



Memorandum

Date: March 23, 2023

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health CS*
 Fermin Leguen, MD, MPH, *District Health Officer FL*

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Routine Inspections	2,032	2,238	↑	14,962	15,747	↑
Reinspections	156	197	↑	1,197	1,384	↑
Downgrades	158	181	↑	1,127	1,318	↑
Closures	9	12	↑	126	100	↓
Special Events	47	95	↑	438	695	↑
Temporary Food Establishments & Tasting Event Booths	587	299	↓	3,611	5,101	↑
TOTALS	2,989	3,022	↑	21,461	24,345	↑

1. Enforcement Actions and Investigations:

- A. **Orchard Mills - Amato's Bakery, 3275 Pinks Pl.:** On February 2, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. Other violations included excessive amount of bakery pans observed with excessive carbon buildup and food equipment with sticky buildup and old food debris. The inspector documented six demerits. Conditions had not improved at a scheduled inspection on February 3. The facility was reinspected and reopened with eight demerits on February 6.
- B. **Rebel #67 Snack Bar, 5995 W. Tropicana Ave.:** On February 7, the facility was closed for an IHH, pest infestation. The inspector documented 14 demerits. The facility was reinspected and reopened with zero demerits on February 22.

- C. **Jerk Dat, 4734 E. Flamingo Rd.:** On February 8, the facility was closed for an IHH, pest infestation. The facility was cleaned and serviced by a Certified Pest Control Operator. The facility was reinspected and reopened with zero demerits on February 10.
 - D. **Downtown Las Vegas:** On February 11, staff conducted a joint complaint investigation for unpermitted food vending with City of Las Vegas Business License and Las Vegas Metropolitan Police Department (LVMPD) Downtown Area Command (DTAC) representatives. Staff observed unpermitted food vendors but only confiscated food from one cart since the other vendors immediately dispersed upon seeing SNHD and LVMPD representatives.
 - E. **Seble Café and Market, 4360 S. Decatur Blvd.:** On February 13, the facility was closed for exceeding the allowable demerits on a Change of Permit Holder (CPH) inspection. The inspector documented 16 demerits. The facility remains closed at this time due to an unapproved inspection conducted on February 28.
 - F. **Planet Hollywood Hotline, 3500 S. Las Vegas Blvd.:** On February 13, the permit area was closed for an IHH, pest infestation. The inspector documented 17 demerits. The permit area was reinspected and reopened with three demerits on February 16.
 - G. **664 TJ Birrieria, 3061 S. Las Vegas Blvd.:** During a compliance follow-up on February 15, the facility was closed for an IHH, pest infestation. Rodent droppings were observed throughout the facility. Additionally, sufficient structural repairs to exclude pests had not been made. The inspector documented three demerits. The facility was reinspected and reopened with zero demerits on February 17.
 - H. **Captain Vegan, 949 Empire Mesa Way:** On February 23, the unit was closed for an IHH, liquid waste not disposed of in an approved manner, and greater than 10 demerits on a scheduled C downgrade reinspection. Other violations included: not reporting to commissary or servicing depot daily when in operation; food stored in an unapproved area outside of the permitted food establishment; and multiple time/temperature control for safety (TCS) foods in the temperature danger zone. The facility was also having issues with their power at the beginning and end of the inspection. The inspector documented 15 demerits. The unit remains closed at this time.
 - I. **Caesars Palace Cafe Americano Dish Room, 3570 S. Las Vegas Blvd.:** On February 28, the permitted area was closed for an IHH, pest infestation. The inspector documented three demerits. The permitted area remains closed at this time.
 - J. Staff closed 60 unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
- A. FSAMs were held with the following facilities: Captain Vegan, 949 Empire Mesa Way; Tacos Don Chente, 439 Rock Quarry Way; Taqueria Mi Puebla, 827 N. Main St.; and Tacos De Luna, 3283 N. Las Vegas Blvd.
3. **Foodborne Illness Investigations:**
- A. **Galpao Gaucho, 3200 S. Las Vegas Blvd.:** On February 8, staff responded to multiple reports of illness. The investigation resulted in an A grade.
4. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Pier 88 Boiling Seafood and Bar, 5825 W. Spring Mountain Rd. and Kenya's Catering, 3850 E. Desert Inn Rd.

5. Supervisory/Managerial Conferences:

A. Conferences were held with the following facilities: Jerk Dat, 4734 E. Flamingo Rd. and Sinaloa Tacos #3 Portable Unit for the Service of Food (PUSF), 2218 E. Cheyenne Ave.

6. Community Outreach:

A. On February 15, staff provided a Special Events presentation to UNLVino students and staff at the University of Nevada Las Vegas Hospitality College.

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	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Notices of Violations (New & Remails)	0	0	→	60	39	↓
Adjudicated Hearing Cases	12	6	↓	49	29	↓
Total Cases Received	86	47	↓	728	579	↓
Total Cases Referred to Other Agencies	25	24	↓	165	158	↓
Hearing Penalties Assessed	\$23,500	\$8,750	↓	\$81,200	\$57,500	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Inspections	312	280	↓	2,160	1,888	↓

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

Underground Storage Tanks	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Compliance Inspections	115	104	↓	468	607	↑
Final Installation/Upgrade/Repair Inspections	2	0	↓	30	16	↓
Closure Inspections	1	0	↓	8	6	↓
Spill Report Investigations	0	0	→	7	5	↓

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

Permitted Disposal Facilities	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Inspections	19	11	↓	162	164	↑
Reinspections	0	2	↑	15	21	↑

1. **Solid Waste Plan Review Program (SWPR):**

- A. **Permits Issued** – None
- 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** – Recycling Centers (5); and Waste Grease (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in March:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Asbestos Permits Issued	69	86	↑	578	697	↑
Revised Asbestos Permits Issued	10	8	↓	56	88	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Tentative Maps-Received	21	11	↓	167	121	↓
Tentative Maps-Lot Count	3,173	861	↓	14,257	7,914	↓
Final Maps-Received	31	20	↓	244	173	↓
Final Maps-Lot Count	1,433	778	↓	13,096	7,868	↓
Final Maps-Signed	14	18	↑	148	166	↑
Final Maps (Signed)-Lot Count	636	655	↑	7,260	7,799	↑
Improvement Plans-Received	22	19	↓	223	165	↓
Improvement Plans-Lot Count	1,222	752	↓	12,503	8,290	↓
Expedited Improvement Plans-Received	1	1	→	1	1	→
Expedited Improvement Plans-Lot Count	1	15	↑	1	15	↑

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

Individual Sewage Disposal Systems	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Residential ISDS Permits	12	7	↓	73	46	↓
Commercial ISDS Permits	0	0	→	4	2	↓
Commercial Holding Tank Permits	1	1	→	11	21	↑
Residential Tenant Improvements	29	19	↓	171	188	↑
Residential Certifications	1	0	↓	10	2	↓
Compliance Issues	12	8	↓	45	70	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Public Water System Sanitary Surveys	1	0	↓	49	33	↓
Public Water System Violations Issued	2	7	↑	18	33	↑
Public Water System Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A. Six *coliform*-present results (Shetland Water district, five *coliform*-present results and Mountain Springs Bar Inc., one *coliform*-present result) were reported from routine monitoring events. All original and repeat samples were *Escherichia coli*-absent.
- B. Staff continued to monitor water hauling activities for multiple public water systems: Trout Canyon; Laker Plaza; Red Rock Campground; Spring Mountain Youth Camp; and Cowboy Trail Rides.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
West Nile Virus Surveillance Traps Set	0	0	→	1,571	1,722	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	18,250	28,845	↑
West Nile Virus Surveillance Submission Pools Tested	0	0	→	1,337	2,132	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	42	0	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	1	0	↓
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	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	→	0	0	→
Mosquito Activity Complaints	0	0	→	20	73	↑
Elevated Blood Level Home Investigations	0	0	→	1	2	↑
Legionella Residential Investigations	2	0	↓	6	12	↑
Legionella Travel Associated Investigations	0	2	↑	7	15	↑
Public Accommodations Inspections	40	37	↓	284	290	↑
Public Accommodations SB4 Inspections	74	64	↓	599	586	↓
Public Accommodations Complaints	14	6	↓	127	84	↓
Mobile Home/Recreational Vehicle Park Inspections	52	41	↓	127	103	↓
Mobile Home/Recreational Vehicle Park Complaints	0	0	→	8	12	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
School Food Facility Inspections	121	85	↓	603	606	↑
School Food Facility Complaints	0	1	↑	3	5	↑
School Facility Inspections	132	101	↓	693	720	↑
School Facility Complaints	5	8	↑	44	29	↓
Summer Food Service Surveys	0	0	→	40	58	↑
Child Care Facility Inspections	19	13	↓	255	174	↓
Child Care Facility Complaints	1	0	↓	11	3	↓
Body Art Facility Inspections	18	11	↓	291	250	↓
Body Art Facility Complaints	5	2	↓	20	37	↑
Body Art Artist Special Event Inspections	0	9	↑	13	180	↑
Total Program Services Completed	301	230	↓	1,973	2,062	↑

1. Schools:

- A. Coral Academy of Science, 1051 Sandy Ridge Ave.:** Staff investigated a complaint alleging that mold was growing in the air vents on the roof. School administration reported that the vents were dirty, and they had recently hired a new contractor to maintain the heating, air conditioning, and ventilation units. The contractor was in the process of cleaning and maintaining all the units at the school and maintenance services had been completed for approximately half the units. The project is expected to be completed by March. The complaint was substantiated.
- B. Lake Mead Christian Academy Elementary School, 540 E. Lake Mead Pkwy.:** Staff investigated a complaint alleging that the bathrooms did not have hot water, the drinking fountains had a foul smell, and many of the students had been getting sick. Staff surveyed the drinking fountains and the restrooms. No odors were detected, the restrooms were stocked and accessible for handwashing, and the hot water was sufficient. The sink faucets did not run for at least 20 seconds as required but school administration was taking action to get the faucets repaired. School administration said that the source of the odor may have been the grease interceptor which had been cleaned recently. During the investigation, a routine inspection was conducted in the kitchen and no major or critical violations were found. The complaint was not substantiated at time of investigation.
- C. Bozarth Elementary School, 7431 Egan Crest Dr.:** Staff investigated a complaint alleging unsanitary conditions in the multipurpose room. Staff found that many surfaces in the room were not adequately cleaned, and that cleaning equipment was either in disrepair or dirty. The complaint was substantiated, and steps were to be taken to address the issues. Staff will follow-up next month to ensure that the room is adequately cleaned.

2. Child Care:

- A. KidsFirst (Creative Beginnings), 5245 E. Bonanza Rd.:** Staff investigated a potential outbreak of gastrointestinal illness at the childcare where approximately 170 adults and children were reportedly affected. School staff were using only sanitizer to clean the classrooms of school-age children. SNHD staff discussed the correct

use of sanitizer and disinfectant and instructed school administration to increase cleaning throughout the day. The SNHD investigation is ongoing.

3. **Body Art:**

A. Golden Dragon Tattoo/Freak’s Tattoo, 227 S. Water St.: Staff investigated a complaint alleging that an employee pierced two children under the age of fourteen without the consent of their legal guardian. Staff reviewed the consent forms for both children. The age listed on the forms was below the minimum age of fourteen and the locations of the piercings were not on the ear lobe. Piercings of the ear lobe are exempt from the regulations. The driver’s license of the adult who brought the children to the facility was copied. Facility representatives were not able to provide any other documents that indicated proof of custody or guardianship. SNHD Regulations require that when minors are provided body art service, proof of guardianship must be provided, and copies kept on file at the facility. The complaint was substantiated.

B. Body Art Industry Event: Staff held a 90-minute event where members of the body art industry could hear presentations about the current inspection process, plan review, and body art cards. Staff also answered questions and took input from the community regarding the implementation of the revised regulations.

V. **PLAN REVIEW PROGRAM**

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Food Safety Assessment Meetings	1	0	↓	5	6	↑
Total Pre-Permitting Services	1,280	1,242	↓	10,335	9,948	↓
New Project Submissions	254	273	↑	2,133	2,200	↑
Released Projects	236	245	↑	2,290	2,043	↓
Total Service Requests Currently in Pre-Permitting	1,246	1,574	↑			

1. **Enforcement Actions and Investigations:**

A. IGT Eatery, 6355 S. Buffalo Dr.: Staff surveyed four permitted areas to reactivate health permits that were inactive for three years due to COVID-19. A permit holder may request that their health permit is inactivated in lieu of being deleted when they are unsure about whether they will reopen. The only item out of compliance was the backflow prevention device for the soda machine which had not been tested in the last 12 months. SNHD Regulations require that backflow prevention devices attached to carbonators be tested annually by a certified backflow prevention specialist. Staff verified that no changes were made to the facility and all equipment was working as designed. The permits were activated, and an unannounced inspection will be conducted soon.

B. Crumbl Cookies, 55 N. Stephanie St.: Construction was completed, and the facility received a final inspection from the Building Department before the operator applied for a health permit. During plan review, staff discovered that the facility had been built with only one handwashing sink. SNHD Regulations require a conveniently located, easily accessible handwashing sink in each food handling and ware washing area. The facility relocated the existing handwashing sink to the ware washing area

and installed an additional hand sink in the food handling area. A final permitting inspection was conducted, and the permit was approved.

- C. BB Chophouse at Buffalo Bill's, 31900 Las Vegas Blvd.:** A final permitting inspection was conducted and resulted in failure due to multiple violations including multiple leaking food preparation sinks, cooking equipment in disrepair, a slow draining hand sink, and gaskets, floors, walls, and ceilings in disrepair. Overall, the facility needed deep cleaning and maintenance. The major violations were corrected, and a final permitting reinspection resulted in permit approval with stipulations.
- D. Drybar at Cosmo, 3708 S. Las Vegas Blvd.:** A CPH inspection was approved with stipulations. Violations included equipment with no third-party sanitation certification, a broken backflow prevention device, and glasswasher not dispensing sanitizer. SNHD Regulations require equipment to meet National Sanitation Foundation (NSF) standards, backflow prevention to be adequate, and wares to be adequately sanitized. The household equipment was removed, a plumber was called to repair the backflow prevention device, and the glasswasher was removed from service until repairs could be made. An unannounced inspection will be conducted soon.
- E. Kathy's Banquet Hall, 4972 S. Maryland Pkwy.:** A final permitting inspection was not approved when, among other deficiencies, staff found the three-compartment sink, ice bin, and dump sink directly plumbed to sewer. SNHD Regulations require food equipment to be indirectly plumbed to sewer to prevent cross-contamination. The facility remains closed at this time.
- F. Beteseb Bar, 4780 W. Tropicana Ave.:** A CPH inspection was not approved when staff found the glasswasher not operable and missing a drainboard. Additionally, the owner did not have the appropriate sanitizer test strips, and the hot water at the three-compartment sink did not reach the temperature required for adequate ware washing. SNHD Regulations require integral drain boards on ware washing equipment, 110°F hot water for manual ware washing, and test strips to verify sanitizer concentration. Instead of repairing the glass washer, the owner applied for a remodel to remove it. The remodel and final inspection were approved.
- G. Wings Restaurant, 1000 E. Cheyenne Ave.:** A final permitting inspection resulted in a failure due to insufficient hot water as measured at three-compartment sink and the only hand sink. The hot water was 58°F throughout the facility. The operator is in the process of making repairs and another final permitting inspection will be conducted after the work is completed.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Total Operation Inspections	377	397	↑	3,123	4,438	↑
Complaint Investigations	5	8	↑	126	165	↑
Inactive Body of Water Surveys	8	1	↓	48	60	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	0	0	→	19	27	↑
Total Program Services Completed	390	406	↑	3,316	4,524	↑

1. **Aquatic Health Operations**

- A. **Destinations Pebble, 1450 E. Pebble Rd.:** A routine inspection of the spa resulted in an IHH closure. The chlorine level exceeded regulatory requirements. Failure to maintain proper chemical concentrations is a health hazard to bathers. The spa was approved for operation at the reinspection.
- B. **Skyline Hotel and Casino, 1741 N. Boulder Hwy.:** A routine inspection of the spa resulted in an IHH closure due to insufficient disinfectant levels. Once the qualified operator made corrections, the spa was approved for operation.
- C. **Hampton Inn, 7100 Cascade Valley Ct.:** Routine inspections of the pool and spa resulted in IHH closures. The entry gate was propped open by a maintenance employee to facilitate reentry into the enclosure while working. He forgot to latch the gate when finished creating the hazard of access by unaccompanied children. The aquatic venues remain closed at this time.
- D. **Decatur Pines Senior Apartments Spa, 6741 N. Decatur Blvd.:** A routine inspection of the spa resulted in an IHH closure due to insufficient disinfectant levels. Following a reinspection, the spa was approved for operation.
- E. **Morrell Park Apartments, 525 Harris St.:** A routine inspection of the seasonally closed pool resulted in a written compliance schedule. The motor speed of the circulation pump was set to exceed the flow rating of the drain cover, causing a potential suction entrapment hazard. The pool remains closed pending verification of adequate system flow from the qualified operator.
- F. **Cliffs at Peace Canyon, 4550 S. Grand Canyon Dr.:** Routine inspections of the pool and spa resulted in closures due to multiple IHHs. There was no detectable disinfectant in either venue and various gates were not self-closing and self-latching. Following a reinspection, both aquatic venues were approved for operation.
- G. **Chandler Apartment Homes, 6767 W. Windmill Ln.:** A routine inspection of the spa resulted in an IHH closure due to insufficient disinfectant levels. The aquatic venue remains closed until repairs to the automatic liquid feeder system and heater are completed.
- H. **Bella Terra Apartments, 1349 W. Horizon Ridge Pkwy.:** Routine inspections of the pool and spa resulted in closures due to multiple IHHs. The cyanuric acid and chlorine in the pool measured high. The disinfectant level in the spa was low and broken glass was present, posing a laceration risk to bathers. The facility remains closed at this time.
- I. **Tanger Apartments, 2375 Spruce Goose St.:** Routine inspections of the pool and spa resulted in closures due to multiple IHHs. The pool had a nonfunctional ground fault circuit interrupter (GFCI), creating an electrical hazard. Each venue failed to utilize the approved primary disinfection system to introduce chlorine into the water. Also, the disinfectant and cyanuric acid levels in the spa were high. Following a reinspection, both aquatic venues were approved for operation.

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

Aquatic Health Plan Review	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Total Pre-Permitting Services	749	450	↓	4,944	4,893	↓
New Project Submissions	85	74	↓	549	642	↑
Released Projects	63	72	↑	490	632	↑
Total Projects Currently in Plan Review	596	495	↓			

2. Aquatic Health Plan Review:

- A. Altair Homes by Lennar, S. Las Vegas Blvd. and Barbara Ln.:** A pre-plaster inspection was not approved at the pool. Violations included a noncompliant slope in the pool, depth markers not displaying units of both feet and inches, incorrect depth markers, no safety equipment onsite, underwater lights not per the approved plan, no motor for the filtration pump, a noncompliant equipment room curb, and direct-to-waste plumbing not installed. A reinspection is still pending.
- B. Tahiti Village, 7200 S. Las Vegas Blvd.:** A final remodel inspection for the installation of new interior plaster was conducted at the activity pool. The interior was acceptable, so the remodel was approved; however, two depth markers were incorrect and did not match the water depth at their installed location. The contractor was instructed to install accurate depth markers within 30 days. The contractor completed the replacement and submitted follow-up photos.
- C. Chateau Calais, 975 Seven Hills Dr.:** A plumbing inspection was conducted at the spa for the installation of new suction outlet fitting assemblies (SOFAs). The pipe configuration did not match the approved application, resulting in a lower flow rate for the jet pump with the approved cover. The plumbing inspection was not approved, pending an evaluation of the actual plumbing configuration. The configuration was later approved contingent upon the flow of the jet pump not exceeding the flow rating of the approved SOFA at the final inspection. A final inspection is still pending.
- D. Sun City MacDonald Ranch, 2020 W. Horizon Ridge Pkwy.:** Plumbing inspections were conducted at the pool and spa for the installation of new SOFAs. Sumps required for the jet pump SOFAs were not installed, so the spa inspection was not approved. The contractor must submit a revised application for SOFAs that do not require a sump or install the approved sumps and request a reinspection. Final approval is still pending.
- E. Venetian Resort, 3355 S. Las Vegas Blvd.:** Final remodel inspections were conducted for the installation of a new deck finish at ten aquatic venues. Deck depth and "no diving" markings were not installed at the two west area pools, and a section of the gutter grate was broken at the splash pad, creating a safety hazard. The remodel inspections were approved contingent upon receipt of photos showing compliant deck markings within 30 days, and the splash pad grate must be repaired or replaced before season opening. The follow-up photos are still pending.
- F. Aravada Springs, 49900 Nays Ranch Rd.:** Revised plans were submitted for review of the natural bathing place permit. Several items are still required prior to plan approval, including bacteriological testing results, verification of state permits for the potable water system, and construction details related to the enclosure and stairs.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff participated in or performed the following activities and participated in the following external meetings: Conference for Food Protection (CFP) Food Safety Management Systems Committee, National Environmental Health Association (NEHA) Food Safety Program Committee, Association of Food and Drug Officials (AFDO) Partnership for Food Protection (PFP) Training and Credentialing meetings, Food and Drug Administration (FDA) SW States Program Standards call, Food Safety Magazine Norovirus Webinar presentations, introduction meeting for the National Association of County and City Health Officials (NACCHO) Mentorship Program, NEHA Leadership Academy mentor meetings; Violation Standards Document updates, and regulation training preparation meetings.
2. RSO staff provided training to Fogo de Chao on February 27.
3. Special Processes staff planned and facilitated the Special Processes Course on February 7 and 8.
4. Special Processes staff presented at AFDO's Advanced Inspector Bootcamp on February 15.
5. Special Processes staff presented at the Food Safety Magazine FDA webinar on Foodborne Illness Prevention and Norovirus on February 21. 540 live attendees attended the nationwide webinar.
6. Special Processes staff met with various operators in a virtual setting, via phone calls and WebEx meetings, regarding submission of labels for review, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans. There are currently seven cook chill/sous vide plans, six 2-barrier plans, 16 other HACCP plans, 10 waivers, and one operational plan in review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Facility Label Review Submissions	27	22	↓	183	172	↓
Facility Label Review Releases	27	16	↓	198	169	↓
Number of Labels Approved	289	279	↓	2,762	2,282	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Cook Chill/Sous Vide Submissions	0	0	→	2	3	↑
Cook Chill/Sous Vide Releases	0	1	↑	3	3	→
2-Barrier ROP Submissions	0	0	→	0	6	↑
2-Barrier ROP Releases	0	0	→	0	7	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	2	5	↑
Other Special Processes Releases	0	1	↑	2	4	↑

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

Waivers & Operational Plans Review	Feb. 2022	Feb. 2023		FY 21-22	FY 22-23	
Waiver Review Submissions	1	0	↓	13	8	↓
Waiver Review Releases	1	1	→	10	9	↓
Operational Plan Submissions	0	0	→	1	1	→
Operational Plan Releases	0	0	→	4	2	↓

CDS/hh

