



Memorandum

Date: February 26, 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	Dec. 2013	Dec. 2014		FY 13-14	FY 14-15	
Initial Inspections	966	804	↓	11,048	9,065	↓
Reinspections-Routine	178	142	↓	1,188	1,163	↓
Downgrades	138	100	↓	1,113	1,001	↓
Closures	74	20	↓	451	182	↓
Special Events	45	38	↓	383	472	↑
Temporary Food Establishments & Tasting Event Booths	461	261	↓	3,848	3,762	↓
TOTALS	1,862	1,365	↓	18,031	15,645	↓

1. Enforcement Actions and Investigations:

- A. **Inner Circle Kitchen, 704 Nevada Hwy., Boulder City:** A complaint investigation on January 8 verified an unpermitted food cart operating in the facility parking lot. The permitted kitchen at this location was in use for food preparation for the cart and upon investigation was found to be operating during a sewage back-up. A routine inspection was conducted and the facility was closed for an imminent health hazard. Necessary repairs were made and the facility was reopened on January 26.
- B. **Bighorn Casino Restaurant, 3016 E. Lake Mead Blvd.:** Staff closed the facility during a routine inspection for operating with the imminent health hazard of visible leaks in the food preparation and dish area. The facility was reinspected the next day earning a 3 demerit "A" grade.

- C. **Suncoast Hot Dog Cart, 9090 Alta Dr.:** Staff closed the facility for an imminent health hazard of no hot water.
- D. **Pepe's Tacos, 4190 S. Rainbow Blvd.:** Staff closed the facility for an imminent health hazard of no running water. The facility was reopened the next day after plumbing repairs were made and water was restored.
- E. **Jerusalem Grill, 4825 W. Flamingo Rd.:** Staff closed the facility for failing a scheduled "C" grade reinspection. The facility was reopened after attending a mandatory supervisory conference.
- F. **Pachuca Hidalgo Catering #2, Mobile Vending:** The vendor was closed after a 47 demerit routine inspection. The facility successfully passed reinspection.
- G. **Crown and Anchor Pub, 1350 E. Tropicana:** The facility earned a "C" downgrade after a 35 demerit routine inspection. The facility successfully passed reinspection.
- H. **China Diamond, 3909 W. Sahara:** The facility earned a "C" downgrade after a 29 demerit routine inspection. The facility successfully passed reinspection.
- I. **Sausagefest, Mobile Vending:** The vendor was closed for operating with an imminent health hazard of no water. The facility successfully passed reinspection the next day.
- J. **Lobsta Trap, Mobile Vending:** The vendor was closed for operating with an imminent health hazard of no water. The facility successfully passed reinspection the next day.
- K. **Zodie's Lounge, 3055 E. Flamingo:** The facility earned a "C" downgrade after a 36 demerit routine inspection. The facility successfully passed reinspection.
- L. **Habib's Persian Food Restaurant, 2575 S. Decatur:** The facility earned a "C" downgrade after a 28 demerit routine inspection. The facility successfully passed reinspection.
- M. **Viet Bistro, 2175 W. Lake Mead Blvd.:** The facility earned a "C" downgrade after a 34 demerit routine inspection. The facility successfully passed reinspection.
- N. **New York Chinese, 9430 W. Lake Mead Blvd.:** The facility was closed after a 51 demerit routine inspection. The facility successfully passed reinspection.
- O. **Cut and Taste Catering, 495 S. Grand Central:** The facility earned a "C" downgrade after a 30 demerit routine inspection. The facility successfully passed reinspection.
- P. **Park on Fremont, 506 Fremont:** The facility earned a "C" downgrade after a 27 demerit routine inspection. The facility successfully passed reinspection.
- Q. **Romano's Macaroni Grill, 2001 N. Rainbow:** The facility earned a "C" downgrade after a 25 demerit routine inspection. The facility successfully passed reinspection the next day.
- R. **Caesar's Palace Bacchanal Buffet:** Staff conducted an investigation for a suspected foodborne illness outbreak.
- S. **Bellagio Sensi Prep Kitchen:** Staff issued a Cease and Desist Order for holding Reduced Oxygen Packaging (ROP) cook-chill. The facility is not in the Hazard Analysis and Critical Control Point (HACCP) plan for holding ROP cook-chill.
- T. **Bellagio Fix Prep Kitchen:** Staff issued a Cease and Desist Order for holding cook-chill ROP bags (chicken stock). The facility is not in the HACCP plan for holding ROP cook-chill.

2. Supervisory Conferences:

- A. Supervisory Conferences were held with the following facilities: Roberto's Taco Shop, 10612 S. Eastern Ave.; Laos Market, 629 N. Las Vegas Blvd.; Jenni Pho, 4480 Spring Mountain Rd.; Jinya Ramen Bar Restaurant, 4860 W. Flamingo Rd.;

HK Star Cantonese Restaurant, 3400 S. Jones Blvd.; Emperor's Garden Restaurant, 4215 Spring Mountain Rd.; Pho So I Restaurant, 4745 Spring Mountain Rd.; Jerusalem Grill, 4825 W. Flamingo Rd.; Taqueria El Paisano, 3300 S. Decatur Blvd.; Diamond China #2, 2239 N. Rampart; Lobsta Trap, Mobile vending; El Santaneco, 4631 S. Maryland Pkwy.; Habib's Persian Food, 2575 S. Decatur; Zodie's Lounge, 3055 E. Flamingo; and New York Chinese, 9430 W. Lake Mead Blvd.

3. Community Outreach:

- An Industry meeting was held January 13 in Laughlin. Twenty-seven people were in attendance representing nine casino properties, the local news, and the community at large. Staff presented information on various permitting options for special events and food establishments within Clark County. The information was well received and an active line of communication was established with the newly assigned Henderson Office. Senior staff from the Henderson Office will be an asset in assisting Laughlin's food service industry in achieving the required controls over all five areas of risk to prevent foodborne illness within the community. Management reassured attendees that consistency will be maintained with SNHD's entire jurisdiction.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted January 8, with 12 cases adjudicated, \$7,400.00 in penalties imposed and corrective actions ordered. There were 10 Notices of Violation mailed in January for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 110 complaints of illegal dumping in January.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 335 Waste Management Audits during January.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 21 full UST Compliance Inspections were conducted during January. A total of 10 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 12 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 72 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
 - B. **Permits issued in January:** ERC, Inc. (RC-temporary extension); Pipe Maintenance Service Inc. (RC-mod); United Recycling, LLC (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 (5); Landfills (2); MRFs (3)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in February:** Lamont LLC (Western Elite-Lamont Street Materials Recovery Facility)

7. **Subdivision Program:** Monthly Totals

Tentative Maps: Received (10), Lot Count (1,061); Final Maps: Received (16), Lot Count (415); Final Maps: Signed (27), Lot Count (1,362); Improvement Plans: Received (16), Lot Count (410); Expedited Improvement Plans: Received (5), Lot Count (212); Fees Paid \$20,258.91

8. **Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of January was \$12,869 with payments received for 15 LWH Trucks and 7 LWH Businesses. The total number of ISDS permits was 7 (7 Residential and 0 Commercial). The total number of tenant improvements was 17. The number of loan certifications processed was 4. There were 2 pool locations processed.

9. **ISDS Program Compliance:** Three compliance vouchers (warnings) were resolved in January. There were 2 compliance cases resolved in January.

III. **VECTOR CONTROL OFFICE**

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

Vector Control and Other EH Services	Jan. 2014	Jan. 2015		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	0	0	→	4	6	↑
Healthy Homes/Landlord Tenant Response (LLT)	3	16	↑	49	101	↑
CMART/MATT Services	0	0	→	3	3	→
Public Accommodations Inspections	4	7	↑	190	184	↓
Public Accommodations Complaints	15	19	↑	120	108	↓
Mobile Home/Recreational Vehicle Park Inspections	82	47	↓	95	55	↓
Mobile Home/Recreational Vehicle Park Complaints	4	1	↓	24	29	↑

1. **Public Accommodations:**

- A. January 14: Staff responded to a complaint of no heat in two rooms at the **Silver Queen Motel, 1401 E. Carson Ave.** The occupant stated the owner turns the heat off to rooms. The Owner/Manager was not present onsite, but maintenance staff was present. The occupant did not have heat, but maintenance was able to restore

heat to the room. SNHD was informed by maintenance that management instructed them to not provide services such as clean linen. SNHD informed them that this is against the regulations.

- B. January 20: Staff conducted a change of ownership inspection at the **Sterling Gardens Hotel, 1808 E. Fremont St.** Eleven rooms were inspected and there were no room closures. Three rooms were posted "DO NOT RE-RENT" pending completion of scheduled renovations. Management was instructed not to rent these rooms until they have been reinspected by SNHD staff and deemed to be in satisfactory condition. Management was instructed to contact the Facilities Design Assessment and Permitting group (FDAP) to discuss the remodel of rooms with kitchenettes.
- C. January 27: Staff conducted a compliance survey at **Sunrise Inn, 910 E. Cheyenne Ave.** Upon arriving on the property, staff identified the facility had undergone a change of ownership in November 2014 and had failed to properly notify SNHD. Management was given five business days to contact the Health District or face the possibility of facility closure for operating without a valid Public Accommodation Permit, Food Operation Permit, and Aquatic Health Permit. Staff notified affected SNHD divisions regarding the permit status. Five rooms were inspected and there were no room closures. Violations included unsanitary mattresses, non-functioning smoke alarms, guest linen being stored in a vacant guest room, and lack of proper sanitizer for sanitizing guest rooms. Downstairs guest rooms are still under renovation from a sewage leak in August 2014. Management was instructed not to rent these rooms until renovations have been completed and the rooms have been inspected by SNHD staff and deemed to be in satisfactory condition.
- D. January 28: Staff conducted a change of ownership inspection at the **Outpost Motel, 1104 N. Boulder Hwy.** Six occupied rooms were inspected and found to be in overall general compliance. Some violations observed included inoperable smoke detectors, one biologically-stained mattress, and minor maintenance issues. All critical room violations were corrected at the time of inspection. Staff discussed the requirement of providing linens and maid service to long term occupied rooms. Staff also discussed with management the option to remove long term occupied rooms that do not meet the public accommodation definition from the permit. Management will notify SNHD of any desired changes. The change of ownership was approved.
- E. January 29: Staff conducted a routine inspection at the **High Hat Regency Motel, 1300 S. Las Vegas Blvd.** A total of five rooms were inspected and all had sanitation issues including mattresses and linens with UV positive stains, improperly cleaned environmental surfaces, and non-functional bathroom exhaust fans. All five mattresses were condemned; however, the owner was able to replace the mattresses to avoid room closures. The owner was informed a full facility inspection would be scheduled after 30 days, including inspection of occupied rooms.

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

- A. January 5: Staff conducted a routine inspection at the **Silverado MHP, 3401 N. Walnut.** Multiple units were found in violation of NAC 461A and NRS 444, including excessive debris and trash, discarded appliances, automobile tires, batteries, open containers of used motor oil, and small sewage leaks. Staff discussed the inspection report at length with management. Staff will follow-up with management at 30-day intervals. Management was made aware that failure to

meet minimum sanitation requirements may result in a referral to Solid Waste and Compliance.

- B. January 9: Staff conducted a routine inspection at the **Arrow Palms MHP, 543 N. Lamb Blvd.** Multiple units were found to be in violation of NAC 461A and NRS 444.583. Repeat violations included residential lots scattered with excessive debris and trash, a cracked sewer line, spilled motor oil, and open containers of used motor oil improperly stored on property. Staff discussed the report at length telephonically with the property management company. Staff will follow-up in 30 days to assess compliance with the SNHD directive to maintain the MHP in a clean and sanitary manner.
- C. January 16: Staff conducted an annual inspection at **Valley Trailer Park, 5803 Boulder Hwy.** Numerous sewage issues were observed and ordered remediated. Occupants were observed burning trash, numerous backflow prevention devices were missing and the bee population was larger than normal. The facility did not remediate sewage within the required timeframes. Staff reinspected the site one week later and the issues had been corrected.
- D. January 26: Staff conducted a routine inspection of all spaces at **Alta Vista MHP, 711 E. Lake Mead Pkwy.** Several solid waste violations were identified, including excessive clutter, debris, and trash; collection of used motor oil; and collection of leaf litter and dead vegetation. Sewage residue and uncapped sewer lines were also observed. Additionally, two spaces have washing machines that were draining to the ground. A new individual was found to be managing the park. Management understands that a reinspection will occur at which time conditions in the park are expected to be significantly improved.
- E. January 30: Staff conducted a routine inspection at the **Leisure Living MHP, 4221 Stewart Ave.** The park is generally clean and well-maintained, however staff identified missing atmospheric vacuum breakers at hose bibs, sewage residue around one main, duct tape being used to seal sewer lateral to a main, and an unmitigated water leak at a water heater. No management was onsite at the time of the inspection. Staff discussed the inspection report telephonically with management and emailed a copy of the inspection report. Management was given until February 6 to repair the water leak, remove the duct tape, replace cracked elbow at the sewer main, and to properly clean up all sewage residue. Management was informed that failure to do so may result in failed reinspection fees being assessed.

3. Landlord Tenant Complaints:

- A. January 9: Staff participated in a tenant complaint investigation regarding moisture intrusion resulting in mold growth in the wall behind the kitchen drain pipes at the **Sonterra Apts, 5050 Tamarus St. #50.** The complaint was valid and management was in progress of making the appropriate repairs. The complaint was closed.
- B. January 9: Staff participated in a tenant complaint investigation regarding no heat at **2149 Eagle Path Cir.** At the time of inspection, heat had been restored the day before, but landlord did go beyond the 72 hour correction time. Water intrusion on the ceiling where the chimney connected was identified and a toilet in the extra bathroom did not work. Landlord was contacted by email and phone. The complaint was closed.
- C. January 12: Staff participated in a tenant complaint investigation at **2470 Old Forge Ln #54,** regarding water intrusion, mold, and associated maintenance issues since November 2014. The complaint was valid. Two restrooms were in disrepair

with drywall removed and a mold-like substance present. This clearly represented violations of NRS 118A. The tenant was being relocated by management. The landlord will be contacted.

- D. January 14: Staff participated in a tenant complaint investigation at **1025 Bedford Rd**, regarding plumbing issues and general maintenance issues in three units (R1, R2, and R4). Observed were floors, walls, and ceilings in disrepair, multiple areas of water intrusion in ceilings and walls, no heating systems (using space heaters), toilets and showers in disrepair, no smoke alarms, multiple faulty electrical installations, an open electrical panel box, an uncapped sewer cleanout, trash and debris stored on property, and sidewalks in disrepair. The landlord will be contacted to make appropriate repairs.
- E. January 15: Staff responded to a tenant complaint of a rodent infestation and other maintenance issues in the unit located at **4450 Karen Ave. #217**. Rodent droppings were identified in several areas throughout the dwelling including in kitchen cabinets and on countertops, within bedroom closets, and within dresser drawers. Staff also observed a large unsealed penetration within the kitchen sink cabinetry that appeared to be acting as an entry point for rodents. The other maintenance issues identified in the complaint had been resolved at the time of the inspection. Property management was notified and agreed to continue pest control measures. Staff recommended trap methods be varied and all potential access points be sealed. The complaint was closed.
- F. January 22: Staff participated in a tenant complaint investigation of a mildew smell, dirty carpet, dirty dishwasher, and broken shower at **1848 N. Decatur Blvd. #104**. No discernible odor of mold or mildew was observed in the bathrooms; however, dirty carpet was observed throughout the residence, the dishwasher had rust stains on the racks, and the master bathroom tub had damaged finish. The tenant stated the shower had been repaired. Staff discussed the complaint with management over the phone and the complaint was closed.

4. Zoonotic Disease:

- A. On January 7, the Department of Agriculture's Animal Disease lab (ADL) notified SNHD of a canine imported into Clark County with clinical symptoms of Leishmaniasis. Leishmaniasis, a sand fly borne parasitic infection, is an important concern in non-endemic countries where imported sick or infected dogs are a veterinary and public health concern. Although sand flies have not been positively identified in Clark County, the habitat of the region is suitable and reports exist of the vectors being found in Arizona, California and Washington. The primary concern is having an infected dog being a reservoir for other animal, human, and vector infections. On January 8, SNHD and ADL had a conference call to discuss the case and determine the appropriate course of action. Clark County Animal Control (CCAC) was contacted and informed of the infected canine within their jurisdiction. Clark County's District Attorney contacted the Department of Agriculture to determine legal authority for seizing and euthanizing the animal. Being primarily an animal health concern, SNHD's involvement was reduced to an advisory role. On January 22, the ADL informed SNHD that a seizure order had been issued and signed by the State Quarantine Officer and CCAC had a search warrant issued for where the dog was being held. On January 23, the ADL informed SNHD that no one was at the home when CCAC responded to the address and the dog they found on property was not the infected animal. On January 25, the ADL reported the animal was seized within the City of Las Vegas

jurisdiction and was being quarantined until final disposition. As of this report, the animal remained in quarantine.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data						
Special Programs	Dec. 2013	Dec. 2014		FY 13-14	FY 14-15	
School Facility Inspections	25	95	↑	470	463	↓
School Facility Complaints	4	0	↓	28	8	↓
School Food Service Facility Inspections	31	79	↑	393	374	↓
School Food Service Facility Complaints	1	0	↓	5	1	↓
Child Care Facility Inspections	17	79	↑	145	233	↑
Child Care Facility Complaints	5	2	↓	24	15	↓
Body Art Facility Inspections	13	50	↑	187	202	↑
Body Art Facility Complaints	3	4	↑	13	6	↓
Body Art Artist Special Event Inspections	0	0	→	14	175	↑
Body Art Cease & Desist Order To Artists Lacking Permits	NT	4	↓	NT	24	↓
Water Store and Bottling Plant Inspections	NT	15	↓	NT	34	↓
Water Store and Bottling Plant Complaints	NT	0	↓	NT	3	↓
Foodborne Illness Complaint Investigations	6	7	↑	38	28	↓
Single Case of Legionellosis Investigations	1	1	→	4	5	↑
Summer Food Service Program Inspections	0	0	→	21	18	↓
Public Water System Sanitary Surveys	NT	2	↓	NT	34	↓
Public Water System Violation Letters Issued	NT	8	↓	NT	38	↓
Public Water System Complaints Received	NT	0	↓	NT	0	↓

N/T = Not Tracked

1. Child Care:

- A. January 20, staff provided a presentation at a Child Care Quality Rating and Improvement System Conference on the need for health department regulations in a child care setting.

2. Outbreak Investigation Support:

- A. During January, staff conducted four environmental investigations of public facilities that may have a possible association of a single case of legionellosis. 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.

3. Body Art:

- A. January 9 and January 10, at **Body Art Expo, Cashman Center**, staff inspected 91 body art artists participating at the expo to ensure that the artists were complying with SNHD Regulations Governing the Sanitation and Safety of Tattoo

Establishments. At the time of the inspections, staff observed no outstanding issues that would adversely affect the public health.

- B. During January, staff issued 4 Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads

4. Safe Drinking Water:

- A. On January 29, **Desert Paradise Mobile Home Park** water system was required to issue a tier 1 public notice (e.g. boil water advisory) following a January 25 water emergency. At the time of the emergency, the water system was already providing bottled drinking water to its customers because of elevated arsenic concentrations. Following the disinfection a sampling event took place. If the results indicate there is not bacteriological contamination of the water, then the public notice will be rescinded. The results are pending.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING

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

Food Pre-Permitting Services	Dec. 2013	Dec. 2014		FY 13-14	FY 14-15	
Total Food Pre-Permitting Services	867	852	↓	6,537	4,810	↓
Total Service Request Intake	241	290	↑	1,698	1,545	↓
Total Service Request Released	302	228	↓	1,740	1,452	↓
Total Service Requests Current in Pre-Permitting	1,093	1,255	↑			

1. Enforcement Actions and Investigations:

- A. Staff visited **Don Tortaco Mexican Grill #1, 4604 W. Sahara** to conduct a change-of-ownership inspection. Critical and major violations observed included improper hand washing, improper cooling, lack of a person in charge, improper ware washing and an improperly installed backflow prevention device, which resulted in 33 demerits. SNHD regulations require that facilities not exceed 10 demerits during change-of-ownership inspections. The new permit was therefore not approved. The owner of the facility attended a Food Safety Assessment Meeting, the facility successfully passed the final inspection and the permit was released.
- B. A Food Safety Assessment Meeting was required for **Thai St. Café, 3137 S.W. Industrial Rd.** due to the inability of the restaurant staff who were present at the plan review meeting and follow-up inspections to demonstrate adequate safe food handling knowledge. The Food Safety Assessment Meeting is scheduled for February 9.
- C. Plans were submitted for an outdoor seasonal permit at **Poker Palace Restaurant, 2757 N. Las Vegas**. The restaurant kitchen was undergoing a major remodel due to a fire, and the operator wished to provide food service during construction. Cooking equipment, refrigeration, and a portable hand sink were set up under an enclosed tent to protect from the weather and other contaminants. A second tent was set up with a 3 compartment sink for ware washing, and a permitted snack bar inside the building was serving as the commissary. An onsite inspection found that all food was protected and at proper temperatures. The only

violation noted at the time was two wood/laminate tables being used in food zones. The operator was instructed to replace them with stainless steel work tables which could be easily maintained in sanitary condition.

- D. Staff conducted a preliminary meeting with **Primm Valley Pizzeria, 31900 S. Las Vegas Blvd., Primm**. The plans showed two ovens with no ventilation hoods. Staff explained the grease-laden steam would be a cleaning issue as well as a safety issue. After consultation with the building department it was determined that the establishment could not be approved without installation of a ventilation hood. The facility has not yet scheduled their initial design assessment meeting.
- E. During a pre-permitting inspection for **White Castle, Casino Royal, 3411 S. Las Vegas Blvd.**, staff identified equipment proprietary to the White Castle Corporation with no NSF/ANSI markings. SNHD regulations require that all food equipment have third-party sanitation certification through an approved agency (i.e. NSF, ETL San or UL San). The equipment had also been modified to add wells for condiments used on the grill line. Staff requested documentation that the cooking equipment and refrigeration used were certified and that the cut edges be cleaned of burrs and finished by a certified NSF fabricator. The documents were provided and the equipment was repaired to NSF standards. The final permitting inspections were completed and approved on January 20.
- F. Staff conducted a survey at the **Clark County School District Central Kitchen, 6350 E. Tropical Pkwy., North Las Vegas**. The survey was at the request of the facilities maintenance supervisor over concerns of inadequate hand sinks for employees on the production packaging lines. Following a survey of the facility operations and locations of existing hand sinks, staff suggested the installation of an additional hand sink. The new hand sink would be located in an area easily accessible to employees working at two of the packaging lines. Clark County School District (CCSD) will schedule a plan review appointment for a remodel to install the additional hand sink. SNHD and CCSD continually strive to maintain an atmosphere of cooperation and support for food safety in the Clark County School system.
- G. Staff conducted a change-of-ownership inspection at **El Gordito Market, 5815 W. Tropicana Ave.** The health permits for the meat market and grocery were approved; however, the fast food take out operation was closed due to excessive operational violations. Thirty-three (33) demerits were assessed for critical and major violations including refrigerated equipment that was unable to maintain safe temperatures; improper hot holding temperatures; improper cooling procedures; and lack of hot water at the hand wash sink. A subsequent inspection was conducted on January 14, at which time all outstanding items were corrected. The snack bar was allowed to reopen and the change-of-ownership approved.
- H. A final permitting inspection at **Panda Express, Fashion Show Mall, 3999 S. Las Vegas Blvd.**, found a good example of the modernization and menu occurring in fast food chain restaurants. Instead of a steam table to keep food warm, the facility installed a table with numerous induction heaters that only heat when a weight sensor is activated by the placement of the food container to be warmed. Violations observed included insufficient lighting on the cook's line. The Panda Restaurant Group Project Manager agreed to correct the problem and the permit was released.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Dec. 2013	Dec. 2014		FY 13-14	FY 14-15	
New Projects Submitted to Plan Review	41	37	↓	280	331	↑
All Projects Released from Pool Plan Review	34	46	↑	306	340	↑
Total Operation Inspections	53	102	↑	2,818	2,570	↓
Complaint Investigations	6	3	↓	157	189	↑
Inactive Body of Water Surveys	6	10	↑	100	64	↓
Total Program Services Completed	140	198	↑	3,661	3,494	↓

1. Enforcement Actions:

- A. On January 22, staff closed the pool at **Freedom House Sober Living (formerly the St Joann Apartments)** due to non-payment of the annual permit fee. The facility was informed that the pool must remain closed until all fees and late charges have been paid. The facility still has not submitted the paperwork to update the name change. Additionally, the facility was supposed to complete the process to become a state regulated facility, which also has not been completed.
- B. On January 23, staff inspected the pool and 2 spas at **Trump Towers, 2000 N. Fashion Show Dr.** While inspecting the bodies of water, staff did not observe any signage indicating the name of the certified pool operator and one of the spas did not have a working pressure gauge installed on the circulation pump. These violations were written on the inspection form and explained to the pool operator.
- C. On January 7 and 22, staff performed initial plan review inspections on the float tanks at **Float Centers of Nevada, 5875 S. Rainbow Blvd.** Door function, appropriate signage, flow rates, volume, and various other conditions were inspected with corrections made as needed. Final inspections are pending for January 27, which would mark the opening of the second floatation center in the Las Vegas area.
- D. On January 7, staff inspected the pool at the **Sunbow Apartments (formerly Judith Villas Apartments), 711 E. Nelson, North Las Vegas.** The facility was posted closed for failing to submit their Change of Ownership application within the compliance schedule given to them by staff.
- E. On January 16, staff inspected the pool and spa at the **Diamond Sands Apartments, 8445 S. Las Vegas Blvd.** The facility is in the process of constructing a new pool and spa. The purpose of the inspection was to verify that the existing pool and spa have been removed as part of the facility's new pool and spa construction activities. The existing pool and spa have been removed and facility staff requested that the permits for the removed pool and spa be deleted.
- F. On January 21, staff inspected the pool at **Echo Glenn HOA, 6480 Annie Oakley Dr.** A hole was observed in the deck near the pool. The deck is made of paving stones and some of them have been undermined by what appears to be an underground water leak. The hole was temporarily secured from access to bathers. The facility is on a compliance schedule to identify and repair the leaks and the deck by February 5. Failure to comply with this schedule will result in closure of the pool.

- G. On January 21, staff inspected the pool at **Cora Coleman Sunrise Senior Citizen Pool, 2100 Bonnie Ln.** Based on the location of gauges and the readings obtained, the calculations made it appear that the pump was overpowering the filter system. It was also noted the backflow preventer had not been tested within the appropriate time period. Clark County RPM – Operations Division had personnel onsite the next day to place new gauges into optimal locations and had the backflow preventer tested. The new readings demonstrated that the pump was providing an appropriate flow rate relative to the filter capacity; additionally the backflow preventer tested as functional.
- H. On January 23, staff accomplished a remodel inspection of the main pool at the **Golden Nugget Resort Hotel, 129 Fremont St.** The remodel was successfully achieved by replacing all the pools sumps and suction outlet covers to meet and or exceed the compliance requirements in accordance with the PSSA of 2007 and the Nevada Administrative Code Chapter 444 Public Bathing Places and Public Spas. The minimum turnover flow requirements were achieved; the flow did not exceed the maximum filter flows. The flows were below the maximum flow for the suction outlet covers. The remodel was approved and the pool was placed back into operation.
- I. On January 14, staff inspected the pool at **24 Hour Fitness, 2556 Wigwam Pkwy.** It was observed that the circulation flow for the pool of ~300 gpm was exceeding the third party rating for the drain covers of 200 gpm. The pool was originally built with a fiberglass shell and this posed a problem for changing out the drain covers. The facility was made aware of the situation and was told that further research and guidance were needed by management. Staff returned to the facility on January 22 to follow up. Staff informed the facility of the requirement to come into compliance and the need to contact a contractor to resolve the issue. The facility was given 30 days to make the appropriate changes.

Facilities Design Assessment and Permitting (formerly Food Plan Review), Aquatic Health Operations and Plan Review, and the Special Programs workgroups relocated to 333 N. Rancho, Suite 450 on January 5. Counter service operations resumed at the new location on January 7.

VII. TRAINING AND COMPLIANCE

- 1. Training office staff participated in the NACCHO FDA Retail Program Standards Mentorship Program kick-off conference call on January 6 and also January 28.
- 2. The training office welcomed two new trainees (Michelle Reese and Korie Northam) on January 12. They continued to train five trainees, releasing two into the district offices January 30: Susan O'Malley to the Downtown office and Alexis Barajas to the Spring Valley office.
- 3. Six EHSs attended 8-hour HAZWOPER refresher training on January 13.
- 4. The training office attended the EH General Staff meeting on January 15. Members of the training office provided food for the TCS/PHF presentation for staff hands-on training.
- 5. Christine Sylvis attended the Nevada Food Safety Task Force meeting on January 20, where she was elected the Regulatory Chair.
- 6. Training office staff participated in a conference call with the SNHD EH management and the state of Nevada to discuss updating NRS 446 (to include 21 CFR 110 current Good Manufacturing Practices) on January 29.

7. During the month of January, Christine Sylvis and Brisa Soto participated in Food Regulations meetings, beginning the process for updating of SNHD food regulations.
8. Jacque Raiche-Curl continues to chair both the Food and Pool Regulation development projects.
9. Training office met with new hire trainers to discuss updates on January 29.
10. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation QI Council.
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 HACCP plan and 3 waivers.
13. 11 label review files were released totaling 156 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Dec. 2014	Jan. 2015	
New Label Review Submissions	6	11	↑
Label File Releases	7	11	↑
Total Label Files Currently in Review	28	28	→
Number of Labels Approved	76	156	↑

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Dec. 2014	Jan. 2015	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	0	1	↑
Cook Chill/Sous Vide Total	31	30	↓
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	0	0	→
2-Barrier ROP Total	23	23	→
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	1	0	↓
Other Special Processes Releases	0	0	→
Other Special Processes Total	9	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	Dec. 2014	Jan. 2015	
Waivers Review New Submissions	3	0	↓
Waivers Review Releases	1	3	↑
Waivers Review Total	19	16	↓
Operational Plans Submissions	0	0	→
Operational Plans Releases	0	0	→
Operational Plans Total	9	9	→

No data is available prior to 2/1/14

JLR/ps