





Memorandum

Date: November 15, 2018

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* 
Joseph P. Iser, MD, DrPH, MSc, *Chief Health Officer* 

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Routine Inspections	1,703	2,130	↑	7,476	8,158	↑
Reinspections	149	157	↑	737	844	↑
Downgrades	158	176	↑	717	811	↑
Closures	18	22	↑	58	88	↑
Special Events	143	125	↓	412	353	↓
Temporary Food Establishments & Tasting Event Booths	938	1,100	↑	2,775	2,448	↓
TOTALS	3,109	3,710	↑	12,175	12,702	↑

1. Enforcement Actions and Investigations:

- A. **Thai House, 9850 S. Maryland Pkwy.:** On October 1, staff closed the facility after a routine inspection resulted in 47 demerits. Some of the violations included: open food being stored outside the facility, expired food, food held at improper temperatures, food not cooled properly, raw shrimp over cooked chicken, and dish machine not sanitizing. A supervisory conference was held before the facility was reopened with three demerits on October 5.
- B. **Sekushi Japanese Grill, 3655 S. Las Vegas Blvd.:** On October 1, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The facility was reopened with zero demerits on October 4.

- C. **El Buen Taco #1, 439 Rock Quarry St.:** On October 3, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 22 demerits. The facility was reinspected and reopened with zero demerits on October 17.
 - D. **Fashion Show Mall, 3200 S. Las Vegas Blvd.:** On October 3, staff responded to a water outage at the facility. The following operators were found to be operating without water and were subsequently closed: India Masala; Subway; and Cartel Takos. All three permits were reinspected and reopened the following day.
 - E. **McDonald's, 1237 Nevada Hwy.:** On October 10, the facility was closed during a complaint investigation for an IHH, pest infestation. The last pest control service was done on September 28 but the invoice was lacking information. The facility was reopened the next day after conditions leading to pest harborage were corrected.
 - F. **Primm Valley Sports Bar and Snack Bar, 31900 S. Las Vegas Blvd.:** On October 10, the facility was closed when found operating with an IHH, pest infestation. The facility was reopened two days later with zero demerits.
 - G. **Railroad Pass Casino Kitchen, 2800 S. Boulder Hwy.:** On October 17, the facility was closed during a complaint investigation when staff found the kitchen floor dug up in several areas and floor sinks with pumps and hoses throughout the kitchen to pump graywater from one floor sink to another to bypass a portion of sewer line that had collapsed. The facility had been operating this way for three weeks. Necessary plumbing repairs were made and the kitchen was reopened on October 20.
 - H. **Sonic Drive In, 1426 E. Lake Mead Pkwy.:** On October 18, the facility was closed during a complaint investigation for an IHH, pest infestation. Approximately 60 roaches were easily visible around the three-compartment sink. The most recent pest control record from October 15 stated that no activity was observed. The Person in Charge (PIC) was not aware of an issue either. The facility was reopened on October 20, after conditions leading to pest harborage were corrected.
 - I. **Cici's Pizza, 4445 W. Charleston Blvd.:** On October 22, the facility was closed for an IHH, pest infestation. The inspector documented 12 demerits. The facility was reinspected and reopened with eight demerits on October 24.
 - J. **Chicken Now, 7400 S. Las Vegas Blvd.:** On October 22, the facility was closed during a complaint investigation for an IHH, pest infestation. Approximately 15 roaches were easily visible with harborage areas around the prep sink, prep table, and wall shelving unit. Facility staff was required to attend an Intervention Training. The facility was reopened on October 25, after conditions leading to pest harborage were corrected.
 - K. **Yui Edoma Sushi, 3460 Arville St.:** On October 25, the facility was closed when found operating with an IHH, pest infestation. The facility remains closed at this time.
 - L. **Sofia's Pizza, 7365 W. Sahara Ave.:** On October 25, the facility was closed when found operating with an IHH, no hot water. In addition, the walk-in cooler was not maintaining temperature. The facility was reopened three days later with zero demerits.
 - M. **Onion Steak & Sub, 3390 Novat St.:** The facility was closed for an IHH, no hot water. The facility was reopened three days later after repairs were completed.
 - N. **Family Dollar, 5450 W. Charleston Blvd.:** The facility was closed for an IHH, rodent infestation. The facility remains closed at this time.
2. **Foodborne Illness Investigations:**
- A. **Giada, 3595 S. Las Vegas Blvd.:** On October 2, staff responded to a confirmed case of foodborne illness associated with oysters. Staff collected oyster source information. No improper storage or handling of oysters was observed.
 - B. **Oyshi Sushi, 7293 W. Sahara Ave.:** On October 3, staff responded to multiple complaints of foodborne illness. Staff observed multiple issues that could lead to

foodborne illness including food in the temperature danger zone and multiple cross contamination concerns. The investigation resulted in two B downgrades. The facility successfully passed its reinspections on October 9 with two A grades.

- C. **Jack in the Box, 2365 E. Windmill Ave.:** On October 5, staff responded to multiple complaints of foodborne illness. The investigation resulted in an A grade.
 - D. **McDonald's, 3010 N. Las Vegas Blvd.:** On October 8, staff responded to a confirmed case of foodborne illness. Staff observed and corrected improper handwashing after handling raw foods. The investigation resulted in an A grade.
 - E. **Chang's Hong Kong Cuisine, 4670 S. Decatur Blvd.:** On October 8, staff responded to multiple complaints of foodborne illness. Staff observed multiple issues that could lead to foodborne illness including handwashing, contamination, and temperature issues. The investigation resulted in a C downgrade. The facility successfully passed a reinspection on October 23 with an A grade.
 - F. **McDonald's, 7150 W. Craig Rd.:** On October 9, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.
 - G. **Raising Cane's Chicken, 5660 Centennial Center Blvd.:** On October 11, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.
 - H. **Laurita's Taco Shop, 4620 Boulder Hwy.:** On October 17, staff responded to multiple complaints of foodborne illness. Staff observed multiple concerns that could lead to foodborne illness including food temperatures and cross contamination issues. The investigation resulted in a B downgrade. The restaurant has not yet requested a reinspection.
 - I. **Steak N Shake, 2580 St. Rose Pkwy.:** On October 17, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.
3. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: Sonny's Chicken and Fish Market, 865 N. Lamb Blvd.; Sol Tapatio, 3901 S. Maryland Pkwy.; and El Buen Taco, mobile vendor training done at SNHD.
 4. **Supervisory/Managerial Conferences:**
 - A. Conferences were held with the following facilities: Thai House, 9850 S. Maryland Pkwy.; Balboa Pizza, 2265 Village Walk Dr.; and Pita Plus, 3735 S. Las Vegas Blvd.

II. **SOLID WASTE AND COMPLIANCE (SW&C) PROGRAMS**

ENVIRONMENTAL HEALTH Solid Waste Management Authority (SWMA) Illegal Dumping Complaints and Hearing Officer Process – Fiscal Year Data

Illegal Dumping and Hearing Officer Process	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Notices of Violations (New & Remails)	0	0	→	24	33	↑
Adjudicated Hearing Cases	7	7	→	24	38	↑
Total Cases Received	108	115	↑	533	507	↓
Hearing Penalties Assessed	\$8,100	\$4,875	↓	\$26,500	\$43,375	↑

1. **See Dumping, Say Something Campaign:**

- A. SNHD SW&C and Public Information Office staff produced a video explaining illegal dumping and what actions the public can take. It was posted to the SNHD website and

- broadcasted throughout SNHD on the closed-circuit televisions for the public and staff to view.
- B. Public Information Office staff issued a Press Release encouraging the public to report illegal dumping.
 - C. SW&C created and displayed a poster board briefing in the lobbies of SNHD and the Clark County Administrative Building outlining the administrative process for an illegal dumping complaint along with points of contact. The poster board will be scheduled for placement throughout Clark County.
 - D. The Director of Environmental Health (EH) explained SNHD's Illegal Dumping program in a News 8 interview.
 - E. The EH Manager did a telephone interview with News 13 (Darcy Spears) to explain SNHD's Illegal Dumping program.

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Inspections	237	275	↑	1,062	987	↓

ENVIRONMENTAL HEALTH Underground Storage Tanks (UST) Full Compliance Inspections – Fiscal Year Data

Underground Storage Tanks	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Compliance Inspections	42	42	→	283	201	↓
Final Installation/Upgrade/Repair Inspections	5	5	→	28	36	↑
Closure Inspections	0	2	↑	5	5	→
Spill Report Investigations	4	1	↓	8	4	↓
Reinspections	0	0	→	2	8	↑

ENVIRONMENTAL HEALTH Permitted Disposal Facilities (PDF) Inspections – Fiscal Year Data

Permitted Disposal Facilities	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Inspections	16	20	↑	69	74	↑
Reinspections	4	2	↓	12	8	↓

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits issued** – A & A Midwest Rebuilders Suppliers (modification-RC); Clark County Public Works (modification SWSBF); Clean the World Foundation (modification-RC); Rocky Mountain Recycling (MRF); and Assured Document Destruction (modification-RC)
Permit Removals – None
- B. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; Timet; Sunrise Mountain (closed); and Wells Cargo
- C. **Facility Applications Being Processed** – Compost Plant (1); Landfill (1);

- Recycling Centers (9); Materials Recovery Facility (1); and Waste Grease (1)
D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in November: None**

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Asbestos Permits Issued	68	62	↓	265	278	↑
Revised Asbestos Permits Issued	1	2	↑	7	13	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Tentative Maps-Received	30	31	↑	85	100	↑
Tentative Maps-Lot Count	1,941	2,456	↑	5,341	7,549	↑
Final Maps-Received	30	39	↑	101	104	↑
Final Maps-Lot Count	1,062	1,782	↑	3,505	3,379	↓
Final Maps-Signed	13	15	↑	42	72	↑
Final Maps (Signed)-Lot Count	673	271	↓	1,664	3,261	↑
Improvement Plans-Received	23	22	↓	80	78	↓
Improvement Plans-Lot Count	874	940	↑	3,057	2,753	↓
Expedited Improvement Plans-Received	5	3	↓	18	9	↓
Expedited Improvement Plans-Lot	38	234	↑	473	517	↑
Fees Paid	\$33,651	\$28,919	↓	\$111,690	\$91,870	↓

ENVIRONMENTAL HEALTH Individual Sewage Disposal System (ISDS) Program – Fiscal Year Data

Individual Sewage Disposal Systems	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Residential ISDS Permits	16	8	↓	47	30	↓
Commercial ISDS Permits	0	3	↑	15	16	↑
Residential Pool Plan Reviews	7	6	↓	21	18	↓
Loan Certifications	0	3	↑	6	6	→
Tenant Improvements	18	11	↓	62	45	↓
Compliance Issues Resolved (pre-permitting)	1	3	↑	8	14	↑
Compliance Cases Resolved (post-permitting)	1	0	↓	19	0	↓

2. ISDS Program Activity:

- A. ISDS staff is continuing to provide comments for Clark County and City of Henderson land use applications and technical review comments for the Clark County Mapping Team on proposed parcel maps.

- B. ISDS staff is continuing to work with the Nevada State Division of Water Resources and local building departments (Clark County, City of Henderson, and City of Las Vegas) to address any potential ISDS issues via the Tenant Improvement process.

3. **Used Mattress and Bedding Program Activity:**

- A. There were no additional Used Mattress Sanitizers registered; the total remains at nine.
- B. Staff is working to conduct education and outreach to the gaming industry regarding the proper removal and disposal of used mattresses.

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data						
Safe Drinking Water Program	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Public Water System Sanitary Surveys	3	9	↑	26	22	↓
Public Water System Violation Letters	1	0	↓	5	3	↓
Public Water System Complaints	0	0	→	0	0	→

4. **Safe Drinking Water Activity:**

- A. Staff continued to monitor water hauling activities for the following water systems:
- **Speed Vegas** water hauling activities are projected to continue until December 31, 2018. This deadline, set by NDEP, is justified by the permit's water well construction project CL-0005960-18.
 - **Red Rock Visitor Center** water hauling activities are expected to end at an undetermined date (estimated completion of a treatment plant for the new water well).
 - **Red Rock Campground** water hauling activities are expected to end at an undetermined date (estimated completion of interconnecting with the **Red Rock Fire Station**).
 - **Laker Plaza Inc's** water hauling received an approved extension to September 30, 2018. This deadline was recently justified by the permit consultant's progress with the City of Henderson public water system intertie. Our staff will continue to evaluate the consultant's progress to determine subsequent water hauling extensions. On October 29, SNHD staff informed the permit's representatives that their report to our office was 29 days past due.
- B. Staff continued to track analyte compliance issues with the National Primary Drinking Water Regulations and Secondary Standards. Six *coliform*-present sample events occurred. Two of these were *coliform*-present, *E. coli*-present. Of these, one Treatment Technique Assessment was triggered at the **Union Pacific Railroad Public Water System (PWS)** permit.
- C. Our staff conduct triennial sanitary surveys of the Nevada Department of Environmental Protection (NDEP) delegated PWS. When a permit fails to address significant deficiencies within the prescribed survey deadline, a permit is required to conduct Tier 2 public notification until the deficiencies are fully corrected. The following permits have conducted Tier 2 public notification this month: Blue Diamond Saloon, McDonalds, and Terrible Herbst (system design modifications without NDEP Bureau of Safe Drinking Water (BSDW) approval); Mountain Springs Saloon (system design modifications without NDEP BSDW approval). The following permits have not

initiated their required Tier 2 public notifications: Blue Diamond Travel Center and Terrible Herbst (unsanitary maintenance of well head).

III. VECTOR CONTROL OFFICE

ENVIRONMENTAL HEALTH Vector Control and Other EH Services - Fiscal Year Data

Vector Control and Other EH Services	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
West Nile Virus Surveillance Traps Set	9	16	↑	1,132	1,163	↑
West Nile Virus Surveillance Mosquitoes Tested	34	51	↑	30,133	18,844	↓
West Nile Virus Surveillance Submission Pools Tested	5	7	↑	1,117	827	↓
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	1,279	66	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	48	2	↓
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Saint Louis Encephalitis Positive Submission Pools	0	0	→	0	0	→
Western Equine Encephalitis Positive Mosquitoes	0	0	→	30	0	↓
Western Equine Encephalitis Positive Pools	0	0	→	1	0	↓
Elevated Blood Level Home Investigations	0	2	↑	1	5	↑
Healthy Homes/Landlord Tenant Response (LLT)	4	4	→	45	44	↓
Public Accommodations Inspections	57	82	↑	77	123	↑
Public Accommodations Complaints	30	13	↓	102	85	↓
Mobile Home/Recreational Vehicle Park Inspections	1	1	→	1	2	↑
Mobile Home/Recreational Vehicle Park Complaints	8	6	↓	13	12	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
School Facility Inspections	110	85	↓	227	230	↑
School Facility Complaints	1	0	↓	2	1	↓
Child Care Facility Inspections	141	104	↓	267	272	↑
Child Care Facility Complaints	2	3	↑	6	10	↑
Body Art Facility Inspections	46	12	↓	104	124	↑
Body Art Facility Complaints	3	3	→	13	14	↑
Body Art Artist Special Event Inspections	8	53	↑	135	194	↑
Total Program Services Completed	2	2	→	11	7	↓

1. Child Care:

- A. **Sunrise Children's Foundation, 549 N. Lamb Blvd.:** On October 2, staff investigated five self-reported and confirmed cases of Hand, Foot, and Mouth disease. All cases were limited to the mobile infants and infants room. Facility staff were cleaning toys multiple times each day, sheets were being washed daily, toys placed in the mouth where being set aside to be cleaned, and handwashing had been increased. The facility also had adequate disinfectant and sanitizer available for use.
- B. **Babylove & Care II Infant Center & Preschool, 2253 E. Desert Inn Rd.:** During a routine inspection on October 16, staff observed multiple sanitation violations including: several handwashing sinks not stocked and/or accessible, providers not washing their hands correctly, improper cleaning procedures, improper sanitizer and disinfectant strengths, no foot covers available for the infant room, electrical cords accessible to children, no lighting available in two rooms, outdoor area not maintained in a safe and sanitary manner, and tableware not properly washed. The outdoor play area was taken out of use, as well as, the rooms with no lighting. A reinspection will be required to verify that these issues have been corrected.
- C. **Kids Quest Green Valley Kitchen, 2300 Paseo Verde Pkwy.:** On October 17, staff found that the kitchen was using Virex II disinfectant on food contact surfaces. Virex II is not intended for use on food contact surfaces. The high temperature warewash machine did not reach the proper sanitizing temperature and an error light appeared during the cycle. Staff red tagged the warewash machine and had the casino provide a food safe sanitizer for the kitchen. Once repairs are made, staff will verify that the machine is functioning properly prior to use.

2. Institutions:

- A. **City of Las Vegas Detention Center (CLVDC), 3300 Stewart Ave.:** On October 22, staff investigated a complaint alleging unsanitary conditions and poor food handling practices in the kitchen that serves the inmates and detention center staff. Staff observed three of the four walk-in refrigeration units operating at unsafe temperatures. Although the kitchen received 41 demerits, SNHD and CLVDC staff worked together to develop a contingency plan to provide meals to the inmates in a safe manner until all violations could be corrected. On October 23, a follow-up inspection was conducted and the walk-in refrigeration units had been repaired and staff had substantially improved sanitation conditions within the facility. The kitchen

was permitted to resume normal operations. Staff also scheduled a supervisory conference with CLVDC representatives and the food service contractor which will occur on October 31. At that supervisory conference, facility staff and their contractor will submit various procedures developed to prevent the recurrence of unsanitary conditions in the future. Facility staff will also be required to receive onsite food safety training.

3. **Body Art:**

A. **Ink Mayhem, 129 E. Fremont St.:** On October 11 and 12, staff inspected 43 artists that were providing tattoo services at this special event.

V. **FACILITY DESIGN ASSESSMENT & PERMITTING (FDAP)**

ENVIRONMENTAL HEALTH Facility Design Assessment & Permitting Program - Fiscal Year Data

	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	4	8	↑	24	27	↑
Total Food Pre-Permitting Services	649	1,022	↑	3,160	3,568	↑
Total Service Request Intake	168	261	↑	791	1,334	↑
Total Service Request Released	155	313	↑	608	1,200	↑
Total Service Requests Currently in Pre-Permitting	895	1,481	↑			

1. **Enforcement Actions and Investigations:**

A. **Resorts World, 3000 S. Las Vegas Blvd.:** A new resort and casino began submitting plans for their food and beverage venues on October 5. The facility plans on opening late 2020. Thus far, they have submitted plans for 41 permits including main kitchens, bars, a buffet, 24-hour café, restaurants, and several support areas. Additional plan review appointments are scheduled in November for additional submittals.

B. **Hard Rock Resort and Casino, 4455 S. Paradise Rd.:** On October 11, a Change of Permit Holder (CPH) inspection of 91 permits was conducted with two follow-up inspections later in the month. These were collaborative inspections with Food Operations staff. All permits were approved with minor stipulations.

C. **Flaming Fajitas, 16 S. Water St.:** Staff conducted a pre-permitting inspection of the facility and observed gaps between stationary equipment located under the bar countertop. All bar equipment must either be on casters to allow for relocation during cleaning or be flashed and sealed to the wall to prevent liquids from splashing/spilling behind the equipment. When staff conducted the final permitting inspection, the contractor had installed flashing to seal the large gaps and the bar die wall and caulked all the seams. The facility was approved to stock and operate.

D. **Terrible Herbst #376 Snack Bar, 5722 S. Eastern Ave.:** Staff arrived on property for a scheduled CPH inspection. SNHD Regulations require that new owners pass a scheduled CHP inspection with 10 demerits or less. The market permit was approved. The snack bar inspection resulted in a closure for 22 demerits. Violations observed included: no hand sink in the ice bagging area, physical contamination of the consumable ice, pinkish brown microbial growth inside the ice machine, sandwiches being held outside of the safe temperature zone, and two cans of household pesticide within the facility. The ice machine was taken out of service.

The snack bar permit will remain closed until corrections have been made and a reinspection is approved. Terrible Herbst management states that it will take 2-3 months to make the corrections and ensure compliance with SNHD Food Regulations.

- E. Palms Casino Resort, 4321 W. Flamingo Rd.:** Plans for fourteen new permits for a dayclub and nightclub named KAOS were submitted. The permits cover two floors and consist of one restaurant permit, five special kitchen permits, six drinking establishment permits, and two refrigerated storage permits. The special kitchen permits include two food preparation kitchens, two dishwashing rooms, and a refrigerated preparation room. Plan approval for one service bar is pending review of a waiver application. The applicant is requesting to waive SNHD Food Regulation 4-202.12, which requires that all food establishments install a three-compartment sink when warewashing and sanitizing of utensils is required. The waiver application with supporting information has not been submitted yet.
- F. Las Vegas Country Club Kitchen and Dishwasher Trailers, 3000 Joe W. Brown Dr.:** Plans were submitted and approved for two seasonal trailers which will operate while their permitted kitchen and banquet facilities are remodeled. The trailers do not have grey water tanks so the operator must apply for a temporary commercial holding tank permit before a final permitting inspection can be scheduled.
- G. Frank's Pizza Kitchen, 4950 S. Rainbow Blvd.:** A CPH inspection was conducted following a successful Food Safety Assessment Meeting (FSAM). During the inspection, staff discovered that there was inadequate hot water at the three-compartment sink, (116°F). SNHD Regulations require a minimum of 120°F hot water at the three-compartment sink. Also, the front hand sink did not drain adequately but a plumber was able to correct that issue right away. The facility was given 48 hours to ensure hot water reaches at least 120°F; this will be verified by the assigned Food Operations inspector.
- H. E. W. Griffith Elementary School, 324 Essex E Dr.:** A plan review meeting was conducted with representatives of the Clark County School District to review plans for a new elementary school to be constructed at the location of a recently demolished school of the same name. The project is anticipated to be completed in 2019.
- I. Frujuice, 1300 W. Sunset Rd.:** During a final permitting inspection, staff observed that the facility did not have final approval from the Department of Building and Fire Prevention. SNHD does not issue health permits until the facility has received a Certificate of Occupancy or Temporary Certificate of Occupancy from the Building Department. After the facility obtained approval from the City of Henderson Building Department, the final permitting inspection was approved.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
New Projects Submitted to Plan Review	50	47	↓	208	204	↓
All Projects Released from Pool Plan Review	26	46	↑	188	304	↑
Total Operation Inspections	436	243	↓	1,637	1,399	↓
Complaint Investigations	6	2	↓	127	94	↓
Inactive Body of Water Surveys	3	3	→	25	28	↑
Total Program Services Completed	521	341	↓	2,185	2,029	↓

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 2

1. Enforcement Actions:

- A. **Elevate Apartments, 111 S. Gibson Rd.:** On October 2, staff conducted routine inspections of the pool and spa. Two of the pool enclosure entry gates were not self-closing/self-latching. Facility staff was able to correct the violation right away so the aquatic venues remained open.
- B. **Park MGM, 3770 S. Las Vegas Blvd.:** On October 9, staff completed a pre-plaster inspection of the NoMad pool and spa. Staff discovered that the contractor had changed pipe sizes and the type of filter valves from the approved plans on both aquatic venues. Additionally, the spa jet pump and suction outlet covers were not compatible with the new pipes. The contractor was instructed to correct the pump/suction outlet cover issue and provide updated plans prior to requesting a final inspection. The final permitting inspection was conducted on October 24 and the facility was approved to operate.
- C. **Sugartree Apartments, 655 Sierra Vista Dr.:** During a routine inspection on October 11, staff observed loose fencing around the pool enclosure which should have been corrected according to a previously agreed upon compliance schedule. The pool was closed and will remain closed until the enclosure fencing is in compliance.
- D. **Westin Lake Las Vegas Resort, 101 Montelago Blvd.:** On October 12, a routine inspection was conducted at the property. SNHD staff noticed bathers using the lower pool, which has an attached slide. The lower pool requires lifeguards at the top and bottom of the slide but none were present. Facility staff was notified and provided the required lifeguards while the inspector was onsite so the aquatic venue was allowed to continue operating.

VII. TRAINING AND COMPLIANCE

1. Training Office staff attended the EH Customer Satisfaction Survey meetings on October 1 and 10.
2. Staff organized the monthly EH Experience Days presentation for Touro University and University Medical Center interns on October 4.
3. Training Office staff provided Temporary Food Establishment field training to EH Staff on October 4 and 11.
4. Staff attended the Conference for Food Protection (CFP) Program Standards Committee

- meeting on October 5.
5. Training Office staff provided new hire classroom training to EH staff on October 5 and 29.
 6. Training Office staff participated in a meeting with Information Technology and Public Information Office staff to discuss electronic submissions of Hazard Analysis and Critical Control Point (HACCP) plans and waivers on October 10.
 7. Training Office staff participated in program cross training for Tattoo and Permanent Makeup Temporary Events on October 11.
 8. Staff submitted the National Association of County and City Health Officials (NACCHO) Mentorship Program Cohort 8 mentor application on October 11.
 9. Training Office staff provided field cross training for four Office of Epidemiology and Disease Surveillance staff October 15, 16, and 23.
 10. Staff attended a Hazwoper 40-hour training class from October 15 through 18.
 11. Staff participated in a conference call with the State of Nevada to discuss Manufactured Food Regulations on October 16.
 12. Staff attended Allergen Intervention Strategy Committee meetings on October 3, 9, 16, and 30.
 13. Staff prepared and participated in the quarterly Food Safety Partnership meeting and provided Food Safety Training in English and Spanish on October 22.
 14. Staff submitted 2019 Association of Food and Drug Officials (AFDO) Categories 1, 3, and 4 grant applications on October 22.
 15. Training Office staff provided outreach training for Red Rock Canyon National Conservation Area staff on October 23.
 16. Staff participated in the Outbreak Prevention and Response Conference planning meeting on October 24.
 17. Training Office staff provided outreach training for 13 food handlers in Spanish at Los Cucos Mexican Cafe on October 22.
 18. Training Office staff participated in the following special events: Great American Foodie Fest-Fall 2018; ABC Kids Expo 2018; Las Vegas Bike Fest; and Popeye's International Franchisee Convention 2018.
 19. Training Office staff assisted District offices with routine inspections throughout the month.
 20. Training Office staff participated in standardization of Food Operations and Special Programs staff throughout the month.
 21. Training Office staff conducted field training with Environmental Health Specialists throughout the month.
 22. Staff assisted in the Centers for Disease Control (CDC) Food Safety Practices and Beliefs Study.
 23. Training Office staff continued to participate in the 2019 Steering Committee for updates to the *SNHD Regulations Governing the Sanitation of Food Establishments*.
 24. Staff participated in the Food Establishment Resource Library Website Update Project.
 25. Training Office staff participated in the EH Quality Circle.
 26. Special Processes staff participated in joint inspections at the request of Food Operations and Facility Design, Assessment, and Permitting (FDAP) for facilities conducting complex food preparation; i.e., reduced oxygen packaging, and other special processes throughout the month.
 27. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently 14 cook chill/sous vide plans, 10 2-barrier plans, 7 other HACCP plans, 12 waivers, and 8 operational plans in review.
 28. Special Processes staff provided guidance to Food Operations and Industry regarding

label requirements. There are currently 14 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Facility Label Review Submissions	7	11	↑	22	34	↑
Facility Label Review Releases	7	11	↑	22	34	↑
Number of Labels Approved	157	221	↑	316	494	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Cook Chill/Sous Vide Submissions	0	0	→	0	2	↑
Cook Chill/Sous Vide Releases	0	0	→	3	0	↓
2-Barrier ROP Submissions	0	1	↑	0	2	↑
2-Barrier ROP Releases	0	0	→	1	0	↓
Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	4	0	↓
Other Special Processes Releases	0	1	↑	1	1	→

ENVIRONMENTAL HEALTH Special Processes Waivers & Operational Plans Review - Fiscal Year Data

Waivers & Operational Plans Review	Oct. 2017	Oct. 2018		FY 17-18	FY 18-19	
Waiver Review Submissions	0	1	↑	1	1	→
Waiver Review Releases	0	0	→	1	0	↓
Operational Plan Submissions	1	0	↓	3	0	↓
Operational Plan Releases	0	2	↑	1	2	↑