




Memorandum

Date: February 28, 2019

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	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Routine Inspections	2,403	2,783	↑	11,762	13,310	↑
Reinspections	169	211	↑	1,183	1,363	↑
Downgrades	192	241	↑	1,126	1,306	↑
Closures	15	22	↑	97	132	↑
Special Events	24	40	↑	556	560	↑
Temporary Food Establishments & Tasting Event Booths	213	353	↑	3,761	3,761	→
TOTALS	3,016	3,650	↑	18,485	20,432	↑

1. Enforcement Actions and Investigations:

- A. **Walmart Superstore #3473 Produce, 4505 W. Charleston Blvd.:** On January 7, the facility was closed for an Imminent Health Hazard (IHH), no hot water (58°F). The inspector documented 8 demerits. The facility was reinspected and reopened on January 11 with three demerits.
- B. **Dakao Bakery Deli, 5700 W. Spring Mountain Rd.:** On January 10, the facility was closed for an IHH, cockroach infestation. The facility was reinspected and reopened on January 14 with three demerits.
- C. **Little Caesar's Pizza, 1995 N. Nellis Blvd.:** On January 14, the facility was closed for an IHH, operating under gross and unsanitary conditions with a fruit fly infestation. The facility addressed the issues and was reopened two days later with zero demerits.

- D. Anise Tapas and Grill, 3100 S. Durango Dr.:** On January 15, the facility was closed for two IHHs, multigenerational cockroaches and sewage backup from the floor drains. The inspector documented excessive demerits and determined that the property had a Change of Permit Holder (CPH) without SNHD approval. The facility was reopened on January 17 with an A grade.
- E. King & I, 1107 E. Tropicana Ave.:** On January 15, the facility was closed due to a failed reinspection after a C downgrade. The inspector documented 27 demerits. Violations included: improper handwashing and hygiene, food from an unknown source, foods in the temperature danger zone, uncovered and double-stacked food, potential contamination by employees, improper labeling of expired food, and Person in Charge (PIC) working without a food handler card. The PIC attended a Supervisory Conference and passed a subsequent reinspection on January 23 with 3 demerits.
- F. La Mexicana Market Restaurant, 400 Riverside Dr.:** On January 15, the facility was closed for an IHH, operating under gross unsanitary conditions with a cockroach infestation. They were reopened on January 25 with three demerits, after multiple visits by the facility's certified pest control operator (CPO).
- G. Kimchi Korean BBQ, 3049 S. Las Vegas Blvd.:** On January 16, the facility was closed during a scheduled reinspection for an IHH, multigenerational cockroach infestation. Cockroaches were observed throughout the facility (steamer cabinet, behind equipment on the hot line, dish machine area, and walls in the prep kitchen). Facility was reinspected and reopened two days later with zero demerits.
- H. Panaderia La Asuncion Bakery, 1458 E. Charleston Blvd.:** On January 16, the facility was closed for an IHH, cockroach infestation. The inspector documented 26 demerits. The facility was reinspected and reopened on January 18 with zero demerits.
- I. Frujuice Annual Itinerant High Risk (AIHR), 1300 W. Sunset Rd.:** On January 25, the facility was closed for an IHH, no potable water. The inspector documented 14 demerits. The facility was reinspected and reopened on February 1 with zero demerits.
- J. Mama Maria's, 6055 E. Lake Mead Blvd.:** On January 28, the facility was closed for an IHH, operating under gross unsanitary conditions with a cockroach infestation. They were reinspected and reopened three days later with zero demerits.
- K. Honolulu Cookie Company Sampling, 3545 S. Las Vegas Blvd.:** On January 30, the facility was closed for an IHH, no hot water. A reinspection has not been scheduled at this time.
- L. Dairy Queen, 70 Falcon Ridge Pkwy.:** On January 31, the facility was closed for an IHH, operating under gross unsanitary conditions with a cockroach infestation. The inspector documented 27 demerits. The facility remains closed at this time.
- M. Los Corrales Portable Unit for the Sale of Food (PUSF), 1404 N. Eastern Ave.:** On January 31, the facility was closed for a failed inspection and CPH without SNHD approval. The facility remains closed at this time.
- N. Liquor World – Blue Diamond Sampling, 8544 W. Blue Diamond Rd.:** The facility was closed for two IHHs, inability to warewash due to the removal of the three-compartment sink and inability to handwash due to the removal of the hand sink. The permit holder elected to discontinue sampling in lieu of reinstalling the equipment and requested deletion of the sampling permit.
- O. Club Billiards Story, 6850 Spring Mountain Rd.:** Facility management was given a Cease and Desist Order on all food sales when they were found operating a snack bar without a health permit.

2. Foodborne Illness Investigations:

- A. Sushi Mon, 9770 S. Maryland Pkwy.:** On January 3, staff responded to multiple complaints of suspected foodborne illness. Staff observed multiple issues including food in the temperature danger zone and improper handwashing and warewashing. The investigation resulted in a B downgrade. The facility passed a reinspection on January 4 with an A grade.
- B. In N Out, 1051 W. Sunset Rd.:** On January 8, staff responded to multiple complaints of suspected foodborne illness. Staff observed cleaned dishware that was visibly soiled. The investigation resulted in an A grade.
- C. Silver Nugget Wrangler Grill, 2140 N. Las Vegas Blvd.:** On January 9, staff responded to a confirmed case of foodborne illness. Staff observed handwashing issues and expired foods. The investigation resulted in a B downgrade. The facility passed a reinspection on January 17 with an A grade.
- D. Roshi Sushi at Smith's, 850 S. Rancho Dr.:** On January 10, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.
- E. Burger King, 8005 Blue Diamond Rd.:** On January 15, staff responded to multiple complaints of suspected foodborne illness. Staff observed multiple contamination concerns including handwashing violations and improper warewashing. The investigation resulted in an A grade.
- F. Grand Lux Café, 3355 S. Las Vegas Blvd.:** On January 23, staff responded to multiple complaints of suspected foodborne illness. Staff observed multiple contamination concerns including improper glove use and barehand contact with ready-to-eat foods. The investigation resulted in a B downgrade. The facility was reinspected on January 28 with an A grade.

3. Onsite Intervention Training:

- A. Onsite Intervention Training** was held with the following facilities: Masala Cuisine of India, 3041 S. Las Vegas Blvd.; Bombay India Cuisine, 3049 S. Las Vegas Blvd.; Playa Papagayos, 4760 W. Sahara Blvd.; Mercado Rincon de Buenos Aires, 5300 Spring Mountain Rd.; and Dakao Bakery Deli, 5700 Spring Mountain Rd.

4. Supervisory/Managerial Conferences:

- A. Conferences** were held with the following facilities: Carlito's Cuban Food & Cafeteria, 2680 S. Maryland Pkwy.; King & I #1, 1107 E. Tropicana Ave.; and Anise Tapas and Grill, 3100 S. Durango Dr.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

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

Illegal Dumping and Hearing Officer Process	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Notices of Violations (New & Remails)	5	9	↑	47	68	↑
Adjudicated Hearing Cases	8	13	↑	42	61	↑
Total Cases Received	104	134	↑	825	897	↑
Hearing Penalties Assessed	\$6,500	\$11,300	↑	\$41,900	\$65,175	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Inspections	304	263	↓	1,725	1,558	↓

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

Underground Storage Tanks	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Compliance Inspections	87	73	↓	429	446	↑
Final Installation/Upgrade/Repair Inspections	4	8	↑	41	60	↑
Closure Inspections	4	4	→	9	11	↑
Spill Report Investigations	0	1	↑	8	5	↓
Reinspections	0	0	→	3	23	↑

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

Permitted Disposal Facilities	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Inspections	21	24	↑	139	147	↑
Reinspections	3	2	↓	21	13	↓

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued – Rocky Mountain Recycling (MRF-Modification)
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); Materials Recovery Facilities (2); Recycling Centers (8); and Waste Grease (1)
- D. Facilities planned for approval at DBOH meetings/SNHD Workshops in February: M.M.C. Inc. (Apex)

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Asbestos Permits Issued	76	69	↓	467	460	↓
Revised Asbestos Permits Issued	3	2	↓	15	17	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Tentative Maps-Received	20	32	↑	145	180	↑
Tentative Maps-Lot Count	932	1,594	↑	8,061	13,226	↑
Final Maps-Received	22	34	↑	162	191	↑
Final Maps-Lot Count	1,036	1,201	↑	5,691	6,674	↑
Final Maps-Signed	24	21	↓	103	141	↑
Final Maps (Signed)-Lot Count	1,143	307	↓	3,832	5,486	↑
Improvement Plans-Received	22	35	↑	141	158	↑
Improvement Plans-Lot Count	1,098	1,520	↑	5,380	6,355	↑
Expedited Improvement Plans-Received	4	7	↑	28	25	↓
Expedited Improvement Plans-Lot Count	259	564	↑	1,094	1,917	↑
Fees Paid	\$30,816	\$25,864	↓	\$185,629	\$208,628	↑

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

Individual Sewage Disposal Systems	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Residential ISDS Permits	6	11	↑	72	61	↓
Commercial ISDS Permits	4	3	↓	24	29	↑
Residential Pool Plan Reviews	8	12	↑	44	49	↑
Loan Certifications	2	0	↓	14	7	↓
Tenant Improvements	13	19	↑	109	89	↓
Compliance Issues Resolved (pre-permitting)	3	2	↓	14	19	↑
Compliance Cases Resolved (post-permitting)	1	2	↑	21	2	↓

2. ISDS Program Activity:

- A. ISDS staff continues 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 continues 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	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Public Water System Sanitary Surveys	0	0	→	35	42	↑
Public Water System Violation Letters	4	0	↓	12	3	↓
Public Water System Complaints	0	0	→	0	2	↑

4. Safe Drinking Water Activity:

- A. Staff completed a quarterly report to the Nevada Division of Environmental Protection (NDEP) Safe Drinking Water Program Bureau Chief.
- B. Staff continued to monitor water hauling activities for the following water systems:
 - **Speed Vegas** water hauling activities were projected to continue until December 31, 2018. This deadline, set by NDEP on October 11, 2018, was justified by the permit's water well construction project CL-0005960-18. An extension for the construction of the well is pending NDEP approval.
 - **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 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, 2018, our staff informed the permit's representatives that their report to our office was 29 days past due. A sanitation survey conducted on December 18, 2018, found significant deficiencies. Staff is awaiting direction from NDEP.
 - **Spring Mountain Youth Camp's** water source's discharge rates have decreased to drought severity. They began emergency water hauling on November 20, 2018. The preceding emergency water hauling lasted from October 2014 to October 2016.
- C. Staff continued to track analyte compliance issues with the National Primary Drinking Water Regulations and Secondary Standards. One *coliform*-present sample event occurred in January. That sample was *Escherichia coli*-absent. Follow-up samples were *coliform*-absent.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
West Nile Virus Surveillance Traps Set	0	0	→	1,131	1,163	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	30,117	18,844	↓
West Nile Virus Surveillance Submission Pools Tested	0	0	→	1,115	827	↓
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	1,238	66	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	42	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	1	0	↓	6	5	↓
Healthy Homes/Landlord Tenant Response (LLT)	7	2	↓	62	56	↓
Public Accommodations Inspections	9	17	↑	242	249	↑
Public Accommodations Complaints	19	14	↓	138	128	↓
Mobile Home/Recreational Vehicle Park Inspections	46	76	↑	51	79	↑
Mobile Home/Recreational Vehicle Park Complaints	1	2	↑	16	21	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
School Food Facility Inspections	69	47	↓	462	454	↓
School Food Facility Complaints	2	0	↓	8	2	↓
School Facility Inspections	111	59	↓	598	551	↓
School Facility Complaints	1	2	↑	20	16	↓
Child Care Facility Inspections	37	24	↓	272	215	↓
Child Care Facility Complaints	8	3	↓	4	24	↑
Body Art Facility Inspections	30	59	↑	362	395	↑
Body Art Facility Complaints	2	1	↓	20	13	↓
Body Art Artist Special Event Inspections	0	5	↑	17	251	↑
Total Program Services Completed	260	200	↓	1,763	1,921	↑

1. Schools:

A. Hughes Middle School, 550 Hafen Ln.: During a routine inspection in September 2018, SNHD staff observed discolored hot water in various campus locations, indicating a contamination of the water system. The school was required to use bottled water for drinking and culinary purposes until the source of the contamination could be identified and addressed. The Clark County School District's (CCSD's) investigation found that the source of the contamination was the water heaters, which were replaced. Testing following the repairs found that some fixtures in the school continued to produce water with lead concentrations that exceeded the United States Environmental Protection Agency (US EPA) action level. These fixtures were replaced, and additional testing was performed. On January 23, SNHD staff received the results of the follow-up testing, which showed that the concentration of lead in the water samples was now below the US EPA action level so SNHD removed the requirement to use bottled drinking water.

B. Mendoza Elementary School, 2000 S. Sloan Ln.: On January 25, staff investigated a complaint that the school was not following CCSD procedures for an outbreak of head lice. SNHD staff met with the school principal and Health Office personnel. Staff reviewed the actions taken by the school and verified that the CCSD Head Lice (Pediculosis) Treatment and Suspension procedure was being followed. In addition to the required action items in the CCSD procedure, the school nurse intended to implement a "No Nits" policy. This policy requires that all backpacks, clothing, and fabric items are sent home with students, with any soft items remaining on the premises being bagged in plastic and placed in an outside storage area for 30 days. The policy also requires that all custodial staff change vacuum bags when moving from one classroom or area to another and perform weekend deep cleaning of the facility. Finally, the policy requires that a parent or guardian accompany students that were excluded for treatment to wait for verification of the absence of live lice and nits by Health Office staff.

2. Child Care:

A. Children's Learning Adventure Kitchen, 2836 S. Durango Dr.: On January 7, staff investigated a complaint alleging an odor of sewer gas at the facility. Staff did not

detect any odors. The Director stated that there had been an odor, but it did not recur after a drain was cleaned. The Director also said that they were planning on having their grease trap cleaned to ensure that the odor was not coming from that equipment. The complaint was not substantiated.

- B. Creative Beginnings Learning Center, 5245 E. Bonanza Rd.:** On January 9, staff investigated a complaint alleging that children in the facility had diarrhea and a kitchen worker did not remove her apron when leaving the kitchen. Staff met with the Director who stated that no staff have reported illness within the last month and that only 3 of 280 children enrolled had reported diarrhea since December 28, 2018. SNHD also conducted a routine inspection and found the facility was following sanitation regulations. Staff did note that disinfectant strength was prepared below manufacturer’s recommendations. Facility staff adjusted the dilution to ensure that the disinfectant was at the proper strength while the inspector was onsite. The complaint not substantiated.

V. FACILITY DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Food Safety Assessment Meetings	5	13	↑	45	56	↑
Total Food Pre-Permitting Services	971	1,111	↑	6,270	7,916	↑
Total Service Request Intake	259	230	↓	1,589	2,246	↑
Total Service Request Released	189	220	↑	1,251	2,028	↑
Total Service Requests Currently in Pre-Permitting	1,042	1,576	↑			

1. Enforcement Actions and Investigations:

- A. 2 Wheels Bar, 567 Nevada Hwy.:** Staff conducted a pre-permitting inspection of the bar and support bar. The facility previously operated as a service station for vehicles and had been closed for years. During the renovation, essential food service equipment was omitted. The service bar was missing a faucet for the mop sink and a hand sink was not installed near the three-compartment sink as required by SNHD Regulations. Staff informed the general contractor that the installation of a hand sink was necessary for proper hygiene when conducting warewash activities. A final permitting inspection was conducted after all corrections were completed and the permit was approved to stock and operate.
- B. The Fabulous 99 Cent and More, 3711 S. Valley View Blvd.:** A final permitting inspection for a market permit was conducted. The facility had been found operating without a health permit. During the inspection, staff observed that the hand sink in the restroom had been removed and a mop sink had been installed in its place. A multi-use double basin sink was observed directly outside of the restroom. The applicant was instructed to replace the mop sink in the restroom with an appropriate hand sink, and to use the double-basin sink as the mop sink. The permit was approved to stock and operate with these stipulations.
- C. Buy Low Market Meat/Fish Department, 1061 W. Owens Ave.:** A Change of Permit Holder (CPH) inspection resulted in failure due to several uncontrolled risk

factors for foodborne illness. The inspector documented 26 demerits. SNHD Regulations require that facilities earn 10 demerits or less at a scheduled CPH inspection. Violations included: adulterated foods on display and in storage; foods not protected from potential chemical contamination or contamination by employees during storage and preparation; handwashing sinks not conveniently located in food preparation areas; freezer unable to maintain solid frozen food; and inadequate backflow protection. The facility was closed, and the operator was required to attend a Food Safety Assessment Meeting (FSAM). The facility is currently closed, pending a successful FSAM and reinspection.

- D. **Jazmin Cotton Candy, 2930 N. Las Vegas Blvd.:** A final inspection resulted in failure due to insufficient hot water at the three-compartment sink. SNHD Regulations require that facilities have 120°F hot water at the three-compartment sink and that the water source shall be of sufficient capacity to meet the peak water demands of the facility. The owner corrected the violation prior to reinspection and the health permit was approved.
- E. **Caesars Forum Convention Center, 3911 Koval Ln.:** Plans were submitted for a new convention center to be located behind Harrah's. The Convention Center will be a multi-level building with meeting rooms sized to meet a variety of capacities. Thirteen permits were submitted for several kitchens, pantries, storage rooms, beverage support rooms, and warewashing. The projected completion date of the project will be March 2020.
- F. **The Summit Club, 4437 S. Town Center Dr.:** Plans were reviewed for 9 new permitted areas at the facility. These permits consist of a new restaurant, employee dining room, a sushi bar, bakery preparation, and five drinking establishments. The drinking establishments will include a pool bar, men's bar with concessions, a clubhouse bar on the main level, a service bar, and a women's lounge in the basement level of the facility. The plans for the service bar and sushi bar were not approved due to pending management approval to waive a glasswasher and a three-compartment sink which are required by SNHD Regulations.
- G. **Racket Science, 1575 Galleria Dr.:** Staff arrived to conduct a survey for a health permit exemption. Exemptions are approved pursuant to Nevada Administrative Code (NAC) 446.042 provided there is no handling of open foods. Staff found open food handling of hot beverages. The applicant decided to stop open beverage sales to qualify for the exemption and the exemption was approved.
- H. **Axum Ethiopian Restaurant, 860 E. Twain Ave.:** Staff conducted a scheduled CPH inspection for a restaurant/bar and discovered an indoor grease interceptor under the three-compartment sink. SNHD Regulations require that all interceptors be located outdoors, but SNHD can waive the requirement with proper documentation and operational procedures. The CPH was approved with stipulations including approval from Clark County Water Reclamation District (CCWRD) for the use of an indoor grease interceptor. The facility was instructed to apply for a waiver for the interceptor following approval from CCWRD. The operator has not yet applied for the waiver.
- I. **Proposed Restaurant near The Apothecary Shoppe Dispensary, 4240 W. Flamingo Rd.:** FDAP offers complimentary 15-minute preliminary meetings to prospective applicants to assist with project planning and application requirements. A prospective applicant scheduled a meeting to discuss opening a restaurant directly next to an existing cannabis dispensary. The prospective applicant asked about the possibility of adding cannabidiol (CBD) to foods prepared at the restaurant. Staff explained that SNHD currently follows the Food and Drug Administration (FDA)

requirements regarding CBD which is considered a pharmaceutical. CBD therefore cannot be added to foods prepared in SNHD permitted facilities.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
New Projects Submitted to Plan Review	75	68	↓	451	404	↓
All Projects Released from Pool Plan Review	16	55	↑	246	524	↑
Total Operation Inspections	308	162	↓	2,794	2,427	↓
Complaint Investigations	4	9	↑	148	130	↓
Inactive Body of Water Surveys	6	3	↓	50	47	↓
Total Program Services Completed	409	297	↓	3,689	3,532	↓

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 0

1. Enforcement Actions:

- A. Attiva Court, 3210 S. Sandhill Rd.:** On January 9, staff conducted routine pool and spa inspections at the property. The recirculation system for the pool was nonfunctional, resulting in closure. The spa did not have a detectable level of disinfectant residual and was also closed. The operator has not yet requested reinspections.
- B. Elysian at Flamingo, 10143 W. Flamingo Rd.:** On January 14, final permitting inspections for the pool and spa failed due to inadequate area lighting, no certified pool operator or company on record, noncompliant barrier gates, extremely cloudy water, and several other violations. The reinspection was conducted on January 28, and both aquatic venues were given provisional approval with 30-day compliance schedules for 24-hour restroom access and installation of a hose bib within an acceptable distance of the spa. Additionally, the pool operator was instructed to obtain an SNHD Pool Operator card for this location in addition to or in lieu of his current location. SNHD Regulations currently require that pool operators obtain SNHD Pool Operator cards for each location of employment.
- C. American Heritage Academy, 2100 Olympic Ave.:** On January 14, staff conducted a survey to verify the proper abandonment of the facility's outdoor pool. Per the previous survey, all equipment was disconnected, all lines were capped, and the shell had been adequately perforated. On the current visit, the shell was adequately backfilled. The aquatic venue was approved for abandonment and deletion of the permit.
- D. The Palladium, 5600 E. Russell Rd.:** On January 18, staff conducted a survey of Spa 2. The spa had been management closed due to the spa shell severely separating from the deck. The facility stated that a leak detection company had been contracted to perform leak testing the following week. The facility was given a compliance schedule of 30 days to provide a plan of action regarding necessary repairs and associated timeframes. Another survey will be conducted in February and the aquatic venue will be referred to plan review.

- E. Country Hills Homeowners Association (HOA), 698 S. Racetrack Rd.:** On January 24, staff conducted a reinspection following closure of the spa. Upon arrival, the prior violations had been corrected, including the IHH of a cracked/broken suction outlet cover. The aquatic venue passed the reinspection and was allowed to reopen.
- F. Desert Rose Resort, 5051 Duke Ellington Way:** On January 25, staff conducted minor remodel inspections for the pool and spa. While inspecting the north gate leading into the pool enclosure, staff found that the gate was not self-closing or positively self-latching at all open positions. This is considered an IHH due to the possibility of unauthorized pool access and accidental drowning. The facility repaired the gate while staff was onsite and the remodels were approved.
- G. Budget Suites of America, 3655 W. Tropicana Ave.:** On January 25, staff responded to a complaint alleging that the chemical levels were unsafe. Staff tested chemical levels for the two operational spas and found them to be within acceptable ranges. However, the East Spa was closed for having two broken suction outlet covers. The property has not yet scheduled a reinspection.
- H. Siegel Suites Flamingo, 1500 Fremont St.:** On January 28, staff conducted a routine inspection of the pool. The aquatic venue was management closed at the time and the underwater light had water present in the housing, but the Ground Fault Circuit Interrupter (GFCI) was operational. The operator was given a compliance schedule to repair the light. Management was advised to keep the pool area closed until repairs were completed and the aquatic venue had passed a reinspection by SNHD. A reinspection has not yet been requested.

VII. TRAINING AND COMPLIANCE

- 1. Training office staff organized and gave the monthly EH Experience Days presentation to Touro University and University Medical Center interns on January 3.
- 2. Staff participated in Public Health Accreditation Board (PHAB) Site Visit Training on January 3.
- 3. Justin Hinsen was released from the Training Office to the Henderson Food Operations Office on January 8.
- 4. Training office staff participated in the Conference for Food Protection (CFP) Council III - Product Assessment Sub-Committee conference call on January 4.
- 5. Staff participated in the CFP Program Standards Subcommittee #3 conference calls on January 4, 23, and 29.
- 6. Staff participated in the National Environmental Health Association (NEHA) Food Safety Content Workgroup call on January 4 and 31.
- 7. Staff participated in a Quality Improvement meeting on January 4.
- 8. Training office staff participated in a group conference call with all mentees for the National Association of County and City Health Officials (NACCHO) Mentorship Program on January 8.
- 9. Staff participated in the Nevada Food Safety Task Force (NFSTF) meeting on January 8.
- 10. Staff participated in the Public Health Accreditation Board (PHAB) Site Visit on January 9.
- 11. Staff attended the Environmental Health (EH) Roundtable meeting on January 11.
- 12. Staff attended the EH Alternate Work Schedule meetings on January 14 and 18.
- 13. Staff conducted individual conference calls with mentees for the NACCHO Mentorship Program on January 15.
- 14. Staff attended the Foodborne Illness Taskforce (FIT) meeting on January 16.
- 15. Staff attended ICS 300 training on January 16-17.

16. Staff attended the Human Resources (HR) for the Non-HR Manager Training on January 17-18.
17. Nicole Grandt was released from the Training Office to the Spring Valley Food Operations Office on January 22.
18. Training office staff participated in an audit of Program Standard 5 (Foodborne Illness and Food Defense Preparedness and Response) on January 22-23.
19. Staff participated in a webinar entitled Cosmetics: Content, Safety, and the Future on January 24.
20. Staff attended the Southern Nevada Food Council (SNFC) meeting on January 24.
21. Staff participated in a Strengths Weakness Opportunity Threat (SWOT) Analysis on January 25.
22. Staff participated in the Allergen Committee conference call on January 25.
23. Staff coordinated and presented topics at the Food Safety Partnership (FSP) meeting on January 28.
24. Staff conducted food safety training in English after the FSP meeting on January 28.
25. Training office staff submitted an interim report for the Advancing Conformance with the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS) grant on January 29.
26. Training office staff presented "The Power of Partnerships" at the Arizona County Directors of Environmental Health Services Association (ACDEHSA) conference on January 30.
27. Training office staff participated in the following special events: Consumer Electronic Show.
28. Training office staff assisted Spring Valley Office staff with routine inspections throughout the month.
29. Staff participated in the Food Establishment Resource Library Website Update Project.
30. Training office staff conducted field training with Environmental Health Specialist (EHS) staff throughout the month.
31. Staff assisted with foodborne illness investigation data entry throughout the month.
32. Staff assisted in updating the Administrative Process Policy.
33. 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, 7 2-barrier plans, 8 other HACCP plans, 10 waivers, and 5 operational plans in review.
34. Special Processes staff provided guidance to Food Operations staff 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	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Facility Label Review Submissions	5	4	↓	34	50	↑
Facility Label Review Releases	5	4	↓	34	50	↑
Number of Labels Approved	90	32	↓	537	668	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Cook Chill/Sous Vide Submissions	1	2	↑	1	4	↑
Cook Chill/Sous Vide Releases	0	1	↑	5	2	↓
2-Barrier ROP Submissions	1	0	↓	1	2	↑
2-Barrier ROP Releases	0	3	↑	1	4	↑
Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	1	→	5	1	↓
Other Special Processes Releases	1	0	↓	2	1	↓

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

Waivers & Operational Plans Review	Jan. 2018	Jan. 2019		FY 17-18	FY 18-19	
Waiver Review Submissions	0	1	↑	2	2	→
Waiver Review Releases	2	2	→	5	3	↓
Operational Plan Submissions	1	0	↓	4	1	↓
Operational Plan Releases	0	2	↑	2	4	↑

CDS/hh