

Nevada Rural Counties - Virtual Inspections

Summary

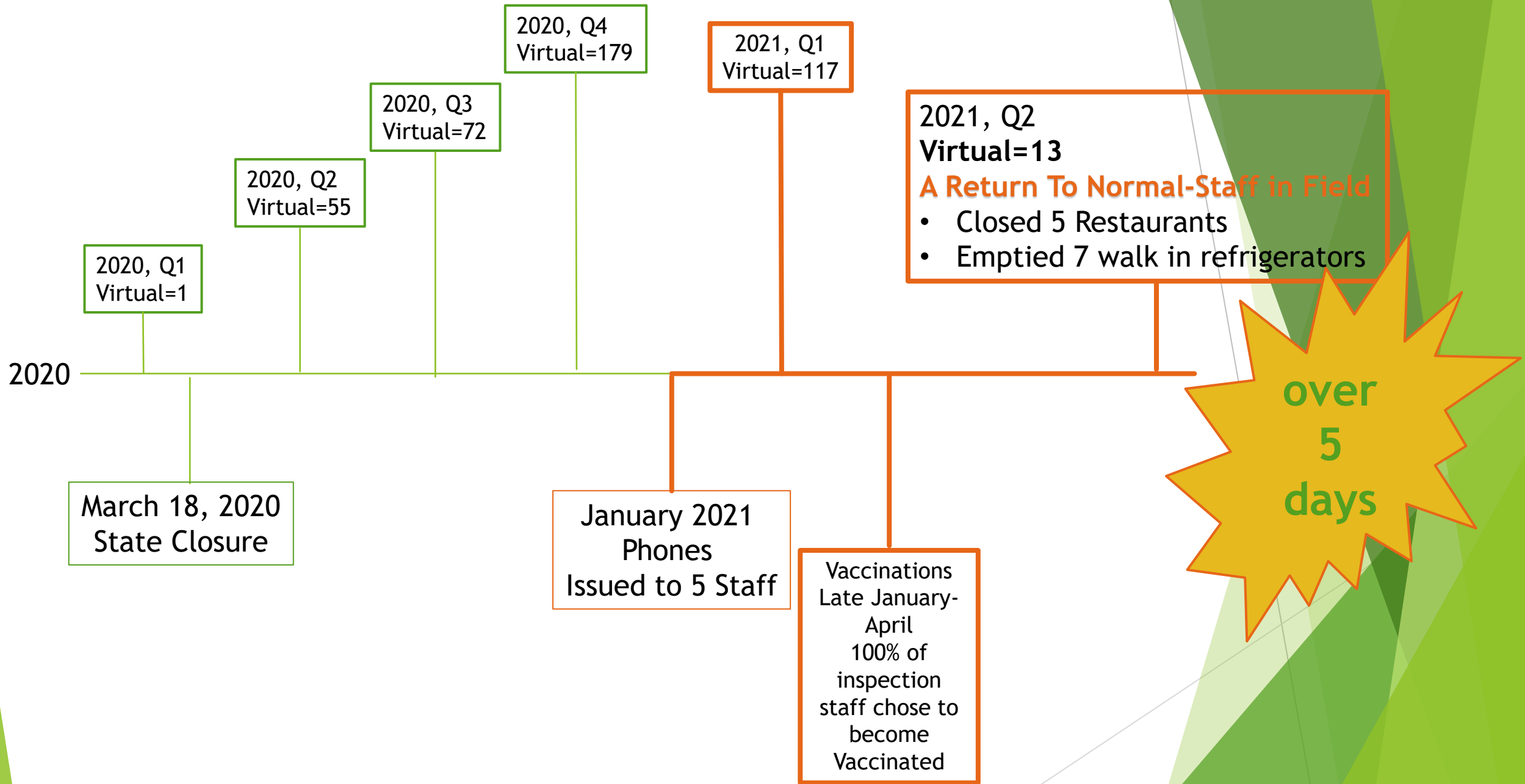
- Number of Virtual Inspections: 440
- Conducted onsite inspections for complaints and high-risk facilities
- Virtual Inspections were used across all program types
- Food inspections were a bulk of the inspections (339)
- Many of our facility types were closed during the early days.

What we learned

- Our definition of inspection is so vague it can be anything we say it is.
- That electronic issuance of an inspection report is not legal.
 - Fix: We requested the permission of the operator to send it electronically
 - Future Fix: We will be requesting to a change to statute.

Future Use

Good for consultations, clearing critical violations, and emergencies.



Primary restaurant issues:

- Lack of returning staff with food safety knowledge
 - Not enough staff to properly run a restaurant
 - Reduction of number of service days due to staff shortage
- Lack of funds to make repairs
- Supply chain issues, inability to make the repair
- Drastic change of menus that changed operational structure
- Adapting to take out and seating changes
- Adapting facility to drive through, without actual modifications to the facility

Nothing can replace an onsite inspection