



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	Oct. 2013	Oct. 2014		FY 13-14	FY 14-15	
Initial Inspections	3,308	1,918	↓	8,755	6,988	↓
Reinspections-Routine	326	183	↓	855	873	↑
Downgrades	337	182	↓	823	772	↓
Closures	76	14	↓	248	152	↓
Special Events	114	176	↑	286	358	↑
Temporary Food Establishments & Tasting Event Booths	1,227	1,424	↑	2,870	2,983	↑
TOTALS	5,388	3,897	↓	13,837	12,126	↓

1. Enforcement Actions and Investigations:

- A. **Joe's Crab Shack, 4250 E. Sunset Rd.:** Complaint investigation conducted November 13 found the facility operating without hot water. The facility was closed for an imminent health hazard. Necessary repairs were made and the facility was reopened later that day.
- B. **JJ's Snack Shack #7, 1725 Galleria Dr.:** A routine inspection conducted November 13 found the facility operating without hot water. The facility was closed for an imminent health hazard. Necessary repairs were made and the facility was reopened on November 14.
- C. **Taqueria El Paisano Seasonal, 3300 S. Decatur:** Staff closed the facility for operating without a valid permit. The seasonal permit was found in full operation on November 4, when the permit expired September 10.

- D. **Fu-Man, Ramen Misoya Tomi, 4300 Spring Mountain Rd:** Staff closed the facility during their first routine inspection resulting in 51 demerits. The reinspection occurred 6 days later resulting in a 6 demerit "A" grade.
- E. **Mariana's Taco Seasonal, 3631 W. Sahara Ave.:** Staff closed the facility on November 23 for operating during an imminent health hazard of no hand washing capability. The facility reopened on December 5.
- F. **El Pollo Mobile, 2425 N. Rainbow Blvd.:** The facility was closed on November 13 for operating with an imminent health hazard of no water. The food establishment successfully passed reinspection on November 14.
- G. **Los Hijos Carbon, 3025 N. Las Vegas Blvd.:** The facility earned a "C" downgrade on November 14 after a 33 demerit routine inspection. The reinspection is pending.
- H. **Thai Chinese Teriyaki Bowl, 2930 N. Las Vegas Blvd.:** The facility earned a "C" downgrade on November 15 after a 28 demerit routine inspection. The facility successfully passed reinspection on November 19.
- I. **Tortas El Pariente, 2560 N. Las Vegas Blvd.:** The facility earned a "C" downgrade on November 26 after a 25 demerit routine inspection. The reinspection is pending.
- J. **Tequila Restaurante, 360 E. Tropicana Ave.:** The facility was closed on November 10 for an imminent health hazard of water leaking from the ceiling into a food preparation area.

2. **Supervisory Conferences:**

- A. Supervisory Conferences were held with the following facilities: Cici's Pizza, 9890 S. Maryland Pkwy.; Emperor's Garden Restaurant, 4215 Spring Mountain Rd.; El Pollo Mobile, 2425 N. Rainbow Blvd.; Earl of Sandwich, Planet Hollywood Hotel; Linq-Fame prep kitchen, 3545 S. Las Vegas Blvd.; and Vegas Best Pizza, 384 E. Tropicana Ave.

II. **SOLID WASTE AND COMPLIANCE PROGRAMS**

- 1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted November 13, with 15 cases adjudicated, \$13,200.00 in penalties imposed and corrective actions ordered. There were 10 Notices of Violation mailed in November for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 61 complaints of illegal dumping in November.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 292 Waste Management Audits during November.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 24 full UST Compliance Inspections were conducted during November. A total of 14 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 17 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 64 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 November:** Nevada State Recycling (RC) Minor Mod
 - 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 (8); Landfills (2); MRFs (1)

E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in December:** United Recycling, LLC

7. **Subdivision Program:** Monthly Totals

Tentative Maps: Received (13), Lot Count (810); Final Maps: Received (29), Lot Count (1,182); Final Maps: Signed (17), Lot Count (545); Improvement Plans: Received (28), Lot Count (1,180); Expedited Improvement Plans: Received (7), Lot Count (406); Fees Paid \$35,600.72

8. **Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of November was \$13,210. The total number of ISDS permits was 11, 10 residential and 1 commercial. The total number of tenant improvements was 20. The number of loan certifications processed was 2. There were 3 pool locations processed.

9. **ISDS Program Compliance:** Four compliance vouchers (warnings) were resolved in November. There were no compliance cases resolved in November.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Nov. 2013	Nov. 2014		FY 13-14	FY 14-15	
West Nile Virus Surveillance Traps Set	58	28	↓	422	509	↑
West Nile Virus Surveillance Mosquitoes Trapped	814	332	↓	5,454	16,975	↑
West Nile Virus Surveillance Mosquitoes Tested	506	332	↓	3,929	16,539	↑
West Nile Virus Surveillance Submission Pools Tested	50	40	↓	173	930	↑
West Nile Virus Surveillance Positive Mosquitoes	11	0	↓	0	975	↑
West Nile Virus Surveillance Positive Submission Pools	1	0	↓	0	68	↑
Elevated Blood Level Home Investigations	0	1	↑	3	3	↑
Healthy Homes/Landlord Tenant Response (LLT)	5	11	↑	39	80	↑
CMART/MATT Services	1	0	↓	3	2	↓
Public Accommodations Inspections	48	53	↑	180	148	↓
Public Accommodations Complaints	17	9	↓	93	77	↓
Mobile Home/Recreational Vehicle Park Inspections	1	0	↓	8	7	↓
Mobile Home/Recreational Vehicle Park Complaints	2	2	→	18	23	↑

1. Public Accommodations:

- A. November 7: Staff conducted a routine inspection of 5 guestrooms at the **Desert Oasis Motel, 3965 Las Vegas Blvd.** Two excessively stained mattresses were identified. Management was able to replace one, but room #206 was posted 'Do Not Re-Rent' due to the inability to provide a sanitary mattress. Maintenance issues were identified in all the rooms inspected, including water damage to bathroom areas, damaged kitchenette surfaces and dirty environmental surfaces. Management reported that rooms are rented on a monthly basis only and linen and maid service are not typically provided. Management was instructed of weekly room cleaning requirements and notified of the process to change or remove permit to more adequately reflect business model. Room #206 was reinspected and released on November 12.
- B. November 12: Staff conducted a routine inspection at the **South Strip Travelodge, 3735 Las Vegas Blvd.** Five of six rooms inspected were closed due to management's inability to replace unsanitary mattresses while on site. Other violations included inoperable smoke alarms, non-functioning HVAC, improperly labeled chemical bottles, improperly stocked hand sink in laundry room, missing air gap at commercial washing machine, water softener plumbed to sewer clean-

- out, and small sewage leak in breezeway behind laundry room. Management was instructed to contact licensed plumber to have sewage leak contained and repaired and have the water softener plumbed properly. Maintenance staff contained sewage leak properly while on-site. Management was assessed a room closure and failed reinspection fee due to repeat violations on multiple inspections.
- C. November 13: Staff conducted a scheduled compliance inspection at the **Rumor Hotel, 455 East Harmon**. The facility was put on a voluntary mattress replacement program as a result of a high number of unsanitary mattresses observed during the facility's annual inspection 30 days earlier. Facility staff inspected all the mattresses at the property and identified 83 mattresses that needed to be replaced. Management was able to replace 13 mattresses at the time of inspection and stated all 83 mattresses would be replaced by April 2015. Management provided invoices for mattresses and encasements and will provide invoices for future mattress purchases.
- D. November 14: Staff conducted a complaint investigation at the **Claremont Hotel, 2601 Westwood**. The City of Las Vegas Fire Department called SNHD to report that rooms were being rented without approval of the Health Authority as instructed in writing at a multi-agency meeting at the facility on July 1. The complaint was valid and confirmed by management. The facility was posted closed and issued a Cease and Desist Order. A supervisory conference was held with facility management to discuss ongoing non-compliance.
- E. November 18: Staff responded to a complaint of a lack of hot water in buildings 19, 21, 25 and 27 at **Siegel Suites Boulder, 4823 Boulder Hwy**. Staff was able to validate the lack of hot water in three buildings and management was instructed to continue the self imposed 'Do Not Re-Rent' status in these buildings until repairs were completed. Additionally, management was instructed to continue offering properly sanitized designated bathing areas for affected guests and continue relocation efforts for affected tenants wishing to move. During attempts to repair the hot water system, a subsequent complete water outage to the entire facility occurred after hours on November 18. A reinspection conducted on November 21 verified that water had been restored to the entire property and hot water also was restored in buildings 19, 21 and 25.
- F. November 24: Staff conducted a reinspection of the **Diamond Inn Motel, 4605 S. Las Vegas Blvd.** to verify heaters had been installed in rooms lacking a permanent source of heat. Management had failed to install heaters as instructed by SNHD and 13 guestrooms were posted 'Do Not Re-Rent' pending installation of an approved heating/cooling system. Additionally, City of LV Business License was notified of the room closures in order to assist SNHD in ensuring management complies with the order.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. November 20: Staff responded to a complaint of an uncontrolled feral cat colony at **Pueblo del Sol MHP, 3751 South Nellis**, with fecal matter accumulating at space #384. Management stated they trap feral cats for removal and they do not allow cat colonies at the park. Inspection of the area surrounding space #384 revealed no cat feces. Complaint could not be validated at time of inspection and was closed.
- B. November 21: Staff responded to a complaint that food was being sold at the clubhouse of **The Meadows MHP, 2900 S. Valley View Blvd**. Property management reported that lunch is prepared onsite and sold to park residents once weekly as well as during special events and holiday parties. Management stated they were unaware of requirement to have a food permit for any sale of food.

Management was issued a Cease and Desist Order for the sale of food until the appropriate food permit is acquired. An appointment with SNHD Plan Review was set. The complaint was closed.

3. Landlord Tenant Complaints:

- A. November 3: Staff participated in a tenant complaint investigation at **Andiamo Apartments, 4600 Vegas Dr. #221**, regarding a roach infestation. The complaint was valid and in violation of NRS 118A. In addition, a mold-like substance was observed in a closet ceiling and a leak under a bathroom vanity cabinet. On site management was notified and agreed to make appropriate repairs and provide adequate pest control. The complaint was closed.
- B. November 14: Staff participated in a tenant complaint investigation at **1287 May Ave. Unit B**, regarding the absence of an appropriate heating unit. The complaint was valid. There were numerous other violations of NRS 118A, including but not limited to, dysfunctional appliances, vermin infestations, water intrusions and holes in walls. The City of Las Vegas Building will be notified. The tenant is relocating. This complaint is closed.
- C. November 24: Staff responded to a complaint of pest issues, inadequate hot water and HVAC, and various maintenance issues in the dwelling located at **2213 Sunrise Ave #1**. Staff identified signs of a severe multi-generational cockroach infestation. Additionally, an improperly mounted toilet, inoperable GFCI outlet, a slow draining lavatory in one bathroom, and a broken window in the living room were observed. The HVAC system and hot water were found to be adequate. Offsite property management was notified of the conditions rendering the unit uninhabitable. Management agreed to make necessary repairs to the unit. The complaint was closed.

4. Elevated Blood Lead Level Investigation (EBL):

- A. November 12: Staff conducted an EBL of a 46 year old woman with an initial reported blood level of 271 µg/dl; a subsequent test indicated a level of 65-79 µg/dl. Her lead exposure caused significant motor and cognitive impairment and required prolonged hospitalization. Items tested in the home were within acceptable levels, except for a set of ceramic dinnerware and the tile in the bathroom. A dust wipe of the tile tested negative and the ceramic dinnerware was discarded. No items identified within the home would account for the highly elevated blood lead levels. Both her husband and daughter tested negative. It was reported that for a period of time the patient was drinking teas and juices from a cup that may have been pewter. The cup was discarded after it became too dented to stand on its own. The malleable nature of the cup would be indicative of a high lead content. However, as the cup was discarded this cannot be verified. A follow-up blood test after chelation therapy, indicated her blood lead level had dropped to 10 µg/dl.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Oct. 2013	Oct. 2014		FY 13-14	FY 14-15	
School Facility Inspections	133	154	↑	713	816	↑
School Facility Complaints	3	7	↑	20	42	↑
School Food Service Facility Inspections	156	102	↓	662	561	↓
School Food Service Facility Complaints	2	0	↓	7	7	↑
Child Care Facility Inspections	4	19	↑	401	347	↓
Child Care Facility Complaints	4	2	↓	31	27	↓
Body Art Facility Inspections	38	38	→	351	283	↓
Body Art Facility Complaints	1	0	↓	13	8	↓
Body Art Artist Special Event Inspections	6	8	↑	219	219	↑
Body Art Cease & Desist Order To Artists Lacking Permits	N/T	6	↓	N/T	20	↓
Water Store and Bottling Plant Inspections	N/T	5	↓	N/T	28	↓
Water Store and Bottling Plant Complaints	N/T	1	↓	N/T	5	↓
Foodborne Illness Complaint Investigations	1	1	→	32	48	↑
Single Case of Legionellosis Investigations	0	2	↑	8	6	↓
Summer Food Service Program Inspections	0	4	↑	67	115	↑
Public Water System Sanitary Surveys	N/T	1	↓	N/T	30	↓
Public Water System Violation Letters Issued	N/T	0	↓	N/T	22	↓
Public Water System Complaints Received	N/T	0	↓	N/T	0	↓

N/T = Not Tracked

1. Child Care:

A. November 14, **Kinder Cottage Preschool Desert Inn, 4640 E. Desert Inn Rd.**
Staff investigated a complaint that staff was not washing their hands after changing children's diapers, staff were not having children wash their hands before eating, staff was not cleaning the diapering area between diaper changes, and prop bottle feeding was being done in the facility. Staff observed child care staff not washing their hands between diaper changes and they were also not cleaning the diaper changing area between diaper changes. Complaint was valid.

2. Outbreak Investigation Support:

A. November 14, staff conducted a survey of a retirement facility in response to a norovirus outbreak. The facility had contracted with an outside company for cleaning up emetic events, and the main dining room had been closed to prevent further spread. All meals were being served to the residents in their rooms. Facility staff was observed wearing appropriate personal protective equipment (PPE) and using PPE correctly.

B. During November, staff conducted 4 environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments. None of the investigations conducted 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.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING

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

Food Pre-Permitting Services	Oct. 2013	Oct. 2014		FY 13-14	FY 14-15	
Total Food Pre-Permitting Services	1,203	841	↓	4,795	3,420	↓
Total Service Request Intake	292	274	↓	1,255	1,125	↓
Total Service Request Released	325	243	↓	1,196	1,020	↓
Total Service Requests Current in Pre-Permitting	1,208	1,279	↑			

1. Enforcement Actions and Investigations:

- A. Staff conducted a pre-permitting inspection at **Life Time Athletic, 121 Carnegie Rd., Henderson**. During the survey, staff noticed that a refrigerated display case had been installed in an area adjacent to the indoor tennis courts. This area had been constructed to provide packaged food items from the permitted kitchen to members using the tennis courts. Food items to be sold were packaged sandwiches and salads as well as bottled products. Plan review staff informed the owner representative that a health permit would be required for this area. A plan review meeting was held and the operator applied for a snack bar permit for the indoor tennis area. Final approval to operate the new snack bar was issued on October 30. Additional permits approved on October 30 to operate were the **Life Time Café, Life Time Pool Side Bistro, Life Time Pool Bar and the Life Time Child Care facility**.
- B. The manager of **Koi Restaurant at Planet Hollywood** met with staff to apply for a portable cart permit in order to sell prepackaged sushi made in the restaurant to guests at the after-hours club when the kitchen is closed. Since SNHD regulations for portable carts do not permit the sale of potentially hazardous foods, staff suggested that a permanently installed refrigerated case would meet the regulations and allow them to serve their guests under a market permit. Plan approval and final inspection are pending.
- C. A pre-permitting inspection conducted at **Organic Rumba Fit, 2103 N. Decatur Blvd.** resulted in failure due to lack of hot water. Further investigation showed that the mop sink, hand sink, dump sink and three compartment sink were all plumbed to a Rheem Insta-Hot device, designed to provide hot water to one sink. The establishment was informed they would need to install a tank-less water heater or an electric/gas tank water heater with capacity to supply hot water throughout the establishment as required by demand. The facility has not yet requested a final permitting inspection.
- D. A health permit was not released for **Nanny's Restaurant, 8453 W. Lake Mead Blvd.** due to lack of adequate food safety knowledge demonstrated by the owner/operator at the permitting inspection. Staff present at the inspection instructed the operator to schedule a Food Safety Assessment Meeting. Supervision was notified and an appointment for the meeting was scheduled. The

meeting is currently pending and the final health permit inspection will be scheduled after the assessment committee releases the operator.

- E. A change of ownership inspection was conducted at **Pandora's Lounge, 608 N. Rainbow**. Numerous construction violations were identified due to the bar having been constructed over twenty years ago. Issues requiring correction included exposed wood on the bar die and under the bar top requiring installation of Fiberglass Reinforced Plastic (FRP) panels with trim strips, no base coving at all floor-wall junctures, no drain board next to the glass washer, no scupper drain over the ice bin, insufficient light levels in preparation areas, and expired backflow protection device inspection tag. The permit was released with a six-month compliance schedule. The food operations inspector will follow-up to verify compliance.
- F. Staff conducted pre-permitting inspections of **Cardenas Market, 4500 E. Tropicana Ave**. The market consists of 6 permits: grocery, restaurant, juice/bakery, meat/seafood, produce, and tortilleria. During the inspections, it was discovered that 2 areas required additional hand wash sinks. The facility added the new hand wash sinks and is currently in the process of completing construction and clean up. Their final permitting inspection is scheduled for December 3.
- G. An inspection to release a new permit for **Pine Nuts Seasonal, 1601 Nevada Hwy.**, resulted in failure due to non-compliance with regulations. The operator was found to be pre-packaging pine nuts for grab-and-go sales at an adjacent gas station. SNHD regulations require that all foods be handled and sold at the permitted seasonal location, and that grab-and-go items be properly labeled. The permit was released the following day after the operator came into compliance.
- H. On November 19, staff conducted a pre-permitting inspection of **Family Food Mart #3, 3455 N. Nellis Blvd.**, in order to survey a delicatessen that was being added inside the market. Several major violations were observed. The ice machine head (top) had possible fungal-like residue inside the tubing that conveys water to the ice maker and was heavily corroded inside and leaking onto the floor. The unit was removed from service at the time of the inspection. The sandwich preparation top was installed facing a customer traffic area without a sneeze guard, creating a situation where patrons could potentially contaminate food and food contact surfaces in the preparation area by sneezing or coughing. In addition, the operator capped off the condensate drain lines of a newly installed refrigerated display case, because it was not conveniently located where it could be drained to a floor sink. The operator has not yet requested a final permitting inspection.
- I. Staff participated in a 2 day Plan Review Training Course presented by The Training and Education Department at National Sanitation Foundation (NSF) International. The training focused on reading plans and evaluating dry and cold storage space and hot water capacities, based on the menu and anticipated food sales. This class also included Senior staff from Food Operations, providing an opportunity for collaboration between Plan Review and Operations.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Plan Review - Fiscal Year Data

Aquatic Health Program Services	Oct. 2013	Oct. 2014		FY 13-14	FY 14-15	
New Projects Submitted to Plan Review	66	86	↑	179	233	↑
All Projects Released from Pool Plan Review	52	50	↓	221	229	↑
Total Operation Inspections	259	304	↑	2,612	2,197	↓
Complaint Investigations	21	18	↓	144	168	↑
Inactive Body of Water Surveys	6	19	↑	89	49	↓
Total Program Services Completed	404	477	↑	3,245	2,876	↓

1. Enforcement Actions:

- A. On November 3, an inspection for **Camden Pointe Apartments, 4800 E. Tropicana** was conducted on the pool and spa. The pool water feature once had 3 pumps circulating the water through the feature; it now has a single pump circulating the water through the feature. The pipe lines for the 2 pumps that have been removed have been capped in the pump room and 1 of the 2 lines has been capped in the body of water. The facility was instructed to cap the other line that is no longer being used in the body of water within 30 days. The lines are capped in order to prevent stagnant water from remaining in the lines, which may foster the growth of microorganisms.
- B. On November 7, a routine inspection was conducted at **Siegel Suites Charleston II pool, 2900 E. Charleston Blvd.** The pool was management closed for the season. The gate that accesses the pool was chained and locked and was self closing but not self-latching. The facility was directed to keep the pool closed until the gate would be able to self-latch and self-close properly prior to opening the pool for the next pool season.
- C. On November 10, staff arrived for an operational inspection for the pool at **Charleston Heights 50G Townhouses, 5620 W. Lake Mead Blvd.** The pool was found to have a severe leak. According to the maintenance representative, the water was running (filling the pool) nonstop, 24 hours a day, 365 days a year. The facility was required to find and fix the leak within 1 year
- D. On November 19, the spa at **City Athletic Club, 7980 W. Sahara Ave.,** was reinspected and reopened following the October 24 closure due to low circulation flow and water in the underwater light.
- E. On November 19, staff conducted an inspection of **The Suites Spa-2, 4855 Boulder Hwy.** The spa was management closed for the season and the pumps and chemical management equipment were shut down due to problems with the pump. The pool operator was adding chemicals manually. The deck was covered with pigeon feces. SNHD directed the pool operator to determine and rectify the pump failure and directed the facility to maintain sanitary conditions by more frequent cleaning.
- F. On November 19, staff inspected the men's health spa at **Harrah's Casino, 3475 S. Las Vegas Blvd.** Staff found that the circulation pump had a 3 horsepower motor while the impeller rating was only 2 horsepower. Staff instructed the facility to return the motor to a 2 horsepower rating within 30 days or the spa would be

closed. The facility complied and submitted photos of the new motor with a 2 horsepower rating within the allotted timeframe.

- G. On November 20, staff conducted a routine inspection of the **Rio Suites Hotel and Casino's 40th Floor Pool, 3704 W. Flamingo Rd.** Due to the calculated rate of flow, 115 gallons per minute (GPM) exceeding the maximum filter flow 98 GPM, the facility was given 10 business days to evaluate the system and either bring it into the approved acceptable flow range or apply for a remodel

VII. TRAINING AND COMPLIANCE:

1. 6 EHSs attended 8-hour HAZWOPER refresher training on November 5.
2. Brisa Soto, Christine Sylvis and Jacque Raiche-Curl conducted 6 food handler training classes at the Golden Nugget (in English and Spanish), training 190 food handlers November 12-14.
3. Christine Sylvis, Nikki Burns Savage and Tara Edwards attended the SNHD/Industry meeting on November 13. Christine Sylvis presented on the updated Hazard Analysis and Critical Control Point (HACCP) plan submittal and review policy (including the "Support Kit") and on the redesign of grade cards.
4. The training office continued to train EHS Diane Meyer and Sr. EHS Barbara Wall and also welcomed 5 new employees (Alexis Barajas, Craig Bowman, Mikki Knowles, Heather MacDavid and Susan O'Malley) into the training office on November 17.
5. Nikki Burns Savage attended the Southern Nevada Food Council Meeting on November 18.
6. Christine Sylvis and Jacque Raiche-Curl attended pilot training for EC Remote on November 18.
7. Nikki Burns Savage, Tara Edwards, Jacque Raiche-Curl and Brisa Soto attended NSF Food Plan Review Training on November 20 and 21.
8. The training office was awarded grants on November 20 and 21 for the following two projects: attendance to the Better Process Control School at UC Davis for SNHD HACCP Lead in the amount of \$2,000, and funds to work on SNHD 2015 Program Standards Self Assessment in the amount of \$2,500.
9. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation and QI Council.
10. Nikki Burns Savage and Tara Edwards accompanied EHSs on inspections of several facilities conducting special processes throughout the month on November.
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 2 waivers and 1 operational plan.
13. 8 label review files were released totaling 122 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	Oct. 2014	Nov. 2014	
New Label Review Submissions	8	7	↓
Label File Releases	12	8	↓
Total Label Files Currently in Review	30	29	↓
Number of Labels Approved	143	122	↓

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Oct. 2014	Nov. 2014	
Cook Chill/Sous Vide New Submissions	1	1	→
Cook Chill/Sous Vide Releases	0	0	→
Cook Chill/Sous Vide Total	30	31	↑
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	1	0	↓
2-Barrier ROP Releases	3	0	↓
2-Barrier ROP Total	22	22	→
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	0	→
Other Special Processes Releases	0	0	→
Other Special Processes Total	8	8	→

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	Oct. 2014	Nov. 2014	
Waivers Review New Submissions	2	0	↓
Waivers Review Releases	2	2	→
Waivers Review Total	19	17	↓
Operational Plans Submissions	0	0	→
Operational Plans Releases	1	1	→
Operational Plans Total	10	9	↓

No data is available prior to 2/1/14

JLR/ps