




# Memorandum

**Date:** January 22, 2015

**To:** Southern Nevada District Board of Health

**From:** **Jacqueline L. Reszetar, 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	Nov. 2013	Nov. 2014		FY 13-14	FY 14-15	
Initial Inspections	1,327	1,273	↓	10,082	8,261	↓
Reinspections-Routine	155	148	↓	1,010	1,021	↑
Downgrades	152	129	↓	975	901	↓
Closures	29	10	↓	377	162	↓
Special Events	52	76	↑	338	434	↑
Temporary Food Establishments & Tasting Event Booths	517	518	↑	3,387	3,501	↑
<b>TOTALS</b>	<b>2,232</b>	<b>2,154</b>	<b>↓</b>	<b>16,169</b>	<b>14,280</b>	<b>↓</b>

#### 1. Enforcement Actions and Investigations:

- A. **El Pollo Mobile #2, 2425 N. Rainbow Blvd.:** Staff closed the facility for an imminent health hazard of no water. A reinspection is pending.
- B. **Soprano's Pizza House, 750 E. Pyle Rd:** Staff closed the facility for an imminent health hazard of no hot water. Necessary repairs were made and the facility was reopened.
- C. **India Palace Restaurant, 505 E. Twain Ave.:** Staff closed the facility for an imminent health hazard of no hot water.
- D. **Durango Lodge Tavern, 3399 S. Durango Dr.:** Staff closed the facility for an imminent health hazard of no hot water. The bar was reopened the next day with 3 demerits.

- E. **Booming Pot, 3466 S. Decatur Blvd.:** Staff closed the facility for 50 demerits. It was reopened 8 days later after a supervisory conference had been conducted.
- F. **Perfect Scoop and Boba Tea, 7377 S. Jones Blvd.:** Staff closed the facility for an imminent health hazard of operating without hot water at the only hand sink. They were reopened the next day.
- G. **Khun Chai Thai Restaurant, 3650 S. Decatur Blvd.:** The facility was closed for operating without a valid health permit and remains closed.
- H. **Noodle Pot, 4215 W. Spring Mountain Rd.:** Staff closed the facility for repeat critical and major violations found during a scheduled "C" reinspection. It was reopened 2 days later after a supervisory conference had been conducted.
- I. **Yes! Pho, 7425 S. Durango:** Staff closed the facility for 45 demerits. It was reopened 3 days later.
- J. **California Pizza Kitchen – Bar, 6659 S. Las Vegas, Blvd.:** Staff closed the bar for an imminent health hazard of waste water backing up onto the bar floor and not being disposed of in an approved manner. It was reopened the next day.
- K. **Jenni Pho, 4480 W. Spring Mountain Rd.:** Staff closed the facility for 44 demerits during a scheduled "C" reinspection. The facility was reopened after attending a supervisory conference.

2. **Supervisory Conferences:**

- A. Supervisory Conferences were held with the following facilities: El Pollo Mobile #2, 2425 N. Rainbow Blvd.; Qdoba Mexican Grill, 175 N. Stephanie St.; Hibachi Grill, 313 N. Nellis Blvd.; Golden Corral, 1400 S. Lamb Blvd.; Bellagio Organic Juice Room; Noodle Pot, 4215 W. Spring Mountain Rd.; Booming Pot, 3466 S. Decatur Blvd.; Crown Bakery, 4355 W. Spring Mountain Rd.; and Yunnan Garden, 3940 Schiff Drive.

II. **SOLID WASTE AND COMPLIANCE PROGRAMS**

- 1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted December 11 with 16 cases adjudicated, \$10,200.00 in penalties imposed and corrective actions ordered. There were 14 Notices of Violation mailed in December for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 89 complaints of illegal dumping in December.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 143 Waste Management Audits during December.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 18 full UST Compliance Inspections were conducted during December. A total of 9 UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, Reinspections and UST Abatement Oversight activities were carried out.
- 5. **Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 21 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 65 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- 6. **Solid Waste Plan Review Program (SWPR):**
  - A. **Temporary Permits** – All Pro Hydrojetting & Pumping, LLC; ERC Inc.; MBT Nevada, LLC; United Recycling, LLC
  - B. **Permits issued in December:** All Shred (RC)
  - C. **Landfills** - Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy; Timet; and Wells Cargo.

- D. **Facility Applications Being Processed** – Recycling Centers (6); Landfills (2); MRFs (2)
- E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in January:** American Eagle Ready Mix, LLC; Republic Services Recycling Center (MRF)
- 7. **Subdivision Program:** Monthly Totals  
Tentative Maps: Received (9), Lot Count (773); Final Maps: Received (22), Lot Count (850); Final Maps: Signed (15), Lot Count (757); Improvement Plans: Received (18), Lot Count (772); Expedited Improvement Plans: Received (2), Lot Count (116); Fees Paid \$24,142.16
- 8. **Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of December was \$36,799 with payments received for 127 liquid waste hauler (LWH) trucks and 25 LWH businesses. The total number of ISDS permits was fifteen, six residential and nine commercial). The total number of tenant improvements was seventeen. The number of loan certifications processed was two. There were three pool locations processed.
- 9. **ISDS Program Compliance:** Three compliance vouchers (warnings) were resolved in December. There were three compliance cases resolved in December.

**III. VECTOR CONTROL OFFICE**

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

Vector Control and Other EH Services	Dec. 2013	Dec. 2014		FY 13-14	FY 14-15	
West Nile Virus Surveillance Traps Set	0	0	→	422	509	↑
West Nile Virus Surveillance Mosquitoes Trapped	0	0	→	5,454	16,975	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	3,929	16,539	↑
West Nile Virus Surveillance Submission Pools Tested	0	0	→	173	930	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	0	975	↑
West Nile Virus Surveillance Positive Submission Pools	0	0	→	0	68	↑
Elevated Blood Level Home Investigations	1	3	↑	4	6	↑
Healthy Homes/Landlord Tenant Response (LLT)	7	6	↓	46	86	↑
CMART/MATT Services	0	1	↑	3	3	↑
Public Accommodations Inspections	6	27	↑	186	175	↓
Public Accommodations Complaints	12	11	↓	105	88	↓
Mobile Home/Recreational Vehicle Park Inspections	5	1	↓	13	8	↓
Mobile Home/Recreational Vehicle Park Complaints	2	3	↑	20	26	↑

1. **Public Accommodations:**

- A. December 2: Staff conducted a reinspection of ten guestrooms at the **Diamond Inn Motel, 4605 Las Vegas Blvd.** The guestrooms had been previously posted 'Do Not Re-Rent' due to lack of a permanently-installed heating system. All the guestrooms inspected were found to have operable wall mounted HVAC units and were released for occupancy. Three other rooms which were previously closed were not inspected and management stated they will remain down indefinitely.
- B. December 2: Staff conducted a routine inspection at the **Siegel Slots and Suites Motel, 5011 E. Craig Rd.** Staff arrived to find the facility undergoing a full cosmetic renovation to include flooring, plumbing fixtures, mattresses, smoke alarms, and replacing HVAC units. Dozens of mattresses had been discarded and were being replaced. Five rooms were inspected; no room closures. Major violations included faulty HVAC units, non-functioning smoke alarms, and unsanitary mattresses; all items corrected onsite. Management stated the renovations should be completed within 90-120 days. Staff will follow-up at that time.
- C. December 4: Staff conducted a routine inspection for **Valley Inn Motel, 791 W. Mesquite Blvd, Mesquite.** Upon inspection, room #24 had been closed in 2013 for a stained mattress and never released. Mattress in room appeared "new" but had been stained (possibly by employee). Two additional rooms were closed for stained mattresses. No pest control records were observed onsite nor could manager name the company. Linen storage shelves were lined with sheets, as shelves below were splintering. The old sewer connection was uncapped and the ice machine did not have an air gap. Numerous issues found in rooms such as: stained furniture, caulking in disrepair, carpet in disrepair, UV+ staining on toilets, tampon under mattress, no liner in ice bucket, and chemicals unlabeled.
- D. December 9: Staff responded to complaint in unit #3010 at **Siegel Suites Tropicana, 3890 Graphic Center Dr.** Upon investigation, the toilet was found to be backed-up and was full of feces. The mattress had numerous bloodstains on both sides. Unit #2010, below #3010, had visible water damage on the ceiling. The toilet in #3010 had previously overflowed.
- E. December 11: Staff conducted a routine inspection of **Hawthorn Suites, 910 S. Boulder Hwy.** Major violations included unsanitary mattresses, missing air gaps at ice machine and commercial washing machine, cellulose sponges being used for cleaning guest rooms, and coffee pots in guest rooms being washed in bathroom sinks. Missing air gap at commercial washing machine was a repeat violation; management given until February to plumb the washing machine properly. Management stated they have initiated a mattress replacement program to address the problem with unsanitary mattresses. Management was given until February to provide a written mattress replacement program including expected completion date. Management was instructed to immediately cease washing guest room coffee pots in bathroom sinks. Instructed to wash, rinse, and sanitize all coffee pots in a permitted 3-compartment sink.
- F. December 15: Staff conducted a routine inspection for the **Gold Strike Hotel, 1 Main St, Jean.** Upon inspection, all ice machine chutes were found to have biofilm/mold growth. Sanitation issues observed in the women's public restroom included an ant infestation, staining, and caulking in disrepair at the toilet bases. Guest rooms had UV+ staining on bathroom walls and toilets and stained pillows and furniture.
- G. December 16: Staff conducted a reinspection of the maintenance room at the **Town & Country Manor II, 4360 Boulder Hwy.** The violations noted at the routine

annual inspection included disorganized equipment, excessive clutter and unnecessary equipment storage, and dirty and damaged flooring. Management was instructed that another reinspection would occur to ensure compliance.

2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**

- A. December 12: Staff participated in a complaint investigation at the **Meadows MHP, 2900 S. Valley View Blvd.**, regarding a dirty and foul smelling drain, an improperly drained dishwasher, and mold in an under sink cabinet. There were two flexible hoses draining kitchen appliances without air gaps. A foul smelling drain and under-cabinet mold was not observed. The kitchen is already scheduled with SNHD Plan Review to determine if a Health Permit is required and what modifications, if any, are needed. This complaint was closed.
- B. December 19: Staff conducted a survey of the **Acacia MHP, 1832 N. Walnut Rd.** Overall improvements were observed. There were some units with used appliances, tires, and some other debris. Management was notified and informed that their routine inspection will occur after the first of the year.

3. **Landlord Tenant Complaints:**

- A. December 8: Staff participated in a tenant complaint investigation at **3730 Sable Palm St, North Las Vegas**, regarding water damage. Water damage was observed on the second floor ceiling by the attic entrance as well as on the kitchen ceiling on the first floor directly below the second floor bathroom. The tenant stated that the leak upstairs was from the air conditioner running and the kitchen ceiling was from the shower being used. Contact with landlord/management was made by phone and email. The complaint was validated and closed.
- B. December 9: Staff responded to a complaint of a rat infestation in the dwelling located at **110 Panorama Dr. #B**. Rodent droppings were found in the kitchen of the home. Several unsealed penetrations, large enough to act as rodent entry points, were also observed in the garage. Property management was advised that all potential access points should be sealed and pest control measures continued until no rodent activity is reported by the tenant. Staff also recommended that tight fitting lids be provided for the solid waste containers to eliminate rodent access. The complaint was validated and closed.
- C. December 12: Staff responded to a complaint of mold in the dwelling located at **8301 W. Charleston Blvd. #1079**. Mold-like growth was found on the walls of the bathroom and the adjacent closet of the second bedroom. Water staining in the dining area was also observed with no obvious source of water intrusion. Property management stated that a plumbing leak within the walls had recently been repaired and mold remediation completed by an Industrial Hygienist at which time the unit was cleared for habitation. Management stated they were unaware of the recurring issue but agreed to immediately address it. The complaint was validated and closed.

4. **Elevated Blood Lead Level Investigation (EBL):**

- A. December 9: Staff conducted an EBL investigation of a thirteen month old male with a blood lead level of 11.3 µg/dl. A complete investigation of the home identified a set of keys that had been given to the child as a chew toy as a possible source of the exposure. The keys contained up to 11,500 PPM lead by X-ray Fluorescence (XRF) analysis. Additionally there was some dinnerware and

decorative items that were found to contain lead; these items were removed by the parent.

- B. December 10: Staff conducted an EBL investigation of a six year old child with a blood lead level of 18.4 µg/dl. A complete investigation of the home identified several pieces of dinnerware that tested high for lead but none of which were used by the child; these items were removed by the parent. The mother stated the child's sister also had a history of lead exposure and had undergone treatment by chelation therapy. No records of an investigation by SNHD were found in our records. As both children attended the same school, dust wipes were collected at the children's school art room, which came back negative. The school itself had been screened several years ago. Nursing will continue to follow the case to see if the levels are reduced.
- C. December 11: Staff conducted an EBL investigation of a four year old child with a reported blood lead level of 10.3 µg/dl. A complete investigation of the home found several possible sources for the exposure, including imported ceramic cups the children had been drinking from. These were found to contain between 10,100-172,500 PPM lead and were discarded by the parent. Other possible sources included some toys, some dinnerware, and the button on a child's purse; all of these items were removed by the parent. Nursing will continue to monitor the blood lead levels.

## 5. CMART

- A. December 31: Staff assisted Clark County Code Enforcement, Animal Control, and Metro with a hoarding case at **7079 Pleasant View Ave**. Entry to the home was obtained via a warrant and the resident was not at home at the time. Solid waste issues remain on the property and the house itself is not habitable due to the amount of trash and debris located throughout the property. A dog found outside in freezing weather was removed and taken to a rescue shelter.

**IV. SPECIAL PROGRAMS**

**ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data**

Special Programs	Nov. 2013	Nov. 2014		FY 13-14	FY 14-15	
School Facility Inspections	100	133	↑	443	367	↓
School Facility Complaints	4	2	↓	24	7	↓
School Food Service Facility Inspections	86	118	↑	362	295	↓
School Food Service Facility Complaints	0	0	→	4	1	↓
Child Care Facility Inspections	15	20	↑	128	154	↑
Child Care Facility Complaints	4	2	↓	19	13	↓
Body Art Facility Inspections	28	25	↓	174	152	↓
Body Art Facility Complaints	2	0	↓	10	2	↓
Body Art Artist Special Event Inspections	2	2	→	14	125	↑
Body Art Cease & Desist Order To Artists Lacking Permits	NT	0	↑	NT	20	↑
Water Store and Bottling Plant Inspections	NT	20	↑	NT	48	↑
Water Store and Bottling Plant Complaints	NT	1	↑	NT	6	↑
Foodborne Illness Complaint Investigations	6	4	↓	38	17	↓
Single Case of Legionellosis Investigations	0	0	→	3	4	↑
Summer Food Service Program Inspections	0	0	→	21	18	↓
Public Water System Sanitary Surveys	NT	3	↑	NT	34	↑
Public Water System Violation Letters Issued	NT	6	↑	NT	30	↑
Public Water System Complaints Received	NT	0	↑	NT	0	↑

N/T = Not Tracked

**1. Child Care:**

A. On December 20, a routine inspection of **Kids Korner Learn and Play, 3451 Michael Way**, staff found outdoor play areas with “life changing or life ending hazards” on various pieces of play equipment. Staff closed all non-compliant play equipment.

**2. Schools:**

A. During the week of December 15, staff met with representatives of the **Clark County School District (CCSD)** and with principals of CCSD schools to distribute and discuss SNHD comprehensive policy on the service of foods at Clark County schools.

**3. Outbreak Investigation Support:**

A. During December, staff conducted four environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments. None 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 investigations was adequately addressed.

B. During December, staff assisted Nevada State Department of Health in conducting Legionella sampling and an environmental assessment for an adult group care home that is licensed by the State. The facility had a resident who contracted Legionellosis.

4. **Body Art:**

A. During December, staff issued four cease and desist notices to individuals operating without a valid health permit and advertising in internet classified ads.

5. **Water Facilities:**

A. December 18, **Alpine Springs Bottled Water, 6575 Arville St., Suite A**, during a routine inspection the facility was issued a Cease and Desist Order because the only hand-sink and three compartment sink were purposefully turned off. Staff also found that the machine which cleans the reusable bottles was unable to be verified as properly sanitizing the bottles. Staff required a supervisory conference which has still not been scheduled. The facility remains closed.

V. **FACILITIES DESIGN ASSESSMENT & PERMITTING**

**ENVIRONMENTAL HEALTH Food Facilities Design Assessment  
& Permitting Program - Fiscal Year Data**

	Nov. 2013	Nov. 2014		FY 13-14	FY 14-15	
Food Pre-Permitting Services						
Total Food Pre-Permitting Services	756	572	↓	5,076	3,996	↓
Total Service Request Intake	205	169	↓	1,458	1,262	↓
Total Service Request Released	242	193	↓	1,438	1,220	↓
Total Service Requests Current in Pre-Permitting	1,163	1,207	↑			

1. **Enforcement Actions and Investigations:**

A. An inspection at the **Casino Royale – Walgreens, 3411 S. Las Vegas Blvd.**, found multiple construction issues that delayed permitting of the snack bar and basement storage areas. Staff instructed the operator to install an additional hand sink on the main floor of the facility to service the snack bar. A second permit for the ware wash area and basement storage was not issued due to overhead waste lines that were required to be troughed and loose fire insulation in the area. A subsequent reinspection was conducted to verify the corrections and approve all permits.

B. Permits for **Old School Brewing, 8410 Desert Inn Rd.** were released following approval of a waiver for uncertified brewing equipment. SNHD regulations require that food contact surfaces be certified to American National Standards Institute (ANSI) standards. However, such standards frequently do not exist for processing equipment. The manufacturer's construction and materials specifications indicated that the brewing tanks were constructed of safe materials and could be maintained in sanitary condition. The waiver request approval letter included requirements that the tanks be installed and maintained per the manufacturer's instruction manual, which was also submitted.



- C. Staff visited **Fills #4 Snack Bar, 3810 W. Blue Diamond Rd.** to conduct a final inspection on a new permit for the existing operational snack bar. Several violations were observed including inoperable hot and cold holding equipment, time/temperature control for safety (TCS) foods out of temperature, no stem thermometer available, lack of sanitizer and pink, mold-like growth at the ice machine chute. The new permit was not approved due to excessive operational violations resulting in 14 demerits. The corrective actions were made and an inspector was able to reinspect and approve the permitted area on the same day.
- D. A change-of-ownership inspection was conducted at **Idle Spurs, 1610 E. Quartz Rd., Sandy Valley.** Several construction violations were observed including insufficient air gaps for drain lines from food equipment, inadequate slope for drain lines and lack of a dump sink. The owner was instructed to reorganize the drain lines to provide proper drainage to the floor sink and provide a one-inch air gap for all drain lines from food equipment. Additionally, the bar was placed on a 30-day compliance schedule for installation of the dump sink.
- E. An initial permitting inspection at **Café El Mundo Cubano, 5781 W. Sahara Ste. 100,** resulted in failure due to numerous construction issues. The operator had applied for a permit for an unpermitted existing bar, which neither had a 3-compartment sink nor a glass washer. The owner was informed at the initial plan review that he needed to install one or the other. The field inspection found a modified two-compartment sink to which a third sink had been welded. The operator was advised that the modification voided the sink's ANSI/NSF certification and that it would need to be replaced with a certified unit. Additional violations observed included exposed wood in wet zones, no refrigeration unit for open foods, inadequate lighting in preparation and ware wash areas, and no air gap for the ice machine. The permit was later approved with all violations corrected.
- F. Staff visited **Javier's Restaurant, Aria Resort & Casino, 3730 S. Las Vegas Blvd.,** to inspect a food preparation area where a new blast chiller was installed. The remodel inspection resulted in a twenty-seven demerit "C" inspection downgrade. Critical violations included inadequate hand washing and bare hand contact with ready-to-eat food. Demerits for major violations were assessed for improper cooling and lack of cooling log documentation. The deep fat fryer equipment used for tortilla chips was being operated without grease extraction filters and was red-tagged on the date of this inspection. Operations staff performed a reinspection of this premises on December 22, at which time corrective actions were documented, and an "A" inspection grade was reinstated for the kitchen support area.
- G. An initial permitting inspection at **Eastern Market, 2550 E. Windmill,** resulted in failure due to insufficient hot water. The approved plans indicated installation of a tankless water heater, however, at the final inspection a 14-gallon household water heater was observed. The heater did not have adequate capacity to maintain both the required 120 degrees at the 3-compartment sink and 100 degrees at the hand sink after filling one compartment of the 3-compartment sink half way with water. The facility had applied for a market permit to sell packaged items, and a meat market permit for slicing and selling open meat items. The operator installed a new 50-gallon water heater, and the facility was reinspected and approved for operation the following Monday.
- H. Staff conducted a final permitting inspection at **Children's Learning Adventure Preschool and Child Care, 3470 W. Ann Rd., North Las Vegas.** During the inspection, it was determined that the ratio of water closets to estimated occupancy of preschool age children was not in compliance. Southern Nevada

child care regulations require one water closet and one hand sink at the appropriate height for every 15 preschool children. The contractor had erroneously installed too many school age water closets at 15-inch height, and not enough water closets at the 11-inch height required for preschool children. The facility operator agreed that a mistake had occurred and would transfer three 11-inch water closets from another facility under construction and replace three of the 15-inch water closets. The permit was approved with a 30-day compliance schedule to correct the water closet issue.

- I. The Supervisor gave a presentation to Food Operations staff about progress made on the revised workflow to enhance the food safety message throughout the permitting process. Since work began in September, Facilities Design Assessment and Permitting, in collaboration with Food Operations staff, has developed and implemented the Food Safety Assessment meeting into the permitting process, revised application instructions to address the possibility of the meeting with applicants, revised the Facility Design Questionnaire, and developed a Food Operations Questionnaire for use during the meeting. Administrative and reporting procedures have been developed to support the new process. Most staff members have conducted, participated in or observed at least one Food Safety Assessment meeting. Industry representatives will be introduced to the new process at the upcoming Nevada Food Safety Taskforce meeting and subsequent Nevada Restaurant Association meeting. Full implementation is expected by the beginning of March.

## VI. AQUATIC HEALTH PROGRAM

### ENVIRONMENTAL HEALTH Aquatic Health Plan Review - Fiscal Year Data

Aquatic Health Program Services	Nov. 2013	Nov. 2014		FY 13-14	FY 14-15	
<b>New Projects Submitted to Plan Review</b>	58	51	↓	239	294	↑
<b>All Projects Released from Pool Plan Review</b>	46	54	↑	294	272	↓
<b>Total Operation Inspections</b>	153	269	↑	2,765	2,468	↓
<b>Complaint Investigations</b>	7	17	↑	151	186	↑
<b>Inactive Body of Water Surveys</b>	5	5	→	94	54	↓
<b>Total Program Services Completed</b>	<b>269</b>	<b>396</b>	<b>↑</b>	<b>3,543</b>	<b>3,274</b>	<b>↓</b>

#### 1. Enforcement Actions:

- A. In October, the SNHD discovered that **The Tropicana Las Vegas Hotel and Casino** had installed spas on the patios of six suites without obtaining permits. SNHD inspectors investigated and determined that the spas were residential spas which did not meet commercial spa requirements. After meeting with SNHD management on December 10, The Tropicana Las Vegas was notified that the six residential spas were installed without permits, did not meet commercial spa requirements, and must be removed.
- B. On December 2, staff finalized a minor remodel at **Brookstone Apartments** on the pool and spa. While conducting the operational inspection, staff could not determine underwater light GFCI function. The operator was not able to show

- SNHD staff proper function, and the facility was closed. A reinspection survey will be conducted on the GFCI function on December 30.
- C. On December 5, **Meadows Inn Motel/US Vets/Cloud Breakers** was visited in order to communicate verbally and in writing what is expected prior to re-opening the pool for the upcoming pool season. During the September routine inspection, a number of violations were noted and the facility was instructed to address the violations in a timely manner. However, following the inspection, a file review of past inspections was conducted. It was found that many of the same violations have been repeatedly noted without being addressed. The facility was given a summary of these violations in writing and hand-outs/instructions for corrective actions (which can be found on the website). If the violations are again found to not have been addressed, the pool will be closed immediately
  - D. On December 18, the main and lap pools at **Tramonto Condos, 7 Luce Del Sole**, were closed due to water in the underwater lights and a non-functional entry gate. The pools remain closed pending a reinspection
  - E. On December 4, staff attended a site meeting at the City of Henderson's **BMI Downtown pool complex (BMI Pool), 105 Basic Road, Henderson**. The City of Henderson requested the site meeting to discuss the City's pool restrooms ADA upgrade project. At the conclusion of the meeting, SNHD staff requested additional information from the City of Henderson. On December 11, SNHD staff informed the City that their sanitary facilities at both the BMI Pool and the adjacent BMI Downtown recreation center facility (BMI Recreation Center) could be counted together. Therefore, the ADA upgrade project would still allow the City of Henderson to meet the minimum sanitary plumbing facilities requirements (NAC 444.214) for the BMI Pool.
  - F. On December 16, a routine inspection was conducted at **Clarion Hotel and Casino, 305 Convention Center Dr**. The pool and spa were in the process of being demolished. The demolition contractor was directed to send data electronically of the shells being completely demolished. Both shells have been completely removed from the facility. The inspector is waiting for the final photos of the area once occupied by the pool and spa shells to be completely filled in.
  - G. On December 4, Lennar Homes, developer of the **Maravella Spray Pool/pad, 4960 American Plumb Dr, Las Vegas**, decided to remove the re-circulation equipment and plumb the system to sanitary sewer. The requirement for a health permit will no longer be necessary once the equipment has been removed. When the demolition and plumbing approval from the building department has been achieved, SNHD staff will conduct a survey to confirm that all re-circulation and disinfection equipment have indeed been removed.
  - H. On December 3, staff arrived for an operational inspection of the spa at the **Crossings at Lake Mead, 5801 W. Lake Mead Blvd**. While doing the inspection of the spa, it was determined that the previously inactive pool was now filled with water and ready to be inspected for operational inspections for the season of 2015. The pool had been surveyed earlier in the year to determine its inactive status. The facility was alerted that they must pass a complete inspection as well as reactivate the health permits prior to reopening the pool in the spring.

## **VII. TRAINING AND COMPLIANCE:**

1. Nikki Burns Savage attended a meeting with the assigned district inspector of the Bellagio to discuss the facility's approved unpasteurized juicing plan on December 2.

2. The training office was accepted into the NACCHO Mentorship Program for Program Standards along with \$10,000 in funding. The AFDO Small Project Grant (\$2,500) awarded in November had to be declined in order to participate in the NACCHO Mentorship Program.
3. Christine Sylvis gave a presentation regarding Cottage Foods and Training Updates at the Food Operations staff meeting on December 4.
4. Jacque Raiche-Curl gave a presentation at Southwest Gas regarding basic food safety on December 11.
5. Christine Sylvis, Nikki Burns Savage, and Tara Edwards held a supervisory conference with personnel from the Function Juicer on December 3 and the Bellagio on December 17 to discuss non-compliance with the approved unpasteurized juicing plan.
6. During the month of December, Christine Sylvis, Jacque Raiche-Curl, and Brisa Soto participated in Food Regulations meetings, beginning the process for updating of SNHD food regulations.
7. The training office continued to train six trainees throughout the month of December.
8. Diane Meyer was released from the training office December 16.
9. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation "A Team" and QIT Council.
10. Jacque Raiche-Curl has continued with weekly meetings to propagate aquatic health regulations based off of the MAHC.
11. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
12. Special Processes released 1 waiver.
13. 7 label review files were released totaling 76 labels. This is a 3% reduction in label review files currently in review.

### VIII. SPECIAL PROCESSES

#### ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Nov. 2014	Dec. 2014	
New Label Review Submissions	7	6	↓
Label File Releases	8	7	↓
Total Label Files Currently in Review	29	28	↓
Number of Labels Approved	122	76	↓

No data is available prior to 2/1/14

**ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data**

Special Processes Review	Nov. 2014	Dec. 2014	
Cook Chill/Sous Vide New Submissions	1	0	↓
Cook Chill/Sous Vide Releases	0	0	→
Cook Chill/Sous Vide Total	31	31	→
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	0	1	↑
2-Barrier ROP Releases	0	0	→
2-Barrier ROP Total	22	23	↑
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	1	↑
Other Special Processes Releases	0	0	→
Other Special Processes Total	8	9	↑

No data is available prior to 2/1/14

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

Waivers and Operational Plans Review	Nov. 2014	Dec. 2014	
Waivers Review New Submissions	0	3	↑
Waivers Review Releases	2	1	↓
Waivers Review Total	17	19	↑
Operational Plans Submissions	0	0	→
Operational Plans Releases	1	0	↓
Operational Plans Total	9	9	→

No data is available prior to 2/1/14

JLR/ps