

What is the Law?

Definition of an Illegal Food Vendor:

Illegal food vendors include any person selling food without a health permit or business license.

NRS 446.870 Prohibited acts:

Operation of any food establishment without a valid permit issued by the health authority; sale, offer or display for consideration of food prepared in private home without a valid permit issued by the health authority.

How to Become a Legal Food Vendor

In order to legally operate as a Food Establishment, you must first obtain a health permit.

Contact SNHD's Facilities Design Assessment & Permitting (FDAP) office at (702) 759-1258 to schedule an appointment.

The FDAP office is located at:
333 N. Rancho Dr., Ste. 450
Las Vegas, NV 89106.

Who to Contact?

To Report an Illegal Vendor

English: (702) 759-0523

Spanish: (702) 759-0674

Email:

environmentalhealth@snhd.com

What to do if you Get Sick!

If you believe you are ill, please go to your doctor to seek treatment for your symptoms.

If you believe your illness was caused by eating at a commercial food establishment (restaurant, deli, or caterer) complete the Foodborne Illness Complaint Form that is located on www.southernnevadahealthdistrict.org or contact the Southern Nevada Health District, Office of Epidemiology at (702) 759-1300. Please provide your contact information, so an investigator can follow-up if more information is required.



Shady Snacks

Illegal Food Vendors

What Are The Risks?

Is Your Food Safe?

How To Spot An
Illegal Food Vendor



Prepared by

UNLV | SCHOOL OF
NURSING

How to recognize an Illegal Food Vendor

Illegal food vendors come in many different forms. One way to identify them is that they will not have a permit from the Health Department or have a business license from the county.



Many vendors will also set up in areas that are away from other businesses. This includes by the side of the road, in parking lots, and near schools. You might have noticed that they will set up right outside the school when classes let out for the day.



It is also important to note that food that is prepared at home, and then sold without having a permit from the health authority is considered illegal food vending.



When Food Goes Bad!

HEPATITIS A

Transmitted by food contaminated with feces of an infected individual. This is an illness that is commonly seen when food preparers do not properly wash their hands. It usually takes one to two weeks for symptoms to show up making it difficult to track where it came from. The main part of the illness lasts 2 to 6 weeks and will include symptoms of yellow skin and eyes, dark urine, fever, and flu like symptoms.

E-COLI

E. Coli infection comes from contaminated food and water, especially improperly washed vegetables and undercooked ground beef. Improper washing of vegetables, and not cooking meat to proper temperatures, can let the bacteria live and cause infection. The main symptom of foul smelling diarrhea can begin in as little as one day, but usually occurs 3 to 4 days after eating bad food. This infection can occur from a very small amount of the bacteria in your food.

SALMONELLA

Salmonella comes from contaminated food and water that has not been stored or prepared properly. Food must be stored and prepared at the right temperature. Below 40⁰ F for refrigerated food and above 140⁰ F for cooked food. Signs that you have salmonella are diarrhea, fever, and stomach cramps 12 to 72 hours after being exposed to the bacteria. The illness usually lasts 4 to 7 days and most people get better without treatment. Some people develop diarrhea so severe that hospitalization is required. It is especially dangerous to the elderly and young children.

Did You Know?

Business License requirements state that legal food vendors cannot be within 500 feet of a school.



This is not only to ensure the areas around the schools do not get congested with traffic, but also helps ensure your children's safety. Having illegal food vendors set up on the street next to the schools increases the amount of people gathering on the street.

Ice cream trucks and other legal food vendors are required to maintain their distance, while illegal food vendors will often set up right outside the school or across the street. This can lead to children unsafely running across a busy road trying to get to the food vendor.



Shady Snacks




By: Matthew Mastalski, Marlyn Escobar,
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Garcia

A photograph of a meeting room with several people seated around a large conference table. A presentation screen is visible in the foreground. The room has blue walls, a clock, and an American flag. The presentation screen displays the following text:

Short Term Solutions

- > Informational Campaign
 - > Develop extra educational materials and cooperation with PIO on a campaign
- > Recommend Board of Health Letter to CCSD
- > Develop a Concentrated Proactive Approach



Why?

“There were 38 confirmed acute hepatitis A cases reported in 2018 vs. 13 cases reported in 2017 and 12 cases reported in 2016 (Iser, 2019).”

(Sells 2018)



What to Know About Hepatitis A

HOW IS HEPATITIS A SPREAD?



It can also be spread through close contact with someone infected with hepatitis A.

ABDOMINAL PAIN

FEVER

DARK URINE

NAUSEA

VOMITING

JAUNDICE (YELLOWING OF THE EYES)

PALE STOOLS (POOP)

LOSS OF APPETITE

JOINT PAIN

DIARRHEA

FATIGUE (EXTREME TIREDNESS)

Symptoms are more likely to occur in adults than in children. They usually last fewer than two months, but some people can be ill as long as six months.

Aggregate

The target population are the parents of kindergarten through 12th grade students attending a Clark County School in Clark County, Nevada.



GOALS & OBJECTIVES

Relevant Healthy People 2020 objective:

Reduce foodborne illnesses in the United States by improving food safety-related behaviors and practices.

SHORT TERM GOAL

Increase in reporting of illegal food vendors due to community recognition of illegal food vendors.

LONG TERM GOAL

Decrease in Hepatitis A cases by 2020.

Intervention

- Pamphlet design and content approved by Aaron DelCotto, Environmental Health Supervisor at SNHD, and Larry Rogers, Environmental Health Manager at SNHD
- Pamphlet to be distributed to CCSD schools and posted on school website
 - Defines illegal food vending and how to become legal
 - Informs of risks and symptoms associated with purchasing from illegal food vendors
 - Gives instruction of what to do if sick
- Final presentation to Board of Health on April 25th, 2019
- SNHD to translate into Spanish for distribution



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Foodborne Illness Complaint Form

Contact Information - Step 1 of 4

* First Name

* Last Name

* Phone Number

* Email Address

Address

* Zip

* Are you one of the people who became ill?

Yes No

Back

Next

Intervention Level of Prevention

Primary

Intervention target is an at risk population with focus on health education and goal of preventing the development of disease

The Levels of Prevention

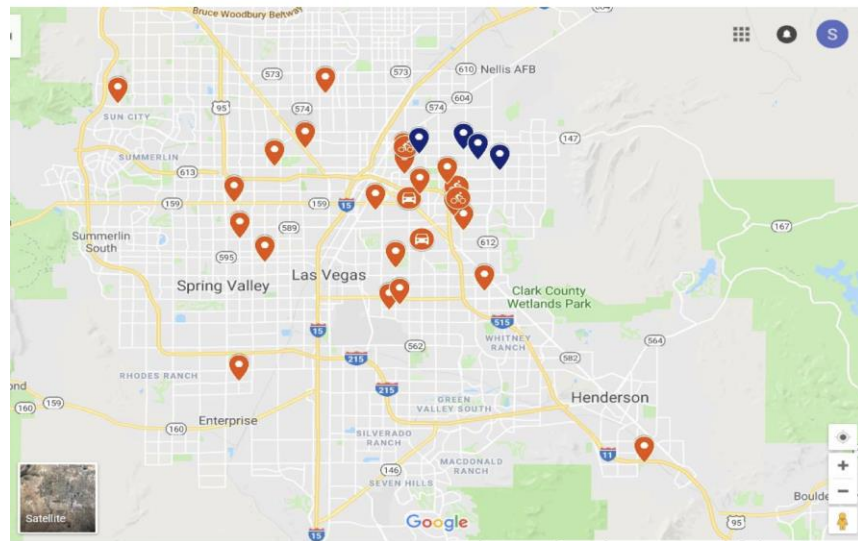
	PRIMARY Prevention	SECONDARY Prevention	TERTIARY Prevention
Definition	An intervention implemented before there is evidence of a disease or injury	An intervention implemented after a disease has begun, but before it is symptomatic.	An intervention implemented after a disease or injury is established
Intent	Reduce or eliminate causative risk factors (risk reduction)	Early identification (through screening) and treatment	Prevent sequelae (stop bad things from getting worse)
Example	Encourage exercise and healthy eating to prevent individuals from becoming overweight.	Check body mass index (BMI) at every well checkup to identify individuals who are overweight or obese.	Help obese individuals lose weight to prevent progression to more severe consequences.

Adapted from: Centers for Disease Control and Prevention. A Framework for Assessing the Effectiveness of Disease and Injury Prevention. MMWR. 1992; 41(RR-3):001.
Available at: <http://www.cdc.gov/mmwr/preview/mmwrhtml/00016403.htm>

Evaluation

- Amount of reports of illegal food vendors
- Amount of Hep A cases
- Amount of licensed food vendors

Map of Complaints



(DeCotto, 2019)

Feedback

- Health Equity: ““Health equity” or “equity in health” implies that ideally everyone should have a fair opportunity to attain their full health potential and that no one should be disadvantaged from achieving this potential(World Health Organization 2019).”

Passage to Analyze:

Transmitted by food contaminated with feces of an infected individual. This is an illness that is commonly seen when food preparers do not properly wash their hands. It usually takes one to two weeks for symptoms to show up making it difficult to track where it came from. The main part of the illness lasts 2 to 6 weeks and will include symptoms of yellow skin and eyes, dark urine, fever, and flu like symptoms.

Re-Analyze



Download text

Upload a file to analyze

Overall Readability

Paragraph Level Readability

Other Readability Tools

Passage Statistics

Number of Sentences: 4

Words Per Sentence: 18.25

Characters Per Word: 4.52

Percentage of Difficult Words (Estimated): 1233%

For more detailed analysis try the [Difficult and Extraneous Word Finder](#).

Readability Scores

Flesch Reading Ease: 63.15

Gunning Fog Scale Level: 12.23

Flesch-Kincaid Grade Level: 8.99

SMOG score requires passage

The Flesch-Kincaid Grade Level heuristic indicates that the text can be read by the average student in the specified grade level.

Fry Readability Grade Level:

Share:

<https://datayze.com/readability-analyzer.php>

- Other Mediums including Braille and audio files
- Accessibility including translation of context in other languages
- “Hot topic”: the public is starting to see the values of reporting illegal vendors (new complaint before meeting on April 4th, 2019)
- Accomplishing quality improvement in QSEN according to Mimi Ujie, Quality & Performance Improvement Coordinator at SNHD

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