





Memorandum

Date: September 26, 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	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Routine Inspections	2,310	2,055	↓	4,299	3,981	↓
Reinspections	292	179	↓	500	338	↓
Downgrades	254	167	↓	488	336	↓
Closures	23	17	↓	49	27	↓
Special Events	61	94	↑	119	146	↑
Temporary Food Establishments & Tasting Event Booths	113	279	↑	535	578	↑
TOTALS	3,053	2,791	↓	5,990	5,406	↓

1. Enforcement Actions and Investigations:

- A. **Michoacan Gourmet Mexican Restaurant, 7870 W. Tropical Pkwy.:** On August 5, the facility was closed for an Imminent Health Hazard (IHH), inadequate refrigeration. The facility was reinspected and reopened the next day with nine demerits.
- B. **Mediterranean Market Meat Department, 6020 Spring Mountain Rd.:** On August 7, the facility was closed for an IHH, cockroach infestation. The facility was reinspected and reopened with zero demerits on August 23.
- C. **Inspire Portable Unit for the Service of Food (PUSF), 107 S. Las Vegas Blvd.:** On August 15, the facility was closed for two IHHs, no potable water or hot water. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits on August 21.

- D. **Carnitas Y Tortas Ahogada Guadalajara Restaurant, 640 N. Eastern Ave.:** On August 16, the facility was closed for an IHH, inadequate refrigeration. The facility was reinspected and reopened three days later with zero demerits.
 - E. **Full House BBQ, 9890 S. Maryland Pkwy.:** On August 20, the facility was closed for an IHH, no hot water. The hot water heater went out the night before and the facility continued to operate. The facility was reinspected and reopened the next day after the hot water heater was replaced.
 - F. **Hooters Hotel and Casino Warewash Remote, 115 E. Tropicana Ave.:** On August 21, the area was closed for an IHH, cockroach infestation. The area was reinspected and reopened with zero demerits two days later.
 - G. **Ocean One Bar and Grille, 3663 S. Las Vegas Blvd.:** On August 23, the facility was closed for an IHH, cockroach infestation. The facility was reinspected and reopened three days later with nine demerits.
 - H. **Kwiky Mini Mart, 1955 E. Tropicana Ave.:** On August 27, staff placed Finnuts Peanuts product on hold due to it being from an unapproved source. Packaging indicated that the peanuts were packaged in Las Vegas but no SNHD Health permit could be found for the company and the labels did not have a company address. Staff will continue to follow-up.
 - I. **The Ranch House Restaurant, 6250 Rio Vista St.:** On August 28, the facility was closed for an IHH, cockroach infestation. The inspector documented 25 demerits. The facility was reinspected and reopened the next day with zero demerits.
 - J. **Kung Fu Tea Fashion Show Mall, 3200 S. Las Vegas Blvd.:** On August 29, the facility was closed for an IHH, no hot water. The facility was reinspected and reopened the next day once hot water was restored.
 - K. **Park MGM Eatly Food Concession, 3770 S. Las Vegas Blvd.:** On August 30, staff issued a Cease and Desist Order for the unpermitted food concession in the hotel lobby area.
2. **Foodborne Illness Investigations:**
- A. **Hank's Restaurant, 2300 Paseo Verde Pkwy.:** On August 2, staff responded to a lab-confirmed case of foodborne illness associated with shellfish. Staff observed shellfish storage and preparation, and reviewed shellfish records and invoices to identify source. No food safety issues were observed.
 - B. **Ri Ra Restaurant, 3900 S. Las Vegas Blvd.:** On August 8, staff responded to multiple complaints of foodborne illness. The investigation resulted in an A grade.
 - C. **Tacos Los Toritos, 2333 E. Bonanza Rd.:** On August 9, staff responded to multiple complaints of foodborne illness, one of which was lab-confirmed. Staff observed multiple issues that could lead to illness including refrigeration malfunctioning and no sanitizer available. The investigation resulted in a C Downgrade. The restaurant successfully passed their reinspection with an A grade on August 22.
 - D. **Carnitas Y Tortas Ahogadas Guadalajara, 640 N. Eastern Ave.:** On August 16, staff responded to multiple complaints of foodborne illness, one of which was lab-confirmed. Staff observed multiple issues that could lead to illness including inadequate refrigeration, improper cooling, and unstocked hand sinks. The investigation resulted in a closure. The restaurant successfully passed their reinspection with an A grade on August 19.
 - E. **IHOP, 3260 E. Tropicana Ave.:** On August 27, staff responded to a lab-confirmed case of foodborne illness. Upon arrival, the restaurant was in the midst of a major remodel and was not open or conducting food preparation. If further cases are reported upon reopening, SNHD will follow-up.

3. Onsite Intervention Training:

A. Onsite Intervention Training was held with the following facilities: Michoacan Gourmet Mexican Restaurant, 7879 W. Tropical Pkwy.; and Sushi Bomb, 10470 W. Cheyenne Ave.

4. Supervisory/Managerial Conferences:

A. Conferences were held with the following facilities: Antojitos Guayavitos Mobile, 439 Rock Quarry Way; Served, 1770 W. Horizon Ridge Pkwy.; and Sofia's Pizza, 5645 S. Eastern Ave.

5. Community Outreach:

A. On August 9, staff gave a food safety presentation to the Aria Food and Beverage Department.

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	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Notices of Violations (New & Remails)	9	10	↑	19	33	↑
Adjudicated Hearing Cases	10	10	→	23	27	↑
Total Cases Received	161	170	↑	284	316	↑
Total Cases Referred to Other Agencies	14	21	↑	33	49	↑
Hearing Penalties Assessed	\$15,000	\$5,250	↓	\$30,500	\$28,675	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Inspections	290	251	↓	536	556	↑

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

Underground Storage Tanks	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Compliance Inspections	66	49	↓	94	142	↑
Final Installation/Upgrade/Repair Inspections	20	9	↓	26	15	↓
Closure Inspections	2	2	→	2	4	↑
Spill Report Investigations	1	1	→	1	1	→
Reinspections	2	0	↓	4	0	↓

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

Permitted Disposal Facilities	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Inspections	22	23	↑	40	44	↑
Reinspections	3	5	↑	5	7	↑

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued – MMC Industrial (Mod-WG)
- B. Landfills – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base (Post Closure Monitoring); Timet; Sunrise Mountain (Post Closure Monitoring); and Wells Cargo
- C. Facility Applications Being Processed – Materials Recovery Facilities (3); Recycling Centers (4); and Transfer Station (1)
- D. Facilities planned for approval at DBOH meetings/SNHD Workshops in September: None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Asbestos Permits Issued	72	92	↑	133	159	↑
Revised Asbestos Permits Issued	3	5	↑	8	6	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Tentative Maps-Received	23	30	↑	35	62	↑
Tentative Maps-Lot Count	1,492	1,536	↑	2,268	3,539	↑
Final Maps-Received	26	45	↑	46	78	↑
Final Maps-Lot Count	695	1,915	↑	1,256	3,751	↑
Final Maps-Signed	23	21	↓	45	45	→
Final Maps (Signed)-Lot Count	1,710	648	↓	2,428	1,795	↓
Improvement Plans-Received	19	37	↑	34	66	↑
Improvement Plans-Lot Count	657	1,787	↑	1,212	3,569	↑
Expedited Improvement Plans-Received	3	8	↑	4	18	↑
Expedited Improvement Plans-Lot Count	167	627	↑	204	1,382	↑
Fees Paid	\$25,096	\$43,998	↑	\$44,522	\$91,254	↑

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

Individual Sewage Disposal Systems	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Residential ISDS Permits	7	12	↑	13	22	↑
Commercial ISDS Permits	0	2	↑	0	4	↑
Residential Pool Plan Reviews	3	3	→	8	4	↓
Loan Certifications	15	31	↑	34	55	↑
Tenant Improvements	0	5	↑	3	5	↑
Compliance Issues Resolved (pre-permitting)	4	5	↑	10	8	↓
Compliance Cases Resolved (post-permitting)	7	12	↑	13	22	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Public Water System Sanitary Surveys	6	7	↑	6	14	↑
Public Water System Violation Letters	0	0	→	0	0	→
Public Water System Complaints	0	0	→	0	1	↑

2. Safe Drinking Water Activity:

- A. Seven *coliform*-present sample events were reported from five separate permits. All samples were *Escherichia coli*-absent. One of the five permits, McWilliams Campgrounds, had coliforms within their follow-up samples. That permit has been informed that their Level 1 Assessment is due by October 4.
- B. On August 1, Keystone Center’s Level 2 Assessment was completed as a response to the site’s June-July *coliform*-present samples. This assessment concluded two deficiencies. First, the site’s routine sample site and sample methods are likely not ideal. Second, the site’s sample history justifies a routine disinfection. Although the site was assigned August 30, as an interim deadline, that was extended to September 6.
- C. Staff continued to monitor water hauling activities for the following water systems:
 - **Speed Vegas** water hauling activities were previously approved as an element of the well construction project, CL-0005960-18. In March 2019, arsenic was detected at 0.021 mg/L. This permit is a transient non-community permit. SNHD staff will inform the permit owner about providing arsenic education and alternative water to employees.
 - **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). The duration of water hauling is set by the Nevada Division of Environmental Protection (NDEP). In June, SNHD staff provided Bureau of Land Management (BLM) staff with guidance that could be used to revive their plan review with NDEP.
 - **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. This deadline was recently justified by the permit consultant's progress with the City of Henderson public water system intertie. SNHD staff will continue to evaluate the consultant's progress.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
West Nile Virus Surveillance Traps Set	383	557	↑	770	1,149	↑
West Nile Virus Surveillance Mosquitoes Tested	5,257	4,033	↓	14,688	11,514	↓
West Nile Virus Surveillance Submission Pools Tested	218	354	↑	597	807	↑
West Nile Virus Surveillance Positive Mosquitoes	16	823	↑	66	5,212	↑
West Nile Virus Surveillance Positive Submission Pools	1	35	↑	2	196	↑
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	152	452	↑
Saint Louis Encephalitis Positive Submission Pools	0	0	→	5	25	↑
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	→	0	0	→
Elevated Blood Level Home Investigations	1	1	→	3	1	↓
Healthy Homes/Landlord Tenant Response (LLT)	15	6	↓	36	18	↓
Public Accommodations Inspections	14	0	↓	25	6	↓
Public Accommodations Complaints	31	19	↓	48	36	↓
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	0	0	→
Mobile Home/Recreational Vehicle Park Complaints	0	1	↑	2	1	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data						
Special Programs	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
School Food Facility Inspections	37	32	↓	37	34	↓
School Food Facility Complaints	0	1	↑	0	1	↑
School Facility Inspections	50	40	↓	50	41	↓
School Facility Complaints	5	6	↑	5	6	↑
Child Care Facility Inspections	28	10	↓	72	51	↓
Child Care Facility Complaints	4	2	↓	9	5	↓
Body Art Facility Inspections	51	49	↓	82	104	↑
Body Art Facility Complaints	0	3	↑	1	5	↑
Body Art Artist Special Event Inspections	0	52	↑	2	54	↑
Total Program Services Completed	188	197	↑	286	300	↑

1. Schools:

- A. Bartlett, Selma S. Elementary School, 1961 Wigwam Pkwy.:** On August 15, staff investigated a complaint alleging that classroom temperatures were over 80°F. Nevada Administrative Code (NAC) 444.56832 requires that classroom temperatures not exceed 85°F. Staff determined that two air conditioning units were not functioning. Staff observed students in the classroom and sitting in the hallway. Temperatures in the affected classrooms ranged from 82°F to 85.5°F. The principal moved the students to the Multipurpose room. By the next day, the air conditioning units were repaired, and staff verified that classroom temperatures ranged from 71.3°F to 75.8°F.
- B. Desert Pines High School, 3800 Harris Ave.:** During a routine inspection on August 28, staff found the facility out of compliance with numerous issues. Staff observed recurring issues with a rodent infestation in the concession stand and the school was not adhering to policies implemented for serving food on campus. Staff also observed improper storage of food in restrooms, chemicals accessible to students, and trash throughout. A follow-up reinspection will be scheduled.
- C. Arbor View High School, 7500 Whispering Sands Dr.:** On August 30, staff conducted a routine inspection and observed the sale of foods requiring temperature control for safety (TCS) at the football field concession stands. Staff reviewed the Food Safety Policy with the school principal and issued a Cease and Desist Order. The Food Safety policy requires that points of sale for TCS foods have health permits or that TCS foods be sold by an operator with a valid health permit. Staff also advised the school administrators that continued sale of TCS foods without a valid health permit would result in the closure of the concession stands and the assessment of a closure fee.

2. Child Care:

- A. Black Hat USA 2019 Event, 3950 S. Las Vegas Blvd.:** On August 2, staff conducted a special event child care inspection resulting in approval for operation.
- B. Crème de la Crème, 8420 Farm Rd.:** On August 5, staff investigated a complaint alleging dirty foot covers were being used and parents with bare feet were being allowed in the infant-toddler room. Staff did observe a parent walking in the infant-

toddler room with bare feet. Also, foot covers for that room were noted to be soiled and in need of replacement. The complaint was valid.

V. FACILITY DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Food Safety Assessment Meetings	10	8	↓	14	30	↑
Total Food Pre-Permitting Services	1,357	1,263	↓	2,340	2,411	↑
Total Service Request Intake	455	330	↓	727	636	↓
Total Service Request Released	320	274	↓	546	547	↑
Total Service Requests Currently in Pre-Permitting	1,418	1,618	↑			

1. Enforcement Actions and Investigations:

- A. Paletérias la Altona, 1401 N. Decatur Blvd.:** A scheduled, final permitting inspection resulted in failure because the facility did not have consistent hot water, at the required minimum temperatures, at the three-compartment sink. The Regulations require a facility to have 120°F minimum hot water at the three-compartment sink. Other violations included inoperable refrigeration and several pieces of food equipment that did not meet sanitation standards. Another final permitting inspection is pending.
- B. Rampart Hotel and Casino Buffet, 221 N. Rampart Blvd.:** The buffet, consisting of nine stations, including three server stations, underwent a major remodel. Each buffet station received new ceiling tiles and wall finishes, had the flooring repaved and resealed, and received new food equipment. Not all the equipment was working at the time of the inspection. The following equipment was in disrepair and taken out of service: gelato dipping cabinet, blast freezer, refrigerated display case, and an under-counter refrigerator. The remodel was approved, but a follow-up inspection is required once equipment repairs are completed.
- C. Avatar Foods, Vegas Pita, Yaya’s Kitchen, 1301 S. Boulder Hwy.:** Staff conducted a pre-permitting inspection for three food operations that relocated into an old grocery store. The facility had numerous structural deficiencies including damage to existing walls and curbing, lights not operational, damaged and pitted floors, and cobwebs and dead insects in crevices. A subsequent pre-permitting inspection found substantial improvement, although there are still minor repairs needed for the mop sink, lighting, and doors. The final inspection will be scheduled when all corrections have been made.
- D. Dalian Seafood Dumpling, 5150 Spring Mountain Rd.:** Staff received a Change of Permit Holder (CPH) application for this facility. After conducting a basic knowledge assessment over the phone, a Food Safety Assessment Meeting (FSAM) was scheduled. The applicant passed the assessment, but ultimately failed the permitting inspection due to excessive violations. The inspector documented 53 demerits and closed the facility. SNHD Regulations require that facilities pass CPH inspections with 10 demerits or less. During the inspection, the ambient air temperature in the kitchen was 100°F, which likely contributed to violations related

to inadequate cold-holding. Refrigeration units were unable to maintain the required temperature of 41°F or below, and foods were found in the temperature danger zone. Other violations included: no Person in Charge (PIC) present, absence of sanitizer, spoiled food, improper cooling, absence of probe thermometers, and dried food debris on clean kitchenware. The owner was required to attend a Supervisory Conference and was instructed to provide the following: a written schedule listing the PIC for each shift, written Standard Operating Procedures (SOP) describing how cold-holding units would be monitored, and written SOP describing how foods would be properly cooled. SNHD provided Chinese interpretation for each of the meetings and inspections. The owner complied with the requirements and corrected all critical and major violations noted on the inspection. The facility was reinspected and approved to operate.

- E. Palazzo Majordomo, 3325 S. Las Vegas Blvd.:** The facility submitted plans for a new venue with seven permitted areas. During review of the plans, the Raw Bar was found to be lacking a dedicated three-compartment sink and hand sink. These items are required by the Regulations in areas that process or prepare raw meats for ready-to-eat consumption. During the pre-permitting rough plumbing inspection, the contractor could not verify if changes had been made to add the sinks as required. Additionally, revised plans had not been submitted reflecting the required changes. Once the facility submitted the revised plans, staff noticed that a remote storage area was also added. The revised plans and the plans for a new remote storage permit were reviewed and accepted. A final permitting inspection is pending completion of construction.
- F. Lawan Thai Kitchen, 1000 N. Nellis Blvd.:** A CPH inspection resulted in failure due to an IHH, cockroaches infestation, and several uncontrolled risk factors for foodborne illness. The inspector documented 20 demerits. Observed violations included: food out of temperature in long term storage, in-use utensil stored on a hand sink, dish machine not sanitizing, gap at exterior doors, exposed copper lines above food and food contact surfaces, and "No Smoking" sign not posted. The owner was required to attend an FSAM, which was successfully passed. A reinspection was conducted, and the health permit was approved.
- G. Pinecrest Academy Sloan Canyon, 675 E. Dale Ave.:** Staff conducted a permitting inspection of a newly constructed charter school for grades K-8, including child care. The facility consists of two buildings, one houses elementary and preschool students and the other building is for middle school students. Staff approved the permit with stipulations. The playground surfacing had not been installed and construction crews were in the process of completing the installation of the playground equipment. Staff informed the owner that the playground could not be utilized until construction had been completed. Staff conducted the playground inspection the following week and it was approved for use.

VI. AQUATIC HEALTH PROGRAM

**ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal
Year Data**

Aquatic Health Program Services	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
New Projects Submitted to Plan Review	86	87	↑	137	146	↑
All Projects Released from Pool Plan Review	86	67	↓	189	145	↓
Total Operation Inspections	455	483	↑	831	1,052	↑
Complaint Investigations	37	47	↑	75	102	↑
Inactive Body of Water Surveys	7	2	↓	12	5	↓
Total Program Services Completed	671	686	↑	1,244	1,450	↑

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 5

1. Enforcement Actions:

- A. Palace Station; 2411 W. Sahara Ave.:** On August 7, a complaint investigation alleging lack of safety and lifesaving equipment was conducted for the South Pool. The facility was missing a spinal injury board and ring buoy. The required lifeguard staffing was compliant, and a rescue tube was present. The shepherd's crook was present and easily accessible and visible. The complaint was valid. The permit holder was given a compliance schedule to provide the required safety and lifesaving equipment. Verification of compliance was provided on August 12.
- B. Courtyard by Marriott, 2800 Green Valley Pkwy.:** On August 19, a minor remodel application was submitted for the pool and spa disinfection systems. The proposed equipment did not meet the requirements of the Aquatic Facility Regulations (AFR); therefore, the plans were not approved. The inspector contacted the contractor to educate them about the new requirements. The contractor has not yet submitted revised plans.
- C. Elevate Apartments, 111 S. Gibson Rd.:** On August 22, the annual inspection was conducted. The cyanuric acid levels exceeded 100 parts per million (ppm) and the operator was given a 10-day compliance schedule to correct the issue. Regulations require that cyanuric acid levels not exceed 100 ppm since higher levels of cyanuric acid reduce the ability of chlorine to disinfect. This violation is considered an IHH. All violations observed during the inspection were discussed and emailed to the appropriate party.
- D. Plata 47 Apartments, 4747 Pennwood Ave.:** On August 22, a routine inspection was conducted. After speaking with facility staff, it was determined that the facility had undergone a CPH without SNHD notification. SNHD Regulations require that facilities notify SNHD within 30 days of a CPH. The facility was given five business days to submit the CPH paperwork to avoid closure. The facility complied with the instructions.
- E. Summer Springs Condos, 1101 N. Buffalo Dr.:** On August 22, a scheduled inspection at the North Pool enclosure was conducted. The emergency telephone was missing. The permit holder was given 72 hours to provide a functional emergency telephone to avoid closure. Compliance was attained within the required timeframe and the facility remained in operation.

- F. Tahiti Village, 7200 S. Las Vegas Blvd.:** On August 22, a survey was conducted for the Lazy River suction outlet covers. Several floor suction outlet covers were inappropriately installed with riser rings, contrary to manufacturer's instructions. The permit holder was given a compliance schedule to install the suction outlet covers properly.
- G. Las Vegas Athletic Club, 1195 Wellness Place:** On August 26, a new construction pre-plaster inspection resulted in failure due to several violations. The deck surface surrounding the pool and spa was sloped toward the aquatic venues, causing water on the deck to drain back into the venue. Additionally, depth markers were incorrectly labelled. A reinspection is still pending.
- H. Harmon Crossing, 303 E. Harmon Ave.:** On August 26, a reinspection was conducted for a remodel of the pool enclosure. A previously identified issue regarding the gate latching mechanism, allowing for egress from within enclosure, was corrected. The final remodel inspection was approved.

VII. TRAINING AND COMPLIANCE

1. Training Office staff organized and gave the monthly EH Experience Days presentation to Touro University interns on August 1 and Nevada State College Nursing interns on August 28.
2. Staff held an exit meeting for Summer Business Institute (SBI) Intern, Da'Quan Green, on August 1.
3. Staff conducted a group conference call with mentees for the National Association of County and City Health Officials (NACCHO) Mentorship Program on August 6.
4. Training Office staff assisted with organizing and presenting during the Food Operations staff meeting on August 8.
5. Staff created displays for and participated in the 3rd Annual Environmental Health Expo on August 9.
6. Staff participated in a webinar entitled Food and Drug Administration (FDA) Retail Flexible Funding Model on August 9.
7. Training Office staff provided training on Backflow Prevention to new EH staff on August 12.
8. Staff participated in planning and preparation for the Outbreak Prevention and Response Conference on August 2 and 12.
9. Staff attended, presented at, and provided support for the Outbreak Prevention and Response Conference at the Windmill Library held on August 13 and 14.
10. Staff conducted preparations for the Special Processes Training Course on August 16 and 23.
11. Staff attended the Western Association of Food and Drug Officials (WAFDO) Annual Educational Conference on August 19 through 21.
12. Training Office staff attended an Incident Command System (ICS) Planning meeting for the Hepatitis A Outbreak response on August 30. Training Office staff will be incorporated into the command structure for the currently active response efforts.
13. Staff participated in the NACCHO Mentorship Program throughout the month, including the End-of-Program Meeting in Washington, D.C. on August 13 and 14 and submitted the Cohort 8 Final Report on August 30.
14. Staff participated in the National Environmental Assessment Reporting System (NEARS) Quarterly Forum on August 21.
15. Training Office staff provided training to new EH staff on compliance schedules, risk control plans, the administrative process, and label reviews on August 23.
16. Staff participated in the Ill Worker Study call and Google update on August 23.
17. Training Office staff provided training to new EH staff on contingency plans, Hazard

Analysis and Critical Control Point (HACCP) basics, cottage foods, and craft foods on August 26.

18. Staff attended the Association of Food and Drug Officials (AFDO) Environmental Sampling Workshop on August 26 and 27.
19. Staff attended the Hepatitis A Outbreak Outreach train-the-trainer meeting on August 28 and 29.
20. Jessica Rinella was released from the Training Office to the Spring Valley Food Operations office on August 30.
21. Training Office staff provided Standardization Training and conducted standardization inspections for Food Operations Environmental Health Specialists (EHSs) throughout the month.
22. Training Office staff assisted with Special Event inspections for Evexia Fit Fest at the Las Vegas Convention Center on August 21.
23. Staff continued work on the Crumbine Award application for 2020.
24. Training Office staff conducted field training with EHS staff throughout the month.
25. Training Office staff conducted dietary supplement and cosmetic manufacturing inspections throughout the month. Cross-training was provided amongst Training Office staff for conducting supplement manufacturer inspections.
26. Special Processes staff participated in joint inspections at the request of Food Operations and FDAP for facilities conducting complex food preparation, i.e., reduced oxygen packaging, and other special processes.
27. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently twelve cook chill/sous vide plans, eleven 2-barrier plans, eight other HACCP plans, nine waivers, and two operational plans in review.
28. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 25 facilities in label review

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Facility Label Review Submissions	10	10	→	17	20	↑
Facility Label Review Releases	10	4	↓	17	9	↓
Number of Labels Approved	46	44	↓	191	182	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Cook Chill/Sous Vide Submissions	1	0	↓	1	1	→
Cook Chill/Sous Vide Releases	0	0	→	0	1	↑
2-Barrier ROP Submissions	1	1	→	1	2	↑
2-Barrier ROP Releases	0	0	→	0	0	→
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	0	0	→
Other Special Processes Releases	0	0	→	0	0	→

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

Waivers & Operational Plans Review	Aug. 2018	Aug. 2019		FY 18-19	FY 19-20	
Waiver Review Submissions	0	0	→	0	1	↑
Waiver Review Releases	0	0	→	0	1	↑
Operational Plan Submissions	0	0	→	0	0	→
Operational Plan Releases	0	0	→	0	0	→

CDS/hh