

# Memorandum

Date: May 9, 2013

To: Southern Nevada District Board of Health

From: Amy Irani, Acting Director, Environmental Health Division <sup>AI</sup>  
 John Middaugh, M.D., Interim Chief Health Officer <sup>JM</sup>

**Subject:** Environmental Health Division Monthly Report–April 2013

## I. FOOD OPERATIONS AND SPECIAL PROGRAMS

ACTION	Apr 2012	YTD 2012	Apr 2013	YTD 2013
Initial Inspections	2,475	6,906	2,167	6,383
Reinspections-Routine	342	977	182	477
EPI Related Inspections	3	114	3	9
Downgrades	262	756	219	520
Closures	36	137	35	84
Special Events	60	123	71	129
Temporary Food Establishments and Tasting Event Booths	1,031	1,690	953	1,831

### 2013 Audit/Risk Based Inspection Initiative-Think Risk Data Tracking

	April 2013	YTD 2013
Risk Assessment Audits Conducted	170	601
15-30 Day Post-Audit Routine Inspections	34	447
Post-Audit Inspections Passed	29	351
Post-Audit Inspections Failed	5	96
Surveys Sent	157	542
Surveys Received	46	289

### SurveyMonkey response summary for March:

	PERCENTAGE
Acknowledgement of receiving "Reducing Foodborne Illness (FBI) Risk Factors" and Food Establishment Resource Library (FERL) info. (yes response)	97.9%
Did inspector discuss potential risk factors for FBI that would apply to your type of operation/menu items? (yes response)	99.7%
Did inspector help you understand those risk factors and how they relate to critical and major violations of the inspection report form? (yes response)	99%

Do you feel you have a better understanding about how to control FBI risk factors in your establishment following the audit? (yes response)	98.3%
Percentage of responders who visited the SNHD FERL website for additional information.	63.9%
Sample comments received:	
<ul style="list-style-type: none"> <li>▪ The audit is a good idea for businesses, to correct the issues and get re inspections.</li> <li>▪ I'm pleased with the changes in SNHD's approach to education rather than policing.</li> <li>▪ Found this inspection helpful. In the past there was no teaching, talking, or educating.</li> <li>▪ I learned how to identify new ways to have the restaurant healthier and safer. Thanks.</li> <li>▪ It's good you provide information in Spanish. More training in Spanish would be better.</li> </ul>	

**Plan Review Referrals**

**Audit-Associated Referrals**

Timeframe	Unpermitted	Change of owner	Remodel	Site Evaluation	Total
April 2013	1	0	6	0	7
YTD	2	0	13	4	19

**Non-Audit Referrals**

Timeframe	Unpermitted	Change of owner	Remodel	Site Evaluation	Total
April 2013	10	1	4	0	15
YTD	41	2	19	17	79

**A. Enforcement Actions and Investigations:**

1. **Shuseki Japanese Restaurant, 5115 Spring Mountain Rd.:** A routine inspection resulted in closure of the facility due to an overflowing floor drain at the three-compartment sink that affected the entire kitchen. Repairs and corrections were made and the facility reopened the next day.
2. **Firefly Tapas Kitchen, 9560 W. Sahara:** A routine inspection on April 29 resulted in 30 demerits and a "C" downgrade. Violations noted on the inspection included hand-washing issues; potentially hazardous foods improperly cooled; potentially hazardous foods out of temperature; cross-contamination; food contact surfaces improperly cleaned and sanitized; ice machine with mold-like substance; cold holding unit not properly functioning; potentially hazardous foods improperly thawed; and person in charge without knowledge. The facility remains open with a "C" grade.
3. **Firefly Tapas Catering, 9560 W. Sahara:** A routine inspection on April 29 resulted in 14 demerits. Also, a Cease and Desist Order was issued for the outside storage area used for storage of catering supplies, as the area was unpermitted.
4. **Subway, 4780 W. Ann:** Staff closed the facility for operating without hot water. The facility paid the closure fee and reopened with an "A" grade later that day.
5. **San Salvador Restaurant, 6651 Smoke Ranch:** Staff closed the facility with 41 demerits on a routine inspection. The facility paid the closure fee and reopened with an "A" grade three days later.
6. **Chuck E. Cheese, 7381 W. Lake Mead:** A complaint investigation was conducted and Staff closed the facility with 31 demerits and an imminent health hazard of no hot water at any hand sink. The facility paid closure and complaint fees and reopened the following day with an "A" grade.

7. **Green Valley Mini Mart Snack Bar, 690 N. Valle Verde Dr.:** A routine inspection resulted in 28 demerits and closure of the facility for no hot water. Repair and corrections were made and the facility reopened three days later.
8. **Ping Pong Thai Restaurant, 2955 Sunset Rd.:** As a condition of the managerial conference held in March, the facility was required to contract with a food safety consultant to assist with putting measures in place to assure active managerial control of risk factors for foodborne illness and provide for long term compliance. An onsite meeting with the food safety consultant and the owner took place on April 4, at which time appropriate measures were demonstrated.
9. **Villa Fresh Italian Kitchen at the Fiesta Henderson, 777 W. Lake Mead Pkwy.:** A routine inspection found the facility operating without hot water so the facility was closed for an imminent health hazard. Hot water was restored later that afternoon and the facility reopened.
10. **Bounty Hunter, 7141 S. Eastern:** Standby duty staff responded to a fire at the facility. Instructions to contact standby duty once power had been restored and all equipment had returned to proper working order were given. No call was received, so staff returned to the site to find the facility operating without hot water and was therefore closed for an imminent health hazard. After hot water was restored, the facility reopened.
11. **Sumo Japanese Restaurant, 2861 N. Green Valley Pkwy.:** A routine inspection resulted in 47 demerits and closure of the facility for excessive violations. The facility remains closed.
12. **5<sup>th</sup> Avenue Pub, 906 6<sup>th</sup> Ave.:** The facility was downgraded to a "C" grade on reinspection, receiving 14 demerits with repeated violations. The facility later successfully passed reinspection.
13. **7-Eleven #25610, 1805 E. Tropicana Ave.:** The facility was downgraded to a "C" grade on reinspection, receiving eight demerits with repeated violations. The facility later successfully passed reinspection.
14. **Gold Spike Restaurant, 217 N. Las Vegas Blvd.:** The facility was downgraded to a "C" grade on reinspection, receiving 16 demerits with repeated violations. The facility later successfully passed reinspection.
15. **Bar and Bistro @ the Art Factory, 107 E. Charleston Blvd.:** Staff closed the facility after it received 47 demerits and an imminent health hazard was present. The facility later successfully passed a reinspection, but the imminent health hazard reoccurred and the facility was closed again. The facility subsequently passed reinspection.
16. **China Star, 2590 S. Maryland Pkwy.:** The facility was downgraded to a "C" grade on reinspection, receiving 14 demerits with repeated violations. The facility later successfully passed reinspection.
17. **Japan Café, 755 S. Grand Central Pkwy.:** The facility was downgraded to a "C" grade after receiving 23 demerits during a routine inspection. The facility later successfully passed reinspection.
18. **Italia Express, 755 S. Grand Central Pkwy.:** The facility was downgraded to a "C" grade after receiving 30 demerits during a routine inspection.
19. **China Pantry, 755 S. Grand Central Pkwy.:** The facility was downgraded to a "C" grade after receiving 32 demerits during a routine inspection. The facility later successfully passed reinspection.
20. **Las Vegas Eagle, 3430 E. Tropicana Ave.:** The facility was downgraded to a "C" grade on reinspection, receiving 17 demerits with repeated violations.

21. **Golden Nugget H2O Bar, 129 E. Fremont St.:** The facility was downgraded to a "C" grade on reinspection, receiving 17 demerits with repeated violations. The facility later successfully passed reinspection.
22. **Thai Original BBQ and Restaurant, 2680 S. Maryland Pkwy.:** The facility was downgraded to a "C" grade after receiving 30 demerits during a routine inspection.
23. **IHOP, 2210 Las Vegas Blvd.:** Staff completed a joint survey with the Plan Review section regarding facility structural issues.
24. **Sands Expo Annual Itinerant Bar #3, 201 E. Sands Ave.:** Facility closed for operating without a valid permit (previously closed and not approved to reopen).
25. **Tamba India Cuisine Restaurant, 3743 S. Las Vegas Blvd.:** Facility closed with 49 demerits.
26. **Amanecer Salvadoreno, 1524 S. Las Vegas Blvd.:** Facility closed with 47 demerits.
27. **Israel Independence Day Booth at the Venetian, 3355 S. Las Vegas Blvd.:** Cease and Desist Order issued for sampling and selling open food product without a permit.
28. **Palermos Pizza, 605 E. Twain:** Cease and Desist Order issued and facility closed for operating without a valid health permit. The facility had relocated to a closed restaurant location where they made operational and equipment changes.
29. **Brain Freeze (Seasonal permit) located at the Monte Carlo Hotel & Casino, 3770 S. Las Vegas Blvd.:** The facility was closed due to an imminent health hazard of no hot water. Hot water was restored and the facility reopened later that day.
30. **McDonalds in the Monte Carlo Hotel and Casino, 3770 S. Las Vegas Blvd.:** The facility was closed for operating without hot water. The hot water was restored and the facility was reopened later that day.
31. **Tropicana Beach Café Omelet Station, 3801 S. Las Vegas Blvd.:** The facility was closed for operating with an expired seasonal permit.
32. **Dragonfly, 3900 S. Paradise Rd.:** The facility was closed with 47 demerits. Dragonfly serves as a support kitchen to the Firefly Restaurant at the same address.
33. **Firefly Restaurant, 3900 S. Paradise Rd.:** Staff conducted a joint epidemiological investigation after multiple people reported symptoms of foodborne illness after eating at the facility. The facility was closed with 44 demerits.
34. **Julian Serrano at Aria, 3730 S. Las Vegas Blvd.:** The facility was issued a Cease and Desist Order for sous vide due to deviating from their approved Hazard Analysis and Critical Control Point (HACCP) plan.
35. **Ocha Cuisine, 1201 S. Las Vegas Blvd.:** The facility was closed with 48 demerits, failed the reinspection with 28 demerits, and remains closed.

**B. Supervisory Conferences:**

1. Supervisory Conferences were held with the following facilities: Café Rio, 6575 N. Decatur; Panda Kitchen, 330 N. Sandhill, Mesquite; Super Dollar Plus, 300 S. Bruce; Siri Thai Restaurant, 2605 Windmill; McDonald's, 220 W. Sunset; E Filipino Market, 3310 Nellis Blvd.; Uncle Joe's Pizza, 505 Fremont; DJ Bibingkahan, 2680 S. Maryland Pkwy.; Japan Cafe, 755 S. Grand Central Pkwy; Italia Express, 755 S. Grand Central Pkwy; Thai Original BBQ and Restaurant, 2680 S. Maryland Pkwy; Bangkok Orchid, 4662 Sunset; Village Shop #6, 1080 Whitney Ranch; Treasure Island Hotel and Casino, 3300 S. Las Vegas Blvd.; Kapit Bahay Filipino Fast Food, 3743 S. Las Vegas Blvd.; Amanecer Salvadoreno, 1524 S. Las Vegas Blvd.; Tamba Indian Cuisine, 3743 S. Las Vegas Blvd.; and IHOP, 2210 Las Vegas Blvd.
2. **Xtreme Sushi and Japanese Cuisine, 8955 S. Eastern Ave.:** On April 17, the Hearing Officer heard testimony, received exhibits and found the facts established constituted

violations of the regulations. It was ordered that the suspension of the permit be lifted with conditions that, once reopened, the kitchen and sushi bar must be able to pass three unannounced inspections during the next six months. Failure to maintain an "A" grade during the noted timeframe would result in the permits being revoked without further hearing.

3. **Rincon Catracho, 4110 South Maryland Pkwy.:** On April 17, the Hearing Officer heard testimony, received exhibits and found the facts established constituted violations of the regulations. It was ordered that the permit to operate be revoked for serious or repeated violations.

**C. Outbreak Investigation Support:**

Staff conducted two environmental investigations of public facilities that may have a possible association of a single case of legionellosis. Neither of the investigations revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigation was adequately addressed.

Environmental Health staff worked in conjunction with the Office of Epidemiology in conducting environmental investigations of an outbreak of disease associated with the **Firefly on Paradise, 3900 S. Paradise**. On April 26, eight separate groups of individuals reported becoming ill at the facility. An epidemiological investigation was initiated. As a result of the investigation, both the Firefly on Paradise and the adjacent facility operated as part of the Firefly were closed pending the results of the investigation. As of April 30, 89 individuals met the case definition. For more specific information regarding these ongoing investigations, please see the attached April 30 interim report from the Office of Epidemiology.

**D. Child Care:**

1. **Kindercare Childcare Center, 4050 S. Torrey Pines Dr.:** Staff, along with State Childcare Licensing, surveyed the facility due to a car breaching the exterior wall of the building. Staff instructed the facility on how to conduct construction activities while operating.
2. **American Heritage Academy at 6126 S. Sandhill:** During a routine inspection staff found an unapproved climbable play structure installed on unapproved protective surfacing. The play structure lacked adequate use zones in several areas, and numerous entanglement and impalement hazards. The playground was ordered to be removed from use.
3. **Symbiotic Childcare Temporary Event at the Mandalay Bay Hotel and Casino:** Staff inspected the event. No public health issues were observed.

**E. Body Art:**

**Pure Aloha:** Staff conducted one temporary booth inspection.

**II. FOOD PLAN REVIEW**

<b>FOOD PLAN REVIEW ACTIVITIES</b>	<b>APR 2012</b>	<b>APR 2013</b>	<b>YTD 2012</b>	<b>YTD 2013</b>
<b>TOTAL FOOD PLAN REVIEW ACTIVITIES:</b>	<b>1,058</b>	<b>1,061</b>	<b>2,438</b>	<b>3,113</b>
<b>TOTAL SERVICE REQUEST INTAKE (FPR):</b>	<b>403</b>	<b>333</b>	<b>878</b>	<b>1,148</b>
<b>TOTAL SERVICE REQUEST RELEASED (FPR):</b>	<b>294</b>	<b>279</b>	<b>732</b>	<b>878</b>
<b>TOTAL SERVICE REQUESTS IN PLAN REVIEW:</b>	<b>860</b>	<b>1,420</b>		

- A. During a pre-final survey of a new Burger King located at Gate D6 McCarran Airport, Plan Review staff discovered a problem with water temperatures at both hand sinks located within the facility. The hand sinks were installed with hot water mixing valves which were installed incorrectly. Once the mixing valves were correctly installed, the facility was granted a health permit and given approval to stock and operate.
- B. Plan Review Staff performed a final inspection for a bar remodel at Giuseppe's located at 2530 W. Horizon Ridge in Henderson. The Plan review staff noted only one hand sink, a dishwasher that was not sanitizing, and no drain board for dirty stocking of glassware. The dishwasher was taken out of service. The Plan Review staff went back for a follow-up inspection to approve the dishwasher and installation of an additional hand sink. All corrections were made by owner.
- C. Inspections were conducted to release the Restaurant and Nightclub at MGM Hakkasan, 3799 S. Las Vegas Blvd. Over the course of two days and three groups, twenty-eight permits were inspected and released. Problems encountered included some equipment not marked with third-party Sanitation Certification, increase in lighting required in some areas, and providing missing tile cove base.
- D. Giada's Italian Restaurant, 540 Anthem Village, was inspected for remodeling to take over the space next to them to expand their restaurant. The next suite already had a kitchen with a front service area; a new permit was added to include this area. During the inspection, it was noted they have a Beer and Wine license, which they can serve out of the service area without additional permits or equipment. Information was given to the owner to apply for a bar permit when they apply for Full Service Liquor license and adding additional equipment.
- E. Whole Foods Market, 100 S. Green Valley Pkwy., was found to have remodeled their Specialty Island area without submitting plans to Southern Nevada Health District (SNHD). They submitted plans for the Growler filling station they had added with "after the fact" fees. Inspection was completed with corrections, which included hard piping the draft tower to the floor sink and proper handling of "in-use" filler tubing for the growlers.
- F. Las Vegas City Councilman Bob Beers called on behalf of Las Vegas City Councilman Bob Coffin for information regarding Mingo's Restaurant & Bar, 1017 S. 1st Street. At the time, the facility had not yet received a certificate of occupancy from the City of Las Vegas. When the assigned staff member had a cancellation on April 19, he immediately booked Mingo for inspection at that time as requested. Unfortunately, the facility was not ready for a final inspection and received a significant number of correction notices, including keg refrigerators with scuppers not plumbed to sewer, equipment not on casters or sealed to the floor, insufficient lighting over the food-handling zones at the bar and inside with walk-refrigerator, dump-sinks installed without contamination splash protection, equipment yet

to be delivered and installed (pizza oven), absence of an approved outdoor bar vermin control plan on file, and equipment changed and rearranged without revised plans being submitted. The violations were not significant enough to prevent issuing a permit to operate contingent upon correction. The facility was surveyed the on April 30 and found to have corrected the issues noted.

- G. The office of County Commissioner Tom Collins requested information for Molly's Bar & Grill, 4970 S. Fort Apache. As the facility had not previously requested a site visit, but had booked a final inspection for April 25, the Plan Review staff member fit them in for a short site visit to determine the status of the project. A list of minor corrections was provided. Commissioner Collins' office contacted SNHD the following day to inform the staff member that the corrections were complete. Because the assigned staff member's calendar was full from previously scheduled calls for service, another Plan Review staff member with a cancellation inspected and approved the facility on April 17.

#### H. Hazard Analysis and Critical Control Point (HACCP) Team Report:

##### 1. Label Review:

- Label fees were corrected in the system to account for time spent. This is important when facilities send in a large number of labels that need to be reviewed and approved, such as Sheffield Spice and Tea Co. who submitted 192 labels – all of which were reviewed.

##### 2. Waiver Review:

- Visited Seafood City to review self-service of seafood. Approval was contingent upon completion of final setup by facility. Awaiting the additional hand sink and hand sanitizer.
- Fresh Mama Bare Hand Contact Waiver request was denied due to failure to fill out the proper paperwork and respond within the allotted time frame. Initial request for proper paperwork and additional information was sent on April 5.

##### 3. HACCP Plan Review:

- Several plans are in the process of being reviewed.
- Team had meetings with the below locations to discuss HACCP plans and updates to current plans:
  - Sapphire Pool Restaurant
  - MGM Cooperate Representatives
  - Venetian/Palazzo Sanitarian

##### 4. Other Activity:

- Assisted fellow Plan Review staff with several Plan Review meetings regarding HACCP plans.
- Attended release of Chelton House processing/manufacturing facility with Food Plan Review and Food Operations staff. A HACCP plan, while submitted, was determined not to be necessary due to the non-potentially hazardous nature of the product as proved by pH tests by a certified lab.
- Followed up on contact information from Arizona Chief Health Officer regarding Bountiful Baskets. Nevada State Health Department counterparts were kept informed as well.

Plan Review staff collaborated with Clark County Business License and Clark County Code Enforcement to address after hour complaints regarding illegal food vendors in the Sunrise Manor

area. Although the majority of the complaints were unsubstantiated and were filed against appropriately permitted and licensed food trailers, the agencies issued two Cease and Desist Orders, one notice of violation, one misdemeanor citation, and one food seizure (according to the Nevada Food, Drug and Cosmetic Act, NRS 585.360) during the after hour collaboration. Among the field actions was the closure of the residential restaurant at 5178 E Owens Avenue. It was the fifth documented closure of the illegal restaurant involving SNHD.

### III. SOLID WASTE AND COMPLIANCE PROGRAMS

- A. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meetings were conducted April 11, with 16 cases adjudicated, \$15,600.00 in penalties imposed and corrective actions ordered. There were 17 Notices of Violation mailed in April 2013 for the Hearing Officer Meetings.
- B. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section (SWAC) received 133 complaints of illegal dumping in April.
- C. **Waste Management Audits and Target Sector Inspections:** The SWAC completed 487 Waste Management Audits and Target Sector inspections during April.
- D. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 88 full UST Compliance Inspections were conducted during April. In addition, a total of seven UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, and UST Abatement Oversight activities were carried out.
- E. **Permitted Disposal Facilities (PDF) Inspections:** The SWAC completed a total of 20 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition, 45 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. **Solid Waste Issues:**
  - 1. **Solid Waste Management Plan:** The draft Solid Waste Management Plan for Clark County has been distributed for public review and a series of public workshops have been conducted. To date no comments have been received. The next step is to present the plan to the Board of Health on May 23, 2013. Per NRS 444.510 (1), the Health District, serving as the Solid Waste Management Authority, is required to prepare this plan every five years.
  - 2. **Solid Waste Legislation:** Staff is tracking a number of solid waste-related pieces of proposed legislation.
  - 3. **Safe Drinking Water Program:** Staff participated in a number of joint sanitary surveys of public water systems in conjunction with Carson City NDEP staff. The purpose of the joint surveys was to ensure that staff are following the appropriate procedures when conducting surveys.
  - 4. **Boulder City Landfill Meeting:** Staff met with Mr. J. David Fraser, the new City Manager of Boulder City. The purpose of the meeting was to introduce EH staff and to discuss a number of issues related to the Boulder City Landfill and recycling Center. Meetings will occur on a quarterly basis to ensure that effective communication continues between the Southern Nevada Health District and the City of Boulder City.



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

1. **Temporary Permits:** Pabco Gypsum; SA Recycling, LLC - Cherry Pie;
2. **Permits issued in April:** Andrade's Cleaning Company (modification); Lunas Construction Clean Up, Inc. (Beatty Lane Pilot Recycling Center); Silver Dollar Recycling (modification); and Strategic Materials, Inc. (re-issuance).
3. **Landfills:** Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy; Southern California Edison/Mohave Generating Station; Timet; and Wells Cargo.
4. **Facility Applications Being Processed:** Materials Recovery Facilities (1); Recycling Centers (12); Temporary Permits (2); Transfer Stations (2)
5. **Facilities planned for approval at DBOH meetings/SNHD Workshops in April:** SA Recycling, LLC-Cherry Pie and Secured Fibres.

**H. Subdivision Program: Monthly Totals**

Tentative Maps: Received (13), Lot Count (1,100); Final Maps: Received (7), Lot Count (208); Final Maps: Signed (15), Lot Count (522); Improvement Plans: Received (4), Lot Count (95); Fees Paid \$6,658.44.

- I. Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of April was \$16,418. The total number of ISDS permits was 14 - nine residential and five commercial. The total number of tenant improvements was eight. The number of loan certifications processed was six. There were six pool locations processed.

- J. ISDS Program Compliance:** Seven compliance vouchers (warnings) were resolved in April. Two compliance order cases were resolved in April.

**IV. VECTOR CONTROL OFFICE**

West Nile Virus Surveillance					
Apr Traps Set	YTD Traps Set	April Mosquitoes Trapped	YTD Mosquitoes Trapped	YTD Culex spp. submitted	YTD Positive Results
0	0	0	0	0	0
EBLL Home Investigations					
April 2013			2013 Total		
1			1		
Healthy Homes / Landlord Tenant Response					
April Complainants	April Issues Submitted	YTD Complainants	YTD Issues Submitted		
118	160	496	650		
Landlord/Tenant Responses		YTD Landlord/Tenant Responses			
16		65			
CMART Activities					
April CMART Actions			YTD CMART Actions		
0			0		
Public Accommodations Inspections					
April PA Inspections	April PA Complaints	YTD PA Inspections	YTD PA Complaints		
17	30	113	74		
Mobile Home/Recreational Vehicle Parks					
April Inspections	YTD Inspections	April Complaints	YTD Complaints		
17	154	5	7		
Mattress Refurbishing Program					
April Mattress Refurbishment Complaints		YTD Mattress Refurbishment Complaints			
0		5			
Health Clubs/Spas					
April Inspections	YTD Inspections	April Complaints	YTD Complaints		
1	17	3	5		

**V. AQUATIC HEALTH PROGRAM**

**A. Aquatic Health Public Bathing Places: Total projects under Pool Plan Review: 178+**

ACTIVITIES	April 2012	April 2013	YTD 2012	YTD 2013
+ New Initial Plan Rev. Activities/Other Actions	67	33	194	92
+ Office/Field Prelim./Truck Inspections	2	1	11	3
+ Major/Minor remodels	51	94	135	142
+ Change-of-Owner	10	2	31	7
+ New Construction	4	1	17	5
Released from Plan Review (complete) New and Remodel	39	121	220	839
Operational Inspections	276	370	1059	1296
Complaint Investigations	16	17	24	59
Inactive Body of Water Surveys	5	12	9	*12

\*Data taken starting April 2013

**VI. TRAINING**

- A. Christine Sylvis, EH Training, continues to mentor one intern and train three new hires in the food operations training program. On April 12, Valerie Cohen was released to the Henderson office and on April 26 Marissa Tesiorna was released to the Spring Valley office. Deborah Clark (April 8) and Christian DeHaan (April 22) were welcomed to the food operations training program.
- B. Ms. Sylvis conducted the following training:
- new hire orientation for 3 EHSs April 8-9
  - new hire orientation for 3 EHSs April 22-23
  - violation standard training for 4 EHSs
- C. Ms. Sylvis reviewed labels with the HACCP team prior to approving.
- D. The training office assisted with the following:
- April 6 - International Food and Folk Life Festival
  - April 13 - Petapalooza
  - April 19 - Sake Fever
  - April 25 - River Run
- E. Fourteen Environmental Health Specialists attended 8-hour HAZWOPER refresher training on April 18.

AI/mg

Attachment: Office of Epidemiology interim report dated April 30, 2013



**Salmonella Gastroenteritis Outbreak  
Among Patrons of Firefly on Paradise Restaurant – Las Vegas, Nevada  
Interim Report**

Linh Nguyen, PhD, MPH, Epidemiologist  
April 30, 2013

**BACKGROUND**

On April 26, 2013, the Southern Nevada Health District (SNHD), Office of Epidemiology (OOE) received reports of gastrointestinal illness from eight independent groups of patrons of Firefly on Paradise or the adjacent affiliated restaurant Dragonfly on Paradise (Firefly) located at 3900 Paradise Road, Las Vegas, NV 89109. All patrons from these groups ate at the restaurant during April 21-24, 2013. Ill patrons reported symptoms of diarrhea and/or vomiting after they consumed food from Firefly restaurant, and many sought medical care for their illness. In response to these illness reports, the SNHD initiated an investigation.

On April 26, 2013, the SNHD performed an investigative inspection and closed Firefly and Dragonfly restaurants to minimize ongoing risk of illness. The SNHD OOE, Environmental Health (EH) and Southern Nevada Public Health Laboratory (SNPHL) have been collaborating on the investigation and response to this outbreak. The Nevada State Health Division was also apprised of the outbreak investigation.

**METHODS**

**Epidemiology:** OOE staff performed telephone interviews with ill patrons to obtain more information regarding symptoms, food history, and illnesses among restaurant patrons. The SNHD foodborne illness complaint database was searched to identify other complaints against the restaurant in the 30 days prior to these complaints.

On April 26, 2013, OOE and EH staff visited the restaurant. OOE staff interviewed restaurant management and other employees regarding their illnesses in the past two weeks, their current illness status, their knowledge of other recent illnesses in restaurant staff and patrons, whether the restaurant had a sick employee policy, and if there were other customer complaints of illness.

A case is defined as illness in a person who consumed food served by Firefly restaurant during April 21-26, 2013 and experienced diarrhea (defined as  $\geq 3$  bouts of loose stools) and/or  $\geq 1$  episodes of vomiting during a 72-hour period after eating.

In order to perform a case-control study and do additional case-finding, OOE staff identified additional restaurant patrons who dined at Firefly during April 21-24, 2013 via contact information from OpenTable, an online restaurant reservation system.

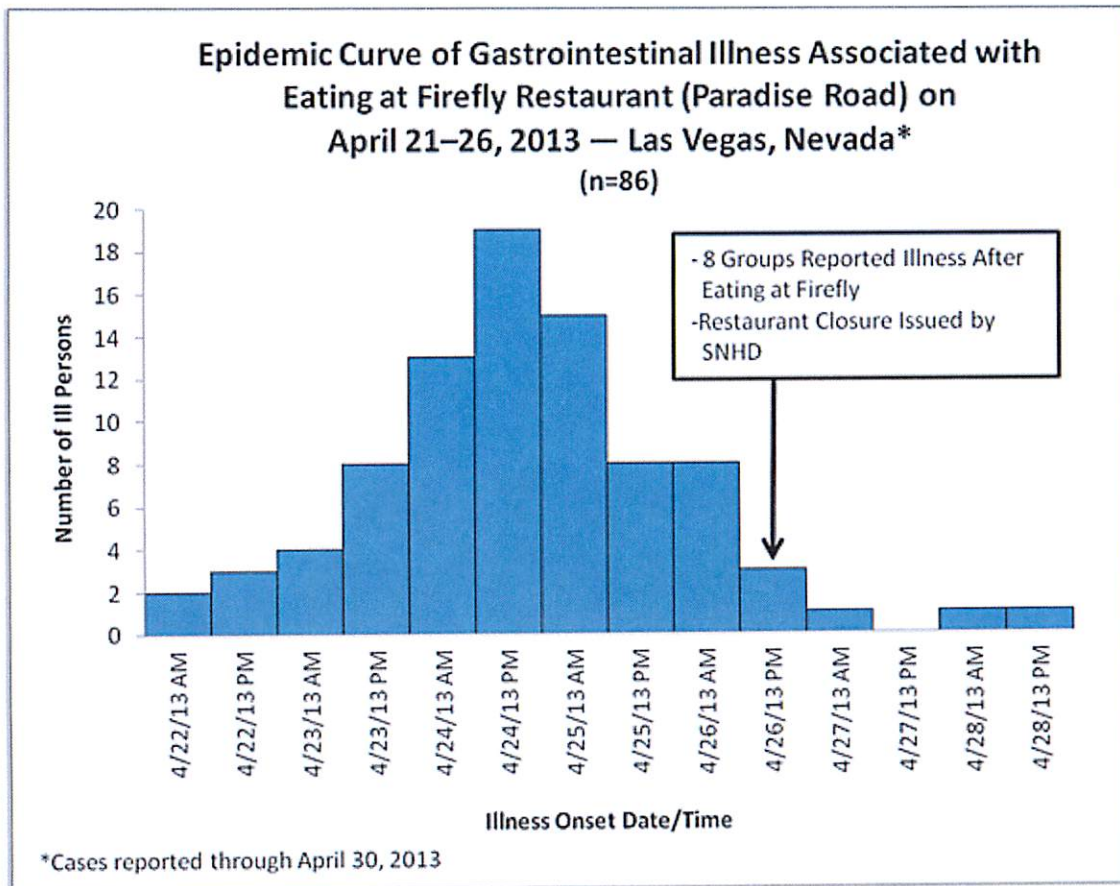
**Environmental Health:** EH staff performed inspections of Firefly and Dragonfly restaurants on April 26, 2013 and an ongoing risk assessment for foodborne illness.

**Laboratory:** Ill restaurant guests and staff were requested to provide stool specimens for bacterial culture (*Salmonella*, *Shigella*, *Campylobacter*, *Escherichia coli* O157, *Yersinia*, and *Vibrio*), Shiga toxin-producing *E. coli* (STEC) testing, and norovirus RT-PCR testing.

Food specimens were collected for submission to the Nevada State Public Health Laboratory for pathogen testing.

## RESULTS

**Epidemiology:** The epidemiologic curve to date is presented in the figure below, and shows the total of 86 identified ill persons who ate at Firefly during April 21-26, 2013.



**Figure.** The number cases (N=86) by illness onset date reported through April 30, 2013. Firefly on Paradise restaurant. Las Vegas, Nevada. April 21-25, 2013.

A total of 40 employees worked the dinner shift at Firefly on April 26, 2013. Of these, 33 were interviewed including three employees who were identified as having been recently ill with gastrointestinal symptoms; these workers were asked to submit stool specimens.

The restaurant has a sick employee policy and employees may call-in sick when necessary. There was one customer complaint of illness to the restaurant.

Thirty-three patron phone numbers were obtained from the OpenTable online reservations.

**Environmental Health:** Firefly restaurant uses two adjacent permitted kitchens, Firefly on Paradise (SNHD Permit Number PR0013375) and Dragonfly on Paradise (SNHD Permit Number PR0015008), to prepare food for their customers. The inspection found that numerous conditions existed that could contribute to an outbreak of a foodborne disease and included: Inadequate holding of food, inadequate cooling, improper handwashing, employee bare hand contact with ready to eat food, improper food storage practices, improper cleaning practices, and improper thawing of food.

The results of the inspection were 44 demerits for Firefly and 47 demerits for Dragonfly on Paradise. Both facilities were closed by SNHD for excessive demerits and for being associated with a large cluster of reports of illness (SNHD Regulations Governing the Sanitation of Food Establishments 8-304.11).

Thirty samples of various foods were collected during the inspection and submitted to the SNPHL for possible testing to determine which food item(s) could have been the source of the illness.

Inspections were also conducted on April 29, 2013 of the two other Firefly restaurant outlets located in Clark County. Firefly Westside located at 9560 W. Sahara, Las Vegas received 30 demerits, and Firefly on Eastern located at 11261 S. Eastern received 6 demerits.

**Laboratory:** Of the 14 stool specimens collected from ill restaurant patrons, seven were positive for *Salmonella* species, one was negative for *Salmonella*, and results of six samples are pending.

The SNPHL submitted eight food items collected from Firefly restaurant to the Nevada State Public Health Laboratory for analyses.

## CONCLUSIONS

At least 86 patrons and 3 employees who consumed food and/or drinks at Firefly during April 21-25, 2013 may have contracted *Salmonella* infection.

## FUTURE ACTIONS

1. Firefly should rectify faulty food storage equipment and practices to ensure that food will be maintained at proper temperatures.
2. The SNHD OOE staff will continue to collect information about customers who ate at Firefly during April 21-26, 2013 to establish illness occurrences among restaurant patrons, and to conduct a case-control study to identify specific food item(s), if any, were associated with illness.

3. The SNHD EH staff will continue to review Firefly's food preparation methods to identify possible lapses in food safety procedures, and to require restaurant management to provide and implement a comprehensive food safety plan.
4. The SNHD OOE staff will continue to monitor the foodborne illness database for additional complaints of illness to determine whether the outbreak is limited to this establishment or has spread to the general community.
5. The SNPHL will perform pulsed field gel electrophoresis on the submitted specimens that were positive for *Salmonella* to determine if illnesses among patrons from the different groups were linked.

## RECOMMENDATIONS

1. Food-service workers who test positive for *Salmonella* must be excluded or restricted from work per the FDA Food Code, and will require approval from the SNHD to return to work.
2. Restaurant employees should also be cautioned about how *Salmonella* is transmitted and be made aware of the heightened importance of hand hygiene through washing with soap and water. Information about salmonellosis can be found at the SNHD website <http://www.southernnevadahealthdistrict.org/health-topics/salmonellosis.php>
3. Food service workers should also be educated to the ways to clean and sanitize food preparation surfaces. Types of acceptable sanitizer solutions for use in a food establishment are located at the SNHD website <http://www.southernnevadahealthdistrict.org/ferl/sanitizer-fact-sheet.php>
4. The restaurants are advised to cook all potentially hazardous foods thoroughly. Menu items intended not to be cooked to the recommended temperatures should be noted on menus, with an appropriate warning to consumers about the potential health hazards of eating undercooked foods.
5. All suspected cases of *Salmonella* infection related to this outbreak should be reported to the health authority. Illness clusters (e.g. restaurants, schools, hotels) are reportable under Nevada Administrative Code sections 441A.525 and the SNHD Regulations Governing the Reporting of Diseases, Exposures, and Sentinel Health Events section 4.9. Reports should be made to the SNHD Office of Epidemiology at (702) 759-1300, option 3, and can be made 24 hours a day, seven days a week.