



Business Environmental Program NEVADA

If you have questions, we still have answers.

The Nevada Business Environmental Program ([BEP](#)) at the University of Nevada, Reno remains open and staffed with a statewide team to provide free and confidential business advisory services to Nevada businesses.

If you have any environmental or energy questions or concerns, do not hesitate to get in touch with us. While the COVID-19 emergency may have us primarily working remotely from home, we are staffed as always from 8am - 5pm, Monday through Friday.

Our toll-free hotline is still taking calls and we are promptly answering all emails. We are also available to communicate via calls, photos, and online video meetings.

Hotline: (800) 882-3233 Email: help@unrbep.org

[Visit our BEP website.](#)

News & Updates

Best Practices for Cleaning in the Time of COVID-19

There is a lot of focus on cleaning and disinfection of surfaces now but how do you know if you and your staff are effectively cleaning and disinfecting surfaces for the safety of your employees and customers?

Here are tips and resources to guide your cleaning and disinfection processes.

1. **Protect** - Make sure anyone cleaning surfaces has the proper PPE such as gloves, masks and eye protection. The chemicals in disinfection products are very strong and these chemicals carry warnings and precautions. Ensure your staff knows to wear the proper PPE.
2. **Clean** – Clean surfaces with soap and water before disinfecting the area. Soap and water reduce grease, impurities and dirt on surfaces creating a prepared surface for the disinfection chemical.
3. **Disinfect** – Use a disinfectant that is rated to kill the SARS-CoV-2 virus and similar organisms. You can find all disinfectants registered with the [EPA N-List](#). Cross reference your chosen List N disinfectant with [EPA's Safer Choice product list](#) to ensure your disinfectant is also the best choice for the environment.

4. **Contact or Dwell Time** –Make sure to follow the manufacturers' instructions. Each disinfectant will state a contact or dwell time. This is the amount of time the area needs to be visibly wet in order for it to be effective. Learn more with this [handy infographic](#)

For more resources, including how to clean electronics and soft surfaces, visit these great cleaning resources from the [CDC](#) , [EPA](#) and [FDA](#) .

Food Trucks and Furniture & Appliance Showrooms Tip Sheets

Getting Back to Work in Nevada

The Nevada SBDC and BEP just released new Tip Sheets for [Food Trucks](#) and [Appliance & Furniture Retail Showrooms](#) who are getting ready to open and operate under Governor Sisolak's continued Phase 1 restrictions. This is part of our [series of tip sheets](#) which lay out minimum requirements, tips for reopening and additional resources.

Download the new tip sheets:

[Getting Back to Work in Nevada: Appliance and Furniture Retail Showrooms Tip Sheet](#)
[Getting Back to Work in Nevada: Food Trucks Tip Sheet](#)

Check our [tip sheet homepage](#) often to view and download the latest tip sheets.

Counselors at the [Nevada Small Business Development Center](#) and [BEP](#) are available to assist you with analyzing your options to help keep you in business and profitable.

Waste Reduction Tips for Restaurants

Reduce Waste and Improve Your Bottom Line

Following the COVID-19 Phase 1 Nevada Reopening guidelines and beyond does not mean you have to abandon your environmental sustainability initiatives. Minimizing waste and reducing other environmental impacts can save you money and we can all stay in business together for the long term!

Reduce

Limit disposables and single use items such as disposable menus. Instead use online menus or in-house menu boards. If patrons order take-out, ask if they need single use items such as plastic utensils and pre-packaged condiments before you put them in the bag. This will lower your supply costs and reduce your waste, saving you money.

Reuse

Consider revising processes to enhance safety while still using existing tableware. Handle tableware and used utensils minimally by busing tables just once, use bus containers with lids, and have busers and dishwashers wear masks and plastic face shields or goggles. Provide your staff with cloth masks printed with the business branding that can be washed and reused rather than purchasing disposable masks.

Recycle

Continue to recycle! Your recycled material is the feedstock for new boxes, wipes and paper towels. Make sure it is clean, separated and contained according to local regulations. Used PPE cannot be recycled and need to go in the trash! [EPA Video: Don't Recycle Personal Protective Equipment](#)

Contact [BEP](#) for more ways you can continue taking care of the environment while following the new guidelines for business during COVID-19!

Check out our [Restaurant Tip Sheet](#) for additional tips and best practices for your business.

New Air Quality Maintenance Fees

Effective January 1, 2020 with Three-Year Phase In Approach

Along with the new application fees that were mentioned in a recent newsletter, new **maintenance fees** for Class I and Class II Air Quality Operating Permit Holders have gone into effect starting January 1, 2020. There will be a three-year phase-in approach for the annual maintenance fees for all Class I, Class II, and stand-alone Surface Area Disturbance permits.

Class I is a flat fee which increases each of the three years. Class II and SAD Permits use a formula, which was broken out in this year's annual billing, with an estimate for next year, assuming nothing in the permit changes. For Class II Air Quality Operating Permit Holders, unlike the previous maintenance fees which were based on the total amount of allowed emissions of criteria pollutants; the new maintenance fees are based on the total amount of allowed emissions of criteria pollutants, the number of emissions units regulated by the operating permit, and the size of the disturbed area. The annual maintenance fee for Class II General Permits has not changed.

For additional information on the new maintenance fees and the pricing for Class I and Class II sources links to the fact sheets are provided below.

[Air Program Regulatory Amendment Fee Revision for Operating Permit Application and Maintenance Fees Overview](#)

[Air Program Regulatory Amendment Fee Revision for Operating Permit Application and Maintenance Fees Class I Major Stationary Sources and Major Sources](#)

[Air Program Regulatory Amendment Fee Revision for Operating Permit Application and Maintenance Fees Class II Minor Sources](#)

[Air Program Regulatory Change Fee Revision for Operating Permit Application and Maintenance Fees Class II Surface Area Disturbance and Class II General Permits](#)



Wood Stove Rebates Update

Just a few wood stove rebates remain so act fast to secure yours if you have an old, eligible wood stove and live in Carson City or Douglas County

[Learn More](#)

Free & Confidential Environmental Assistance
We look forward to hearing from you.

Enjoy your Memorial Day Weekend and Stay Safe!

The Nevada Business Environmental Program is a partnership program funded, in part, by the Nevada Division of Environmental Protection and the US Environmental Protection Agency.