- A. Except for a food establishment that obtains a waiver as specified in Section 050.335, a food establishment that packages time/temperature control for safety food using a reduced oxygen packaging method shall control the growth and toxin formation of *Clostridium botulinum* and the growth of *Listeria monocytogenes*.
- B. Except as specified under Subsection F of this section, a food establishment that packages time/temperature control for safety food using a reduced oxygen packaging method shall have an approved HACCP plan that contains the information specified in Section 110.010 and that:
 - 1. Identifies the food to be packaged;
 - 2. Except as specified under Subsection C, D and E of this section, requires that the packaged food must be maintained at 41°F (5°C) or less and meet at least one (1) of the following criteria:
 - a) Has an a_w of 0.91 or less,
 - b) Has a pH of 4.6 or less,
 - c) Is a meat or poultry product cured at a food processing establishment regulated by the USDA using substances specified in 9 CFR 424.21, *Use of food ingredients and sources of radiation* and is received in an intact package, or
 - d) Is a food with a high level of competing organisms such as raw meat, raw poultry, or raw vegetables;
 - 3. Describes how the package must be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to:

- a) Maintain the food at 41°F (5°C) or below, and
- b) Discard the food if within 30 calendar days of its packaging it is not served for on-premises consumption, or consumed if served or sold for off-premises consumption;
- 4. Limits the refrigerated shelf life to no more than 30 calendar days from packaging to consumption, except the time the product is maintained frozen, or the original manufacturer's "sell by" or "use-by" date, whichever occurs first;
- 5. Includes operational procedures that:
 - a) Prohibit contacting food with bare hands as specified under Section 050.115 (B),
 - b) Identify a designated work area and the method by which:
 - i. Physical barriers or methods of separation of raw foods and ready-to-eat foods minimize cross-contamination, and
 - ii. Access to the processing equipment is limited to responsible trained personnel familiar with the potential hazards of the operation, and
 - c) Delineate cleaning and sanitization procedures for food-contact surfaces; and
- 6. Describes the training program that ensures that the person responsible for the reduced oxygen packaging operation understands the:
 - a) Concepts required for a safe operation,
 - b) Equipment and facilities, and
 - c) Procedures specified under Subsection B(5) of this section and Section 110.010 (C) and (D).
- 7. Is provided to and approved by the Health Authority prior to implementation as specified in Section 110.005.

Fish

- C. Except for fish that is frozen before, during, and after packaging and bears a label indicating that it is to be kept frozen until time of use, a food establishment may not package fish using a reduced oxygen packaging method.

Cook-Chill or Sous Vide

- D. Except as specified under Subsection C and F of this section, a food establishment may package time/temperature control for safety food using a cook-chill or sous vide processif :
 - 1. The food establishment implements a HACCP plan that has been approved in advance by the Health Authority.
 - 2. The food is:
 - a) Prepared and consumed on the premises, or prepared and consumed off the premises but within the same business entity with no distribution or sale of the bagged product to another business entity or the consumer,
 - b) Cooked to heat all parts of the food to a temperature and for a time as specified in Section 050.245 (A), (B) and (C);
 - c) Protected from contamination before and after cooking as specified in these regulations;
 - d) Placed in a package or bag with an oxygen barrier and sealed before cooking, or placed in a package or bag and sealed immediately after cooking and before reaching a temperature below 135°F C (57°),
 - e) Cooled to 41°F (5°C) in the sealed package or bag as specified in Section 050.300 and :

- i. Cooled to 34°F (1°C) within 48 hours of reaching 41°F (5°C) and held at that temperature until consumed or discarded within 30 days after the date of packaging
 - ii. Held at 41°F (5°C) or less for no more than seven (7) days, at which time the food must be consumed or discarded; or
 - iii. Held frozen with no shelf life restriction while frozen until consumed or used.
 - f) Held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily.
 - g) If transported off-site to a satellite location of the same business entity, equipped with verifiable electronic monitoring devices to ensure that times and temperatures are monitored during transportation, and
 - h) Labeled with the product name and the date packaged; and
 - 3. The records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP plan, are maintained and are:
 - a) Made available to the Health Authority upon request, and
 - b) Held for at least six (6) months; and
 - 4. Written operational procedures as specified under Subsection B(5) of this section and a training program as specified under Subsection B(6) of this section are implemented.
- E. Except as specified under Subsection F of this section, a food establishment may package cheese using a reduced oxygen packaging method if it:
- 1. Limits the cheeses packaged to those that are commercially manufactured in a food processing establishment with no ingredients added in the food establishment and that meet the Standards of Identity as specified in *21 CFR 133.150 Hard cheeses, 21 CFR 133.169 Pasteurized process cheese or 21 CFR 133.187 Semisoft cheeses*;
 - 2. Has a HACCP plan that has been approved by the Health Authority and that contains the information as specified in Section 110.010 (C) and (D) and as specified under subsection (B)(1), (B)(3)(a), (B)(5), and (B)(6) of this section;
 - 3. Labels the package on the principal display panel with a “use-by” date that does not exceed 30 days of its packaging or the original manufacturer’s “sell by” or “use-by” date, whichever occurs first; and
 - 4. Discards the reduced oxygen packaged cheese if it is not sold for off-premises consumption or consumed within 30 calendar days of its packaging.
- F. A HACCP plan is not required when a food establishment uses a reduced oxygen packaging method to package time/temperature control for safety food that is always:
- 1. Labeled with the production time and date;
 - 2. Held at 41°F (5°C) or less during refrigerated storage; and
 - 3. Removed from its package in the food establishment within 48 hours after packaging.

050.343 Standards of Identity

Packaged food must comply with standard of identity requirements in *21 CFR 131-169* and *9 CFR 219 Definitions and Standards of Identity or Composition*, and the general requirements in *21 CFR 130 – Food Standards: General* and *9 CFR 319 Subpart A - General*.

050.345 Honestly Presented

- A. Food must be offered for human consumption in a way that does not mislead or misinform the consumer.
- B. Food or color additives, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a food.

050.350 Food Labels

- A. Packages of food, including processed foods, dietary supplements and packages of food repackaged from bulk prepared in Washoe County, that are for sale in a food establishment must have a label which has been approved by the Health Authority. The label must be printed in English in addition to any other languages required by the Health Authority. Such labels must be reviewed and approved by the Health Authority and any fees required must be paid in full before any label may be used.
- B. Food packaged in a food establishment, for retail sale, shall be labeled as specified in law, including *21 CFR 101 Food labeling, and 9 CFR 317 Labeling, marking devices, and containers*.
- C. Label information must include:
 - 1. The common name of the food, or absent a common name, an adequately descriptive identity statement;
 - 2. If made from two (2) or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food;
 - 3. An accurate declaration of the quantity of contents;
 - 4. The name of the food establishment and the place of business of the manufacturer, packer, or distributor and;
 - 5. The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.
 - 6. Except as exempted in the Federal Food, Drug, and Cosmetic ACT. § 403(q)(3) - (5), nutrition labeling as specified in *21 CFR 101 Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling*.
 - 7. For any salmonid fish containing canthaxanthin and astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin.
- D. Bulk food that is available for consumer self-dispensing must be prominently labeled with the following information in plain view of the consumer:
 - 1. The manufacturer's or processor's label that was provided with the food; or
 - 2. A card, sign, or other method of notification that includes the following information as specified under Subsections C(1), C(2) and C(6) of this section.
- E. Bulk, unpackaged foods such as bakery products and unpackaged foods that are portioned to consumer specification need not be labeled if:
 - 1. A health, nutrient content, or other claim is not made;

2. There are no state or local laws requiring labeling; and
3. The food is manufactured or prepared on the premises of the food establishment or at another food establishment or a food processing establishment that is owned by the same person and is regulated by the Health Authority that has jurisdiction.

050.355 Other forms of information

- A. Consumer warnings must be provided as required.
- B. Food establishment or manufacturers' dating information on foods may not be concealed or altered.

050.360 Consumption of animal foods that are raw, undercooked, or not otherwise processed to eliminate pathogens

- A. Except as specified in Section 050.245 (C), (D)(4), and under Section 050.375 (C), if an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in Subsections B and C of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.
- B. Disclosure must include:
 1. A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order);" or
 2. Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
- C. Reminder must include asterisking the animal-derived foods requiring disclosure to a footnote that states:
 1. Regarding the safety of these items, written information is available upon request;
 2. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne disease; or
 3. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne disease, especially if you have certain medical conditions.

050.365 Consumer advisory, alcoholic beverages

Establishments in which alcoholic beverages for consumption on premises are sold shall conform to the consumer advisory conditions in this section:

- A. Except as otherwise provided in Subsection E of this section, each establishment in which alcoholic beverages are sold by the drink for consumption on the premises shall post at least one (1) sign that meets the requirements of this section in a location conspicuous to the patrons of the establishment. The conspicuous location described in this subsection may include, without limitation, a women's restroom that is located within the establishment.
- B. Each sign required by Subsection A of this section, must be not less than 8 1/2 by 11 inches in size and must contain a notice in boldface type that is clearly legible and, except as otherwise provided in Subsection D(1) of this section, in substantially the following form:

HEALTH WARNING

Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects.

¡ADVERTENCIA!

El consumo de vino, cerveza y otras bebidas alcohólicas durante el embarazo puede causar defectos físicos y/o mentales en el feto.

- C. The letters in the words “HEALTH WARNING” and “¡ADVERTENCIA!” in the sign must be written in not less than 40-point type, and the letters in all other words in the sign must be written in not less than 30-point type.
- D. The Health District may:
 - 1. Provide by regulation for one (1) or more alternative forms for the language of the warning to be included on the signs required by Subsection A of this section to increase the effectiveness of the signs. Each alternative form must contain substantially the same message as is stated in Subsection B of this section.
 - 2. Solicit and accept the donation of signs that satisfy the requirements of this section from a nonprofit organization or any other source. To the extent that such signs are donated, the Health District shall distribute the signs upon request to food establishments that are required to post the signs.
- E. An establishment is not required to post the sign otherwise required by this section if the food establishment provides to its patrons a food or drink menu that contains a notice, in boldface type that is clearly legible and not less than the size of the type used for the items on the menu, in substantially the same form and language as is set forth in Subsection B of this section or authorized pursuant to Subsection D(1) of this section.
- F. As used in this section, “alcoholic beverage” means:
 - 1. Beer, ale, porter, stout and other similar fermented beverages, including, without limitation, sake and similar products, of any name or description containing one-half of one (1) percent or more of alcohol by volume, brewed or produced from malt, wholly or in part, or from any substitute therefore.
 - 2. Any beverage obtained by the fermentation of the natural content of fruits or other agricultural products containing sugar, of one-half of one (1) percent or more of alcohol by volume.
 - 3. Any distilled spirits commonly referred to as ethyl alcohol, ethanol or spirits of wine in any form, including, without limitation, all dilutions and mixtures thereof from whatever process produced.

050.370 Discarding or reconditioning unsafe, adulterated, or contaminated food

- A. A food that is unsafe, adulterated, or not honestly presented as specified in Section 050.005 must be discarded or reconditioned according to an approved procedure.
- B. Food that is not from an approved source as specified in Sections 050.010 - 050.040 must be discarded.
- C. Ready-to-eat food that may have been contaminated by an employee who has been restricted or excluded must be discarded.
- D. Food that is contaminated by food employees, consumers, or other persons through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means must be discarded.

050.375 Pasteurized foods, prohibited reservice, and prohibited food

In a food establishment that serves a highly susceptible population:

- A. The following criteria apply to juice:
 - 1. For the purposes of this subsection only, children who are age nine (9) or less and receive food in a school, day-care setting, or similar facility that provides custodial care are included as highly susceptible populations;
 - 2. Prepackaged juice or a prepackaged beverage containing juice, that bears a warning label, as specified in *21 CFR, 101.17 (G) Food labeling, warning, notice and safe handling statements* or juices that have not been specifically processed to prevent, reduce or eliminate the presence of pathogens or a packaged juice or beverage containing juice that bears a warning label may not be served or offered for sale; and
 - 3. Unpackaged juice that is prepared on the premises for service or sale in a ready-to-eat form must be processed under a HACCP plan approved by the Health Authority and as specified in *21 CFR 120 Hazard Analysis and Critical Control Point (HACCP) Systems, Subpart B Pathogen Reduction, 120.4 Process controls*.
- B. Pasteurized eggs or egg products must be substituted for raw eggs in the preparation of:
 - 1. Foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages, and
 - 2. Except as specified in Subsection F of this section, recipes in which more than one (1) egg is broken and the eggs are combined;
- C. The following foods may not be served or offered for sale in a ready-to-eat form:
 - 1. Raw animal foods such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartare,
 - 2. A partially cooked animal food such as lightly cooked fish, rare meat, soft-cooked eggs that are made from raw eggs, and meringue; and
 - 3. Raw seed sprouts.
- D. Food employees may not contact ready-to-eat food as Specified in Section 050.115 (B) and (E)
- E. Time only, as the public health control, may not be used for raw eggs.
- F. Subsection B(2) of this section does not apply if:
 - 1. The raw eggs are combined immediately before cooking for one (1) consumers serving at a single meal, cooked as specified under Section 050.245 (A)(1), and served immediately, such as an omelet, soufflé, or scrambled eggs;
 - 2. The raw eggs are combined as an ingredient immediately before baking and the eggs are thoroughly cooked to a ready-to-eat form, such as a cake, muffin, or bread; or
 - 3. The preparation of the food is conducted under a HACCP plan that:
 - a) Identifies the food to be prepared,
 - b) Prohibits contacting ready-to-eat food with bare hands,
 - c) Includes specifications and practices that ensure:
 - i. *Salmonella enteritidis* growth is controlled before and after cooking, and
 - ii. *Salmonella enteritidis* is destroyed by cooking the eggs according to the temperature and time specified in Section 050.245 (A)(2).
 - d) Contains the information in an approved HACCP plan including procedures that:
 - i. Control cross-contamination of ready-to-eat food with raw eggs, and

- ii. Delineate cleaning and sanitization procedures for food-contact surfaces, and
- e) Describes the training program that ensures that the food employee responsible for the preparation of the food understands the procedures to be used.

Re-service of Food

- G. Except as specified in Subsection H of this section, food may be re-served as specified in Section 050.235 (B)(1) and (2).

Prohibited Re-service of Food

- H. Food may not be re-served under the following conditions:
 - 1. Any food served to patients or clients who are under contact precautions in medical isolation or quarantine, or protective environment isolation may not be re-served to others outside.
 - 2. Packages of food from any patients, clients, or other consumers should not be re-served to persons in protective environment isolation.

CHAPTER 060

EQUIPMENT, UTENSILS AND LINENS

060.005 Characteristics

Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions must be:

- A. Safe;
- B. Durable, corrosion-resistant, and nonabsorbent;
- C. Sufficient in weight and thickness to withstand repeated warewashing;
- D. Finished to have a smooth, easily cleanable surface; and
- E. Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

060.010 Cast iron, limitations for use

- A. Except as specified in Subsection B and C of this section, cast iron may not be used for utensils or food-contact surfaces of equipment.
- B. Cast iron may be used as a surface for cooking.
- C. Cast iron may be used in utensils for serving food if the utensils are used only as part of an uninterrupted process from cooking through service.

060.015 Lead, limitations for use

- A. Ceramic, china, and crystal utensils, and decorative utensils such as hand painted ceramic or china that are used in contact with food must be lead-free or contain levels of lead not exceeding the limits of the following utensil categories:

Utensil category	Ceramic Article Description	Maximum Lead (mg/L)
Beverage Mugs, Cups, Pitchers	Coffee Mugs	0.5
Large Hollowware (excluding pitchers)	Bowls > 1.1 Liter (1.16 Quart)	1
Small Hollowware (excluding cups & mugs)	Bowls < 1.1 Liter (1.16 Quart)	2.0
Flat Tableware	Plates, Saucers	3.0

- B. Pewter alloys containing lead in excess of 0.05% may not be used as a food-contact surface.
- C. Solder and flux containing lead in excess of 0.2% may not be used as a food-contact surface.

060.020 Copper, limitations for use

- A. Except as specified in Subsection B of this section, copper and copper alloys such as brass may not be used in contact with a food that has a pH below 6 such as vinegar, fruit juice, or wine or for a fitting or tubing installed between a backflow prevention assembly and a carbonator.
- B. Copper and copper alloys may be used in contact with beer brewing ingredients that have a pH below 6 in the prefermentation and fermentation steps of a beer brewing operation such as a brewpub or microbrewery.

060.025 Galvanized metal, limitations for use

Galvanized metal may not be used for utensils or food-contact surfaces of equipment that are used in contact with acidic food.

060.030 Sponges, limitations of use

Sponges may not be used in contact with cleaned and sanitized or in-use food-contact surfaces.

060.035 Wood, limitations for use

- A. Except as specified in Subsections B and C of this section, wood and wood wicker may not be used as a food-contact surface.
- B. Hard maple or an equivalently hard, close-grained wood may be used for:
 - 1. Cutting boards; cutting blocks; bakers' tables; and utensils such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and
 - 2. Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 230°F (110°C) or above.
- C. Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.
- D. If the nature of the food requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw food may be kept in:
 - 1. Untreated wood containers; or
 - 2. Treated wood containers if the containers are treated with a preservative that meets the requirements specified in *21 CFR 178.3800 Preservatives for wood*.

060.040 Nonstick coatings, limitations for use

Multi-use kitchenware such as frying pans, griddles, sauce pans, cookie sheets, and waffle makers that have a perfluorocarbon resin coating must be used with non-scoring or non-scratching utensils and cleaning aids.

060.045 Nonfood-contact surfaces

Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning must be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

060.050 Characteristics, single-service articles

Materials that are used to make single-service and single-use articles:

- A. May not:
 - 1. Allow the migration of deleterious substances, or
 - 2. Impart colors, odors, or tastes to food; and
- B. Must be:
 - 1. Safe, and
 - 2. Clean.

060.055 Equipment and utensils

Equipment and utensils must be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

060.060 Food temperature measuring devices

Food temperature measuring devices may not have sensors or stems constructed of glass, except that thermometers with glass sensors or stems that are encased in a shatterproof coating such as candy thermometers may be used.

060.065 Food-contact surfaces

- A. Multi-use food-contact surfaces must be:
 - 1. Smooth;
 - 2. Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;
 - 3. Free of sharp internal angles, corners, and crevices;
 - 4. Finished to have smooth welds and joints; and
 - 5. Except as specified in Subsection B of this section, accessible for cleaning and inspection by one (1) of the following methods:
 - a) Without being disassembled,
 - b) By disassembling without the use of tools, or
 - c) By easy disassembling with the use of hand-held tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.
- B. Subsection A(5) of this section does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.

060.070 Clean-in-place equipment

- A. Cleaned-in-place equipment must meet the characteristics specified under Section 060.065 and must be designed and constructed so that:
 - 1. Cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces, and

2. The system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and
- B. Cleaned-in-place equipment that is not designed to be disassembled for cleaning must be designed with inspection access points to ensure that all interior food-contact surfaces throughout the fixed system are being effectively cleaned.

060.075 "V" Threads, limitations

Except for hot oil cooking or filtering equipment, "V" type threads may not be used on food-contact surfaces.

060.080 Hot oil filtering equipment

Hot oil filtering equipment must meet the characteristics in Section 060.065 and 060.070 and must be readily accessible for filter replacement and cleaning of the filter.

060.085 Can openers

Cutting or piercing parts of can openers must be readily removable for cleaning and for replacement.

060.090 Nonfood-contact surfaces

Nonfood-contact surfaces must be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

060.095 Kick plates, removable

Kick plates must be designed so that the areas behind them are accessible for inspection and cleaning by being:

- A. Easily removable by one of the methods specified in Section 060.065 (A)(5) or capable of being rotated open; and
- B. Easily removable or capable of being rotated open without unlocking equipment doors.

060.100 Ventilation hood systems, filters

Filters or other grease extracting equipment must be designed to be readily removable for cleaning and replacement if not designed to be cleaned-in-place.

060.105 Temperature measuring devices for food

- A. Food temperature measuring devices that are scaled only in Celsius (C) or dually scaled in Celsius and Fahrenheit must be accurate to plus or minus 1°C in the intended range of use.
- B. Food temperature measuring devices that are scaled only in Fahrenheit must be accurate to plus or minus 2°F in the intended range of use.

060.110 Temperature measuring devices, ambient air and water

- A. Ambient air and water temperature measuring devices that are scaled in Celsius (C) or dually scaled in Celsius and Fahrenheit must be designed to be easily readable and accurate to plus or minus 1.5°C in the intended range of use.
- B. Ambient air and water temperature measuring devices that are scaled only in Fahrenheit must be accurate to plus or minus 3°F in the intended range of use.

060.115 Pressure measuring devices, mechanical warewashing equipment

Pressure measuring devices that display the pressures in the water supply line for the fresh hot water sanitizing rinse must have increments of 7 kilopascals (1 pounds per square inch) or smaller and must be accurate to plus or minus 14 kilopascals (plus or minus 2 pounds per square inch) in the range indicated on the manufacturer's data plate..

060.120 Ventilation hood systems, drip prevention

Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting must be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

060.125 Equipment openings, closures and deflectors

- A. A cover or lid for equipment must overlap the opening and be sloped to drain.
- B. An opening located within the top of a unit of equipment that is designed for use with a cover or lid must be flanged upward at least two-tenths of an inch (5 millimeters).
- C. Except as specified under Subsection D of this section, fixed piping, temperature measuring devices, rotary shafts, and other parts extending into equipment must be provided with a watertight joint at the point where the item enters the equipment.
- D. If a watertight joint is not provided:
 - 1. The piping, temperature measuring devices, rotary shafts, and other parts extending through the openings must be equipped with an apron designed to deflect condensation, drips, and dust from openings into the food; and
 - 2. The opening must be flanged as specified under Subsection B of this section.

060.130 Dispensing equipment, protection of equipment and food

In equipment that dispenses or vends liquid food or ice in unpackaged form:

- A. The delivery tube, chute, orifice, and splash surfaces directly above the container receiving the food must be designed in a manner, such as with barriers, baffles, or drip aprons, so that drips from condensation and splash are diverted from the opening of the container receiving the food;
- B. The delivery tube, chute, and orifice must be protected from manual contact such as by being recessed;
- C. The delivery tube or chute and orifice of equipment used to vend liquid food or ice in unpackaged form to self-service consumers must be designed so that the delivery tube or chute and orifice are protected from dust, insects, rodents, and other contamination by a self-closing door if the equipment is:

1. Located in an outside area that does not otherwise afford the protection of an enclosure against the rain, windblown debris, insects, rodents, and other contaminants that are present in the environment, or
 2. Available for self-service during hours when it is not under the full-time supervision of a food employee; and
- D. The dispensing equipment actuating lever or mechanism and filling device of consumer self-service beverage dispensing equipment must be designed to prevent contact with the lip-contact surface of glasses or cups that are refilled.
- E. Dispensing equipment in which time/temperature control for safety food in homogenous liquid form is maintained outside of the temperature control requirements specified under Section 050.310 (A) shall:
1. Be specifically designed and equipped to maintain the commercial sterility of aseptically packaged food in a homogenous liquid form for a specified duration from the time of opening the packaging within the equipment, and
 2. Conform to the requirements for this equipment as specified in NSF/ANSI 18-2006-Manual Food and Beverage Dispensing Equipment.

060.135 Bearings and gear boxes, leak-proof

Equipment containing bearings and gears that require lubricants must be designed and constructed so that the lubricant cannot leak, drip or be forced into food or onto food-contact surfaces.

060.140 Beverage tubing, separation

Except for cold-plates that are constructed integrally with an ice storage bin, beverage tubing and cold-plate beverage cooling devices may not be installed in contact with stored ice that is intended for use as food.

060.145 Ice units, separation of drains

Liquid waste drain lines may not pass through an ice machine or ice storage bin.

060.147 Condenser unit, separation

If a condenser unit is an integral component of equipment, the condenser unit shall be separated from the food and food storage space by a dustproof barrier.

060.150 Molluscan shellfish tanks

- A. Except as specified in Subsection B of this section, molluscan shellfish life-support system display tanks may not be used to display shellfish that are offered for human consumption and must be conspicuously marked so that it is obvious to the consumer that the shellfish are for display only.
- B. Molluscan shellfish life-support system display tanks that are used to store and display shellfish that are offered for human consumption must be operated and maintained in accordance with a waiver granted by the Health Authority as specified in Section 240.115 and a HACCP plan that:
 1. Is submitted by the permit holder and approved as specified in these regulations; and
 2. Ensures that:

- a) Water used with fish other than molluscan shellfish does not flow into the molluscan tank,
- b) The safety and quality of the shellfish as they were received are not compromised by the use of the tank, and
- c) The identity of the source of the shellstock is retained as specified in Section 050.110.

060.155 Temperature measuring devices

- A. In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device must be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.
- B. Except as specified in Subsection C of this section, cold or hot holding equipment used for time/temperature control for safety food must be designed to include and must be equipped with at least one (1) integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.
- C. Subsection B of this section does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold-plates, bainmaries, steam tables, insulated food transport containers, and salad bars.
- D. Temperature measuring devices must be designed to be easily readable.
- E. Food temperature measuring devices and water temperature measuring devices on warewashing machines must have a numerical scale, printed record, or digital readout in increments no greater than 2°F or 1°C in the intended range of use.

060.160 Warewashing machine, data plate operating specifications

A warewashing machine must be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications including the:

- A. Temperatures required for washing, rinsing, and sanitizing;
- B. Pressure required for the fresh water sanitizing rinse unless the machine is designed to use only a pumped sanitizing rinse; and
- C. Conveyor speed for conveyor machines or cycle time for stationary rack machines.

060.165 Warewashing machines, internal baffles

Warewashing machine wash and rinse tanks must be equipped with baffles, curtains, or other means to minimize internal cross-contamination of the solutions in wash and rinse tanks.

060.170 Warewashing machines, temperature measuring devices

A warewashing machine must be equipped with a temperature measuring device that indicates the temperature of the water:

- A. In each wash and rinse tank; and
- B. As the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.

060.175 Manual warewashing equipment, heaters and baskets

If hot water is used for sanitization in manual warewashing operations, the sanitizing compartment of the sink must be:

- A. Designed with an integral heating device that is capable of maintaining water at a temperature not less than 171°F (77 °C); and
- B. Provided with a rack or basket to allow complete immersion of equipment and utensils into the hot water.

060.180 Warewashing machines, automatic dispensing of detergents and sanitizers

A warewashing machine that is installed after adoption of these regulations must be equipped to:

- A. Automatically dispense detergents and sanitizers; and
- B. Incorporate a visual means to verify that detergents and sanitizers are delivered or a visual or audible alarm to signal if the detergents and sanitizers are not delivered to the respective washing and sanitizing cycles.

060.185 Warewashing machines, flow pressure device

- A. Warewashing machines that provide a fresh hot water sanitizing rinse must be equipped with a pressure gauge or similar device such as a transducer that measures and displays the water pressure in the supply line immediately before entering the warewashing machine; and
- B. If the flow pressure measuring device is upstream of the fresh hot water sanitizing rinse control valve, the device must be mounted in a 6.4 millimeter or one-fourth (1/4) inch Iron Pipe Size (IPS) valve.
- C. Subsections A and B of this section do not apply to a machine that uses only a pumped or recirculated sanitizing rinse.

060.190 Warewashing sinks and drainboards self-draining

Sinks and drainboards of warewashing sinks and machines must be integrated and self-draining.

060.195 Equipment compartments, drainage

Equipment compartments that are subject to accumulation of moisture because of conditions such as condensation, food or beverage drip, or water from melting ice must be sloped to an outlet that allows complete draining.

060.200 Case lot handling apparatuses, movability

Apparatuses, such as dollies, pallets, racks, and skids used to store and transport large quantities of packaged foods received from a supplier in a cased or overwrapped lot, must be designed to be moved by hand or by conveniently available apparatuses such as hand trucks and forklifts.

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.

060.210 Cooling, heating, and holding capacities

Equipment for cooling and heating food, and holding cold and hot food, must be sufficient in number and capacity to provide food temperatures as specified under these regulations.

060.215 Manual warewashing, sink compartment requirements

- A. Except as specified in Subsection C of this section, a sink with at least three (3)-compartments must be provided for manually washing, rinsing, and sanitizing equipment and utensils.
- B. Sink compartments must be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in Subsection C of this section must be used.
- C. Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints and its use is approved. Alternative manual warewashing equipment may include:
 - 1. High-pressure detergent sprayers;
 - 2. Low- or line-pressure spray detergent foamers;
 - 3. Other task-specific cleaning equipment;
 - 4. Brushes or other implements;
 - 5. Two (2)-compartment sinks as specified under Subsections D and E of this section;
 - 6. Receptacles that substitute for the compartments of a multi-compartment sink.
- D. Before a two (2)-compartment sink is used:
 - 1. The permit holder shall have its use approved; and
 - 2. The permit holder shall limit the number of kitchenware items cleaned and sanitized in the two (2)-compartment sink, and shall limit warewashing to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift, and must:
 - a) Make up the cleaning and sanitizing solutions immediately before use and drain them immediately after use, and
 - b) Use a detergent-sanitizer to sanitize and apply the detergent-sanitizer in accordance with the manufacturer's label instructions and as specified in Section 060.335, or
 - c) Use a hot water sanitization immersion step as specified in Section 060.410 (C).
- E. A two (2)-compartment sink may not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process.

060.220 Drainboards

Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation must be provided for necessary utensil holding before cleaning and after sanitizing.

060.225 Ventilation hood systems, adequacy

Ventilation hood systems and devices must be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

060.230 Clothes washers and dryers

- A. Except as specified in Subsection B of this section, if work clothes or linens are laundered on the premises, a mechanical clothes washer and dryer must be provided and used.
- B. If on-premises laundering is limited to wiping cloths intended to be used moist, or wiping cloths are air-dried in a manner which prevent contamination of food, equipment, utensils, linens and single-service articles and the wiping cloths, a mechanical clothes washer and dryer need not be provided.

060.235 Utensils, consumer self-service

A food dispensing utensil must be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.

060.240 Food temperature measuring devices

- A. Food temperature measuring devices must be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures.
- B. A temperature measuring device with a suitable small diameter probe that is designed to measure the temperature of thin masses must be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.

060.245 Temperature measuring devices, manual and mechanical warewashing

- A. In manual warewashing operations, a temperature measuring device must be provided and readily accessible for frequently measuring the washing and sanitizing temperatures.
- B. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature.

060.250 Sanitizing solutions, testing devices

A test kit or other device that accurately measures the concentration in mg/L (ppm) of sanitizing solutions must be provided.

060.252 Cleaning agents and sanitizers, availability

- A. Cleaning agents that are used to clean equipment and utensils as specified in these regulations, shall be provided and available for use during all hours of operation.

- B. Except for those that are generated on-site at the time of use, chemical sanitizers that are used to sanitize equipment and utensils as specified in these regulations, shall be provided and available for use during all hours of operation.

060.255 Equipment, clothes washers and dryers, and storage cabinets, contamination prevention

- A. A cabinet used for the storage of food, or a cabinet that is used to store cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be located:
 - 1. In locker rooms;
 - 2. In toilet rooms;
 - 3. In garbage rooms;
 - 4. In mechanical rooms;
 - 5. Under sewer lines that are not shielded to intercept potential drips;
 - 6. Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;
 - 7. Under open stairwells; or
 - 8. Under other sources of contamination.
- B. A storage cabinet used for linens or single-service or single-use articles may be stored in a locker room.
- C. If a mechanical clothes washer or dryer is provided, it must be located so that the washer or dryer is protected from contamination and only where there is no exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

060.260 Fixed equipment, spacing or sealing

- A. Equipment that is fixed because it is not easily movable must be installed so that it is:
 - 1. Spaced to allow access for cleaning along the sides, behind, and above the equipment;
 - 2. Spaced from adjoining equipment, walls, and ceilings a distance of not more than one thirty-second inch (1 mm); or
 - 3. Sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.
- B. Counter-mounted equipment that is not easily movable must be installed to allow cleaning of the equipment and areas underneath and around the equipment by being:
 - 1. Sealed or
 - 2. Elevated on legs as specified in Section 060.265 (D).

060.265 Fixed equipment, elevation or sealing

- A. Except as specified in Subsections B and C of this section, floor-mounted equipment that is not easily movable must be sealed to the floor or elevated on legs that provide at least a six (6) inch (15 centimeter) clearance between the floor and the equipment.
- B. If no part of the floor under the floor-mounted equipment is more than six (6) inches (15 centimeters) from the point of cleaning access, the clearance space may be only four (4) inches (10 centimeters).

- C. This section does not apply to display shelving units, display refrigeration units, and display freezer units located in the consumer shopping areas of a retail food store, if the floor under the units is maintained clean.
- D. Except as specified in Subsection E of this section, counter-mounted equipment that is not easily movable must be elevated on legs that provide at least a four (4) inch (10 centimeter) clearance between the table and the equipment.
- E. The clearance space between the table and counter-mounted equipment may be:
 - 1. Three (3) inches (7.50 centimeters) if the horizontal distance of the table top under the equipment is no more than 20 inches (50 centimeters) from the point of access for cleaning; or
 - 2. Two (2) inches (5 centimeters) if the horizontal distance of the table top under the equipment is no more than three (3) inches (7.50 centimeters) from the point of access for cleaning.

060.270 Good repair and proper adjustment

- A. Equipment must be maintained in a state of good repair and condition.
- B. Equipment components such as doors, seals, hinges, fasteners, and kick plates must be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
- C. Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

060.275 Cutting surfaces

Surfaces such as cutting blocks and boards that are subject to scratching and scoring must be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

060.278 Microwave Ovens

Microwave ovens shall meet the safety standards specified in *21 CFR 1030.10 Microwave ovens*.

060.280 Warewashing equipment, cleaning frequency

A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards must be cleaned:

- A. Before use;
- B. Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and
- C. If used, at least every 24 hours.

060.285 Warewashing machines, manufacturer's operating instructions

- A. A warewashing machine and its auxiliary components must be operated in accordance with the machine's data plate and other manufacturer's instructions.
- B. A warewashing machine's conveyor speed or automatic cycle times must be maintained accurately timed in accordance with manufacturer's specifications.

060.290 Warewashing sinks, limitations

- A. A warewashing sink may not be used for handwashing.
- B. If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink must be cleaned as specified in Section 060.280 before and after each time it is used to wash wiping cloths, wash produce or thaw food. Sinks used to wash or thaw food must be sanitized as specified in these regulations before and after using the sink to wash produce or thaw food.

060.295 Warewashing equipment, cleaning agents

When used for warewashing, the wash compartment of a sink, mechanical warewasher, or wash receptacle of alternative manual warewashing equipment as specified in Section 060.215 (C), must contain a wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent according to the cleaning agent manufacturer's label instructions.

060.300 Warewashing equipment, clean solutions

The wash, rinse, and sanitize solutions must be maintained clean.

060.305 Manual warewashing equipment, wash solution temperature

The temperature of the wash solution in manual warewashing equipment must be maintained at not less than 110°F (43°C) or the temperature specified on the cleaning agent manufacturer's label instructions.

060.310 Mechanical warewashing equipment, wash solution temperature

- A. The temperature of the wash solution in spray-type warewashers that use hot water to sanitize may not be less than:
 - 1. For a stationary rack, single temperature machine, 165°F (74°C);
 - 2. For a stationary rack, dual temperature machine, 150°F (66°C);
 - 3. For a single tank, conveyor, dual temperature machine, 160°F (71°C); or
 - 4. For a multi-tank, conveyor, multi-temperature machine, 150°F (66°C).
- B. The temperature of the wash solution in spray-type warewashers that use chemicals to sanitize may not be less than 120°F (49°C).

060.315 Manual warewashing equipment, hot water sanitization temperatures

If immersion in hot water is used for sanitizing in a manual operation, the temperature of the water must be maintained at 171°F (77°C) or above.

060.320 Mechanical warewashing equipment, hot water sanitization temperatures

- A. Except as specified in Subsection B of this section, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194°F (90°C), or less than:
 - 1. For a stationary rack, single temperature machine, 165°F (74°C); or
 - 2. For all other machines, 180°F (82°C).

- B. The maximum temperature specified under Subsection A of this section, does not apply to the high-pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

060.325 Mechanical warewashing equipment, sanitization pressure

The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine, as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve, shall be within the range specified on the machine manufacturer's data plate and may not be less than 35 kilopascals (5 pounds per square inch) or more than 200 kilopascals (30 pounds per square inch).

060.330 Manual and mechanical warewashing equipment, chemical sanitization, temperature, pH, concentration, and hardness

A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under Section 060.430 (C), must meet the criteria specified under Section 100.035 , must be used in accordance with the EPA-registered label use instructions, and must be used as follows:

- A. A chlorine solution must have a minimum temperature based on the concentration and pH of the solution as listed in the following chart;

Concentration Range mg/L (ppm)	Minimum Temperature	
	pH 10 or less, °F (°C)	pH 8 or less, °F (°C)
25 - 49	120 (49)	120 (49)
50 - 99	100 (38)	75 (24)
100	55 (13)	55 (13)

- B. An iodine solution must have a:
1. Minimum temperature of 68°F (20°C),
 2. pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, and
 3. Concentration between 12.5 mg/L (ppm) and 25 mg/L (ppm);
- C. A quaternary ammonium compound solution must:
1. Have a minimum temperature of 75°F (24°C),
 2. Have a concentration as specified under Section 100.035 and as indicated by the manufacturer's use directions included in the labeling, and
 3. Be used only in water with 500 mg/L (ppm) hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions;
- D. If another solution of a chemical specified under Subsections A, B and C of this section is used, the permit holder shall demonstrate to the Health Authority that the solution achieves sanitization and the use of the solution must be approved; or
- E. If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it must be applied in accordance with the EPA-registered label use instructions and;
- F. If a chemical sanitizer is generated by a device located on-site at the food establishment it must be used as specified in Subsections (A)–(D) of this section and shall be produced by a device that:
1. Complies with regulation as specified in 2(q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA),

2. Complies with *40 CFR 156.10 Labeling Requirements*,
3. Displays the EPA device manufacturing facility registration number on the device, and
4. Is operated and maintained in accordance with manufacturer's instructions.

060.335 Manual warewashing equipment, chemical sanitization, using detergent-sanitizers

If a detergent-sanitizer is used to sanitize in a cleaning and sanitizing procedure where there is no distinct water rinse between the washing and sanitizing steps, the agent applied in the sanitizing step must be the same detergent-sanitizer that is used in the washing step.

060.340 Warewashing equipment, determining chemical sanitizer concentration

Concentration of the sanitizing solution must be accurately determined by using a test kit or other device.

060.345 Good repair and calibration

- A. Utensils must be maintained in a state of repair or condition that complies with these requirements or be discarded.
- B. Food temperature measuring devices must be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.
- C. Ambient air temperature, water pressure, and water temperature measuring devices must be maintained in good repair and be accurate within the intended range of use.

060.350 Single-service and single-use articles, required use

A food establishment without facilities for cleaning and sanitizing kitchenware and tableware must provide only single-use kitchenware, single-service articles, and single-use articles for use by food employees and single-service articles for use by consumers.

060.355 Single-service and single-use articles, limitations

- A. Single-service and single-use articles may not be reused.
- B. The bulk milk container dispensing tube must be cut on the diagonal leaving no more than one (1) inch protruding from the chilled dispensing head.

060.360 Shells, limitations

Mollusk and crustacean shells may not be used more than once as serving containers.

060.365 Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils

- A. Equipment food-contact surfaces and utensils must be clean to sight and touch.
- B. The food-contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations.
- C. Nonfood-contact surfaces of equipment must be kept free of an accumulation of dust, dirt, food residue, and other debris.

060.370 Equipment food-contact surfaces and utensils

- A. Equipment food-contact surfaces and utensils must be cleaned:
 - 1. Except as specified in Subsection B of this section, before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry;
 - 2. Each time there is a change from working with raw foods to working with ready-to-eat foods;
 - 3. Between uses with raw fruits and vegetables and with time/temperature control for safety food;
 - 4. Before using or storing a food temperature measuring device; and
 - 5. At any time during the operation when contamination may have occurred.
- B. Subsection A(1) of this section does not apply if the food-contact surface or utensil is in contact with a succession of different types of raw meat and poultry each requiring a higher cooking temperature as specified under Section 050.245 than the previous type.
- C. Except as specified in Subsection D of this section, if used with time/temperature control for safety food equipment food-contact surfaces and utensils must be cleaned throughout the day at least every four (4) hours.
- D. Surfaces of utensils and equipment contacting time/temperature control for safety food may be cleaned less frequently than every four (4) hours if:
 - 1. In storage, containers of time/temperature control for safety food and their contents are maintained at required temperatures and the containers are cleaned when they are empty;
 - 2. Utensils and equipment are used to prepare food in a refrigerated room or area that is maintained at one (1) of the temperatures in the following chart and:
 - a) The utensils and equipment are cleaned at the frequency in the following chart that corresponds to the temperature; and

Temperature	Cleaning Frequency
41°F (5.0°C) or less	24 hours
>41°F - 45°F (5.0°C - 7.2°C)	20 hours
>45°F - 50°F (7.2°C - 10.0°C)	16 hours
>50°F - 55°F (10.0°C - 12.8°C)	10 hours

- b) The cleaning frequency based on the ambient temperature of the refrigerated room or area is documented in the food establishment.
- 3. Containers in serving situations such as salad bars, delis, and cafeteria lines hold ready-to-eat time/temperature control for safety food that is maintained at required temperatures, are intermittently combined with additional supplies of the same food that is at the required temperature, and the containers are cleaned at least every 24 hours;
- 4. Temperature measuring devices are maintained in contact with food, such as when left in a container of deli food or in a roast, held at required temperatures.
- 5. Equipment is used for storage of packaged or unpackaged food such as a reach-in refrigerator and the equipment is cleaned at a frequency necessary to preclude accumulation of soil residues.
- 6. The cleaning schedule is approved based on consideration of:
 - a) Characteristics of the equipment and its use,
 - b) The type of food involved,

- c) The amount of food residue accumulation, and
 - d) The temperature at which the food is maintained during the operation and the potential for the rapid and progressive multiplication of pathogenic or toxigenic microorganisms that are capable of causing foodborne disease; or
7. In-use utensils are intermittently stored in a container of water in which the water is maintained at 135°F (57°C) or more and the utensils and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.
- E. Except when dry cleaning methods are used as specified under Section 060.385, surfaces of utensils and equipment contacting food that is not time/temperature control for safety food must be cleaned:
- 1. At any time when contamination may have occurred;
 - 2. At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles;
 - 3. Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers; and
 - 4. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment:
 - a) At a frequency specified by the manufacturer, or
 - b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

060.375 Cooking and baking equipment

- A. The food-contact surfaces of cooking and baking equipment must be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering equipment if it is cleaned as specified in Section 060.370 (D)(6).
- B. The cavities and door seals of microwave ovens must be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.

060.380 Nonfood-contact surfaces

Nonfood-contact surfaces of equipment must be cleaned at a frequency necessary to preclude accumulation of soil residues.

060.385 Dry cleaning

- A. If used, dry cleaning methods such as brushing, scraping, and vacuuming must contact only surfaces that are soiled with dry food residues that are not time/temperature control for safety food.
- B. Cleaning equipment used in dry cleaning food-contact surfaces may not be used for any other purpose.

060.390 Precleaning

- A. Food debris on equipment and utensils must be scraped over a waste disposal unit or garbage receptacle or must be removed in a warewashing machine with a prewash cycle.

- B. If necessary for effective cleaning, utensils and equipment must be preflushed, presoaked, or scrubbed with abrasives.

060.395 Loading of soiled items, warewashing machines

Soiled items to be cleaned in a warewashing machine must be loaded into racks, trays, or baskets or onto conveyors in a position that:

- A. Exposes the items to the unobstructed spray from all cycles; and
- B. Allows the items to drain.

060.400 Wet cleaning

- A. Equipment food-contact surfaces and utensils must be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices.
- B. The washing procedures selected must be based on the type and purpose of the equipment or utensil, and on the type of soil to be removed.

060.405 Washing, procedures for alternative manual warewashing equipment

If washing in sink compartments or a warewashing machine is impractical such as when the equipment is fixed or the utensils are too large, washing must be done by using alternative manual warewashing equipment as specified in Section 060.215 (C) in accordance with the following procedures:

- A. Equipment must be disassembled as necessary to allow access of the detergent solution to all parts;
- B. Equipment components and utensils must be scraped or rough cleaned to remove food particle accumulation; and
- C. Equipment and utensils must be washed as specified in Section 060.400 (A).

060.410 Rinsing procedures

Washed utensils and equipment must be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one (1) of the following procedures:

- A. Use of a distinct, separate water rinse after washing and before sanitizing if using:
 - 1. A three (3)-compartment sink,
 - 2. Alternative manual warewashing equipment equivalent to a three (3)-compartment sink as specified in Section 060.215 (C); or
 - 3. A three (3)-step washing, rinsing, and sanitizing procedure in a warewashing system for cleaned-in-place equipment;
- B. Use of a detergent-sanitizer as specified under Section 060.335 if using:
 - 1. Alternative warewashing equipment as specified in Section 060.215 (C) that is approved for use with a detergent-sanitizer, or
 - 2. A warewashing system for cleaned-in-place equipment;

- C. Use of a nondistinct water rinse that is integrated in the hot water sanitization immersion step of a two (2)-compartment sink operation;
- D. If using a warewashing machine that does not recycle the sanitizing solution as specified under Subsection E of this section, or alternative manual warewashing equipment such as sprayers, use of a nondistinct water rinse that is:
 - 1. Integrated in the application of the sanitizing solution, and
 - 2. Wasted immediately after each application; or
- E. If using a warewashing machine that recycles the sanitizing solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the sanitizing solution.

060.420 Food-contact surfaces and utensils

Equipment food-contact surfaces and utensils must be sanitized.

060.425 Before use after cleaning

Utensils and food-contact surfaces of equipment must be sanitized before use after cleaning.

060.430 Hot water and chemical

After being cleaned, equipment food-contact surfaces and utensils must be sanitized in:

- A. Hot water manual operations by immersion for at least 30 seconds with a temperature of 171°F (77°C) or above; or
- B. Hot water mechanical operations by being cycled through equipment that is set up as specified under Sections 060.285, 060.320, and 060.325 and achieving a utensil surface temperature of 160°F (71°C) as measured by an irreversible registering temperature indicator; or
- C. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under Section 060.330. Contact times shall be consistent with those on EPA-registered label use instructions by providing:
 - 1. Except as specified under Subsection C(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under Section 060.330;
 - 2. A contact time of at least seven (7) seconds for a chlorine solution of 50 mg/L (ppm) that has a pH of 10 or less and a temperature of at least 100°F (38°C) or a pH of 8 or less and a temperature of at least 75°F (24°C);
 - 3. A contact time of at least 30 seconds for other chemical sanitizing solutions, or
 - 4. A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields approved levels of sanitization.

060.435 Clean linens

Clean linens must be free from food residues and other soiling matter.

060.440 Specifications

- A. Linens that do not come in direct contact with food must be laundered between operations if they become wet, sticky, or visibly soiled.
- B. Cloth gloves used as specified in Section 050.185 shall be laundered before being used with a different type of raw animal food such as beef, fish, lamb, pork or poultry.
- C. Linens that are used as specified under Section 050.175 and cloth napkins must be laundered between each use.
- D. Wet wiping cloths must be laundered daily.
- E. Dry wiping cloths must be laundered as necessary to prevent contamination of food and clean serving utensils.

060.445 Storage of soiled linens

Soiled linens must be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, and single-service and single-use articles.

060.450 Mechanical washing

- A. Except as specified in Subsection B of this section, linens must be mechanically washed.
- B. In food establishments in which only wiping cloths are laundered as specified in Section 060.230 the wiping cloths may be laundered in a mechanical washer, sink designated only for laundering wiping cloths, or a warewashing or food preparation sink that is cleaned as specified under Section 060.280.

060.455 Use of laundry facilities

- A. Except as specified in Subsection B of this section, laundry facilities on the premises of a food establishment must be used only for the washing and drying of items used in the operation of the establishment.
- B. Separate laundry facilities located on the premises for the purpose of general laundering such as for institutions providing boarding and lodging may also be used for laundering food establishment items.

060.460 Equipment and utensils, air-drying required

After cleaning and sanitizing, equipment and utensils:

- A. Must be air-dried or used after adequate draining as specified in the first paragraph of *40 CFR 180.940 Tolerance exemptions for active and inert ingredient for use in antimicrobial formulations (food-contact surface sanitizing solutions)*, before contact with food; and
- B. May not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

060.465 Wiping cloths, air-drying locations

Wiping cloths laundered in a food establishment that does not have a mechanical clothes dryer as specified in Section 060.230 must be air-dried in a location and in a manner that prevents contamination of food, equipment, utensils, linens, and single-service and single-use articles and the wiping cloths. This

section does not apply if wiping cloths are stored after laundering in a sanitizing solution as specified under Section 060.330.

060.470 Food-contact surfaces; lubricants

Lubricants as specified under Section 100.055 must be applied to food-contact surfaces that require lubrication in a manner that does not contaminate food-contact surfaces.

060.475 Equipment, reassembling

Equipment must be reassembled so that food-contact surfaces are not contaminated.

060.480 Equipment, utensils, linens, and single-service and single-use articles

- A. Except as specified in Subsection D of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles must be stored:
 - 1. In a clean, dry location;
 - 2. Where they are not exposed to splash, dust, or other contamination; and
 - 3. At least six (6) inches (15 centimeters) above the floor.
- B. Clean equipment and utensils must be stored as specified under Subsection A of this section and must be stored:
 - 1. In a self-draining position that allows air-drying; and
 - 2. Covered or inverted.
- C. Single-service and single-use articles must be stored as specified under Subsection A of this section and must be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- D. Items that are kept in closed packages may be stored less than six (6) inches (15 centimeters) above the floor on dollies, pallets, racks, and skids that are designed as specified under Section 060.200..

060.485 Prohibitions

- A. Except as specified in Subsection B, cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored:
 - 1. In locker rooms;
 - 2. In toilet rooms;
 - 3. In garbage rooms;
 - 4. In mechanical rooms;
 - 5. Under sewer lines that are not shielded to intercept potential drips;
 - 6. Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;
 - 7. Under open stairwells; or
 - 8. Under other sources of contamination.
- B. Laundered linens and single-service and single-use articles that are packaged or in a facility such as a cabinet may be stored in a locker room.

060.490 Kitchenware and tableware

- A. Single-service and single-use articles and cleaned and sanitized utensils must be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented.
- B. Knives, forks, and spoons that are not prewrapped must be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.
- C. Except as specified under Subsection B of this section, single-service articles that are intended for food or lip-contact must be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

060.495 Soiled and clean tableware

Soiled tableware must be removed from consumer eating and drinking areas and handled so that clean tableware is not contaminated.

060.500 Preset tableware

- A. Except as specified in Subsection B of this section, tableware that is preset must be protected from contamination by being wrapped, covered, or inverted.
- B. Preset tableware may be exposed if:
 - 1. Unused settings are removed when a consumer is seated; or
 - 2. Cleaned and sanitized before further use if the settings are not removed when a consumer is seated.

060.503 Rinsing equipment and utensils after cleaning and sanitizing

After being cleaned and sanitized, equipment and utensils shall not be rinsed before air drying or use unless:

- A. The rinse is applied directly from a potable water supply by a warewashing machine that is maintained and operated as specified in these regulations; and
- B. The rinse is applied only after the equipment and utensils have been sanitized by the application of hot water or by the application of a chemical sanitizer solution whose EPA-registered label use instructions call for rinsing off the sanitizer after it is applied in a commercial warewashing machine.

CHAPTER 070

WATER, PLUMBING AND WASTE

070.005 Approved system

Drinking water for food establishments shall be obtained from an approved source that is:

- A. A public water system meeting NRS 445A, NAC 445A and 40 CFR 141 or,
- B. A non-public water system meeting State standards and requiring:
 - 1. Sampling and testing at least annually or as required by the State drinking water standards.
 - 2. The test results report to be retained in the food establishment, or as required by law, or,
- C. Bottled water from an approved source.

070.008 System flushing and disinfection

A drinking water system shall be flushed and disinfected as required by law before being placed in service after construction, repair, or modification and after an emergency situation, such as a flood, that may introduce contaminants to the system.

070.010 Bottled drinking water

Bottled drinking water used or sold in a food establishment must be obtained from approved sources in accordance with *21 CFR 129 – Processing and bottling of bottled drinking water*.

070.011 Nondrinking water

- A. A nondrinking water supply shall be used only if its use is approved.
- B. Nondrinking water shall be used only for nonculinary purposes such as air conditioning, nonfood equipment cooling, and fire protection.

070.012 Capacity

- A. The water source and system shall be of sufficient capacity to meet the peak water demands of the food establishment.
- B. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.

070.013 Pressure

Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water except that water supplied as specified under Section 070.015 (A) and (B) to a temporary food establishment or in response to a temporary interruption of a water supply need not be under pressure.

070.014 Distribution, delivery, and retention system

Water shall be received from the source through the use of:

- A. An approved public water main; or
- B. One or more of the following that shall be constructed, maintained, and operated according to law;
 - 1. Nonpublic water main, water pumps, pipes, hoses, connections, and other appurtenances,
 - 2. Water transport vehicles, or
 - 3. Water containers.

070.015 Alternative water supply

Potable water must be provided from an approved source for a mobile unit or for a temporary food establishment without a permanent water supply, and for a food establishment with a temporary interruption of its water supply through:

- A. A supply of containers of commercially bottled drinking water;
- B. One (1) or more sealable, portable water containers;
- C. An enclosed vehicular water tank that is permitted as a potable water hauler;
- D. An on-premises water storage tank; or
- E. Piping, tubing, or hoses connected to an adjacent approved source.

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.

070.025 Cleanable fixtures

A plumbing fixture such as a handwashing sink, toilet, or urinal shall be easily cleanable.

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.

070.032 Backflow prevention, air gap

An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch).

070.033 Backflow prevention device, design standard

A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.

070.035 Handwashing sink: use, operation and maintenance

- A. A handwashing sink shall be maintained so that it is accessible at all times for employee use.
- B. A handwashing sink may not be used for purposes other than washing hands.
- C. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

070.045 Conditioning device, location and design

A water filter, screen, and other water conditioning device installed on water lines must be designed and located to facilitate disassembly for periodic servicing and cleaning. A water filter element must be of the replaceable type.

070.047 Handwashing sinks, numbers and capacities

- A. Except as specified in Subsection B and C of this section, at least one (1) handwashing sink, a number of handwashing sinks necessary for their convenient use by employees in areas specified under Section 070.058, and not fewer than the number of handwashing sinks required by law shall be provided.
- B. If approved and capable of removing the types of soils encountered in the food operations involved, automatic handwashing facilities may be substituted for handwashing sinks in a food establishment that has at least one (1) handwashing sink.
- C. If approved by the Health Authority, when food exposure is limited and handwashing sinks are not conveniently available, such as in some mobile or temporary food establishments or at some vending machine locations, employees may use chemically treated towelettes for handwashing.

070.050 Toilets and urinals

- A. At least one (1) toilet and not fewer than the toilets required by law shall be provided. If authorized by law and urinals are substituted for toilets, the substitution shall be done as specified in law.
- B. A supply of toilet tissue must be provided at each toilet at all times.

070.055 Mop sink

- A. At least one (1) mop sink or one (1) curbed cleaning facility equipped with a floor drain must be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.
- B. Toilets and urinals may not be used as a mop sink for the disposal of mop water and similar liquid waste.

070.056 Backflow prevention device, when required

A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bib if a hose is attached or on a hose bib if a hose is not attached and backflow prevention is required by law by:

- A. Providing an air gap as specified in Section 070.032 of these regulations, or
- B. Installing an approved backflow prevention device as specified under Section 070.033 of these regulations.

070.057 Backflow prevention device, carbonator

- A. If not provided with an air gap as specific in Section 070.032 of these regulations, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.
- B. A dual check valve attached to the carbonator need not be of the vented type if an air gap or vented backflow prevention device has been otherwise provided as specified under Subsection A.

070.058 Handwashing sinks, location and placement

A handwashing sink shall be located:

- A. To allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and
- B. In, or immediately adjacent to, toilet rooms.

070.059 Backflow prevention device, location

A backflow prevention device shall be located so that it may be serviced and maintained.

070.060 Water reservoir of fogging devices, cleaning

- A. A reservoir that is used to supply water to a device such as a produce fogger must be:
 - 1. Maintained in accordance with manufacturer's specifications; and
 - 2. Cleaned in accordance with manufacturer's specifications or according to the procedures specified under Subsection B of this section, whichever is more stringent.
- B. Cleaning procedures must include at least the following steps and must be conducted at least once a week:
 - 1. Draining and complete disassembly of the water and aerosol contact parts;
 - 2. Brush-cleaning the reservoir, aerosol tubing, and discharge nozzles with a suitable detergent solution;

3. Flushing the complete system with water to remove the detergent solution and particulate accumulation; and
4. Rinsing by immersing, spraying, or swabbing the reservoir, aerosol tubing, and discharge nozzles with at least 50 mg/L (ppm) hypochlorite solution.

070.062 Prohibiting a cross-connection

- A. A person may not create a cross-connection by connecting a pipe or conduit between the drinking water system and a nondrinking water system or a water system of unknown quality.
- B. The piping of a nondrinking water system shall be durably identified so that it is readily distinguishable from piping that carries drinking water.

070.063 Scheduling inspection and service for a water system device

A device such as a water treatment device or backflow preventer shall be scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions, and records demonstrating inspection and service shall be maintained by the person-in-charge.

070.064 System maintained in good repair

A plumbing system shall be:

- A. Repaired according to law; and
- B. Maintained in good repair.

070.065 Drains

Food establishment drainage systems, including grease traps, that convey sewage shall be designed and installed as specified under Section 070.020

070.070 Backflow prevention

- A. Except as provided in Subsection B of this section, a direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed except when floor drains originating in refrigerated spaces are constructed as an integral part of the building.
- B. A warewashing machine may have a direct connection to the sewage system provided that it conforms to applicable codes adopted in these regulations.

070.075 Grease traps

If used a grease trap must be located to be easily accessible for cleaning and not present a risk of contamination of food, food-contact surfaces, equipment or utensils including during cleaning or pumping operations.

070.080 Conveying sewage

Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.

070.085 Flushing a waste retention tank

A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner during the servicing operation.

070.087 Approved sewage disposal system

Sewage shall be disposed through an approved facility that is:

- A. A public sewage treatment plant; or
- B. An on-site sewage disposal system that is sized, constructed, maintained, and operated according to law.

070.089 Other liquid wastes and rainwater

Condensate drainage and other nonsewage liquids and rainwater shall be drained from the point of discharge to disposal according to law.

070.090 Indoor storage area

If located within the food establishment, a storage area for refuse, recyclables, and returnables must meet the requirements set forth by the Health Authority.

070.095 Outdoor storage surface

An outdoor storage surface for refuse, recyclables, and returnables must be smooth and durable, maintained in good repair and constructed of nonabsorbent material such as concrete or asphalt, and sloped to drain when a drain is present.

070.105 Outdoor enclosure

If used, an outdoor enclosure for refuse, recyclables, and returnables must be constructed of durable and cleanable materials.

070.110 Receptacles

- A. Except as specified in Subsection B of this section, receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue must be durable, cleanable, insect- and rodent-resistant, leak-proof, and nonabsorbent.
- B. Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the food establishment, or within closed outside receptacles.
- C. Receptacles and waste handling units for refuse and recyclables such as an on-site compactor must be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

070.112 Outside receptacles

Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.

070.115 Storage areas, rooms, and receptacles, capacity and availability

- A. An inside storage room and area and outside storage area and enclosure, and receptacles must be of sufficient capacity to hold refuse, recyclables, and returnables that accumulate.
- B. A receptacle must be provided in each area of the food establishment or premises where refuse is generated or commonly discarded, or where recyclables or returnables are placed.
- C. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.

070.120 Toilet room receptacle, covered

A toilet room used by females must be provided with a covered receptacle for sanitary napkins.

070.125 Cleaning implements and supplies

- A. Except as specified in Subsection B of this section, suitable cleaning implements and supplies such as high-pressure pumps, hot water, steam, and detergent must be provided as necessary for effective cleaning of receptacles and waste handling units for refuse, recyclables, and returnables.
- B. If approved, off-premises based cleaning services may be used if on-premises cleaning implements and supplies are not provided.

070.130 Storage areas, redeeming machines, receptacles and waste handling units, location

- A. An area designated for refuse, recyclables, returnables, and, except as specified in Subsection B of this section, a redeeming machine for recyclables or returnables must be located so that it is separate from food, equipment, utensils, linens, and single-service and single-use articles and a public health hazard or nuisance is not created.
- B. A redeeming machine may be located in the packaged food storage area or consumer area of a food establishment if food, equipment, utensils, linens, and single-service and single-use articles are not subject to contamination from the machines and a public health hazard or nuisance is not created.
- C. The location of receptacles and waste handling units for refuse, recyclables, and returnables may not create a public health hazard or nuisance or interfere with the cleaning of adjacent space.

070.135 Storing refuse, recyclables, and returnables

Refuse, recyclables, and returnables must be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

070.137 Areas, enclosures, and receptacles, good repair

Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.

070.140 Outside storage prohibitions

- A. Except as specified in Subsection B of this section, refuse receptacles not meeting the requirements specified under Section 070.110 (A) such as receptacles that are not rodent-resistant, unprotected plastic bags and paper bags, or baled units that contain materials with food residue may not be stored outside.
- B. Cardboard or other packaging material that does not contain food residues and that is awaiting regularly scheduled delivery to a recycling or disposal site may be stored outside without being in a covered receptacle if it is stored so that it does not create a rodent harborage problem.

070.145 Covering receptacles

Receptacles and waste handling units for refuse, recyclables, and returnables must be kept covered:

- A. Inside the food establishment if the receptacles and units:
 - 1. Contain food residue and are not in continuous use; or
 - 2. After they are filled; and
- B. With tight-fitting lids or doors if kept outside the food establishment.

070.150 Using drain plugs

Drains in receptacles and waste handling units for refuse, recyclables, and returnables must have drain plugs in place.

070.155 Maintaining refuse areas and enclosures

A storage area and enclosure for refuse, recyclables, or returnables must be maintained free of unnecessary items, as specified under Section 080.195, and clean.

070.160 Cleaning receptacles

- A. Receptacles and waste handling units for refuse, recyclables, and returnables must be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, or single-service and single-use articles, and wastewater must be disposed of as specified under Section 070.080.
- B. Soiled receptacles and waste handling units for refuse, recyclables, and returnables must be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.

070.165 Approved service

All food establishments must subscribe to an approved garbage collection service.

070.170 Storing refuse, recyclables and returnables, frequency

Refuse, recyclables, and returnables must be removed from the premises at a frequency not to exceed seven (7) days to minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

070.175 Receptacles or vehicles

Refuse, recyclables, and returnables shall be removed from the premises by way of:

- A. Portable receptacles that are constructed and maintained according to law; or
- B. A transport vehicle that is constructed, maintained, and operated according to law.

070.180 Community or individual facility

Solid waste not disposed of through the sewage system such as through grinders and pulpers shall be recycled or disposed of in an approved public or private community recycling or refuse facility; or solid waste shall be disposed of in an individual refuse facility such as a landfill or incinerator which is sized, constructed, maintained, and operated according to law.

CHAPTER 080

PHYSICAL FACILITIES

080.005 Indoor surface characteristics

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be:

- A. Smooth, durable, and easily cleanable for areas where food establishment operations are conducted;
- B. Closely woven and easily cleanable carpet for carpeted areas; and
- C. Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile unit servicing areas, and areas subject to flushing or spray cleaning methods.

080.010 Outdoor surface characteristics

- A. The outdoor walking and driving areas must be surfaced with concrete, asphalt, or gravel or other materials that have been effectively treated to minimize dust, facilitate maintenance, and prevent muddy conditions.
- B. The outdoor walking and driving areas must be graded to drain.
- C. Exterior surfaces of buildings and mobile units must be of weather-resistant materials and shall comply with law.
- D. Outdoor storage areas for refuse, recyclables, or returnables shall be of materials specified under Sections 070.095 and 070.105.

080.020 Floors, walls, and ceilings

Except as specified under Section 080.035 and except for anti-slip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings must be designed, constructed, and installed so they are smooth and easily cleanable.

080.025 Floors, walls, and ceilings, utility lines

- A. Utility service lines and pipes may not be unnecessarily exposed.
- B. Exposed utility service lines and pipes must be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings.
- C. Exposed horizontal utility service lines and pipes may not be installed on the floor.

080.030 Floor and wall junctures, coved, and enclosed or sealed

- A. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures must be coved and closed to no larger than one thirty-second inch (1 mm).

- B. The floors in food establishments in which water flush cleaning methods are used must be provided with drains and be graded to drain, and the floor and wall junctures must be coved and sealed.

080.035 Floor carpeting, restrictions and installation

- A. A floor covering such as carpeting or similar material may not be installed as a floor covering in food preparation areas, walk-in refrigerators, warewashing areas, toilet room areas where handwashing sinks, toilets, and urinals are located, refuse storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods.
- B. If carpeting is installed as a floor covering in areas other than those specified under Subsection A of this section, it must be:
 - 1. Securely attached to the floor with a durable mastic, by using a stretch and tack method, or by another method approved by the Health Authority; and
 - 2. Installed tightly against the wall under the coving or installed away from the wall with a space between the carpet and the wall and with the edges of the carpet secured by metal stripping or some other means approved by the Health Authority.

080.040 Floor covering, mats and duckboards

Mats and duckboards must be designed to be removable and easily cleanable.

080.045 Wall and ceiling coverings and coatings

- A. Wall and ceiling covering materials must be attached so that they are easily cleanable.
- B. Except in dry storage areas, concrete, porous blocks, or bricks used for indoor wall construction must be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface.

080.050 Walls and ceilings, attachments

A. Except as specified in Subsection B, attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments must be easily cleanable.

B. In a consumer area, wall and ceiling surfaces and decorative items and attachments that are provided for ambience need not meet this requirement if they are kept clean.

080.055 Walls and ceilings, studs, joists, and rafters

Studs, joists, and rafters may not be exposed in areas subject to moisture.

080.060 Light bulbs, protective shielding

- A. Except as specified in Subsection B of this section, light bulbs must be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.
- B. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:
 - 1. The integrity of the packages cannot be affected by broken glass falling onto them; and

2. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.
- C. An infrared or other heat lamp must be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

080.070 Heating, ventilating, air-conditioning system vents

Heating, ventilating, and air-conditioning systems must be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.

080.075 Devices to electrocute flying insects

- A. Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.
- B. Insect control devices shall be installed so that:
 1. The devices are not located over a food preparation area; and
 2. Dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

080.080 Toilet rooms, enclosed

Except where a toilet room is located outside a food establishment and does not open directly into a food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

080.085 Outer openings, protected

- A. Except as specified in Subsections B, C, and D of this section, outer openings of a food establishment must be protected against the entry of insects and rodents by:
 1. Filling or closing holes and other gaps along floors, walls, and ceilings;
 2. Closed, tight-fitting windows; and
 3. Solid, self-closing, tight-fitting doors.
- B. A food establishment may open into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, if the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
- C. Exterior doors used as exits need not be self-closing if they are:
 1. Solid and tight-fitting;
 2. Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food establishment; and
 3. Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.
- D. Except as specified under Subsections B and E of this section, if the windows or doors of a food establishment are kept open for ventilation or other purposes the openings must be protected against the entry of insects and rodents by:

1. 16 mesh to 1 inch (16 mesh to 25.4 mm) screens;
 2. Properly designed and installed air curtains to control flying insects; or
 3. Other effective means approved by the Health Authority.
- E. Subsection D of this section does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting conditions.

080.090 Exterior walls and roofs, protective barrier

Perimeter walls and roofs of a food establishment must effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

080.092 Outdoor refuse areas, curbed and graded to drain

Outdoor refuse areas shall be constructed in accordance with law and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the refuse and from cleaning the area and waste receptacles.

080.093 Private homes and living or sleeping quarters, use prohibition

- A. Except as specified in Section 080.095 a private home may not be used for conducting food establishment operations.
- B. A room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting food establishment operations.

080.094 Living or sleeping quarters, separation

Living or sleeping quarters located on the premises of a food establishment such as those provided for lodging registration clerks or resident managers shall be separated from rooms and areas used for food establishment operations by complete partitioning and solid self-closing doors.

080.095 Private homes, prohibitions

- A. A food establishment may not be located in a private home unless:
 1. A dedicated exterior entrance has been provided;
 2. The areas used for conducting food establishment operations are physically separated from the living or sleeping quarters by complete partitioning and solid self-closing doors; and
 3. Areas used for food establishment operations are not used as thoroughfares.
- B. When a permit to operate is issued to an owner allowing operation of a food establishment from a portion of a private residence as indicated in this section, the portion of the private home, residence or their premises shall no longer be considered part of the private home or residence and shall be considered a food establishment the operation of which is subject to all laws and regulations applicable to food establishments including those requiring inspections.

080.096 Handwashing cleanser, availability

Each handwashing sink or group of two (2) adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

080.097 Hand drying provision

Each handwashing sink or group of adjacent handwashing sinks shall be provided with:

- A. Individual, disposable towels;
- B. A continuous towel system that supplies the user with a clean towel; or
- C. A heated-air and drying device; or
- D. A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

080.098 Handwashing aids and devices, use restrictions

A sink used for food preparation or utensil washing, or a mop sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing sink as specified under Sections 080.096, 080.097, and 070.115 (C).

080.099 Handwashing signage

A sign or a poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

080.0995 Disposable towels, waste receptacle

A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle as specified under Section 070.115 (C).

080.100 Lighting intensity

The light intensity must be:

- A. At least ten (10) foot-candles (108 lux) at a distance of 30 inches (75 cm) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;
- B. At least 20 foot-candles (215 lux):
 - 1. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption,
 - 2. Inside equipment such as reach-in and under-counter refrigerators; and
 - 3. At a distance of 30 inches (75cm) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, areas for garbage, refuse and recyclables and in toilet rooms; and
- C. At least 50 foot-candles (540 lux) at a surface where an employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

080.105 Mechanical ventilation

If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity must be provided.

080.110 Dressing areas and lockers, designation

- A. Dressing rooms or dressing areas must be designated if employees routinely change their clothes in the establishment.
- B. Lockers or other suitable facilities must be provided for the orderly storage of employees' clothing and other possessions.

080.120 Employee accommodations, designated areas

- A. Areas designated for employees to eat, drink, and use tobacco must be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.
- B. Lockers or other suitable facilities must be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service and single-use articles cannot occur.

080.125 Distressed merchandise, segregation and location

Products that are held by the permit holder for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, must be segregated and held in designated areas that are separated from food, equipment, utensils, linens, and single-service and single-use articles.

080.130 Repair

Physical facilities of a food establishment must be maintained in good repair.

080.135 Cleaning, frequency and restrictions

- A. Physical facilities must be cleaned as often as necessary to keep them clean.
- B. Except for cleaning that is necessary because of a spill or other accident, cleaning must be done during periods when the least amount of food is exposed such as after closing.

080.140 Cleaning floors, dustless methods

- A. Except as specified in Subsection B of this section, only dustless methods of cleaning must be used, such as wet cleaning, vacuum cleaning, mopping with treated dust mops, or sweeping using a broom and dust-arresting compounds.
- B. Spills or drippage on floors that occur between normal floor cleaning times may be cleaned:
 - 1. Without the use of dust-arresting compounds; and
 - 2. In the case of liquid spills or drippage, with the use of a small amount of absorbent compound such as sawdust or diatomaceous earth applied immediately before spot cleaning.

080.145 Cleaning ventilation systems, nuisance and discharge prohibition

- A. Intake and exhaust air ducts must be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.
- B. If vented to the outside, ventilation systems may not create a public health hazard.

080.150 Cleaning maintenance tools, preventing contamination

Food preparation sinks, handwashing sinks, and warewashing equipment may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

080.155 Drying mops

After use, mops must be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

080.160 Absorbent materials on floors, limitations

- A. Except as specified in these regulations wood shavings, granular salt, baked clay, diatomaceous earth, or similar materials may not be used on floors.
- B. The operator of the butcher shop utilizing sawdust shall, upon request by the Health Authority, demonstrate that he is in compliance with the provisions of NRS 446.841.

080.165 Cleaning of plumbing fixtures

Plumbing fixtures such as handwashing sinks, toilets, and urinals must be cleaned as often as necessary to keep them clean and maintained.

080.170 Closing toilet room doors

Except during cleaning and maintenance operations, toilet room doors as specified in Section 080.080 must be kept closed.

080.175 Using dressing rooms and lockers

- A. Dressing rooms must be used by employees if the employees regularly change their clothes in the establishment.
- B. Lockers or other suitable facilities must be used for the orderly storage of employee clothing and other possessions.

080.180 Controlling pests

The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests must be controlled to eliminate their presence on the premises by:

- A. Routinely inspecting incoming shipments of food and supplies;
- B. Routinely inspecting the premises for evidence of pests and for potential entry points;
- C. Using methods, if pests are found, such as trapping devices or other means of pest control as specified in Sections 100.025, 100.060, and 100.065; and
- D. Eliminating harborage conditions.

080.185 Removing dead or trapped birds, insects, rodents, and other pests

Dead or trapped birds, insects, rodents, and other pests must be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

080.190 Storing maintenance tools

Maintenance tools such as brooms, mops, vacuum cleaners, and similar items must be:

- A. Stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles; and
- B. Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

080.195 Maintaining premises, unnecessary items and litter

The premises must be free of:

- A. Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and
- B. Litter.

080.200 Animals on premises prohibited, exceptions

- A. Except as otherwise provided in this section, live animals, including birds and turtles, are not allowed on the premises of a food establishment or on adjacent areas under the control of the holder of the permit for the operation of the food establishment. Edible fish or decorative fish in aquariums, shellfish or crustacea on ice or under refrigeration, and shellfish and crustacea in a display tank may be present on the premises of a food establishment if food, equipment, utensils, linens or unwrapped articles designed for a single service or a single use are not contaminated.
- B. Dogs accompanying security or police officers are permitted in offices, storage areas and dining areas. Service animals accompanying people with disabilities or trainers who are training service animals are permitted in dining or sales areas.
- C. Service animals are not allowed in shopping carts, on benches, seats or tables of a food establishment.
- D. Food handlers must not care for or handle any pets while on duty.
- E. Live or dead fish bait must be stored separately from food or food products in retail stores.
- F. Therapy and comfort animals are not allowed in food establishments.
- G. Pets in the common dining areas of institutional care facilities such as nursing homes, assisted living facilities, group homes, or residential care facilities may be allowed at times other than during meals if:
 - 1. Effective partitioning and self-closing doors separate the common dining areas from food storage or food preparation areas,
 - 2. Condiments, equipment, and utensils are stored in enclosed cabinets or removed from the common dining areas when pets are present, and
 - 3. Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service.
- H. Nothing in this section shall be construed, or in conflict, with the Americans with Disability Act.

CHAPTER 090

PLAN REVIEW

090.005 Plan review, when required

- A. Except as specified in Subsection C of this section, plans and specifications shall be submitted to the Health Authority, through the local building department, for review and approval for:
 - 1. The construction of a new food establishment;
 - 2. The conversion of an existing structure for use as a food establishment; or
 - 3. Food establishments undergoing remodeling.
- B. Plans must be approved by the Health Authority before such work may begin.
- C. Plans not requiring review by the local building department must be submitted directly to the Health Authority.

090.010 Plan review, specifications

The plans and specifications for a food establishment must include, as required by the Health Authority based on the type of operation, type of food preparation and foods prepared, the following information to demonstrate conformance with the provisions of these regulations:

- A. The intended menu including the method of preparation;
- B. The anticipated volume of food to be stored, prepared, and sold or served;
- C. The proposed layout including seating capacity, location of restrooms and for storage areas for trash, garbage and grease;
- D. Mechanical schematics including for plumbing, ventilation, and lighting;
- E. Construction materials and finish schedules for walls, floors, ceilings, and fixtures;
- F. Proposed equipment types, manufacturers, model numbers, locations, dimensions, performance capacities and installation specification;
- G. Evidence that standard procedures which ensure compliance with the requirements of these regulations are developed or are being developed; and

Any other information that may be required by the Health Authority for the proper review of the proposed construction, conversion or modification, and procedures for operating a food establishment.

090.020 Plan review, on-site corrections

The Health Authority may approve on-site modifications to approved plans or require corrections of construction deficiencies or omissions when necessary to ensure compliance with applicable codes and regulations.

090.025 Plan review, fees

The Health Authority may charge fees for:

- A. Plan review;
- B. Any inspections associated with the building of the food establishment; and
- C. An extension of the expiration date for plans that have expired as a result of construction not being completed within 18 months after approval of the original plan. The extension fee shall be in accordance with the fee schedule adopted by the Board of Health.

090.030 Plan review, expiration

Plans shall be deemed expired when construction has not been completed within 18 months after approval of the original plan. The expiration date for plans may be extended for an additional six (6) months by written request accompanied by the applicable extension fee. Plans not reactivated must be resubmitted after their expiration date and no construction shall begin until the resubmittal has been approved.

090.035 Plan review, stop work order

Whenever any work is being done contrary to the provisions of these regulations or proceeding in a manner not in accordance with approved plans, the Health Authority may order the work stopped by written notice served on any persons engaged in doing or causing such work to be done, and any such persons shall immediately stop such work until authorized by the Health Authority to proceed with the work. Persons beginning food establishment construction without prior approval may be assessed a penalty fee equal to, and in addition to, the plan review fee. Additionally, such persons continuing unapproved work may be subject to penalties or prosecution pursuant to NRS 446.043 and NRS 446.945.

CHAPTER 100

POISONOUS OR TOXIC MATERIALS

100.005 Identifying information, prominence

Containers of poisonous or toxic materials and personal care items must bear a legible manufacturer's label.

100.010 Common name

Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies must be clearly and individually identified with the common name of the material.

100.015 Separation

Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

- A. Separating the poisonous or toxic materials by spacing or partitioning; and
- B. Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

100.020 Restriction

Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment. This does not apply to packaged poisonous or toxic materials that are for retail sale.

100.025 Conditions of use

Poisonous or toxic materials must be:

- A. Used according to:
 1. Law and these regulations,
 2. Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment; and
 3. The conditions of certification, if certification is required, for use of the pest control materials; and
 4. Additional conditions that may be established by the Health Authority; and
- B. Applied so that:
 1. A hazard to employees or other persons is not constituted, and

2. Contamination including toxic residues because of drip, drain, fog, splash or spray on food, equipment, utensils, linens, and single-service and single-use articles is prevented, and for a restricted-use pesticide, this is achieved by:
 - a) Removing the items,
 - b) Covering the items with impermeable covers, or
 - c) Taking other appropriate preventive actions, and
 - d) Cleaning and sanitizing equipment and utensils after the application.
- C. A restricted-use pesticide must be applied only by an applicator certified by law, or a person under the direct supervision of an applicator certified by law. .

100.030 Poisonous or toxic material containers

A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food.

100.035 Chemical sanitizers, criteria

Chemical sanitizers, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to food-contact surfaces shall:

- A. Meet the requirements specified in *40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions)*, or
- B. Meet the requirements as specified in *40 CFR 180.2020 Pesticide Chemicals Not Requiring a Tolerance or Exemption from Tolerance-Non-Food determinations*.

100.040 Chemicals for washing fruits and vegetables, criteria

Chemicals, including those generated on-site, used to wash or peel raw, whole fruits and vegetables or used in the treatment, storage, and processing of fruits and vegetables must:

- A. Be an approved food additive listed for this intended use in 21 CFR 173, or
- B. Be generally recognized as safe for this intended use, or
- C. Be the subject of an effective food contact notification for this intended use (only effective for the manufacturer or supplier identified in the notification), and
- D. Meet the requirements in *40 CFR 156 Labeling Requirements for Pesticide and Devices*.

100.045 Boiler water additives, criteria

Chemicals used as boiler water additives must meet the requirements specified in *21 CFR 173.310 Boiler water additives*.

100.050 Drying agents, criteria

Drying agents used in conjunction with sanitization must be used in accordance with manufacturer's instructions as listed on the product label and be approved by the Health Authority.

100.055 Lubricants for equipment, incidental food contact lubricants

Lubricants must meet the requirement specified in *21 CFR 178.3570 Lubricants with incidental food contact*, if they are used on food-contact surfaces, on bearings and gears located on or within food-contact surfaces, or on bearings and gears that are located so that lubricants may leak, drip or be forced into food or onto food-contact surfaces.

100.058 Restricted-use pesticides, criteria

Restricted-use pesticides specified under Section 100.025 (B) shall meet the requirements specified in *40 CFR 152 Subpart I Classification of Pesticides*.

100.060 Rodent bait stations

Rodent bait must be contained in a covered, tamper-resistant bait station.

100.065 Tracking powders, pest control and monitoring

- A. Except as specified in Subsection B of this section, a tracking powder pesticide may not be used in a food establishment.
- B. If used, a nontoxic tracking powder such as talcum or flour must not contaminate food, equipment, utensils, linens, and single-service and single-use articles.

100.070 Restriction and storage

- A. Except for medicines that are stored or displayed for retail sale, only those medicines that are necessary for the health of employees must be allowed in a food establishment.
- B. Medicines that are in a food establishment for the employees' use must be labeled, as specified in Section 100.005 of these regulations and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.

100.075 Refrigerated medicines, storage

Medicines belonging to employees or to children in a child care center that require refrigeration and are stored in a food refrigerator must be:

- A. Stored in a package or container and kept inside a covered, leak-proof container that is identified as a container for the storage of medicines; and
- B. Located so they are inaccessible to children.

100.080 First aid supplies, storage

First aid supplies that are in a food establishment for the employees' use must be:

- A. Labeled as specified in Section 100.005 of these regulations; and
- B. Stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles.

100.085 Personal care items, storage

Except as specified in these regulations for the storage of refrigerated medicines and first aid supplies, employees must store their personal care items in lockers or other suitable facilities as specified in Section 080.110 (B) of these regulations.

100.090 Separation

Poisonous or toxic materials must be stored and displayed for retail sale so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

- A. Separating the poisonous or toxic materials by spacing or partitioning; and
- B. Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens and single-service or single-use articles.

CHAPTER 110

HACCP AND OPERATIONAL PLANS

110.005 When a HACCP plan is required

Before engaging in an activity that requires a HACCP plan, a permit applicant or permit holder must submit to the Health Authority for approval a properly prepared HACCP plan as specified in Section 110.010 and the relevant provisions of these regulations if:

- A. Submission of a HACCP plan is required;
- B. A waiver or variance is required as specified in these regulations; or
- C. The Health Authority determines that a food preparation or processing method requires a waiver based on a plan submittal specified in these regulations, an inspectional finding, or a waiver requirement.

110.010 Contents of a HACCP Plan

Permit applicants or permit holders of food establishments required to provide a HACCP plan to the Health Authority for approval must include in the plan:

- A. General information such as the name of the permit applicant or permit holder, the food establishment address, and contact information;
- B. A categorization of the types of time/temperature control for safety foods that are to be controlled under the HACCP plan;
- C. A flow diagram or chart for each specific food or category type that identifies:
 1. Each step in the process;
 2. The hazards and controls for each step in the flow diagram or chart;
 3. The steps that are critical control points;
 4. The ingredients, materials, and equipment used in the preparation of that food; and
 5. Formulations or recipes that delineate methods and procedural control measures that address the food safety concerns involved.
- D. A critical control points summary for each specific food or category type that clearly identifies:
 1. Each critical control point.
 2. The critical limits for each critical control point.
 3. The method and frequency for monitoring and controlling each critical control point by the designated food employee or the person-in-charge.
 4. The method and frequency for the person-in-charge to verify routinely that the food employee is following standard operating procedures and monitoring critical control points.
 5. Actions to be taken by the designated food employee or person-in-charge if the critical limits for each critical control point are not met.
 6. Records required to be maintained by the person-in-charge to demonstrate that the HACCP plan is properly operated and managed.
- E. Supporting documents such as:

1. Food employee and supervisory training plan that addresses the food safety issues of concern;
 2. Copies of blank records forms that are necessary to implement the HACCP plan;
 3. Additional scientific data or other information, as required by the Health Authority, supporting the determination that food safety is not compromised by the proposal.
- F. Any other information required by the Health Authority.

110.015 Confidentiality, trade secrets, HACCP plans

The Health Authority shall treat as confidential in accordance with law, information that meets the criteria specified in law for a trade secret and is contained on inspection report forms and in the plans and specifications submitted as specified under Section 110.010.

110.030 Operational plans, when required

A food establishment operator shall submit an operational plan to the Health Authority for approval before engaging in the following activities:

- A. Outdoor food establishments;
- B. Outdoor barbecue/cooking equipment operations;
- C. Catering activities; and

Any other food preparation or food processing activities as determined by the Health Authority to require specific practices and procedures to protect against health hazards.

110.035 HACCP and operational plans, not transferable

HACCP and operational plans are not transferable from permit holder to permit holder and are conditional. The practices or procedures to be listed in the plan are operation dependent and shall be approved by the Health Authority on a case-by-case basis.

CHAPTER 120

BARBECUES

120.005 Barbecue, applicable requirements

- A. Barbecues 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 a barbecue to protect against potential health hazards.
- B. The Health Authority shall not issue approval to operate a barbecue if there is no supporting permitted food establishment or if the supporting food establishment is not able, in the opinion of the Health Authority, to support the barbecue operation as indicated in the permit application.

120.010 Barbecue, operational plan required

An operational plan must be submitted to, and approved by, the Health Authority before a food establishment may construct or operate a barbecue. The plan must include the equipment, applicable standard operating procedures, site map, menu, and any additional information as required by the Health Authority..

120.15 Barbecue, construction of equipment, operation, location, cleaning

- A. A barbecue must be located in an area that allows convenient and easy access to the support services provided by the permanent food establishment on the property where the food establishment is located.
- B. Outdoor cooking equipment must be located in areas approved by the applicable fire authority and any other entity having regulatory authority.
- C. The site where the barbecue is located must be drained properly to ensure that water will not pool, collect or cause a nuisance.
- D. The area underlying a barbecue must be located on floors constructed of concrete, asphalt, nonabsorbent matting, plywood (or other hard wood surface), or other material approved by the Health Authority.
- E. Wood chips, bark or other organic materials used for smoking and flavoring in the cooking process must be stored at the barbecue in a manner which will not lead to the contamination of the wood chips, bark or other organic materials or food.
- F. A handwashing station approved by the Health Authority must be readily accessible and conveniently located.

120.025 Barbecue, preparation and service of food, attendance by employee required, presence of customers within certain distances prohibited

- A. Any methods for preparing food and the kinds of food to be cooked at a barbecue must be approved by the Health Authority.
- B. All food cooked at a barbecue must be protected from contamination by covering it properly.
- C. The preparation of food must be completed in the food establishment before the food is transported to the barbecue.
- D. All food at a barbecue must be cooked immediately, and

1. Served directly to the customer; or
 2. Transported to a proper area for hot holding, storage, preparation, packaging and sale.
- E. A barbecue must be attended by an employee of the food establishment at all times it is in operation and may only be operated by an employee of the establishment.
- F. The barbecue equipment must be roped off or otherwise segregated from the public by a distance of not less than four (4) feet (1.22 meters).

120.035 Barbecue, compliance and enforcement

Operators of barbecues are subject to enforcement actions as outlined in these regulations and NRS 446.

CHAPTER 140

CHILD CARE FACILITIES

140.005 Child care facilities, exemption from provisions of NRS 446

The following food establishments at child care facilities are exempt from the provisions of the Nevada Revised Statute (NRS), Chapter 446 when limiting the food they serve to the following:

- A. Food provided at either a family child care home or a group child care home provided they do not serve any of the following foods to children in a ready-to-eat form:
 1. Raw animal food such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartare.
 2. A partially cooked animal food such as lightly cooked fish, rare meat, and soft-cooked eggs that are made from raw eggs, and meringue.
 3. Raw seed sprouts.
 4. Raw or unpasteurized milk and raw or unpasteurized milk products.
 5. Honey to children under one (1) year old.
 6. Raw and undercooked eggs. Pasteurized egg products shall be substituted for raw eggs in the preparation of foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages.
- B. Food provided by the child care facility that is commercially prepackaged non-time/temperature control for safety food, provided:
 1. The food is in a single-serving package;
 2. The food package is opened immediately before use;
 3. Each packaged food item is only consumed by one (1) individual;
 4. Any leftover food in an opened package must be immediately discarded; and,
 5. Any single-service utensil must be immediately discarded after use or, if the utensil is a multi-use utensil, it must be brought from the child's home and used only for that individual child and sent back home on the same day.
- C. Food brought into the child care facility by the child, the child's parent or the child's guardian provided:
 1. The food is for the exclusive use of that child;
 2. Time/temperature control for safety foods must be refrigerated and all food must be protected against contamination;
 3. There is no adding ingredients, mixing, assembling, hot holding, thawing, cooking or warming (except for microwaving the food in its original container) at the child care facility;
 4. The food container, package or wrapping is only opened immediately prior to consumption;
 5. The bag or other container holding the food must be labeled with the child's first and last name so caregivers know at all times who the food belongs to;

6. Once time/temperature control for safety food is taken out of refrigeration for consumption, the potentially hazardous leftovers must not be re-served to the child at a later date; and
 7. Any utensils brought with the meal are either discarded or removed from the institution on the same day the utensils were brought into the child care facility.
- D. Formula for infants either prepared and/or furnished by the parents or by the child care facility.
- E. Baked goods, prepared at the home of a child enrolled in the child care facility and brought into the child care facility by the parent or guardian, which are to be consumed by the children at the child care facility provided:
1. The foods are baked non-time/temperature control for safety foods, such as brownies, cookies, and cakes (containing non-time/temperature control for safety foods fillings and frostings);
 2. The baked goods are prepared for a special occasion, such as a birthday or holiday;
 3. The parents and legal guardians of the children enrolled in the child care facility are informed that the baked goods for this special occasion are prepared in a kitchen that is not subject to regulation and inspection by the Health Authority; and,
 4. The parents and legal guardians are given the option of not having their child consume these baked goods.

140.010 Child care facilities, exemptions from construction and equipment standards

Food establishments at child care facilities are exempt from the construction and equipment standards contained in these regulations provided the food does not constitute a potential or actual hazard to the public health. The food does not constitute an actual or potential hazard to public health when all of the following requirements are met:

- A. There must be a dedicated kitchen area that is completely separate from the diaper changing and restroom areas, with a barrier provided that is sufficient to restrict children from entering the food preparation area unattended.
- B. A handwashing sink used exclusively for handwashing is accessible and located in the kitchen area.
- C. Any janitorial or mop sink shall not be used as a handwashing sink, food preparation sink, or utensil washing sink and shall either be located out of the kitchen area or shielded in such a manner to prevent contamination of any open food zones, such as a food preparation table or utensil washing station.
- D. A mechanical refrigeration unit is available for time/temperature control for safety foods, which is capable of holding time/temperature control for safety food at or below 41°F (5°C).
- E. All equipment, walls, and floors must be smooth, easily cleanable and in good repair.
- F. The child care facility provides a written menu of the food items it serves.
- G. The child care facility limits its menu to the following:
 1. Time/temperature control for safety food that is commercially prepared and precooked, or pasteurized.
 2. Whole fruits and vegetables.
 3. Cut, or sliced fruits and vegetables, except for melons, leafy greens and tomatoes.
 4. Baked, non-time/temperature control for safety foods, such as brownies, cookies, and cakes (containing non-time/temperature control for safety fillings and frostings).
 5. Nuts.

6. Dry grain products, including bread, crackers and dry cereals.
7. Oatmeal and cream of wheat cooked for immediate service.
8. Milk added to dry cereals.
9. Non-time/temperature control for safety snack foods and juices.
10. Sandwiches made from either non-time/temperature control for safety food products or from time/temperature control for safety food that is commercially prepared and precooked, or pasteurized.
11. Powdered mixes, which are non-time/temperature control for safety foods when added to water.
12. Other food items, which are prepared as part of a food teaching project provided:
 - a) A Certified Food Protection Manager is present at all times the food teaching project is occurring; and
 - b) The teaching project includes a written operational plan, which incorporates hygiene, temperature, sanitizing, cross-contamination and chemical storage requirements.
- H. Any assembling or warming of time/temperature control for safety food that is commercially prepared and precooked, or pasteurized, must be completed within four (4) hours of serving.
- I. Except for cooking oatmeal and cream of wheat cereal, cooking foods, such as raw meat, raw poultry, raw fish, raw vegetables, and raw grain products, is prohibited.
- J. Cooling down time/temperature control for safety food items for storage and later service is prohibited.
- K. A child care facility that elects to use reusable utensils must either comply with the food equipment construction and equipment standards for washing, rinsing, and sanitizing these reusable utensils or use one (1) of the following methods:
 1. Mechanical Washing. The mechanical washing of utensils, when using equipment that does not comply with the food establishment construction standards, must be done as follows:
 - a) The utensils are placed in a household dishwashing machine, located in a dedicated kitchen area, that has a sanitizing wash or rinse cycle and a thermostat that senses a temperature of 150°F (66°C) or higher before the machine advances to the next step in its cycle;
 - b) The manufacturer's instructions for use are followed;
 - c) A garbage receptacle shall be present for the scraping of food debris into;
 - d) Dishwashers must have an air gap fitting; and
 - e) All reusable utensils must be completely washed, rinsed and sanitized after each use and before the end of the day.
 2. Manual Washing. Manual washing, when using equipment that does not comply with the food establishment construction standards must be accomplished as follows:
 - a) A garbage receptacle shall be present for the scraping of food debris into.
 - b) Hot and cold potable running water is available from a sink in the kitchen area, other than a handwashing sink, janitorial sink, or mop sink;
 - c) Three (3) easily cleanable containers and/or sinks, made of food grade plastic, stainless steel, porcelain, or other material approved by the Health Authority, of a size that can completely immerse the largest reusable utensils, are available;

- d) These containers and/or sinks must be located adjacent to each other in a dedicated kitchen area;
 - e) There is sufficient room, adjacent to these three (3) containers and/or sinks, to allow proper handling of soiled utensils and sufficient room for washed utensils to be drained and air-dried;
 - f) All utensils must be washed, rinsed, sanitized and air-dried, after each use and before the end of the day; and
 - g) All containers and sinks used must be washed, rinsed, and sanitized prior to use.
3. Combination of Mechanical Washing and Manual Sanitizing. A household dishwasher may be used for the washing and rinsing of utensils, followed by a sanitization rinse in either a separate sink or container, under the following conditions:
- a) The utensils are placed in a household dishwashing machine located in a dedicated kitchen area;
 - b) The manufacturer's instructions for use are followed;
 - c) A garbage receptacle shall be present for the scraping of food debris into;
 - d) The dishwasher must have an air gap fitting;
 - e) Hot and cold potable running water is available from a sink other than a handwashing sink, janitorial sink or mop sink, which is made of stainless steel, porcelain, plastic or other material approved by the Health Authority;
 - f) The sink is in the dedicated kitchen area;
 - g) Either this sink or a container, made of food grade plastic or other material approved by the Health Authority, must be of a size that can completely immerse the largest reusable utensils is used for the sanitization rinse;
 - h) The sanitization rinse must occur in the dedicated kitchen area;
 - i) There is sufficient room, adjacent to the sink or container, for utensils to be drained and air-dried after the sanitization rinse;
 - j) All reusable utensils must be washed, rinsed, sanitized and air-dried, after each use and before the end of the day; and
 - k) The container or sink used must be washed, rinsed, and sanitized prior to use.

CHAPTER 150

COTTAGE FOOD OPERATIONS

150.005 Cottage food operation, exempt from definition of "food establishment"

- A. A cottage food operation which manufactures or prepares a food item by any manner or means whatever for sale, or which offers or displays a food item for sale, is not a "food establishment" pursuant to NRS 446 if each such food item is:
 - 1. Sold on the private property of the natural person who manufactures or prepares the food item or at a location where the natural person who manufactures or prepares the food item sells the food item directly to a consumer, including, without limitation, a farmers' market licensed pursuant to NRS 244 or 268, flea market, swap meet, church bizarre, garage sale or craft fair, by means of an in-person transaction that does not involve selling the food item by telephone or via the Internet;
 - 2. Sold to a natural person for his or her consumption and not for resale;
 - 3. Affixed with a label which complies with the Federal labeling requirements set forth in 21 U.S.C. § 343(w) and 9 CFR Part 317 and 21 CFR Part 101;
 - 4. Labeled with "MADE IN A COTTAGE FOOD OPERATION THAT IS NOT SUBJECT TO GOVERNMENT FOOD SAFETY INSPECTION" printed prominently on the label for the food item;
 - 5. Prepackaged in a manner that protects the food item from contamination during transport, display, sale and acquisition by consumers; and
 - 6. Prepared and processed in the kitchen of the private home of the natural person who manufactures or prepares the food item or, if allowed by the Health Authority, in the kitchen of a fraternal or social clubhouse, a school or a religious, charitable or other nonprofit organization.
- B. No local zoning board, planning commission or governing body of an unincorporated town, incorporated city or county may adopt any ordinance or other regulation that prohibits a natural person from preparing food in a cottage food operation.
- C. Each natural person who wishes to conduct a cottage food operation must, before selling any food item, register the cottage food operation with the Health Authority by submitting such information as the Health Authority deems appropriate, including, without limitation:
 - 1. The name, address and contact information of the natural person conducting the cottage food operations; and
 - 2. If the cottage food operation sells food items under a name other than the name of the natural person who conducts the cottage food operation, the name under which the cottage food operation sells food items.
- D. The Health Authority may charge a fee for the registration of a cottage food operation pursuant to Subsection C of this section in an amount not to exceed the actual cost of the Health Authority to establish and maintain a registry of cottage food operations.

- E. The Health Authority may inspect a cottage food operation only to investigate a food item that may be deemed to be adulterated pursuant to NRS 585.300 to 585.360, inclusive, or an outbreak or suspected outbreak of illness known or suspected to be caused by a contaminated food item. The cottage food operation shall cooperate with the Health Authority in any such inspection. If, as a result of such an inspection, the Health Authority determines that the cottage food operation has produced an adulterated food item or was the source of an outbreak of illness caused by a contaminated food item, the Health Authority may charge and collect from the cottage food operation a fee in an amount that does not exceed the actual cost of the Health Authority to conduct the investigation.
- F. As used in this section:
1. "Cottage food operation" means a natural person who manufactures or prepares food items in his or her private home or, if allowed by the Health Authority, in the kitchen of a fraternal or social clubhouse, a school or a religious, charitable or other nonprofit organization, for sale to a natural person for consumption and whose gross sales of such food items are not more than \$35,000 per calendar year.
 2. "Food item" means:
 - a) Nuts and nut mixes;
 - b) Candies;
 - c) Jams, jellies and preserves;
 - d) Vinegar and flavored vinegar;
 - e) Dry herbs and seasoning mixes;
 - f) Dried fruits;
 - g) Cereals, trail mixes and granola;
 - h) Popcorn and popcorn balls; or
 - i) Baked goods that:
 - i. Are not time/temperature control for safety foods;
 - ii. Do not contain cream, uncooked eggs, custard, meringue or cream cheese frosting or garnishes; and
 - iii. Do not require time or temperature controls for food safety.

CHAPTER 160

FARM-TO-FORK EVENTS

160.005 Farm-to-fork events, exempt from definition of "food establishment"

- A. Except as otherwise provided in Subsection C of this section, a farm is not a "food establishment" for purposes of holding a farm-to-fork event provided that:
 - 1. Any poultry and meat from a rabbit that is served at the farm-to-fork event is raised and prepared on the farm and is butchered and processed on the farm pursuant to the requirements of NRS 583; and
 - 2. Any other food item that is served at the farm-to-fork event, including, without limitation, salads, side dishes and desserts, are prepared on the farm from ingredients that are substantially produced on the farm.
- B. A farm which holds a farm-to-fork event shall, before a guest consumes any food, provide each guest with a notice which states that no inspection was conducted by a State or local health department of the farm or the food to be consumed, except as otherwise provided in Subsection A of this section.
- C. A farm which holds more than two (2) events in any month that would otherwise qualify as farm-to-fork events becomes a food establishment for the remainder of that calendar year subject to all of the requirements of these regulations.

160.010 Farm-to-fork events, registration required

- A. A farm that wishes to hold farm-to-fork events must register with the Health Authority by submitting such information as the Health Authority deems appropriate, including, without limitation:
 - 1. The name, address and contact information of the owner of the farm;
 - 2. The name under which the farm operates; and
 - 3. The address of the farm.
- B. The Health Authority may charge a fee for the registration of a farm pursuant to this section in an amount not to exceed the actual cost of the Health Authority to establish and maintain a registry of farms holding farm-to-fork events.
- C. The Health Authority shall not inspect a farm that holds a farm-to-fork event, except as otherwise provided in these regulations and except that the Health Authority may inspect a farm following a farm-to-fork event to investigate a food item that may be deemed to be adulterated pursuant to NRS 585.300 to 585.360, inclusive, or an outbreak or suspected outbreak of illness known or suspected to be caused by a contaminated food item served at the farm-to-fork event. A farm shall cooperate with the Health Authority in any such inspection.
- D. If, as a result of an inspection conducted pursuant to Subsection C of this section, the Health Authority determines that the farm has produced an adulterated food item or was the source of an outbreak of illness caused by a contaminated food item, the Health Authority may charge and collect from the farm a fee in an amount not to exceed the actual cost of the Health Authority to conduct the investigation.

CHAPTER 170

FARMERS' MARKETS

170.005 Farmers' markets, applicable requirements

Farmers' markets 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 a farmers' market to protect against potential health hazards.

170.010 Farmers' markets, permit required

- A. Except as otherwise provided in Subsection B in this section, it is unlawful for any person to operate a produce stand or sell farm products in conjunction with a farmers' market unless he possesses a valid health permit issued to him by the Health Authority.
- B. The Health Authority may exempt from the permitting requirement any person operating a produce stand in conjunction with a farmers' market, provided no produce samples are given or sold to consumers.

170.015 Farmers' markets, produce stand permit, responsibility of the licensee

The person, firm, association or corporation licensed by the county commission, city council or other governing body of any incorporated city in Washoe County to establish a farmers' market shall ensure that anyone operating a produce stand within the farmers' market has a valid health permit.

170.020 Farmers' markets, produce stand, fee payment required, late fee

A permit application to operate a produce stand affiliated with a farmers' market or sell farm products at a farmers' market must be accompanied by payment of a fee in accordance with the fee schedule adopted by the Board of Health. A late fee will be assessed if the application and payment is not received a minimum of seven (7) days prior to beginning operations.

170.025 Farmers' markets, produce and farm products, issuance of an annual permit

- A. Any person desiring to operate a produce stand or sell farm products in conjunction with a farmers' market must comply with the requirements of NRS 446.875. Upon compliance and after payment of a fee in accordance with the fee schedule adopted by the Board of Health, an annual permit, for sampling and/or sale will be issued. The permit can be renewed annually, provided the renewal fee is paid prior to the expiration date of the existing permit and provided the permit has not been previously suspended or revoked for sanitation violations.
- B. Once issued, the permit is valid throughout Washoe County, provided notification is sent to the Health Authority, at least 14 days prior to operating at the locations where sampling is to be conducted. Notification must be done on forms provided by the Health Authority.
- C. Sampling is restricted to produce or farm products as approved by the Health Authority. Only vendors affiliated with a farmers' market are eligible for this permit.
- D. The Health Authority may restrict the sampling and/or sale of food items based on inspection findings or an unacceptable risk to public health.

170.030 Farmers' markets, operation at a temporary food event

Temporary food events may operate a farmers' market under the temporary food establishment provisions of these regulations provided that:

- A. A permit to operate the temporary food establishment has been obtained; and
- B. The temporary food establishment does not operate the same farmers' market in the same location more than 14 calendar days per year.

170.035 Farmers' markets, approved source

All food offered for sale or given away at the farmers' market shall be produced, prepared, compounded, packed, stored, transported, kept for sale, and served, so as to be pure, free from contamination, adulteration and spoilage, and shall be obtained from approved sources; and shall be otherwise fit for human consumption.

170.040 Farmers' markets, poultry and poultry products and meat and meat products

All meat, meat products, poultry and poultry products sold or sampled at a farmers' market must be in compliance with the provisions of NRS 583.255 to 583.555, inclusive and must:

- A. Have a valid USDA inspection stamp as required under the Federal Meat Inspection Act, Title 21, Chapter 12; or
- B. Have been inspected and approved by the State of Nevada Department of Agriculture or the Nevada State Health Division, Department of Health and Human Services.

170.045 Farmers' markets, food storage

All food shall be stored at least five (5) inches (12.5 centimeters) off the floor or ground or under any other conditions that are approved by the Health Authority.

170.050 Farmers' markets, food preparation; prohibitions, exceptions

Food preparation is prohibited at farmers' markets with the exception of samples. Preparation and service of food samples is allowed, provided that the following sanitary requirements are met:

- A. Samples shall be kept in approved, clean and sanitized containers.
- B. All food samples shall be distributed by the producer in a sanitary manner.
- C. Clean, disposable plastic gloves shall be used when cutting food samples.
- D. Food intended for consumption shall be washed, or cleaned with potable water to remove soil or other contaminants.
- E. Potable water shall be available for handwashing and sanitizing as approved by the Health Authority.
- F. Time/temperature control for safety food samples shall be maintained at or below 41°F (5°C) or cooked as required in these regulations and held at 135°F (57°C) or above. All other food samples shall be disposed of within two (2) hours after cutting.
- G. Utensil and handwashing water shall be disposed of in an approved sewage system or in a manner approved by the Health Authority.
- H. Utensils and cutting surfaces shall be smooth, easily cleanable and nonabsorbent. This does not preclude the use of single-service utensils, such as toothpicks or similar items.

- I. Cutting boards and utensils used to cut, slice or prepare time/temperature control for safety food must be washed, rinsed and sanitized every two (2) hours. If facilities are not available to accomplish this, extra cleaned and sanitized utensils and cutting boards must be on site for use.

170.055 Farmers' markets, produce stands, construction requirements

Produce stands must meet the construction requirements set forth in Section 210.095.

170.060 Farmers' markets, toilet facilities

Approved toilet facilities shall be accessible and available within 200 feet (61.5 meters) of any premises of the farmers' market or as approved by the Health Authority.

170.065 Farmers' markets, handwashing facilities

Approved handwashing facilities must be accessible and present at each vendor's booth. Single-use paper towels and hand soap in a dispensing unit must be present at each handwashing station.

170.070 Farmers' markets, animals prohibited; exception

No live animals, birds or fowl shall be kept or allowed within 20 feet (6 meters) of any area where food is stored or offered for sale. This does not apply to service animals.

170.075 Farmers' markets, fresh eggs

Fresh poultry eggs are allowed for sale at farmers' markets, provided that the following requirements are met:

- A. The eggs must be sold by a Nevada-certified producer;
- B. The eggs must be candled and graded with a minimum Grade A;
- C. An application for Direct Marketing of Poultry Eggs at Farmers' Markets must be on file with the Nevada Department of Agriculture;
- D. All records requirements of the Nevada Department of Agriculture must be met;
- E. Temperature at the shell in stored eggs following harvest up to the point of sale must not exceed 45°Fahrenheit;
- F. All eggs must be transported, stored, and displayed in a safe and sanitary manner as to minimize breakage and contamination.

170.080 Farmers' markets, compliance and enforcement

Operators of farmers' markets and vendors working farmers' markets are subject to enforcement action as outlined in these regulations and NRS 446.

CHAPTER 190

MOBILE UNITS, PORTABLE UNITS FOR SERVICE OF FOOD, AND SERVICING AREAS

GENERAL; MOBILE UNITS AND PORTABLE UNITS FOR SERVICE OF FOOD

190.005 Mobile unit, portable unit for service of food, and servicing areas, applicable requirements

Mobile units, portable units for service of food, and servicing areas 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 a mobile unit, portable unit for service of food, or servicing area to protect against potential health hazards.

190.010 Mobile unit and portable unit for service of food, identification

- A. Every mobile unit and portable unit for service of food must be readily identifiable by the business name being printed, permanently affixed and prominently displayed upon at least two (2) sides of such units, in letters not less than three (3) inches (7.62 centimeters) in height, and of a color contrasting with the background color of the unit.
- B. A current health permit sticker must be displayed and be clearly visible from the rear of the unit during any mode of operation.

190.015 Mobile unit and portable unit for service of food, health permit not transferable

The health permit is not transferable from unit to unit or vehicle to vehicle.

190.020 Mobile unit and portable unit for service of food, operation at special event

- A. The Health Authority must be notified in advance any time a mobile unit or portable unit for service of food participates at a special event.
- B. If the mobile unit or portable unit for service of food is used at a temporary event where it does not or cannot return to the servicing area, the mobile unit or portable unit for service of food must be permitted and regulated as a temporary food establishment, unless otherwise approved by the Health Authority.

190.025 Mobile unit and portable unit for service of food, plan review

Properly prepared plans and specifications of the mobile unit, portable unit for service of food, or servicing area must be submitted to the Health Authority for approval before the mobile unit, portable unit for service of food, or servicing area is permitted, constructed or remodeled. The plans must include but are not limited to:

- A. Menu and food preparation procedures;
- B. Construction plan, including but not limited to, the location and elevation drawing of all food equipment, plumbing, electrical services and mechanical ventilation, potable water and wastewater holding units;
- C. Equipment specifications, including but not limited to, make and model numbers of all food equipment;

- D. Material type and color to be used on all surfaces including but not limited to floors, walls, ceilings and counters;
- E. Proposed itinerary or sites to be served;
- F. Source of potable water;
- G. Site used for sewage and wastewater disposal;
- H. Availability of public restrooms; and
- I. The site of the servicing area.

190.030 Mobile unit and portable unit for service of food, food protection

- A. During operation, food must not be stored, displayed, or served from any place other than the mobile unit or portable unit for service of food.
- B. During transportation and storage, food and food-contact surfaces must be protected from contamination.

190.035 Mobile unit and portable unit for service of food, food equipment

- A. Cold holding of time/temperature control for safety food must be accomplished by use of mechanical refrigeration. Ice may be used when all food is prepackaged in sealed waterproof containers.
- B. Hot and cold holding equipment must be capable of maintaining food at safe temperatures in all climatic conditions, including subfreezing and extremely hot weather.
- C. Mobile units and portable units for service of food must provide only single-service articles for use by the consumer.
- D. Materials that are used in the construction of a mobile unit or portable unit for service of food water tank, and appurtenances must be:
 - 1. Safe;
 - 2. Durable, corrosion-resistant, and nonabsorbent; and
 - 3. Finished to have a smooth, easily cleanable surface.
- E. All food compartments must be provided with a tightly fitted cover or lid sufficient to protect the interior surfaces from dust, debris and vermin.
- F. All food compartments and food-contact surfaces must be:
 - 1. Sufficiently large enough to permit food assembly and service operations;
 - 2. Constructed so as to be smooth, easily accessible and easily cleanable.

190.040 Mobile unit and portable unit for service of food, handwashing and toilet facilities

- A. Except as provided for portable banquet bars in Section 190.125 (A)(1) a dedicated handwashing sink must be provided and accessible to food handlers and other employees at all times and include the following:
 - 1. An adequate amount of warm, running, potable water under pressure from an approved source;
 - 2. Pump soap; and
 - 3. Individual paper towels.

- B. Requirements for handwashing may be waived or modified when only prepackaged foods are served.
- C. Toilet facilities for food employees must be available and readily accessible along the route.
- D. Documentation that such facilities are available must be submitted to the Health Authority upon request.
- E. For units equipped with onboard toilet facilities, waste containment systems must be completely isolated from food service wastewater storage system and must comply with Section 190.060 (B)-(D).

190.045 Mobile unit and portable unit for service of food, filtering compressed air

A filter that does not pass oil or oil vapors must be installed in the air supply line between the compressor and potable water system when compressed air is used to pressurize the water tank system.

190.050 Mobile unit and portable unit for service of food, water supply protective cover device

- A. A cap and keeper chain, closed cabinet, closed storage tube, or other approved protective cover or device must be provided for a water inlet, outlet, and hose.
- B. If not in use, a water tank and hose inlet and outlet fitting must be protected using a cover or device as specified in Subsection A of this section.

190.055 Mobile unit and portable unit for service of food, water storage tank design

A potable water storage tank must be designed to facilitate draining and cleaning by:

- A. Being readily removable and easily handled to permit use of a drain located on a side of the tank; or
- B. Having a bottom sloped to a drain located at the lowest point in the tank.

190.060 Mobile unit and portable unit for service of food, liquid waste retention and disposal

- A. Liquid waste must be stored in a waste retention tank that has at least 15 percent more capacity than the water tank. The bottom of the waste retention tank must be sloped to a drain, or readily removable and easily handled.
- B. All liquid waste must be retained on the mobile unit until emptied and flushed into an approved sanitary sewer system or dump station, in a manner approved by the Health Authority.
- C. The contents of the waste retention tank must be gauged unless the water level can be easily observed. A waste retention tank with an outlet for overflow is prohibited.
- D. The wastewater system must be operable under all climatic conditions, including subfreezing temperatures.

190.065 Mobile unit and portable unit for service of food, personnel

- A. Only employees and those persons authorized by the Health Authority may be present in food preparation areas of the mobile unit or portable unit for service of food.
- B. The operator of a mobile unit or portable unit for service of food must be in attendance at all times when the unit is open for business.

190.070 Mobile unit and portable unit for service of food, garbage

- A. Refuse containers must be of sufficient design, size and capacity to accommodate the daily accumulation of customer foodservice garbage and trash.
- B. A refuse container with a cover or lid must be installed inside a mobile unit.

190.075 Mobile unit and portable unit for service of food, storage

Storage of portable units for service of food and mobile units at private homes or garages is allowed provided that the following activities occur at a permitted servicing area:

- A. Obtain all potable water supplied to the mobile unit or portable unit for service of food;
- B. Disposal of all garbage and refuse from the mobile unit or portable unit for service of food;
- C. Storage of all food except that which is stored on the mobile unit or portable unit for service of food;
- D. Disposal of all grey water accumulated on the mobile unit or portable unit for service of food; and
- E. Preparation of all food, except that which is prepared directly on the mobile unit or portable unit for service of food.

190.080 Mobile unit, portable unit for service of food, and servicing areas, compliance and enforcement

Operators of mobile units and portable units for service of food are subject to enforcement actions outlined in these regulations and NRS 446.

SERVICING AREAS

190.085 Servicing area, approval and operation

- A. Mobile units and portable units for service of food must operate from an approved servicing area and must report daily to that location for supplies, cleaning and servicing operations unless otherwise approved by the Health Authority.
- B. If the mobile unit or portable unit for service of food operator is not the permit holder of the servicing area, authorization from the permit holder allowing use of the facility must be provided to the Health Authority. The authorization must be submitted on forms provided by the Health Authority.
- C. The authorization signed by the permit holder of the servicing area must be provided before the mobile unit or portable unit for service of food being operated. The authorization must state that the approved food establishment is willing to allow the mobile unit or portable unit for service of food to:
 - 1. Store food products inside the food establishment;
 - 2. Use the facilities of the food establishment for the cleaning and/or maintenance of utensils and equipment;
 - 3. Deposit used cooking grease and refuse in the food establishment trash disposal and grease rendering facilities;
 - 4. Prepare food items that will be served from the mobile unit or portable unit for service of food; and

5. Be allowed full access to the food establishment during hours or days in which the food establishment might not otherwise operate.
- D. In the event that the servicing area lessens its scope of food preparation, changes ownership, or is out of business for any reason the mobile unit or portable unit for service of food must cease operations and immediately advise the Health Authority.
 - E. A servicing area that is located outside the jurisdiction of the Health Authority may be approved if the operator of the mobile unit or portable unit for service of food:
 1. Satisfies the requirements of these regulations and obtains a permit issued pursuant to the provisions of NRS 446.875;
 2. Provides a copy of a valid health permit issued by the Health Authority which has jurisdiction; and
 3. Provides a copy of the most recent health inspection.
 - F. There must be a location provided for the flushing and drainage of liquid waste separate from the location provided for potable water servicing and for the loading and unloading of food and related supplies.
 - G. Food storage and preparation in a servicing area must be separated from the area used for mobile unit or portable unit for service of food servicing operations such that no contamination of food storage or preparation areas occurs.
 - H. Unit cleaning and in-place cleaning of nonfood-contact surfaces of equipment not requiring sanitization must be done with potable water and must be done in a manner which will not contaminate the food storage or food preparation areas or equipment of the mobile unit or portable unit for service of food.

190.090 Servicing area, construction

Servicing areas for mobile units or portable units for service of food must be constructed and operated in compliance with all applicable food establishment requirements of these regulations.

190.095 Servicing area, change in location

- A. Any proposed change in servicing area, location, equipment or operation must receive prior approval from the Health Authority.
- B. A mobile unit or portable unit for service of food permit shall become invalid should the permit holder change servicing areas without prior approval from the Health Authority.

190.100 Servicing area, fee for change in location

The Health Authority may assess a fee for a change of servicing area location. The fee for changing a servicing area location shall be in accordance with the fee schedule adopted by the Board of Health.

MOBILE UNIT

190.105 Mobile unit, food and food preparation

- A. Preparation of time/temperature control for safety food on the mobile unit must be accomplished daily, for service that same day, unless otherwise approved by the Health Authority.

- B. Cooling of hot prepared time/temperature control for safety food on a mobile unit is prohibited, unless otherwise approved by the Health Authority
- C. Hot and cold holding equipment must be preheated or prechilled to appropriate holding temperatures before loading time/temperature control for safety food onto the mobile unit.

190.110 Mobile unit, water supply

- A. When a mobile unit has a water system, the source and system design must be approved by the Health Authority.
- B. The tank, pump and hoses must be flushed and sanitized before being placed in service after construction, repair, modification and periods during which they were not used.
- C. The system must be of sufficient capacity, but not less than 40 gallons to furnish enough hot and cold water under pressure for each of the following procedures, if they occur on the mobile unit:
 - 1. Food preparation;
 - 2. Utensil cleaning;
 - 3. Sanitizing;
 - 4. Handwashing sink, or
 - 5. Mobile unit cleaning
- D. The water inlet must be located so that it will not be contaminated by waste discharge, road dust, oil or grease, and it must be capped.
- E. A person shall operate a water tank pump and hoses so that backflow and other contamination of the water supply are prevented.
- F. The filler hose must be of an approved material and stored with the ends connected or covered when not in use. This hose must not be used for any purpose other than supplying potable water to the mobile unit.
- G. The filler hose must be clearly and durably identified as to its use if not permanently attached.
- H. The water system must be operable under all climatic conditions, including subfreezing temperatures.
- I. If a tank is designed with an access port for inspection and cleaning, the opening must be in the top of the tank and flanged upward at least one-half (1/2) inch (13 mm), equipped with a port cover assembly that includes a gasket and a device for securing the cover in place, and flanged to overlap the opening and sloped to drain.
- J. Tank vents must be terminated in a downward direction and be covered, screened, or equipped with a protective filter if not otherwise protected from windblown dirt and debris.
- K. Any operation that runs out of fresh water supply or has no more wastewater capacity must immediately discontinue food service operations.

190.115 Mobile unit, construction requirements

All mobile units must comply with the construction requirements as specified in these regulations and the following:

- A. Doors, windows and covers must close tightly and must be closed when the vehicle is being moved.
- B. Where cooking is conducted mechanical ventilation must be provided.

- C. All connections on the vehicle used for servicing the mobile unit waste disposal facilities must be of a different size or type than those used for supplying potable water to the mobile unit.
- D. The waste connection must not be located above the potable water inlet connection.
- E. Compressed gas bottles must be securely fastened to a wall or other stationary object in such a manner as to prevent damage to the valve mechanism.

PORTABLE UNIT FOR SERVICE OF FOOD

190.120 Portable unit for service of food, menu restriction by type of unit

A portable unit for service of food may serve any type of food including time/temperature control for safety food for which they have been designed, constructed, and approved by the Health Authority . Menu restrictions may apply to the following types of portable units for service of food:

- A. Portable banquet bars may only serve beverages, drink garnishes, and non-time/temperature control for safety food.
- B. Golf cart-style food units may serve only prepackaged, non-time/temperature control for safety food and if designed, constructed, and approved by the Health Authority to do so, time/temperature control for safety food that is either commercially packaged, or prepared and wrapped, in the portable unit for service of food's approved servicing area.

190.125 Portable unit for service of food, operational restrictions

Food operations at a portable unit for service of food is restricted as follows:

- A. Portable banquet bars must have a handwashing sink that is:
 1. An integral part of the portable banquet bar;
 2. An approved portable handwashing sink that is accessible and located within 25 feet (7.62 m) of the portable banquet bar; or
 3. Wall-hung, accessible, and located within 25 feet (7.62 m) of the portable banquet bar.
- B. Golf cart-style food units may serve open consumer ice if the unit's design and construction is approved by the Health Authority and the unit is equipped with a handwashing station as specified in Section 190.040.

190.130 Portable unit for service of food, water supply

- A. A supply of potable water must be present on any portable unit for service of food where water is required for food preparation or handwashing.
- B. The tank which supplies potable water, pump and hoses must be flushed and sanitized before being placed in service after construction, repair, modification and periods during which they were not used.
- C. A potable water storage tank must have at least a five (5)-gallon capacity, except that a portable unit for service of food that is equipped with a three (3)-compartment sink must have a potable water storage tank of at least 40-gallons capacity, or be connected to an approved potable water supply system when set up for operation.
- D. The water inlet must be located so that it will not be contaminated by waste discharge, road dust, oil or grease, and it must be capped.

- E. A person shall operate a water tank pump and hoses so that backflow and other contamination of the water supply are prevented.
- F. The filler hose must be of an approved material and stored with the ends connected or covered when not in use. This hose must not be used for any purpose other than supplying potable water to the portable unit for service of food.
- G. The filler hose must be clearly and durably identified as to its use if not permanently attached.
- H. The water system must be operable under all climatic conditions, including subfreezing temperatures.
- I. If a tank is designed with an access port for inspection and cleaning, the opening must be in the top of the tank and flanged upward at least one-half (1/2) inch (13 mm), equipped with a port cover assembly that includes a gasket and a device for securing the cover in place, and flanged to overlap the opening and sloped to drain.
- J. Tank vents must be terminated in a downward direction and be covered, screened, or equipped with a protective filter if not otherwise protected from windblown dirt and debris.

190.135 Portable unit for service of food, wastewater handling

The operator of a portable unit for service of food that requires water for handwashing or food preparation shall:

- A. During draining and cleaning of wastewater tanks, protect all food and food-contact surfaces from spills, splashes, or aerosols of wastewater.
- B. Cease all food handling operations whenever the wastewater storage tank is filled to capacity.
- C. Dispose of wastewater in a manner approved by the Health Authority.

190.140 Portable unit for service of food, operation on pool decks

The following requirements must be met for all operations on pool decks and within pool barriers:

- A. No glass or breakable items shall be allowed except that glass liquor and mixer bottles under the control of a food handler are acceptable.
- B. Portable units for service of food shall be located remotely from the edge of the pool on the raised rear deck area if available.
- C. Work stations shall not obstruct access to the pool deck, or to necessary fixtures, including but not limited to showers and water fountains.
- D. Work stations shall not be placed in any location where there is standing water.
- E. Work stations shall be broken down, covered, protected, and stored when not in use.
- F. All electrical connections for work stations shall be GFCI protected and testable, and temporary electrical runs shall not pass across walkways used by bathers or in wet areas such as deck drains.

CHAPTER 200

OUTDOOR FOOD ESTABLISHMENTS

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.

200.010 Outdoor food establishment, permit to operate

- A. No person may operate an outdoor food establishment without first having obtained a permit to do so from the Health Authority.
- B. The permit to operate an outdoor food establishment shall be separate and distinct from the permit to operate the supporting food establishment.
- C. A permit to operate an outdoor food establishment shall be an annual permit.
- D. The Health Authority shall not issue a permit to operate an outdoor food establishment if there is no supporting permitted food establishment or if the supporting food establishment is not able, in the opinion of the Health Authority, to support the outdoor food establishment operation as indicated in the permit application.

200.015 Outdoor food establishment, conditions for use

Outdoor food establishments must be operated in conjunction with a permitted supporting food establishment that is on the same premises as the establishment and is, in the opinion of the Health Authority, capable of supporting the outdoor food establishment. The supporting food establishment must be of such size and scope as to accommodate its own operation, as well as to support the needs of the outdoor food establishment.

200.020 Outdoor food establishment, plan submittal

Persons who desire to operate an outdoor food establishment must submit construction plans to the Health Authority for review and approval prior to commencing construction of the establishment.

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.

200.030 Outdoor food establishment, location

- A. Outdoor food establishments must be located in an area that allows convenient and easy access to the support services provided by the permanent food establishment.
- B. Outdoor cooking equipment must be located in open areas where mechanical ventilation is not considered to be necessary by the Health Authority or by any other entity having applicable regulatory authority. In the case of an enclosed area, mechanical ventilation of sufficient capacity may be required to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.
- C. Outdoor cooking equipment must be located in areas approved by the applicable fire authority and any other entity having regulatory authority.
- D. The site where the outdoor food establishment is located must be drained properly to ensure that water will not pool, collect or cause a nuisance.

200.035 Outdoor food establishment, operational plan required

- A. Persons who desire to operate an outdoor food establishment must submit an operational plan to the Health Authority for review and approval prior to commencing operation of the establishment. At a minimum, the operational plan must include the following information:
 - 1. Permit number of both the outdoor food establishment and the supporting food establishment;
 - 2. Seating capacity and hours of operation;
 - 3. Descriptions of the proposed food preparation, service, transport, and display process(es) for all menu items that will be prepared, served, or displayed at the outdoor food establishment;
 - 4. The estimated volume of food to be prepared per day or projected number of consumers served;
 - 5. A statement as to whether or not consumers will be cooking food; and
 - 6. Any other information that may be relevant in estimating the adequacy of the supporting food establishment's ability to safely accommodate the additional food processing activities of the outdoor food establishment.
- B. Outdoor food establishment permit holders shall maintain a copy of the approved operational plans at their facilities and shall make the plan available for review upon request by the Health Authority.
- C. Outdoor food establishment permit holders shall not deviate from their approved operational plans (including menu alteration) without written consent from the Health Authority.

200.040 Outdoor food establishments, food

- A. Food items that are within the perimeter of the outdoor food establishment or are being transported to or from it shall be covered or kept in closed containers unless the food items are undergoing preparation or are being readied for service to consumers.

- B. Cooling of time/temperature control for safety food must be conducted in the supporting food establishment unless approved by the Health Authority.

200.045 Outdoor food establishment, equipment cleaning

- A. Food-contact equipment used in an outdoor food establishment must be clean to sight and touch; and
- B. Nonfood-contact surfaces of equipment must be kept free of an accumulation of dust, food residue, and other debris.

200.050 Outdoor food establishment, food handler required

An outdoor food establishment must be attended by a food handler from its supporting food establishment at all times while the establishment is being used. The outdoor food establishment is being used anytime food is being cooked, displayed, stored, served or processed within the perimeter of the establishment.

200.055 Outdoor food establishment, food preparation by consumer

Consumers may be permitted to cook, baste and season while cooking food items for their own personal consumption provided:

- A. A food handler from the supporting establishment is physically present in the outdoor food establishment;
- B. The consumer uses only food items, utensils and equipment provided from the supporting food establishment or outdoor food establishment;
- C. The consumer is made aware of approved safe time and temperature requirements for the food items being prepared and is provided with and instructed on the use of calibrated temperature measuring equipment if requested;
- D. The consumer is made aware of the physical hazards related to using the outdoor food establishment's equipment;
- E. The consumer is not cooking, basting or seasoning while cooking food items for anyone's consumption but their own; and
- F. The permit holder has an approved operational plan on file with the Health Authority specifically relating to cooking by the consumer.

200.060 Outdoor food establishment, compliance and enforcement

Operators of outdoor food establishments are subject to enforcement action as outlined in these regulations and NRS 446.

CHAPTER 210

TEMPORARY FOOD ESTABLISHMENTS AND SPECIAL EVENTS

210.005 Temporary food establishment and special event, applicable requirements

Temporary food establishments and special events 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 a temporary food establishment or special event to protect against potential health hazards.

210.010 Special event, application for permit to operate

Anyone desiring to operate a special event in the Health District must make written application for a permit on forms provided by the Health Authority, if the event daily attendance is equal to or exceeds 5000 persons per day, or the total attendance over a 14-day period is equal to or exceeds 10,000 persons. The application must include:

- A. A statement whether the applicant is a natural person, firm or corporation; and, if a partnership, the names of the partners and their addresses;
- B. A statement of the location(s) and type of the proposed special event;
- C. Applicant's full name and address;
- D. The inclusive dates of the proposed special event;
- E. The signature(s) of the applicant(s);
- F. All temporary food establishments participating in the event;
- G. Layout of the event;
- H. Solid waste and recycling plan; and
- I. Locations of support equipment including three (3)-compartment sinks, dumpsters, potable water source(s), wastewater collection units, restrooms, handwash stations, refrigeration, and grease collection.

210.015 Temporary food establishment, application for permit to operate

Any person desiring to operate a temporary food establishment either independently or in conjunction with a special event in Washoe County must make an application for a permit to operate in accordance with Nevada Revised Statute (NRS) 446.875. Applications must be made on forms provided by the Health Authority. A temporary food permit application must be submitted to the Health Authority not less than seven (7) days prior to the date of the event. Event promoters shall ensure that all persons operating temporary food establishments at special events, as defined by this regulation, have obtained a permit to operate from the Health Authority prior to conducting foodservice operations. Temporary food establishment applications must include:

- A. Applicant's full name;
- B. The name of the event;
- C. Dates and times at event;
- D. Promoter name and contact information; and

- E. Applicant's current contact information to include;
 - 1. Address,
 - 2. Phone numbers with area codes, and
 - 3. Email address
- F. Food to be prepared, stored, processed, or used in any other way;
- G. Verification of water source to be used;
- H. Type of handwash setup;
- I. Solid waste disposal; and
- J. Restroom availability.

210.020 Special event, permit to operate

It is unlawful for any person to operate a special event with attendance equal to or exceeding 5,000 persons per day, or a total attendance over a 14-day period equal to or exceeding 10,000 persons without obtaining a health permit to operate from the Health Authority. A special event permit to operate shall be issued only upon review and approval of the permit application and only after an inspection by the Health Authority reveals that applicable requirements have been met. The permit issued pursuant to this section is not transferable from person to person or place to place.

210.025 Temporary food establishment, permit to operate

- A. It is unlawful for any person to operate a temporary food establishment unless a valid permit has been issued for the establishment by the Health Authority. After receipt of an application, the Health Authority shall review the application and make an inspection of the temporary food establishment to determine compliance with the provisions of NRS 446 and the provisions of these regulations applicable to the operation of a temporary food establishment.
- B. The permit issued pursuant to this section is not transferable from person to person or from place to place.
- C. The Health Authority may exempt a temporary food establishment from the provisions of these regulations if the Health Authority determines that the food which is sold, offered or displayed for sale, or served at the establishment does not constitute a potential or actual hazard to the public.
- D. Temporary food establishments that are larger than 800 square feet in area or have divided operations that require more than one (1) inspection are subject to requirements for additional permits and corresponding fees.

210.030 Temporary food establishment, permit exemptions.

The Health Authority may exempt a temporary food establishment from the provisions of these regulations if the Health Authority determines that the food which is sold, offered or displayed for sale, or served at the establishment does not constitute a potential or actual hazard to the public health. The list may include, but is not limited to:

- A. Bottled water, canned soft drinks.
- B. Coffee/Tea with powdered nondairy creamer or ultra-pasteurized dairy creamer packaged in individual servings. This exemption does not include beverages such as latte and espresso that are mixed with dairy product by the vendor during preparation.

- C. Commercially prepared acidic beverages (such as orange juice, lemonade, and other similar beverages) that are served from the original properly labeled container without the addition of consumer ice or other regulated food product.
- D. Draft beer and other alcoholic beverages that are served without the addition of consumer ice or the addition of time/temperature control for safety food.
- E. Foods from an approved source prepared for a "cook-off" or judging contest in which food is not provided to the general public.
- F. Hermetically sealed and unopened containers of non-time/temperature control for safety beverages, which do not require refrigeration.
- G. Hot chocolate prepared without the use of time/temperature control for safety foods or reconstituted dairy products.
- H. Non-time/temperature control for safety prepackaged baked goods with proper labeling from an approved source and requiring no on-site preparation.
- I. Non-time/temperature control for safety foods and unopened prepackaged food from an approved source with proper labeling, such as honey, jerked meats, potato chips, popcorn and other similar foods.
- J. Produce sold from a produce stand where no food preparation, breaching of produce or product sampling is done.
- K. Commercially prepared, prepackaged, and unopened ice cream that is appropriately labeled as to ingredients and manufacturer.
- L. Shelled or unshelled nuts, including flavored nuts for sample or sale unless the nuts are processed at the event site.
- M. Food supplements that are offered for sample or sale without the addition of regulated food items. These include, but are not limited to, vitamins, minerals, protein powder mixes, energy drinks, and herbal mixtures.

210.035 Special event, fee

An application for a permit to operate a special event shall be accompanied by payment of the fee established by the Board of Health. A late fee will be assessed in accordance with the fee schedule adopted by the Board of Health if the permit application and fee are not submitted to the Health Authority a minimum of 14 days prior to the start date of the event.

210.040 Temporary food establishment, fee

An application for a permit to operate a temporary food establishment shall be accompanied by payment of the fee established by the Board of Health. A late fee will be assessed in accordance with the fee schedule adopted by the Board of Health if the permit application and fee are not received a minimum of seven (7) days prior to the start date of the event.

210.045 Temporary food establishment, cumulative maximum fee

A temporary food establishment, which operates at the same special event, in the same location and serves the same menu for at least three (3) times during a calendar year, will be eligible for a cumulative maximum fee for the special event. The operation of the temporary food establishment is limited to 14 days per calendar year. If the 14-day limit is exceeded, the operator must make application for a permit to operate a permanent establishment and will be subject to all applicable regulations. An application shall be submitted to cover each calendar day at the event. In the event that all dates are not determined at the time of application, advanced notice must be received at least seven (7) days prior to the date of any

foodservice operation under cumulative maximum fee permit. A separate application and fee for a temporary food establishment permit is required for any event in which the cumulative maximum fee has not yet been paid. A late fee will be assessed in accordance with the fee schedule adopted by the Board of Health each time an application is not submitted seven (7) days prior to operating a temporary food establishment.

210.050 Special events, fee for annual sampling permit

- A. An annual fee has been established by the Board of Health for food operators engaged in the practice of providing only food samples to the public. The permit can be renewed annually, provided the permit has not been suspended or revoked for chronic or repeated sanitation violations. The permit is valid only for the calendar year in which it was purchased. Following suspension or revocation of an annual sampling permit, a reinstatement fee shall be submitted prior to reactivation of the permit to operate. All violations that prompted the permit suspension must be corrected prior to the request for reinstatement.
- B. Upon making application to the Health Authority, the applicant will be provided with two (2) copies of the sanitation requirements for sampling. One (1) copy will remain with the applicant for reference. The other copy must be signed by the applicant, indicating acknowledgement and receipt of the requirements, and must be returned with the permit application to the Health Authority. Operators of temporary food establishments that apply for the annual sampling permit must submit a proposed schedule outlining the events and locations at which they will be operating and meet applicable sanitation requirements set forth in this regulation.

210.055 Temporary food establishment, fee for low-risk foods

The Board of Health has set a limited fee for temporary food establishments serving low-risk foods, including, but not limited to:

- A. Foods that do not require cooling below 41°F (5°C) or heating above 135°F (57°C) prior to serving in order to ensure that the foods are not hazardous to human health.
- B. Any beverage served in an open container with ice.
- C. Candy, fudge.
- D. Coffee drinks blended with dairy products.
- E. Samples given of any food item. Samples must be from an approved source and must be dispensed in a manner which protects the food from contamination and temperature abuses.
- F. Snow cones, shaved ices, slurpies and other similar ice with syrup mixes.
- G. Cooked vegetables, funnel cakes, roasted corn, popcorn, deep-fried onion rings, french fries, and other food items, excluding meat, poultry and fish subjected to deep-frying as the primary cooking process. This provision is subject to approval of food item(s) and does not allow for the addition or inclusion of high-risk items such as chili, chowder, dairy toppings, or other high-risk foods in the service of the original permitted low-risk food item.

210.060 Temporary food establishment, limited fee for nonprofit organizations

- A. Nonprofit organizations operating temporary food establishments may pay the nonprofit temporary food establishment fee in accordance with the fee schedule adopted by the Board of Health. Applicants who desire to be eligible for the nonprofit fee must submit evidence of nonprofit status when applying for a permit to operate. Such evidence may include, but is not limited to:

1. Tax exempt status recognized by the Internal Revenue Service or State of Nevada; and
2. Articles of incorporation or association filed pursuant to the provisions of Chapter 82 of NRS.

The limited fee for nonprofit organizations shall not apply if any of the revenue is retained by a for-profit organization.

- B. Nonprofit organizations promoting individual sample and tasting events may pay the conditional maximum temporary food establishment fee in accordance with the fee schedule adopted by the Board of Health. The maximum fee will be charged for 20 or fewer temporary food establishment permit applications for each qualifying event and applies to samples only. Each permit application for temporary food establishments in excess of the 20 allowed under the maximum fee shall be accompanied by the nonprofit temporary food establishment permit fee as set by the Board of Health. The conditional maximum temporary food establishment fee does not apply to for-profit temporary food establishments at the event. In order to qualify for this fee, the event promoter shall provide proof of nonprofit status as outlined in Subsection A of this section.

210.065 Temporary food establishment and annual sampling operation, reinspection fee

If more than one (1) reinspection of a temporary food establishment or annual sampling operation is required a fee up to the amount, but not to exceed the permit fee set by the Board of Health will be charged. The fee will be assessed in the field and is due to the Environmental Health Services Office within five (5) working days following the event. Subsequent temporary food establishment permit applications will be denied until the reinspection fee is paid.

210.070 Temporary food establishment and special event, food source

- A. Food must be obtained from a supplier or source approved by the Health Authority. Food sources approved by the Health Authority include sources where the producer, manufacturer, distributor, or food establishment is determined by the Health Authority to conform to applicable laws, or in the absence of applicable laws, conforms to current public health principles and practices and recognized industry standards to protect public health. Operators that obtain their food source outside Washoe County shall be required to provide proof to the Health Authority that the source of the food products is regulated and approved by a Health Authority in the jurisdiction of origin.
- B. Interstate transport of precooked meat or poultry is prohibited unless the product is unadulterated; in the original unopened package from the source; and has been USDA inspected and approved, and bears a label indicating such.
- C. All food shall be protected against contamination and held within the safe temperature requirements set forth in these regulations during transport and storage.
- D. Wild harvested or caught products such as mushrooms, fish, game, and produce are not allowed for service or sample to the general public at special events in Washoe County.
- E. Except as specified in Chapter 150 Cottage Food Operations, any preparation or storage at a private residence of any food items to be sold at a special event in Washoe County is strictly prohibited.

210.075 Temporary food establishment, labeling of certain food

Time/temperature control for safety food or other food prepared in an approved food establishment in a ready-to-eat form and packaged in a container for refrigeration or otherwise stored for a time where packaged must be marked with a label by the manufacturer to indicate the date by which the food was manufactured and must be served or frozen. The label must include:

- A. The name of the food establishment;
- B. The mailing address of the food establishment, including:
 - 1. The number of the street or post office box;
 - 2. The city;
 - 3. The state; and
 - 4. The zip code;
- C. A list of ingredients in descending order of predominance; and
- D. The last date of sale, if applicable, shown clearly as the three (3) letters of the month followed by the date. Frozen food that has been thawed must also be dated to indicate the last date of sale.

210.080 Temporary food establishment, alcohol consumption while pregnant

Temporary food establishments and all other operations which sell alcoholic beverages for consumption on premises must post health warnings for drinking during pregnancy as specified in these regulations.

210.085 Temporary food establishment and special event, food cooking, holding, and service equipment

- A. All food holding, service and cooking equipment shall be clean, in good repair and in such condition to present no risk to public health. All equipment used in temporary food establishments is subject to approval by the Health Authority.
- B. Chafing dishes, which are not heated mechanically or similar equipment, are prohibited for use at outdoor special events.
- C. Adequate power shall be supplied by the event promoter to temporary food establishments that require electrical or mechanical means to hold food products at safe temperatures. A contingency plan for recovery and safe storage of food shall be required in writing from the event promoter at the time the permit application is submitted. The contingency plan shall include a 24-hour contact for implementation.
- D. The event promoter must ensure that adequate refrigeration is available for temporary food establishment operators who intend to hold time/temperature control for safety foods overnight for a multi-day event. Temporary food establishment operators shall not store time/temperature control for safety foods off-site at non-permitted food establishments.
- E. Utensils and cutting surfaces shall be smooth, easily cleanable and nonabsorbent. The Health Authority may prohibit the use of utensils that are chipped, cracked, scratched or otherwise constructed or finished as to present a risk to public health. This does not preclude the use of single-service utensils such as toothpicks or similar items.

210.090 Temporary food establishment, temperature measuring devices required

- A. Temperature measuring devices, appropriate to the operation, must be used for monitoring the temperatures of time/temperature control for safety food and must meet all applicable requirements of these regulations.
- B. Each refrigeration unit must have a numerically scaled thermometer and must meet all applicable requirements of these regulations.

210.095 Temporary food establishment, construction requirements

- A. All temporary food establishments shall be located in such a manner as to minimize the risk of contamination from external sources such as sewage, flooding, dust and vector or vermin.
- B. Temporary food establishments may not be closer than 50 feet from any non-sewered toilets, animal pens, or down gradient of run-off in a drainage zone. The 50 foot setback requirement may be waived by the Health Authority, if public health concerns are not compromised by such waiver.
- C. The ceiling of a temporary food establishment must be made of wood, canvas, metal or other leak-proof material, which will protect the interior from overhead contamination.
- D. The floor, ground or ground cover shall be maintained in such a manner as to minimize contamination from dust, insects or water.
- E. Adequate lighting by artificial or natural means must be provided. A minimum of 35 foot-candles of artificial light must be provided after dusk in all food preparation, foodservice, or warewashing areas. Lighting above food preparation or foodservice areas must be shielded.
- F. Local regulations must govern ventilation and fire protection requirements.

210.100 Temporary food establishment, access limited to permit holder or employees

- A. Food preparation must be limited to areas inaccessible to the public to protect food from contamination.
- B. Placement of heating or cooking equipment shall be in an area inaccessible to the public.
- C. Food preparation areas, food storage areas or warewashing areas must be made inaccessible from public access by the use of partitions, planters, walls or similar means.
- D. Unauthorized persons are not allowed in the food preparation or foodservice areas of a temporary food establishment.

210.105 Temporary food establishment, thawing time/temperature control for safety foods

- A. Frozen, time/temperature control for safety foods shall be thawed for use in temporary food establishment operations by one (1) of the following methods:
 - 1. In refrigerated units which can maintain a temperature of 41°F (5°C) or below;
 - 2. In an insulated container with enough ice to maintain 41°F (5°C). The food must remain covered during this process so as not to allow direct contact with the ice and uneven thawing from external heat sources such as nearby cooking equipment or sunlight; or
 - 3. In a permitted food establishment, under potable, running water with a temperature of 70°F or below, and with sufficient velocity to agitate and float off loose food particles into the overflow.
- B. Thawing time/temperature control for safety foods in standing water is strictly prohibited.

- C. Thawing food in a sanitizing sink or handwash sink is strictly prohibited.

210.110 Temporary food establishment, hot and cold holding

Except as provided in Subsection C of this section:

- A. Cold time/temperature control for safety foods are required to be held at 41°F or below.
- B. Hot time/temperature control for safety foods are required to be held at 135°F or above.
- C. Time as a public health control may be used in a temporary food establishment provided that all applicable provisions of these regulations have been met.

210.115 Temporary food establishment, reheating and cooling

- A. Cooling and/or reheating of time/temperature control for safety foods intended for sale or distribution from a temporary food establishment is prohibited, unless approved in advance by the Health Authority.
- B. All foods that have been cooked and refrigerated must be thoroughly heated to 165°F for 15 seconds within 30 minutes prior to being held or served.
- C. Steam tables, bainmaries, warmers, crockpots and similar facilities for holding hot foods may not be used for the rapid reheating of time/temperature control for safety foods.

210.120 Temporary food establishment, food protection

- A. A temporary food establishment must not operate during dust storms, wind storms, snow storms, rain storms, infestations of insects or vermin or under any other circumstance when protection of food cannot be ensured.
- B. Temporary food establishments that offer food samples must serve individual portions. Common bowls are strictly prohibited.
- C. Wet storage of canned or bottled beverage containers is acceptable when the water contains at least 10 mg/L (ppm) of available chlorine and the water is changed frequently to keep it clean. Without the approved level of sanitizer self-service to the general public is prohibited. Liquid wastewater from wet storage of canned beverages must be disposed of in a manner that does not create a nuisance or hazard to public health.
- D. All food must be protected from customer handling, coughing, sneezing, or other contamination by wrapping, the use of food shields, or other effective barriers, including but not limited to containers that can be closed, covered or otherwise protected.
- E. Condiments must be dispensed in single-service packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food handlers, patrons, insects, or other sources.
- F. When not being used to serve food, dispensing utensils must be:
 - 1. Stored in the food with their handles above the top of the food and the container;
 - 2. Clean and dry when stored; or
 - 3. Stored in a solution of 50-200 mg/L (ppm) available chlorine which is changed at a minimum of every 30 minutes or more often as otherwise necessary to ensure sanitization.
- G. Personal clothing or belongings must be stored at a designated place away from the preparation of food, foodservice, or warewashing areas.

210.125 Temporary food establishment and special event, handwashing facilities

- A. A handwashing facility must be readily accessible inside or directly adjacent to, but not more than 10 feet from, the preparation area of a temporary food establishment. Temporary food establishments without hot and cold running water must provide a container with a spigot or other apparatus that will dispense water without continuous manual contact holding a minimum of two (2) gallons of water for the purpose of handwashing. Wastewater generated must empty into a spill-proof container.
- B. Pump soap and single-service towels must be available at the handwashing sink.
- C. Handwashing facilities will be required at special events when non-sewered toilets are used and public restrooms for handwashing are not readily accessible. The number of handwashing facilities will be determined by the Health Authority. Handwashing facilities must provide potable water and be adequately serviced, stocked and maintained during the course of the event.

210.130 Temporary food establishment and special event, utensil and equipment cleaning and sanitizing

- A. Foodservice utensils and tableware shall be washed, rinsed and sanitized as needed and following each day of operation in a three (3)-compartment sink, or an approved mechanical dishwasher. An adequate supply of clean and sanitary utensils shall be available for daily operation. The practice of washing, rinsing and sanitizing in buckets is prohibited. Cutting boards and utensils used to cut, slice or prepare time/temperature control for safety food must be washed, rinsed and sanitized every two (2) hours. If facilities are not available to accomplish this, extra cleaned and sanitized utensils and cutting boards shall be on site for use.
- B. At special events exceeding one (1) day in duration, a three (3)-compartment sink or an approved dishwasher shall be provided by the event promoter for temporary food establishment operators who do not have access to these facilities. The sink shall have hot and cold running water. Utensils shall be thoroughly washed, rinsed, and sanitized in accordance with the provisions of these regulations.
- C. Equipment and food surfaces that are too large for immersion in a three (3)-compartment sink shall be sanitized by rinsing, spraying or swabbing with a sanitizing solution of 50-200 mg/L (ppm) available chlorine. All bottles or containers of solutions used in this process must be properly labeled as to their contents. Any solution or textiles used for this purpose must be changed as needed to ensure appropriate concentration and application of sanitizer without stagnation of the solution. Sanitization which is done in this manner must not be done during food preparation on or near the equipment or food surface being sanitized or in any way contaminate food with sanitizing solutions or chemical residues.
- D. A kit for testing or other device that accurately measures the concentration of the sanitary solution in mg/L (ppm) shall be available and routinely used to verify the sanitizing solution concentration.

210.135 Temporary food establishment and special event, potable water

- A. An accessible potable water supply must be available for handwashing, cooking and cleaning equipment and utensils.
- B. The event promoter shall notify all temporary food establishment operators of the location of potable water sources.
- C. Non-potable water sources shall not be used within temporary food establishments or in areas at special events where spray and/or flow may contaminate food sources. All water connections and water service containers must be marked and clearly identifiable as to potable and non-potable.

- D. Any water source provided for an event outside the approved service connections located on the event premises must be approved by the Health Authority prior to use.
- E. Potable water may be provided to a temporary food establishment or special event without a permanent water supply through a permitted potable water hauler using an enclosed vehicular water tank.
- F. Food grade hoses connected to public water sources must be equipped with an approved backflow prevention device.
- G. Water lines or hoses and connections used to conduct potable water must not be used for any other purpose. They must be clearly identified as potable water systems.

210.140 Temporary food establishment and special event, liquid waste

- A. The special event promoter must ensure that all wastewater generated at an event is discharged to sanitary sewer. The dumping of wastewater into a storm drain is strictly prohibited. Upon approval by the Health Authority and the local pretreatment sewer discharge authority water that is not contaminated may be discarded by other means.
- B. Wastewater holding tanks are required for temporary food establishment operations, unless a suitable alternative for collection of wastewater is provided. The Health Authority must approve the alternative system prior to the event. The tanks must be readily accessible to temporary food establishment employees for dumping of wastewater. In the event that wastewater cannot be transported by the employees of a temporary food establishment, the promoter shall be responsible for collecting the wastewater and ensuring proper disposal into wastewater holding tanks and/or sanitary sewer. The tanks must be emptied at least daily or as often as necessary to prevent overflowing, the development of odors, or the attraction of vermin.
- C. Hoses used to drain or flush the wastewater must be permanently and distinctly labeled for such use, used for no other purpose and stored in a manner that protects them from contamination.

210.145 Temporary food establishment and special event, grease and cooking oil waste

- A. Grease and waste cooking oil must be disposed in a manner approved by the Health Authority. Disposal of grease or waste cooking oil to the sanitary sewer system or storm drain system is prohibited. Wastewater must not be dumped into containers dedicated to grease and cooking oil waste.
- B. Disposal of grease or waste cooking oil on the ground is prohibited.

210.150 Temporary food establishment and special event, non-sewered toilets

The special event promoter shall be required to provide non-sewered toilets at special events if there are insufficient numbers of sewerred toilets available. Approved toilet facilities shall be accessible and available within 200 feet (61.5 meters) of any temporary food establishment or as approved by the Health Authority. Non-sewered toilets must be adequately serviced, stocked and maintained during the course of the event. See Table 1 for the appropriate number of non-sewered toilets required for an event.

**TABLE 1
NON-SEWERED TOILETS – SPECIAL EVENTS**

NUMBER OF PEOPLE	NUMBER OF HOURS FOR EVENT									
	1	2	3	4	5	6	7	8	9	10
0-500	2	4	4	5	6	7	9	9	10	12
1,000	4	6	8	8	9	9	11	12	13	13
2,000	5	6	9	12	14	16	18	20	23	25
3,000	6	9	12	16	20	24	26	30	34	38
4,000	8	13	16	22	25	30	35	40	45	50
5,000	12	15	20	25	31	38	44	50	56	63
6,000	12	15	23	30	38	45	53	60	68	75
7,000	12	18	26	35	44	53	61	70	79	88
8,000	12	20	30	40	50	60	70	80	90	100
10,000	15	25	38	50	63	75	88	100	113	125
12,500	18	31	47	63	78	94	109	125	141	156
15,000	20	38	56	75	94	113	131	150	169	188
17,500	22	44	66	88	109	131	153	175	197	219
20,000	25	50	75	100	125	150	175	200	225	250
25,000	38	69	99	130	160	191	221	252	282	313
30,000	46	82	119	156	192	229	266	302	339	376
35,000	53	96	139	181	224	267	310	352	395	438
40,000	61	109	158	207	256	305	354	403	452	501
45,000	68	123	178	233	288	343	398	453	508	563
50,000	76	137	198	259	320	381	442	503	564	626
55,000	83	150	217	285	352	419	486	554	621	688
60,000	91	164	237	311	384	457	531	604	677	751
65,000	98	177	257	336	416	495	575	654	734	813
70,000	106	191	277	362	448	533	619	704	790	876
75,000	113	205	296	388	480	571	663	755	846	938
80,000	121	218	316	414	512	609	707	805	903	1001
85,000	128	232	336	440	544	647	751	855	959	1063
90,000	136	246	356	466	576	686	796	906	1016	1126
95,000	143	259	375	491	607	724	840	956	1072	1188
100,000	151	273	395	517	639	762	884	1006	1128	1251

210.155 Temporary food establishment and special event, non-sewered toilets, handwashing facilities required

- A. Handwashing facilities shall be required at special events when non-sewered toilets are used.
- B. Handwashing facilities shall be adequately serviced, stocked and maintained during the course of the special event.
- C. Handwashing facilities must be of adequate size and design to serve the public during the course of a special event.
- D. Each bank of non-sewered toilets must have a portable handwashing facility that is accessible and provided with:
 - 1. Potable running water that drains to an enclosed wastewater tank,
 - 2. Liquid soap,
 - 3. Disposable towels; and

4. A trash receptacle for waste.
- E. Wastewater tanks, soap and towel dispensers and waste receptacles must be attached to the handwashing facility in a manner allowing for ease of use.
- F. An additional portable handwashing facility shall be provided for each incremental increase of 20 or more non-sewered toilets per bank.

210.160 Temporary food establishment and special event, solid waste

- A. Special event promoters shall provide a solid waste management plan in writing with detailed information as to the method of solid waste storage, handling and removal for a special event. Solid waste shall be handled in accordance with these regulations and the District Board of Health Regulations Governing Solid Waste Management.
- B. All solid waste generated at a special event or at a temporary food establishment shall be disposed of in leak-proof containers. Solid waste shall be collected and dumpsters shall be emptied as often as necessary to prevent an excessive accumulation of solid waste.
- C. Putrescible waste shall be disposed frequently enough to prevent odors and/or attraction for vermin.
- D. The special event promoter shall provide for the removal of any solid waste scattered on the event premises or on other premises as a result of event activities. The special event promoter is also required to provide removal of such wastes at the conclusion of the event.
- E. The special event promoter is responsible for developing and implementing a resource recovery plan. At any event where attendance is expected to exceed 5,000 persons per day, a resource recovery plan shall be implemented. Cardboard, glass, plastic bottles (PTE) and aluminum generated at an event of this size shall be collected and recycled.

210.165 Temporary food establishment, operation without permit issued by Health Authority

Temporary food establishment operators who are found operating without a valid health permit will be required to cease food operations immediately until a valid health permit is obtained. Failure to comply shall result in a written notice of violation and possible subsequent legal action taken by the Health Authority.

210.170 Temporary food establishment and special event, inspections

Inspections may be conducted during event, pre-event and post-event hours to ensure compliance with the requirements of these regulations. If the Health Authority suspects that a hazardous condition exists with food intended for the public or with public safety in a temporary food establishment or annual sampling operation, he or she may enter at any time to ensure that such conditions are abated. Written notice that inspections will be conducted outside of normal operating hours will be provided to the temporary food establishment operator or the event promoter prior to the event.

210.175 Temporary food establishment, examination and condemnation of food

Food which, upon inspection of a temporary food establishment by the Health Authority, is determined to have been potentially adulterated or for any reason may present a substantial risk to public health, shall be condemned. Food that has been condemned may be voluntarily destroyed and discarded by the establishment operator in the presence of the Health Authority or otherwise placed on hold as specified in these regulations.

210.180 Temporary food establishment and special event, compliance and enforcement

- A. In addition to these regulations a temporary food establishment shall comply with all the provisions of NRS 446 and any other Board of Health regulations, which are applicable to its operation. The Health Authority may:
 - 1. Augment such requirements when needed to assure the service of safe food;
 - 2. Prohibit the sale of certain time/temperature control for safety food; and/or
 - 3. Modify specific requirements for physical facilities when, in his opinion, no substantial health hazard will result.
- B. Operators of temporary food establishments are subject to enforcement actions as outlined in these regulations and NRS 446.

210.185 Temporary food establishment and special event, suspension or revocation of permit and reinstatement

- A. Whenever the Health Authority finds an unsanitary or other condition at a special event or in the operation of a temporary food establishment which, in his judgment, constitutes a substantial hazard to the public health, he may, without warning, notice or hearing, issue a written Notice of Violation (NOV) to the permit holder or operator citing the condition and specifying the time in which the corrective action must be taken. The specified period must not be more than 24 hours.
- B. The order may state that the permit is immediately suspended and all food operations must be immediately discontinued. Any person to whom such a NOV is issued shall comply with it immediately. Upon written petition to the Health Authority, the person must be afforded a hearing as soon as possible.
- C. A reinspection will be conducted to determine compliance with the correction notification. The temporary food establishment permit will be reinstated only after violations have been corrected.
- D. A temporary food establishment permit to operate shall be revoked in accordance with the compliance procedures outlined in these regulations.

210.190 Temporary food establishment, failure to comply

After the Health Authority has notified the owner, operator or person-in-charge of a temporary food establishment of any violation to these regulations, it shall be unlawful for that person to refuse or fail to correct these violations within the time limits set in the notice.

210.195 Temporary food establishment, interference with performance of duty

No person shall refuse entry or access to the Health Authority who, upon presentation of appropriate credentials, requests to inspect any temporary food establishment, or any related facility of that temporary food establishment, for the purpose of ascertaining compliance with these regulations. Per NRS 446.885(3), it is unlawful for any person to interfere with the Health Authority in the performance of his duties.

CHAPTER 220

VENDING MACHINE OPERATIONS

220.005 Vending machines, applicable requirements

Vending machines and vending machine locations 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 a vending machine or vending machine location to protect against potential health hazards.

220.010 Vending machines, permit to operate

- A. Any person desiring to operate a vending machine that dispenses time/temperature control for safety food must make written application for a permit to operate a vending machine location on forms provided by the Health Authority.
- B. Unless the Health Authority determines that the information is not relevant, applicants desiring to operate a vending machine location must include the following information on forms approved by the Health Authority:
 1. A menu of the food to be dispensed from the machines;
 2. The proposed location of any machine that dispenses time/temperature control for safety food;
 3. A cleaning and servicing schedule; and
 4. The proposed storage location of back-up food stocks used to refill the machines.
- C. Upon written application, the Health Authority shall make an inspection of the vending machine location and the vending machine(s) installed at the location to determine compliance with these regulations. When the inspection reveals that the applicable requirements of these regulations have been met, the Health Authority shall issue a permit to operate the vending machines at the specified vending machine location and affix a Washoe County Health District approval sticker to the machines.

220.015 Vending machines, identification

The company name and telephone number of the operator of the vending machine, the health permit number, and the vending unit number must be prominently displayed on the vending machine.

220.020 Vending machines, doors and openings

- A. Vending machine doors and access opening covers to food and container storage spaces shall be tight-fitting so that the space along the entire interface between the doors or covers and the cabinet of the machine, if the doors or covers are in a closed position, is no greater than one-sixteenth inch (1.5 millimeters):

1. Being covered with louvers, screens, or materials that provide an equivalent opening of not greater than one-sixteenth inch (1.5 millimeters). Screening of 12 or more mesh to 2.5 centimeters (12 mesh to 1 inch) meets this requirement;
 2. Being effectively gasketed;
 3. Having interface surfaces that are at least one-half inch (13 millimeters) wide; or
 4. Jambs or surfaces used to form an L-shaped entry path to the interface.
- B. Vending machine service connection openings through an exterior wall of a machine shall be closed by sealants, clamps, or grommets so that the openings are no larger than one-sixteenth inch (1.5 millimeters).

220.022 Vending machines, vending stage closure

The dispensing compartment of a vending machine shall be equipped with a self-closing door or cover if the machine is:

- A. Located in an outside area that does not otherwise afford the protection of an enclosure against the rain, windblown debris, insects, rodents, and other contaminants that are present in the environment; or
- B. Available for self-service during hours when it is not under the full-time supervision of a food employee.

220.025 Vending machines, automatic shutoff

- A. A machine vending time/temperature control for safety food must have an automatic control that prevents the machine from vending food:
 1. If there is a power failure, mechanical failure, or other condition that results in an internal machine temperature that cannot maintain food at safe temperatures as specified in these regulations; and
 2. If a condition specified under Subsection A(1) of this section occurs, until the machine is serviced and restocked with food that has been maintained at temperatures specified in these regulations.
- B. When the automatic shutoff within a machine vending time/temperature control for safety food is activated:
 1. In a refrigerated vending machine, the ambient temperature may not exceed 41°F (5°C) for more than 30 minutes immediately after the machine is filled, serviced, or restocked; or
 2. In a hot holding vending machine, the ambient temperature may not be less than 135°F (57°C) for more than 120 minutes immediately after the machine is filled, serviced, or restocked.

220.027 Vending machines, liquid waste products

- A. Vending machines designed to store beverages that are packaged in containers made from paper products shall be equipped with diversion devices and retention pans or drains for container leakage.
- B. Vending machines that dispense liquid food in bulk shall be:

1. Provided with an internally mounted waste receptacle for the collection of drip, spillage, overflow, or other internal wastes; and
 2. Equipped with an automatic shutoff device that will place the machine out of operation before the waste receptacle overflows.
- C. Shutoff devices specified under Subsection B(2) of this section shall prevent water or liquid food from continuously running if there is a failure of a flow control device in the water or liquid food system or waste accumulation that could lead to overflow of the waste receptacle.

220.030 Vending machines, can openers

Cutting or piercing parts of can openers on vending machines must be protected from manual contact, dust, insects, rodents, and other contamination.

220.032 Vending machines, receptacles inside of

Except for a receptacle for beverage bottle crown closures, a refuse receptacle may not be located within a vending machine.

220.035 Vending machines, receptacles for trash

Trash receptacles must be provided in the vicinity of each vending machine or group of vending machines, but not within the vending machine. The receptacles must close automatically, must be leak-proof, easily cleaned, insect proof and rodent proof, and must be cleaned daily to prevent the attraction of insects and rodents.

220.40 Vending machines, time/temperature control for safety food

- A. Time/temperature control for safety food dispensed through a vending machine shall be in the package in which it was placed at the food establishment or food processing establishment at which it was prepared.
- B. Vending machines which dispense time/temperature control for safety food must be provided with adequate refrigerating or heating units and thermostatic controls which ensure the maintenance of refrigerated foods at a temperature of 41°F (5°C) or below and hot foods at a temperature of 135°F (57°C) or above.
- C. Time/temperature control for safety food which fails to conform to the requirements of this section must be removed from the vending machine, rendered unusable for human consumption and properly discarded.

220.065 Vending machines, compliance and enforcement

Operators of vending machines are subject to enforcement actions outlined in these regulations and NRS 446.

CHAPTER 230

MISCELLANEOUS PROVISIONS

230.005 Emergencies

- A. Except as specified in Subsections B and C of this section, a permit holder shall immediately discontinue operations and notify the Health Authority if a substantial health hazard may exist because of an emergency such as a fire, flood, interruption of electrical or water service, sewage backup, misuse of poisonous or toxic materials, onset of an apparent foodborne disease outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health.
- B. A permit holder need not discontinue operations in an area of an establishment that is unaffected by the substantial health hazard if approved by the Health Authority.
- C. Considering the nature of the potential hazard involved and the complexity of the corrective action needed, the Health Authority may agree to continuing operations in the event of an extended interruption of electrical or water service if:
 1. A written emergency operating plan has been approved by the Health Authority;
 2. Immediate corrective action is taken to eliminate, prevent, or control any food safety risk and imminent health hazard associated with the electrical or water service interruption; and
 3. The Health Authority is informed upon implementation of the written emergency operating plan.

230.010 Resumption of Operations

If operations are discontinued for an emergency as specified in these regulations, the permit holder shall obtain approval from the Health Authority before resuming operations.

CHAPTER 240

COMPLIANCE AND ENFORCEMENT

240.005 Preventing health hazards, provision for conditions not addressed

If necessary to protect against public health hazards or nuisances, the Health Authority may impose specific requirements in addition to the requirements contained in these regulations that are authorized by law.

240.010 Unlawful to interfere with the Health Authority

Pursuant to NRS 446.885(3), it is unlawful for any person to interfere with the Health Authority in the performance of his duties. Duties include among others, inspections, sanitation complaint investigations, foodborne disease complaint and outbreak investigations and suppression activities, food source verification, food hold orders and condemnation, posting of notices, and permit suspensions and revocations.

240.015 Inspection frequency

The Health Authority shall conduct inspections and reinspections of food establishments:

- A. At least once per calendar year; and
- B. As often as necessary to ensure compliance with any applicable provisions of these regulations and law.

240.020 Health Authority allowed to examine records

The Health Authority shall be allowed to examine the records of an establishment to obtain pertinent information regarding food and supplies purchased, received or used, and persons employed.

240.025 Health Authority allowed entry to perform inspections

The Health Authority, after providing proper identification must be allowed to enter, at any reasonable time, any food establishment within the Washoe County Health District for the purpose of making an inspection to determine compliance with these regulations.

240.030 Health Authority to issue a written inspection report

Whenever the Health Authority makes an inspection of an establishment he shall:

- A. Notify the permit holder, operator, or person-in-charge of the findings of the inspection by means of a written inspection report; and
- B. Furnish the original of the inspection report to the permit holder, operator, or person-in-charge.

240.035 Health Authority to provide specific information when violations noted on written inspection report

An NOV issued by the Health Authority shall:

- A. Set forth the specific violations found;
- B. Specify the corrective action to be taken to abate the violations;
- C. Establish a specific and reasonable time for abatement of the violations;
- D. State that failure to comply with the abatement requirements of a notice or inspection report issued in accordance with these regulations, may result in immediate suspension of the permit of the establishment; and
- E. State that an opportunity for an appeal from any notice or inspection finding or abatement requirement will be provided if a written request to bring an appeal before the Food Protection Hearing and Advisory Board is filed with the Health Authority within the period established in the notice of abatement of the violations.

240.040 Violations, shared facilities

A violation of any provision of these regulations relating to facilities held in common or shared by more than one (1) food establishment shall be a violation for which owners, operators, or persons-in-charge of each food establishment is responsible.

240.045 Examination and condemnation of food, hold orders

- A. Food may be examined or sampled by the Health Authority as often as necessary to determine freedom from adulteration or misbranding.
- B. The Health Authority, may, upon written notice to the owner, operator or person-in-charge, place a hold order on any food which he determines is or has probable cause to believe to be unwholesome or otherwise adulterated or misbranded.
- C. Under a hold order, food shall be permitted to be suitably stored. It shall be unlawful for any person to remove or alter a hold order, notice or tag placed on the food by the Health Authority. Neither such food nor the containers thereof shall be relabeled, repacked, reprocessed, altered, disposed of or destroyed without permission from the Health Authority, except by order of a court of competent jurisdiction.
- D. After the owner, operator or person-in-charge has had a hearing as provided in NRS 446.895, and on the basis of evidence produced at such hearing or on the basis of his examination in the event a written request for a hearing is not received within ten (10) days, the Health Authority may vacate the hold order, or may, by written order direct the owner or person-in-charge of the food which was placed under the hold order to denature or destroy such food or to bring it into compliance with the provisions of NRS 446. Such order of the Health Authority to denature or destroy such food or bring it into compliance with the provisions of NRS 446 shall be stayed if the order is appealed to a court of competent jurisdiction within three (3) days.

240.050 Food establishment outside jurisdiction of Health Authority

Food from food establishments outside the jurisdiction of the Washoe County Health District may be sold within the Washoe County Health District if such food establishments conform to the provisions of these regulations or to substantially equivalent provisions. To determine the extent of compliance with such provisions, the Health Authority may accept reports from responsible authorities in the jurisdictions where such food establishments are located.

240.055 Sampling and testing

If the Health Authority determines or has probable cause to consider that a food is unwholesome, adulterated, or misbranded, he may collect a reasonable number of samples without recompense to the owner of the food and have them tested.

240.070 Refusal to sign acknowledgement

Refusal to sign an acknowledgement of receipt of inspectional findings does not affect the permit holder's obligation to correct the violations noted in the inspection report within the time frames specified.

240.075 Requirement to abate violations in the time specified

Except as otherwise specified in these regulations, the permit holder of an establishment or person-in-charge shall ensure that any violations documented by the Health Authority during an inspection or investigation, are abated in the time specified by him.

240.080 Notice, suspension and revocation of permits

- A. Whenever the Health Authority finds an unsanitary or other condition in the operation of a food establishment which, in his judgment constitutes a substantial hazard to the public health, he may, without warning, notice or hearing, issue a written Notice of Violation (NOV) to the permit holder or person-in-charge citing the condition, specifying the corrective action to be taken, and specifying the time in which the corrective action must be completed.
- B. The NOV may state that the permit is immediately suspended and all food operations must be immediately discontinued. Any person to whom a NOV is issued must comply within the time frame specified by the Health Authority. Upon written petition to the Health Authority, the person shall be afforded a hearing pursuant to the provisions of these regulations.
- C. A reinspection will be conducted to determine compliance with the corrective action stated in the NOV. The food establishment permit will be reinstated only after the violations have been corrected and operations shall not be resumed until authorized by the Health Authority.
- D. Any permit shall be suspended or revoked for the practice of fraud or deceit in obtaining or attempting to obtain or renew a permit.
- E. Any permit may be suspended or revoked for serious or repeated violations of these regulations.
- F. Any person who violates any part of these regulations is guilty of a misdemeanor. Violators may be subject to warning, criminal citation, criminal complaint or other legal action deemed necessary to protect public health.

240.085 Creation of the Food Protection Hearing and Advisory Board

There is hereby created a Food Protection Hearing and Advisory Board of the Washoe County Health District. The Food Protection Hearing and Advisory Board shall hold hearings to consider variance requests or appeals to compliance action taken by the Health Authority on any permit required by these regulations.

240.090 Make-up of the Food Protection Hearing and Advisory Board

The Food Protection Hearing and Advisory Board shall consist of seven (7) members appointed by the Board of Health. At least two (2) members of the Food Protection Hearing and Advisory Board shall be representatives of the local food industry.

240.095 Food Protection Hearing and Advisory Board quorum for hearings

A quorum of Food Protection Hearing and Advisory Board members shall be present for a hearing. A quorum shall consist of at least four (4) members of the Food Protection Hearing and Advisory Board one (1) of whom must be a representative of the local food industry.

240.100 Hearing conducted by the Food Protection Hearing and Advisory Board

The Food Protection Hearing and Advisory Board shall hold hearings if any are pending, each month at the Washoe County Health District. The Board may hold additional hearings if necessary to facilitate hearing requests in a more timely manner.

240.105 Hearings, appeals

- A. An aggrieved person may bring an appeal before the Food Protection Hearing and Advisory Board when:
 - 1. Any permit, as required by these regulations, has been issued, denied, renewed, suspended, or revoked, and said action has adversely affected said person in any manner.
 - 2. The Health Authority has taken any action pursuant to the authority of these regulations, which has adversely affected said person in any manner.
- B. All appeals to the Food Protection Hearing and Advisory Board shall be initiated by filing a petition or written notice of appeal to the office of the Health Authority within ten (10) business days after the person bringing the appeal has received any order, been subject to any action, or has had a permit, required by these regulations, issued, denied, renewed or suspended by the Health Authority.
- C. For serious or repeated violations of any of the requirements of these regulations or for interference with the Health Authority in the performance of his duties, the permit may be permanently revoked after an opportunity for a hearing before the Food Protection Hearing and Advisory Board. Before taking such action, the Health Authority shall notify the permit holder in writing, stating the reasons for which the permit is subject to revocation and advising the permit holder of the requirements for filing a request for a hearing. A permit may be suspended for cause pending its revocation or a hearing relative thereto.
- D. The Health Authority may permanently revoke a permit after 10 days following service of the notice unless a request for a hearing is filed with the Health Authority by the permit holder within 10 days.
- E. The hearing provided for in this section must be conducted by the Food Protection Hearing and Advisory Board at a time and place designated by the Health Authority. Based upon the record of the hearing, the Food Protection Hearing and Advisory Board shall make a finding and make recommendation to the District Board of Health to sustain, modify or rescind an official notice or order considered in the hearing.

- F. After completion of the hearing, the findings and recommendation(s) of the Food Protection Hearing and Advisory Board, along with transcripts and evidence from the hearing, shall be transmitted to the District Board of Health who will make the final decision. In making its decision, the District Board of Health may affirm, modify or reverse the decision of the Food Protection Hearing and Advisory Board or refer the appeal back to the Food Protection Hearing and Advisory Board for additional consideration.
- G. If the appeal is referred back to the Food Protection Hearing and Advisory Board, the Food Protection Hearing and Advisory Board shall, within 30 days, unless good cause exists, rehear the appeal. The District Board of Health may make no more than one (1) referral back to the Food Protection Hearing and Advisory Board.
- H. A copy of the written findings and the final decision by the District Board of Health shall be sent by certified mail, return receipt requested, to the permit holder by the Health Authority.

240.110 Hearings, variances; conditions for approval, documentation, and justification

- A. After considering the recommendations of the Food Protection Hearing and Advisory Board, the District Board of Health may grant a variance to these regulations if it is determined that:
 - 1. Strict application of the regulation would result in exceptional and undue hardship to the person requesting the variance; and
 - 2. The variance, if granted, would not:
 - a) Cause substantial detriment to the public health; or
 - b) Substantially impair the purpose of that regulation.
- B. Any person requesting a variance to a requirement of these regulations must submit to the Health Authority:
 - 1. A statement of the proposed variance of the requirement citing the relevant regulation(s);
 - 2. An analysis of the rationale for how the potential public health hazards and nuisances addressed by the relevant regulation will be alternatively addressed by the proposal;
 - 3. A HACCP plan, or an operational plan, if required by these regulations, that includes the information specified in these regulations as it relates to the variance request;
 - 4. An application requesting the variance submitted on forms provided by the Health Authority; and
 - 5. Payment of a fee in accordance with the fee schedule adopted by the District Board of Health.
- C. A hearing provided for a variance in this section must be conducted by the Food Protection Hearing and Advisory Board at a time and place designated by the Health Authority. Based upon the record of the hearing, the Food Protection Hearing and Advisory Board shall make a finding and make recommendation to the District Board of Health to sustain, modify or deny a variance request considered in the hearing.
- D. After completion of the hearing, the findings and recommendation(s) of the Food Protection Hearing and Advisory Board, along with transcripts and evidence from the hearing, shall be transmitted to the District Board of Health who will make the final decision, In making its decision, the District Board of Health may affirm, modify or reverse the decision of the Food Protection Hearing and Advisory Board or refer the variance back to the Food Protection Hearing and Advisory Board for additional consideration.
- E. If the variance is referred back to the Food Protection Hearing and Advisory Board, the Food Protection Hearing and Advisory Board shall, within 30 days, unless good cause exists, rehear

the request. The District Board of Health may make no more than one (1) referral back to the Food Protection Hearing and Advisory Board.

- F. A copy of the written findings and the final decision by the District Board of Health shall be sent by certified mail, return receipt requested, to the permit holder by the Health Authority.

240.115 Waivers, conditions for approval documentation and justification

The Health Authority may grant a waiver to these regulations if it is determined that a health hazard will not result if the waiver is granted. The Health Authority may also reverse or revoke the waiver if the permit holder does not comply with outlined conditions approved by the Health Authority. Any person requesting a waiver to a requirement of these regulations must submit to the Health Authority:

- A. A statement of the proposed waiver of the requirement citing the relevant regulation(s);
- B. An analysis of the rationale for how the potential public health hazards and nuisances addressed by the relevant regulation will be alternatively addressed by the proposal;
- C. A HACCP plan or an operational plan, if required by these regulations, that includes the information specified in these regulations as it relates to the waiver request;
- D. Supporting documents for proposed waiver that includes but is not limited to scientific challenge studies, monitoring logs, or validation studies from certified processing authorities;
- E. An application requesting the waiver submitted on forms provided by the Health Authority; and
- F. Payment of a fee in accordance with the fee schedule adopted by the District Board of Health.

240.118 Conformance with approved procedures

If the Health Authority grants a waiver as specified in Section 240.115, or a HACCP plan is otherwise required as specified under Section 110.005, the permit holder shall:

- A. Comply with the HACCP plans and procedures that are submitted as specified under Section 110.010 and approved as a basis for the waiver; and
- B. Maintain and provide to the Health Authority, upon request, records specified under Section 110.010 (D) and (E) that demonstrate that the following are routinely employed;
 - 1. Procedures for monitoring the critical control points,
 - 2. Monitoring of the critical control points,
 - 3. Verification of the effectiveness of the operation or process, and
 - 4. Necessary corrective actions if there is failure at a critical control point.

240.120 Failure to comply

After the Health Authority has notified the owner, operator or person-in-charge of any violation of these regulations, it shall be unlawful for that person to refuse or fail to correct these violations within the time limits set in the notice.

240.125 Penalties and prosecution

- A. Pursuant to NRS 446.943, the District Attorney shall prosecute any person who violates any provision of these regulations.

- B. Pursuant to NRS 446.945, any person who violates any provision of these regulations is guilty of a misdemeanor. In addition, such a person may be enjoined from continuing such violations. Each day upon which such a violation occurs shall constitute a separate violation.

CHAPTER 250

SEVERABILITY

Severability

If any provision of these regulations or any application thereof to any person, thing or circumstance is held invalid, the Washoe County District Board of Health intends that such invalidity not affect the remaining provisions of applications to the extent that they cannot be effective.

Amendments, additions and deletions adopted by the Washoe County District Board of Health on February 26, 2003 and approved by the Nevada State Board of Health pursuant to Nevada Revised Statutes 446.940 on June 6, 2003.

Amendments, additions and deletions adopted by the Washoe County District Board of Health on July 24, 2003 and approved by the Nevada State Board of Health pursuant to Nevada Revised Statutes 446.940 on October 24, 2003.

Amendments, additions and deletions adopted by the Washoe County District Board of Health on October 25, 2007 and approved by the Nevada State Board of Health pursuant to Nevada Revised Statutes 446.940 on December 7, 2007.

Amendments, additions and deletions adopted by the Washoe County District Board of Health on May 28, 2015 and approved by the Nevada State Board of Health pursuant to Nevada Revised Statutes 446.940 on June 12, 2015.

Amendments, additions and deletions adopted by the Washoe County District Board of Health on August 25, 2016 and approved by the Nevada State Board of Health pursuant to Nevada Revised Statutes 446.940 on September 9, 2016.

Amendments, additions and deletions adopted by the Washoe County District Board of Health on July 25, 2019 and approved by the Nevada State Board of Health pursuant to Nevada Revised Statutes 446.940 on September 6, 2019.

APPENDIX

Reference NRS 446

DEFINITIONS

NRS 446.017 “Food” defined. “Food” means any food, drink, confection or beverage, or any component in the preparation or manufacture thereof, intended for ultimate human consumption, stored, being prepared or manufactured, displayed, offered for sale, sold, or served in a food establishment.

[Part 1:116:1943; 1943 NCL § 5319]—(NRS A 1969, 803)—(Substituted in revision for NRS 446.040)

NRS 446.020 “Food establishment” defined.

1. Except as otherwise limited by subsection 2, “food establishment” means any place, structure, premises, vehicle or vessel, or any part thereof, in which any food intended for ultimate human consumption is manufactured or prepared by any manner or means whatever, or in which any food is sold, offered or displayed for sale or served.
2. The term does not include:
 - (a) Private homes, unless the food prepared or manufactured in the home is sold, or offered or displayed for sale or for compensation or contractual consideration of any kind;
 - (b) Fraternal or social clubhouses at which attendance is limited to members of the club;
 - (c) Vehicles operated by common carriers engaged in interstate commerce;
 - (d) Any establishment in which religious, charitable and other nonprofit organizations sell food occasionally to raise money or in which charitable organizations receive salvaged food in bulk quantities for free distribution, unless the establishment is open on a regular basis to sell food to members of the general public;
 - (e) Any establishment where animals are slaughtered which is regulated and inspected by the State Department of Agriculture;
 - (f) Dairy farms and plants which process milk and products of milk or frozen desserts which are regulated under chapter 584 of NRS; or
 - (g) The premises of a wholesale dealer of alcoholic beverages licensed under chapter 369 of NRS who handles only alcoholic beverages which are in sealed containers.

[Part 1:116:1943; 1943 NCL § 5319]—(NRS A 1960, 295; 1963, 758; 1969, 803, 991; 1973, 1164; 1981, 697; 1985, 901; 1991, 286; 1993, 1624; 1999, 3624; 2001, 1504)

NRS 446.030 “Food handler” defined.

1. “Food handler” means any person employed in or operating a food establishment, whether that person is an employer, employee or other natural person, who handles, stores, transports, prepares, manufactures, serves or sells food, or who comes in contact with eating or cooking utensils or other equipment used in the handling, preparation, manufacture, service or sale of food.
2. The term does not include a person who:
 - (a) Only handles, stores, transports, sells or otherwise comes in contact with food that is sealed and packaged for sale directly to the consumer;
 - (b) If the food is potentially hazardous food, handles the food only occasionally and incidentally to his responsibilities or employment, and such handling is not part of his regularly scheduled responsibilities or employment; or
 - (c) Is providing services as a cashier, salesperson, stock clerk, warehouse or dockworker, delivery person or maintenance staff or providing services in a similar position with limited food handling responsibility.

[Part 1:116:1943; 1943 NCL § 5319]—(NRS A 1969, 803; 2001, 1505; 2003, 595; 2007, 2175)

NRS 446.035 “Food processing establishment” defined. “Food processing establishment” means a commercial establishment in which food is processed or otherwise prepared and packaged for human consumption.

(Added to NRS by 1969, 816)

NRS 446.050 “Health authority” defined. “Health authority” means the officers and agents of the Health Division of the Department of Health and Human Services, or the officers and agents of the local boards of health.

[Part 1:116:1943; 1943 NCL § 5319]—(NRS A 1963, 311, 758; 1969, 803; 1973, 1406)

NRS 446.053 “Misbranded” defined. “Misbranded” means the presence of any written, printed or graphic matter, upon or accompanying food or containers of food, which is false or misleading or which violates any applicable state or local labeling requirements.

(Added to NRS by 1969, 816)

NRS 446.057 “Potentially hazardous food” defined. “Potentially hazardous food” has the meaning ascribed to it in subpart 1-201 of the 1999 edition of the *Food Code* published by the Food and Drug Administration of the United States Department of Health and Human Services, unless the Administrator of the Health Division of the Department of Health and Human Services has adopted a later edition of the *Food Code* for this purpose.

(Added to NRS by 2003, 594)

NRS 446.067 “Temporary food establishment” defined. “Temporary food establishment” means any food establishment which operates at a fixed location for a temporary period of time, not to exceed 2 weeks, in **connection** with a fair, carnival, circus, public exhibition, celebration or similar transitory gathering.

(Added to NRS by 1969, 817)

NRS 446.069 “Wholesome” defined. “Wholesome” means in sound condition, clean, free from adulteration, and otherwise suitable for use as human food.

(Added to NRS by 1969, 817)

FACILITIES AND OPERATIONS

NRS 446.841 Use of sawdust on floors in retail meat, poultry and fish markets. A food establishment engaged in the cutting and packaging of meat, poultry or fish for retail sale may use sawdust on the floors in that area of such establishment not visited by the public if:

1. Such sawdust is treated in a manner approved by the Health Division of the Department of Health and Human Services; and
2. The floors are cleaned and fresh sawdust is used daily.

(Added to NRS by 1971, 151; A 1973, 1406)

NRS 446.842 Food establishments which sell alcoholic beverages for consumption on premises required to post signs concerning birth defects; exception.

1. Except as otherwise provided in subsection 5, each food establishment in which alcoholic beverages are sold by the drink for consumption on the premises shall post at least one sign that meets the requirements of this section in a location conspicuous to the patrons of the establishment. The conspicuous location described in this subsection may include, without limitation, a women’s restroom that is located within the establishment.
2. Each sign required by subsection 1 must be not less than 8 1/2 by 11 inches in size and must contain a notice in boldface type that is clearly legible and, except as otherwise provided in paragraph (a) of subsection 4, in substantially the following form:

HEALTH WARNING

Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects.

¡ADVERTENCIA!

El consumo de vino, cerveza y otras bebidas alcohólicas durante el embarazo puede causar defectos físicos y/o mentales en el feto.

3. The letters in the words “HEALTH WARNING” and “¡ADVERTENCIA!” in the sign must be written in not less than 40-point type, and the letters in all other words in the sign must be written in not less than 30-point type.

4. The Health Division of the Department of Health and Human Services may:
 - (a) Provide by regulation for one or more alternative forms for the language of the warning to be included on the signs required by subsection 1 to increase the effectiveness of the signs. Each alternative form must contain substantially the same message as is stated in subsection 2.
 - (b) Solicit and accept the donation of signs that satisfy the requirements of this section from a nonprofit organization or any other source. To the extent that such signs are donated, the Health Division shall distribute the signs upon request to food establishments that are required to post the signs.
 5. A food establishment is not required to post the sign otherwise required by this section if the food establishment provides to its patrons a food or drink menu that contains a notice, in boldface type that is clearly legible and not less than the size of the type used for the items on the menu, in substantially the same form and language as is set forth in subsection 2 or authorized pursuant to paragraph (a) of subsection 4.
 6. As used in this section, "alcoholic beverage" means:
 - (a) Beer, ale, porter, stout and other similar fermented beverages, including, without limitation, sake and similar products, of any name or description containing one-half of 1 percent or more of alcohol by volume, brewed or produced from malt, wholly or in part, or from any substitute therefor.
 - (b) Any beverage obtained by the fermentation of the natural content of fruits or other agricultural products containing sugar, of one-half of 1 percent or more of alcohol by volume.
 - (c) Any distilled spirits commonly referred to as ethyl alcohol, ethanol or spirits of wine in any form, including, without limitation, all dilutions and mixtures thereof from whatever process produced.
- (Added to NRS by 2003, 1361)

NRS 446.846 Certain employees of food establishments required to wear hair net or other suitable covering to confine hair. The State Board of Health shall adopt reasonable rules and regulations requiring that any person employed in the preparation or service of food or beverages to patrons on the premises of a food establishment, or who comes in contact with eating or cooking utensils used for such service, whose hair length exceeds specified limits shall wear a hair net, cap or other suitable covering which confines the hair while such person is engaged in the performance of his duties. Such rules and regulations shall specify the minimum hair length to which such requirement applies.

(Added to NRS by 1973, 1055)

TEMPORARY FOOD ESTABLISHMENTS

NRS 446.865 Compliance with chapter; powers of health authority. A temporary food establishment shall comply with all the provisions of this chapter which are applicable to its operation. The health authority may:

1. Augment such requirements when needed to assure the service of safe food.
2. Prohibit the sale of certain potentially hazardous food.
3. Modify specific requirements for physical facilities when in his opinion no imminent health hazard will result.

(Added to NRS by 1963, 753; A 1969, 810)

PROVISIONS FOR ENFORCEMENT

NRS 446.870 Prohibited acts: Operation of food establishment without valid permit issued by health authority; sale, offer or display for consideration of food prepared in private home without valid permit issued by health authority; exemptions.

1. Except as otherwise provided in this section, it is unlawful for any person to operate a food establishment unless he possesses a valid permit issued to him by the health authority.
2. The health authority may exempt a food establishment from the provisions of this chapter if the health authority determines that the food which is sold, offered or displayed for sale, or served at the establishment does not constitute a potential or actual hazard to the public health.
3. Food that is prepared in a private home and given away free of charge or consideration of any kind is exempt from the provisions of this chapter, unless it is given to a food establishment.
4. Except as otherwise provided in subsection 5, food that is prepared in a private home must not be sold, or offered or displayed for sale or for compensation or contractual consideration of any kind, unless the person preparing the food possesses a valid permit issued to him by the health authority for that purpose.

5. A religious, charitable or other nonprofit organization may, without possessing a permit from the health authority, sell food occasionally to raise money, whether or not the food was prepared in a private home, if the sale occurs on the premises of the organization. If the sale is to occur off the premises of the organization, a permit from the health authority is required unless an exemption is granted pursuant to subsection 2.

(Added to NRS by 1963, 753; A 1969, 810; 1987, 382; 2001, 1505)

NRS 446.875 Issuance of permit.

1. Any person desiring to operate a food establishment must make written application for a permit on forms provided by the health authority. The application must include:
 - (a) The applicant's full name and post office address.
 - (b) A statement whether the applicant is a natural person, firm or corporation, and, if a partnership, the names of the partners, together with their addresses.
 - (c) A statement of the location and type of the proposed food establishment.
 - (d) The signature of the applicant or applicants.
2. An application for a permit to operate a temporary food establishment must also include the inclusive dates of the proposed operation.
3. Upon receipt of such an application, the health authority shall make an inspection of the food establishment to determine compliance with the provisions of this chapter. When inspection reveals that the applicable requirements of this chapter have been met, the health authority shall issue a permit to the applicant.
4. A permit to operate a temporary food establishment may be issued for a period not to exceed 14 days.
5. A permit issued pursuant to this section:
 - (a) Is not transferable from person to person or from place to place.
 - (b) Must be posted in every food establishment.

(Added to NRS by 1963, 753; A 1969, 811; 1987, 383)

NRS 446.877 City or county business license must not be issued until permit issued by health authority. No license under any license ordinance of city, county or other licensing authority shall be issued for the operation of a food establishment to any person owning or operating such food establishment unless the permit required by this chapter has first been granted by the health authority.

[14:116:1943; 1943 NCL § 5319.13]—(NRS A 1963, 759; 1969, 804)—(Substituted in revision for NRS 446.190)

NRS 446.880 Suspension or revocation of permit; reinstatement of suspended permit; hearing.

1. Permits issued under the provisions of this chapter may be suspended temporarily by the health authority for failure of the holder to comply with the requirements of this chapter.
2. Whenever a permit holder or operator has failed to comply with any notice issued under the provisions of this chapter, the permit holder or operator must be notified in writing that the permit is, upon service of the notice, immediately suspended or that the establishment is downgraded if that is the case. The notice must also contain a statement informing the permit holder or operator that an opportunity for a hearing will be provided if a written request for a hearing is filed by him with the health authority.
3. Whenever the health authority finds an insanitary or other condition in the operation of a food establishment which, in his judgment, constitutes a substantial hazard to the public health, he may without warning, notice or hearing issue a written order to the permit holder or operator citing the condition, specifying the corrective action to be taken, and specifying the time within which the action must be taken. The order may state that the permit is immediately suspended and all food operations must be immediately discontinued. Any person to whom such an order is issued shall comply with it immediately. Upon written petition to the health authority, the person must be afforded a hearing as soon as possible.
4. Any person whose permit has been suspended may, at any time, make application for a reinspection for reinstatement of the permit. Within 10 days following receipt of a written request, including a statement signed by the applicant that in his opinion the conditions causing suspension of the permit have been corrected, the health authority shall make a reinspection. If the applicant is complying with the requirements of this chapter, the permit must be reinstated.

5. For serious or repeated violations of any of the requirements of this chapter or for interference with the health authority in the performance of his duties, the permit may be permanently revoked after an opportunity for a hearing has been provided by the health authority. Before taking such an action, the health authority shall notify the permit holder in writing, stating the reasons for which the permit is subject to revocation and advising the permit holder of the requirements for filing a request for a hearing. A permit may be suspended for cause pending its revocation or a hearing relative thereto.
 6. The health authority may permanently revoke a permit after 5 days following service of the notice unless a request for a hearing is filed with the health authority by the permit holder within 5 days.
 7. The hearings provided for in this section must be conducted by the health authority at a time and place designated by him. Based upon the record of the hearing, the health authority shall make a finding and may sustain, modify or rescind any official notice or order considered in the hearing. A written report of the hearing decision must be furnished to the permit holder by the health authority.
- (Added to NRS by 1963, 754; A 1969, 811; 1981, 604; 1985, 292)

NRS 446.883 Revocation of city or county business license if permit issued by health authority revoked.

1. A license to operate a food establishment issued by any licensing authority to a person owning or operating such food establishment shall be revoked when such person's permit has been revoked by the health authority, and no new license may be issued until such person again possesses an unrevoked permit from the health authority.
2. Licensing authorities shall be notified by the health authority of the revocation of any permit.
[15:116:1943; 1943 NCL § 5319.14]—(NRS A 1969, 804)—(Substituted in revision for NRS 446.200)

NRS 446.885 Inspection of food establishment.

1. At least once every year, the health authority shall inspect each food establishment located in the State.
 2. He shall make as many additional inspections and reinspections as are necessary for the enforcement of this chapter.
 3. It is unlawful for any person to interfere with the health authority in the performance of his duties.
- (Added to NRS by 1963, 755; A 1969, 812)

NRS 446.890 Access to food establishment; form for inspection report.

1. The health authority, after he has properly identified himself, must be permitted to enter, at any reasonable time, any food establishment within the State for the purpose of making any inspection to determine compliance with this chapter. He must be permitted to examine the records of the establishment to obtain pertinent information pertaining to food and supplies purchased, received or used, and persons employed.
2. Whenever the health authority makes an inspection of a food establishment, he shall record his findings on an inspection report form provided for this purpose. The health authority shall furnish the original of the inspection report form to the permit holder or operator. The form must summarize the requirements of this chapter.

(Added to NRS by 1963, 755; A 1969, 812; 1981, 605)

NRS 446.895 Issuance of notice. Except as otherwise provided in subsection 3 of NRS 446.880, whenever the health authority makes an inspection of a food establishment and discovers that any of the requirements of this chapter have been violated, he shall notify the permit holder or operator of the violations by means of an inspection report form or other written notice. The notice must:

1. Set forth the specific violations found;
2. Establish a specific and reasonable time for the correction of those violations;
3. In the case of temporary food establishments, state that the violations must be corrected within a specified period which must not be more than 24 hours. Failure to comply with the notice results in immediate suspension of the permit;
4. State that failure to comply with the requirements of any notice issued in accordance with the provisions of this chapter may result in immediate suspension of the permit or in downgrading of the establishment; and
5. State that an opportunity for appeal from any notice or inspection findings will be provided if a written request for a hearing is filed with the health authority within the period established in the notice for correction.

(Added to NRS by 1963, 755; A 1969, 813; 1981, 605)

NRS 446.900 Service of notice. Notices provided for in NRS 446.895 shall be deemed to have been properly served when the original of the inspection report form or other notice has been delivered personally to the permit holder or person in charge, or such notice has been sent by registered or certified mail, return receipt requested, to the last known address of the permit holder. A copy of such notice shall be filed with the records of the health authority.

(Added to NRS by 1963, 756)

NRS 446.920 Examination and condemnation of food.

1. Food may be examined or sampled by the health authority as often as may be necessary to determine freedom from adulteration or misbranding. The health authority may, upon written notice to the owner or person in charge, place a hold order on any food which he determines is or has probable cause to believe to be unwholesome or otherwise adulterated or misbranded.
2. Under a hold order, food shall be permitted to be suitably stored. It shall be unlawful for any person to remove or alter a hold order, notice or tag placed on food by the health authority. Neither such food nor the containers thereof shall be relabeled, repacked, reprocessed, altered, disposed of or destroyed without permission of the health authority, except by order of a court of competent jurisdiction.
3. After the owner or person in charge has had a hearing as provided for in NRS 446.895, and on the basis of evidence produced at such hearing, or on the basis of his examination in the event a written request for a hearing is not received within 10 days, the health authority may vacate the hold order, or may by written order direct the owner or person in charge of the food which was placed under the hold order to denature or destroy such food or to bring it into compliance with the provisions of this chapter. Such order of the health authority to denature or destroy such food or bring it into compliance with the provisions of this chapter shall be stayed if the order is appealed to a court of competent jurisdiction within 3 days.

(Added to NRS by 1963, 757; A 1969, 814)

NRS 446.925 Food establishment outside jurisdiction of health authority. Food from food establishments outside the jurisdiction of the health authority of the State of Nevada may be sold within the State of Nevada if such food establishments conform to the provisions of this chapter or to substantially equivalent provisions. To determine the extent of compliance with such provisions, the health authority may accept reports from responsible authorities in the jurisdictions where such food establishments are located.

(Added to NRS by 1963, 757; A 1969, 814)

NRS 446.930 Review of plan for construction or remodeling of food establishment. If, after April 18, 1963, 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. Where full-time city, county or district health departments exist, such plans and specifications shall be submitted to such health authorities for approval before such work is begun.

(Added to NRS by 1963, 757; A 1969, 814)

NRS 446.935 Procedure if infection of food handler is suspected.

1. When the health authority has reasonable cause to suspect the possibility of disease transmission from any food handler of a food establishment, the health authority shall secure a morbidity history of the suspected food handler, or make such other investigation as may be indicated, and take appropriate action.
2. The health authority may require any or all of the following measures:
 - (a) The immediate exclusion of the food handler from all food establishments.
 - (b) The immediate closure of the food establishment concerned until, in the opinion of the health authority, no further danger of disease outbreak exists.
 - (c) Restriction of the food handler's services to some area of the establishment where there would be no danger of transmitting disease.
 - (d) Adequate medical and laboratory examinations of the food handler, of other food handlers and of his and their body discharges.

(Added to NRS by 1963, 757; A 1969, 815)

NRS 446.940 Enforcement.

1. Except as provided in subsection 2, this chapter must be enforced by the health authority in accordance with regulations hereby authorized to be adopted by the State Board of Health to carry out the requirements of this chapter.
2. A local board of health may adopt such regulations as it may deem necessary to carry out the requirements of this chapter. Such regulations:
 - (a) Become effective when approved by the State Board of Health;
 - (b) Must be enforced by the health authority; and
 - (c) Supersede the regulations adopted by the State Board of Health pursuant to subsection 1.
3. All sheriffs, constables, policemen, marshals and other peace officers shall render such services and assistance to the health authority in regard to enforcement as he may request.
(Added to NRS by 1963, 758; A 1969, 815; 1981, 606)

NRS 446.941 Inapplicability of certain regulations to child care facilities with limited menus.

1. Any regulation adopted by the State Board of Health or a local board of health pursuant to NRS 446.940 that establishes a standard for the construction of a food establishment or the equipment required to be present in a food establishment shall not apply to any child care facility that limits its menu to:
 - (a) Food that does not constitute a potential or actual hazard to the public health; and
 - (b) Potentially hazardous food that has been:
 - (1) Commercially prepared and precooked; or
 - (2) Pasteurized.
2. As used in this section, "child care facility" includes:
 - (a) A child care facility licensed pursuant to chapter 432A of NRS; or
 - (b) A child care facility licensed by a city or county.
(Added to NRS by 2003, 594)

NRS 446.943 Prosecution by district attorney. The district attorney of each county shall prosecute any person who violates any provision of this chapter or any provision of the regulations of the State Board of Health or the local board of health adopted pursuant to this chapter.

[Part 21:116:1943; 1943 NCL § 5319.20]—(NRS A 1963, 760; 1969, 807; 1981, 606)

NRS 446.945 Penalties. Any person who violates any of the provisions of this chapter is guilty of a misdemeanor. In addition thereto, such persons may be enjoined from continuing such violations. Each day upon which such a violation occurs shall constitute a separate violation.

(Added to NRS by 1963, 758; A 1969, 815)