



Memorandum

Date: March 23, 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	Jan. 2014	Jan. 2015		FY 13-14	FY 14-15	
Initial Inspections	2,353	1,814	↓	13,401	10,879	↓
Reinspections-Routine	229	191	↓	1,417	1,354	↓
Downgrades	296	263	↓	1,409	1,264	↓
Closures	38	20	↓	489	202	↓
Special Events	29	39	↑	412	511	↑
Temporary Food Establishments & Tasting Event Booths	208	408	↑	4,056	4,170	↑
TOTALS	3,153	2,735	↓	21,184	18,380	↓

1. Enforcement Actions and Investigations:

- A. **Emeril's Fish House, MGM Grand Hotel and Casino:** On February 11, staff conducted a survey to provide information for an employee's confirmed measles diagnosis.
- B. **Osaka Japanese Bistro, 4205 W. Sahara Ave.:** On February 4, the facility earned a "C" downgrade as a consequence of a 25 demerit routine inspection. The facility successfully passed reinspection on February 10.
- C. **Taco Bell #35, 2025 N. Buffalo:** On February 10, the facility earned a "C" downgrade as a consequence of failing a scheduled reinspection. The facility successfully passed reinspection on February 12.

- D. **Baja Fresh, 7501 W. Lake Mead Blvd.:** On February 10, the facility earned a "C" downgrade as a consequence of a 38 demerit routine inspection. The facility successfully passed reinspection on February 25.
- E. **Bocho Restaurant, 124 6th St.:** On February 10, the facility earned a "C" downgrade as a consequence of failing a scheduled reinspection. The facility successfully passed reinspection on February 25.
- F. **Teriyaki Boy Healthy Grill, 1725 N. Rainbow:** On February 12, the facility earned a "C" downgrade as a consequence of a 28 demerit routine inspection. The facility successfully passed reinspection on February 12.
- G. **Mr. Sandwich III, 4626 S. Maryland Pkwy.:** On February 13, the facility was closed for operating with an imminent health hazard of a pest infestation. The facility successfully passed reinspection on February 17.
- H. **La Favorita Kitchen, 573 E. Twain Ave:** On February 18, the facility earned a "C" downgrade as a consequence of a 35 demerit routine inspection. A reinspection is pending.
- I. **Island Style Restaurant, 3909 W. Sahara Ave.:** On February 19, the facility earned a "C" downgrade after a 39 demerit routine inspection. A reinspection is pending.
- J. **Orchid Gardens, 5485 W. Sahara Ave.:** On February 23, the facility earned a "C" downgrade as a consequence of a 31 demerit routine inspection. A reinspection is pending.
- K. **The Sushi, 8427 W. Lake Mead Blvd.:** On February 23, the facility earned a "C" downgrade as a consequence of a 23 demerit routine inspection. The facility successfully passed reinspection on February 26.
- L. **Sammy's Pastrami, 4035 S. Decatur Blvd.:** The facility was found operating without power on February 17 and was closed for an imminent health hazard. On February 24, the facility was reinspected resulting in an "A" grade.
- M. **Ricardo's Restaurant, 4930 W. Flamingo Rd.:** The facility was found operating without power on February 17 and was closed for an imminent health hazard. It was reinspected later that same day resulting in an "A" grade.
- N. **La Herradero #2, 3655 S. Decatur Blvd.:** The facility was found operating without power on February 17 and was closed for an imminent health hazard. It was reinspected later that same day resulting in an "A" grade.
- O. **Pho Saigon 8, 9055 S. Eastern Ave.:** A routine inspection on February 3 resulted in 54 demerits. The facility did not have a certified food protection manager onsite during hours of operation as required per the supervisory conference held in January, 2014. The facility was closed for greater than 40 demerits. The facility owner was required to attend a second supervisory conference prior to reopening. The facility passed reinspection on February 6 and was approved to reopen.
- P. **Havana Grill & Bar, 8878 S. Eastern Ave.:** A routine inspection on February 20 found the facility operating without hot water. The facility was closed for the imminent health hazard. Necessary repairs were made and the facility was reinspected and approved to reopen later that day.

2. Supervisory Conferences:

- A. Supervisory Conferences were held with the following facilities: Pampas Churrascaria, Miracle Mile Shops, 3667 S. Las Vegas Blvd.; Gordon Biersch, 3987 S. Paradise Rd.; Mr. Sandwich III, 4626 S. Maryland Pkwy.; Hong Kong Garden Seafood BBQ Café, 3407 S. Jones Blvd.; Café Derbi Restaurant, 5920 W. Flamingo Rd.; Tea Station, 4355 Spring Mountain Rd.; Joyful House Chinese

Restaurant, 4601 Spring Mountain Rd.; Fu-Man (Ramen Misoya Tomi), 4300 Spring Mountain Rd.; Jade Restaurant (formerly Cathay House), 5300 W. Spring Mountain Rd.; Noodle Pot, 4215 Spring Mountain Rd.; Pho Saigon 8, 9055 S. Eastern Ave.; New China Cuisine, 5515 Camino Al Norte; Little Dumpling Restaurant, 6430 Sky Pointe Dr.; and Poker Palace Restaurant, 2757 N. Las Vegas Blvd.

3. Community Services:

- A. Reported natural gas outage February 3 prompted response to the College Ave/Horizon Ridge Pkwy area in Henderson. This residential area has a significant amount of food facilities. On the evening of February 3 and the morning of February 4, EHSs responded to survey the facilities to ensure safe food operations were occurring. The EHSs found facilities which operate on gas water heaters to be self-closed as required since they did not have adequate hot water for operations. Also the facilities with electric water heaters were safely operating and were able to discuss various circumstances with the EHSs to further understand when and how they need to report self closure situations to SNHD.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted February 12, with 15 cases adjudicated, \$9,600.00 in penalties imposed and corrective actions ordered. There were 15 Notices of Violation mailed in February for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 129 complaints of illegal dumping in February.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 348 Waste Management Audits during February.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 29 full UST Compliance Inspections were conducted during February. A total of 6 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 20 PDF Inspections and Reinspections. In addition, 63 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 February:** Apex Regional Landfill [modification] (LF); Mattress Paloma [modification] (RC); SA Recycling, Losee [modification] (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 (4); Landfills (2); MRFs (3)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in March:** None
7. **Subdivision Program:** Monthly Totals
Tentative Maps: Received (13), Lot Count (1,556); Final Maps: Received (29), Lot Count (1,046); Final Maps: Signed (21), Lot Count (1,197); Improvement Plans:

Received (23), Lot Count (990); Expedited Improvement Plans: Received (3), Lot Count (50); Fees Paid \$29,550.64

8. Individual Sewage Disposal System (ISDS) Program:

Revenue: The revenue for the month of February was \$14,723.00 with payments received for 12 liquid waste hauler (LWH) trucks and 4 LWH businesses.

ISDS Permits: 8; 4 residential and 4 commercial.

Tenant Improvement Reviews: 14.

Loan Certifications Processed: 5; 4 pool locations processed.

9. ISDS Program Compliance: Seven compliance vouchers (warnings) were resolved in February. There were no compliance cases resolved in February.

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

Individual Sewage Disposal System Program	Feb 2014	Feb 2015		FY 13-14	FY 14-15	
Residential ISDS Permits	6	4	↓	12	11	↓
Commercial ISDS Permits	5	4	↓	5	4	↓
Residential Pool Plan Reviews	3	4	↑	5	6	↑
Loan Certifications	2	5	↑	7	9	↑
Tenant Improvements	8	14	↑	17	31	↑
Revenue	\$13,750	\$14,723	↑	\$26,568	\$27,592	↑
Compliance Vouchers Resolved	5	7	↑	8	10	↑
Compliance Cases Resolved	1	0	↓	1	2	↑

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Feb. 2014	Feb. 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	1	0	↓	5	6	↑
Healthy Homes/Landlord Tenant Response (LLT)	5	10	↑	54	111	↑
CMART/MATT Services	1	1	→	4	4	→
Public Accommodations Inspections	19	11	↓	209	196	↓
Public Accommodations Complaints	17	21	↑	137	129	↓
Mobile Home/Recreational Vehicle Park Inspections	39	39	→	134	94	↓
Mobile Home/Recreational Vehicle Park Complaints	3	5	↑	27	34	↑

1. Public Accommodations:

- A. February 4: Staff participated in a survey of **America's Best Value Inn, 85 W. Lake Mead Pkwy.**, to assess compliance regarding the proper ventilation of stoves and non-rental of remodeled rooms. The facility was non-compliant regarding the rooms with stoves. Management was instructed to contact SNHD Facilities Design Assessment & Permitting (FDAP) section within 5 business days and not to rent remodeled rooms prior to Health Authority approval or face possible permit suspension, facility closure, and additional assessed fees.
- B. February 10: Staff participated in a survey of the **Crown Motel, 2855 Fremont St.**, to assess compliance with a mutually agreed upon unsanitary mattress replacement program due February 1. The facility was non-compliant. In addition, 5 rooms were checked for mattress sanitation and every mattress observed was unsanitary. There were no replacement mattresses available. These rooms were posted closed. All fees are due by February 18 to avoid additional assessed fees, closures, and possible Health Permit suspension.
- C. February 12: Staff responded to a complaint of a roach infestation at the **Crestwood Suites Flamingo, 2530 E. Flamingo Rd.** Staff met with management who reported no knowledge of a facility wide infestation and stated the property

receives routine preventative treatment from a certified Pest Control Operator (PCO). Management stated there was likely a roach infestation in room #365 but neither pest control nor management had been able to enter the room due to the tenant declining access. Staff inspected the rooms directly adjacent to #365 and identified a large number of dead roaches in one which had recently been treated. Room #365 was treated on February 20 by the facility's PCO for a roach and bedbug infestation. The complaint was validated and closed.

- D. February 18: Staff responded to a complaint at the **Bargain Motel, 200 S. 8th St.** Complainant stated a tenant at the motel was feeding pigeons which were creating unsanitary conditions on motel property. Complainant stated management was aware of problem but did nothing about it. During complaint investigation, staff observed a tenant feeding pigeons close to, but not on, motel property. Pigeons and pigeon feces observed on motel property. Management agreed to give tenant an ultimatum to either cease feeding pigeons or face eviction. Tenant agreed to terms. Management was required to begin pigeon control measures with PCO as well. The complaint was closed.
- E. February 19: Staff responded to a bed bug complaint at the **Budget Suites, 2219 N. Rancho Dr.** Management was aware of the complaint and had treated the affected room with their own heat treating unit. Following the treatment, the guest complained to management that the treatment was ineffective in eliminating the bed bugs, but apparently denied management access to the room to reinspect. Guest granted staff access to the affected room and staff identified active bed bug infestation in a trash can in the master bedroom. Staff discussed complaint at length with guest and management. Management was instructed to contact their PCO to inspect and properly treat the affected room.
- F. February 23: Staff responded to a bed bug complaint at **Sportsman's Royal Manor, 5650 Boulder Hwy.** Management was aware of the complaint, had closed the room, and had already contacted the PCO prior to staff arriving onsite. The PCO had also inspected the adjacent rooms and those above and behind the affected room and identified bed bugs in one additional guest room. Management was in the process of scheduling that room for treatment as well. Receipts for initial inspection and treatment attached to the voucher. Complaint was valid.

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

- A. February 2: Staff conducted a routine inspection at the **Pecos Park MHP, 200 N. Pecos Rd.** Several units were found to be in violation of NAC 461A and NRS 444.583. Violations included open containers of used motor oil being stored onsite, old tires and automobile batteries being stored onsite, excessive debris accumulating on several lots, and improperly capped sewer mains. Staff discussed violations at length with management. Staff will follow-up in 30-60 days.
- B. February 4: Staff conducted a complaint investigation at the **Casa Del Sol MHP, 4800 Vegas Dr.,** regarding the manager smoking in the office and clubhouse. The manager smokes electronic cigarettes. There was evidence of smoked cigarettes and ashtrays. No smoking signs were posted. The facility was provided a copy of the law regarding smoking. Management was instructed to enforce a no smoking policy.
- C. February 4: Staff conducted a routine inspection at **Carefree Country MHP, 3325 N. Nellis.** During the facility's routine inspection, many spaces were observed and documented as having violations concerning storage of items outside including used tires, used appliances, trash, and used mattresses. In addition, space 229 was inspected and observed to be continuing to provide food and harborage for

feral cats. Around 5 cats were observed in the car port. Vacant lots surrounding space 229 had areas where cats defecated and a strong cat urine odor was noticed as well. Management was informed a follow-up inspection will be conducted after 45 days to determine compliance with violation corrections and that continued non-compliance would result in a failed reinspection fee being assessed.

- D. February 18: Staff conducted a routine inspection of **Desert Sands RV Park, 1940 Boulder Hwy**. A preponderance of solid waste violations was identified including several spaces with accumulated trash and debris and a number of large active sewage leaks. Due to continuing solid waste violations from previous years, management was instructed to ensure all identified critical violations be repaired and remediated within the allotted 24 hour timeframe.
- E. February 27: Staff conducted a routine inspection at **Santiago Estates MHP, 3755 N. Nellis Blvd**. During the facility's routine inspection the previous year, many spaces were observed and documented as having violations concerning storage of items outside including used tires, used appliances, trash, and other solid waste issues. Many of the same issues were observed during this year's annual inspection as well. A follow-up inspection will be conducted after 45 days to determine compliance with violation corrections.
- F. February 27: Staff participated in a change of ownership of the **Sunrise MHP, 6223 E. Sahara Ave.**, with SNHD's ISDS staff. Staff observed many persistent solid waste issues, such as motor oil, auto batteries, tires and missing backflow prevention devices on hose bibs. Violations described on a recent courtesy inspection were not corrected, so the Health Permit was not issued. If these violations persist beyond an additional 30 days, a supervisory conference may be scheduled and this MHP faces facility closure.
- G. February 27: Staff conducted a reinspection of the previously identified sewage leaks at **Desert Sands RV Park, 1940 Boulder Hwy.**, in conjunction with supervisory staff. The violations at spaces 69, 80 and 153 were found to have been properly repaired and remediated. The RV at space 58 was found to still be leaking sewage to the ground. The issue was forwarded to SNHD Environmental Compliance for further action. Property management was instructed to have ownership contact SNHD for a supervisory conference. Further inspections will be conducted to ensure all identified violations are addressed.

3. Landlord Tenant Complaints:

- A. February 3: Staff participated in a tenant complaint investigation at **2896 Klinger Cir. #3**, regarding a mold infestation. Observed were several areas of water intrusion with a mold-like substance present. The complaint was valid and a violation of NRS 118A regarding habitability. The landlord will be contacted to properly evaluate and remediate as required.
- B. February 3: Staff participated in a tenant complaint investigation at **2600 Arville St. #22**, regarding a dysfunctional heating unit. Observed after 10 minutes was a duct temperature of approximately 75 degrees F with the thermostat set on 90 degrees F. The complaint was valid and a violation of NRS 118A regarding habitability. Onsite management stated that parts were on order and the repair will be completed.
- C. February 9: Staff responded to a complaint of mold and an improperly sealed door in the dwelling located at **1937 Sunset Cir. #6**. At the time of the inspection, property management had already repaired the weather stripping and door sweep on the front entry. Staff observed a small area of staining behind the toilet of the

main bath which the tenant claimed had returned after being removed with a bleach solution. No other obvious signs of water intrusion were evident. Staff notified property management of the site visit and recommended the bathroom be inspected. The complaint was closed.

- D. February 10: Staff responded to a complaint at **6974 Kilgore Dr. #B**. Complainant stated there were numerous deficiencies in the unit including: a roach infestation, inoperable HVAC, mold and water damage in second bathroom, and a bed bug infestation. All conditions as described by complainant were observed at time of inspection except no live bed bugs were observed, only evidence of them on mattress. Three attempts to contact the landlord at the phone number provided by the tenant to provide a copy of the inspection report were unsuccessful. Complaint closed.
- E. February 12: Staff participated in a tenant complaint investigation at **Van's Trailer Oasis, 3610 N. Las Vegas Blvd.**, regarding a dysfunctional heating system and a sewer odor. Observed were a dysfunctional heating unit, an improperly assembled electrical panel, a leaking swamp cooler, wall/ceiling junctions in disrepair, and a shower diverter knob and cold water faucet handle in disrepair. No sewer odor was noted. Repairs were discussed with management, including evaluating the sewer connections.

4. **Multi-Jurisdictional Collaborations:**

- A. February 9: Staff participated in a meeting with Code Enforcement and Community Service officials of North Las Vegas and Nevada State Housing Officials at their request, regarding a substandard multifamily housing unit called Buena Vista II located near Carey Avenue and Martin Luther King in North Las Vegas. It was requested that the Health Authority conduct a Healthy Housing evaluation per Health Code standards as part of a multi-agency task force operation. The goal is to have this location remediated or demolished.
- B. February 19: Staff participated in a meeting with Code Enforcement representatives from City of Henderson, City of Las Vegas, and City of North Las Vegas to discuss vector control and surveillance responsibilities and activities. Action items discussed during the meeting include SNHD to provide jurisdictions with monthly updates of mosquito surveillance activities in the coming season. Additionally, jurisdictions requested information on locations from past trapping activities.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Jan. 2014	Jan. 2015		FY 13-14	FY 14-15	
School Facility Inspections	39	60	↑	507	523	↑
School Facility Complaints	4	1	↓	32	9	↓
School Food Service Facility Inspections	32	56	↑	425	430	↑
School Food Service Facility Complaints	1	1	→	6	1	↓
Child Care Facility Inspections	28	16	↓	173	249	↑
Child Care Facility Complaints	1	1	→	25	16	↓
Body Art Facility Inspections	64	7	↓	251	209	↓
Body Art Facility Complaints	0	0	→	13	6	↓
Body Art Artist Special Event Inspections	0	91	↑	14	267	↑
Body Art Cease & Desist Order To Artists Lacking Permits	NT	0	↑	NT	24	↑
Water Store and Bottling Plant Inspections	NT	4	↑	NT	38	↑
Water Store and Bottling Plant Complaints	NT	0	↑	NT	3	↑
Foodborne Illness Complaint Investigations	5	0	↓	43	28	↓
Single Case of Legionellosis Investigations	0	4	↑	4	9	↑
Summer Food Service Program Inspections	1	0	↓	23	18	↓
Public Water System Sanitary Surveys	NT	7	↑	NT	41	↑
Public Water System Violation Letters Issued	NT	0	↑	NT	38	↑
Public Water System Complaints Received	NT	1	↑	NT	1	↑

N/T = Not Tracked

1. Child Care:

- A. On February 17, staff investigated a complaint at **Coral Academy, 2150 Windmill Pkwy.** The complaint stated that the facility did not have a janitor, conditions were dirty and unsanitary, and mouse traps were located accessible to students. Staff completed a routine inspection and did not observe dirty or unsanitary conditions, observed a janitor on premises, and enclosed humane pest traps inaccessible to the students. Complaint was not found to be valid.
- B. On February 4, staff conducted a reinspection at **Durango Hills Childcare, 3521 N. Durango Dr.** During the reinspection, staff found the facility to have several non-compliant issues. Those issues included a single dilution of bleach used to clean both food contact surfaces and other environmental surfaces. Bleach used for food contact surfaces exceeded 200ppm and no bleach test strips were available. Additionally, no two-step cleaning and sanitizing steps were observed, and bleach mixture bottles were not properly labeled. The facility was given an additional 30 days to correct non-compliant items
- C. On February 23, staff investigated a complaint at **EOS Fitness, 9310 S. Eastern Ave.,** which stated that the child care room was not properly maintained. Staff

completed a routine inspection and did not observe dirty or unsanitary conditions. No further action.

2. Schools:

- A. During a routine inspection of **Discovery Charter School, 8941 Hillpointe Rd.** on February 4, staff found the playground equipment contained head entrapment hazards. The playground was closed and the facility was advised to make repairs and contact staff when corrections were made before the playground was to be opened for use. Staff also found food service being conducted that exceeded the parameters of the health permit. The facility had a snack shack that was serving open drinks (hot chocolate). The facility was told to cease and desist operation.
- B. During a routine inspection on February 11 at **Somerset Academy, 7038 Sky Pointe Rd.**, staff found that the food establishment contracted to deliver food had stayed on campus to serve the food (catering). The food establishment did not have a catering permit. The school does have a kitchen permit and was instructed by staff that they may continue to have contracted food establishments deliver food and someone from the school with a valid food safety training card could serve the food.
- C. On February 18 at **Northwest Career and Technical Academy, 8200 W. Tropical Pkwy.**, staff observed open food being sold out of a student store that lacked the appropriate permit. A portable sink was being used for washing of hands. Water at the sink was not heated as required by SNHD regulations. Pizza found at 121°F. Staff issued a Cease and Desist Order.
- D. During a routine inspection of **Canyon Springs High School, 350 E. Alexander Rd.** on February 19, staff observed two restroom facilities that were not available for student use on the first floor of the school. One men's restroom was found locked and not available for students to use. The restroom was reserved for the exclusive use of students with profound physical needs. The classrooms that house these students have restrooms that are adequate for this use. In another men's restroom, staff found that two of the five toilets were not functional. The school was instructed to initiate repairs to toilets within 48 hours, open the locked restroom, and maintain all general use restrooms open and accessible for students during the school day. On February 25, staff conducted a follow-up survey and found the school to be in compliance with all toilets on the first floor available and accessible for the students.
- E. February 23, staff investigated a complaint that water was leaking into the Biosphere and an adjacent grow lab at **John C. Vanderburg Elementary School, 2040 Desert Shadow Trail**. Staff inspected the Biosphere and did not find any evidence of water leakage. On February 26 staff returned to investigate a second complaint that water was leaking into the Biosphere and the adjacent grow lab. Staff inspected the Biosphere and found water leaking through an access door in the ceiling of the grow lab. During this investigation, staff found the door that provides access to the A/C unit in the attic area. There, staff observed water dripping from the A/C unit, over a power box, and through the ceiling. A black mold-like substance was observed on the floor below the A/C unit in the attic space. The A/C unit was removed from service during the inspection to prevent any further damage. The facility was directed to repair the leak and remediate any potential mold issues. Staff contacted the Operations Manager who stated that CCSD Environmental Services would be contacted and the proper repairs would be completed.

- F. On February 25, during a routine inspection at **Canyon Springs High School, 350 E. Alexander Rd.**, staff found the women's swim team selling Kentucky Fried Chicken twice each week as a fundraiser. The temperature of the chicken was found at 131°F. A Cease and Desist Order was issued for the sale of foods and all foods were disposed.

3. **Outbreak Investigation Support:**

- A. During February, staff conducted three 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.
- B. On February 27, at **Emeril's New Orleans Fish House, MGM Grand Hotel and Casino**, staff assisted the Office of Epidemiology and Public Health Nursing with a vaccination clinic that was held in the facility. Just in Time Training occurred at the Valley View Main to review what was needed to be done to conduct screening for vaccinations and risk assessment of staff at the restaurant.

4. **Body Art:**

- A. February 17, **MAGIC Trade Show, Mandalay Bay Convention Center**, staff conducted an inspection of a temporary body art facility. The facility was found in compliance and approved to operate.

V. **FACILITIES DESIGN ASSESSMENT & PERMITTING**

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

Food Pre-Permitting Services	Jan. 2014	Jan. 2015		FY 13-14	FY 14-15	
Total Food Pre-Permitting Services	965	785	↓	7,544	5,460	↓
Total Service Request Intake	353	252	↓	1,780	1,604	↓
Total Service Request Released	271	207	↓	2,011	1,660	↓
Total Service Requests Current in Pre-Permitting	1,174	1,293	↑			

1. **Enforcement Actions and Investigations:**

- A. A pre-permitting inspection was conducted at **Siegel Slots & Suites Restaurant, 5011 E. Craig**, for a remodel and change of ownership. The facility was not in operation at the time of the inspection. Violations observed included: no hot water, a non-draining hand sink, improperly installed hood filters; mold-like residue in the ice machine, RPZ (backflow) installed improperly, insufficient lighting, and dirty floors, walls, and shelving. All major violations were corrected and the facility passed its final permitting inspection with only minor corrections needed.
- B. A change-of-owner inspection conducted at **Mr. Chop Chop, 5075 S. Pecos**, resulted in closure due to numerous operational violations. Critical and major violations observed were: potentially hazardous foods stored at unsafe temperatures, refrigeration units operating at unsafe temperatures, improper storage of foods which could lead to cross-contamination, unauthorized removal of a hand sink, and the person-in-charge was unable to demonstrate adequate food

safety knowledge. A Food Safety Assessment Meeting (FSAM) was scheduled. Following a successful FSAM and payment of fees, the facility was reinspected and approved for operation.

- C. Staff conducted a final permitting inspection at **Taqueria El Capullo, 4825 W. Flamingo Rd.** The health permit could not be approved at that time because the only available refrigerator was not functioning properly and the person-in-charge was not knowledgeable in safe food handling. The refrigerated sandwich table was inoperable and the reach-in freezer was not able to maintain freezing temperatures. The operator was required to attend a FSAM, during which the person-in-charge successfully demonstrated adequate food safety knowledge. A final inspection was conducted the next day. Staff verified that the necessary repairs were made to the refrigerated equipment and approved the food establishment permit.
- D. Staff met with the owners' representative of **Seafood City Supermarket, 3890 S. Maryland Pkwy.**, to review all food court permit applications that were initially submitted in July 2013. Since the initial submittal, multiple revisions to the plans had been made, changing or eliminating food facilities, and many projects initially submitted were still indicated as active in the computer system. The meeting with ownership resulted in deletion of five permit applications for proposed food outlets that had been eliminated during the past two years. Construction will begin within a few weeks and all of the food court facilities should be completed and issued permits by midsummer.
- E. Staff conducted a change-of-owner inspection at **MK Sushi Inc. at Smith's, 2211 N. Rampart.** The facility was closed due to excessive operational violations resulting in 22 demerits. Facilities must earn 10 demerits or less during change-of-ownership inspections to receive their permit. Major violations observed were: improper hand washing, improper cooling, and an ineffective employee health policy. The owner of the facility was required to schedule an FSAM. The facility was reinspected following the FSAM and the permit was released.
- F. Staff conducted a pre-permitting inspection at **Asian Wok Restaurant, located at 6515 N. Buffalo.** Several deficiencies were noted, one of which concerned inadequate electrical service for the food preparation refrigeration units. The operator was attempting to provide electrical power to three refrigeration units out of one electrical outlet. Due to circuit overload, only one refrigerator could be operated. Staff advised the operator that additional electrical circuits and outlets would be required and suggested that the manufacturer of the refrigeration equipment be contacted for required electric supply demand for each refrigeration unit. The final permitting inspection found the necessary corrections were completed and approval to operate was granted to the new owner.
- G. Six (6) **Food 4 Less** markets are being converted into **Smith's grocery stores** and undergoing renovations. **Smiths #318, 4965 E. Sahara Ave.**, had several pre-permitting inspections during construction and final permitting inspections conducted in five departments. Most violations were observed in the older parts of the store that were not undergoing renovation. The deli permit was initially not released with the rest of the departments as construction was not complete. This permit was released two days later, but because their hot holding unit had not arrived on site and could not be approved, a fee of \$118.00 was assessed for the return visit to evaluate installation and operation of the hot case. The store is expected to open March 4.
- H. The supervisor participated in Safety Warden training with the City of Las Vegas Department of Operations and Maintenance, and trained staff located at 333 N.

Rancho on building emergency procedures. Orbio Technologies introduced their chlorine sanitizer generating system to staff, and staff visited JEM West to tour their demonstration kitchen and get an overview of their services.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data						
Aquatic Health Program Services	Jan. 2014	Jan. 2015		FY 13-14	FY 14-15	
New Projects Submitted to Plan Review	61	60	↓	341	391	↑
All Projects Released from Pool Plan Review	41	18	↓	347	358	↑
Total Operation Inspections	268	181	↓	3,086	2,751	↓
Complaint Investigations	6	2	↓	163	191	↑
Inactive Body of Water Surveys	7	9	↑	107	73	↓
Total Program Services Completed	383	270	↓	4,044	3,764	↓

1. Enforcement Actions:

- A. On February 25, staff conducted a final remodel inspection at **Mesquite Recreation Center, 100 W. Old Mill Dr., Mesquite**. Staff found that the facility installed new pool heaters without applying for a remodel permit. Staff instructed the facility that they have 30 days to apply for a remodel permit for the heater remodel or the pool will be closed.
- B. On February 25, the pool and spa at **Rhodes Ranch Apartments (The Clubs at Rhodes Ranch), 8975 W. Warm Springs** were inspected. One of 2 of the doors from the leasing office into the pool/spa enclosure was found to be non-compliant. The door did not positively self-close or self-latch, the door had to be pulled closed in order to latch, which constituted the second consecutive barrier violation for this issue. Consequently, the facility was required to be closed and repair the door.
- C. On February 20, staff completed the initial plan review for construction of **Float Sanctuary, 1408 S. Main St.** The applications were approved and construction is due to begin on the third floatation center in the Las Vegas area.
- D. On February 13, staff inspected the pool and the spa at the **Augusta Apartments, 10175 Spencer St., Henderson**. For both the pool and the spa, there was no measurable disinfectant residual (no chlorine was present in the pool or in the spa). Staff discovered that the chlorine feeders were empty. The facility was allowed to make corrections and was informed that next time, they would be posted closed and additional fees assessed.
- E. On February 18, staff investigated a complaint at the **Water Wings Swim School, 9220 S. Eastern Ave., Henderson**. The complaint stated that children were exiting the pool crying due to red, stinging eyes. At the time of the investigation, children in the pool did not appear to be having such issues, and the chemicals were verified to be within their respective acceptable ranges. Therefore, the complaint was not verified.
- F. On February 21, staff inspected the pool at **Camden Pointe Apartments, 4800 E. Tropicana Ave.** During the inspection it was noted that the edge markings in both the pool and spa had been finished in a course, dark-red plaster. Additionally, all vertical walls within the spa had been completely covered with the same dark-red

plaster. This plaster fails to meet the requirements of NAC 444.114 for "Side walls and bottoms", which states that "...Floors and walls below the gutter and 6-inch tile line must be white or light pastel in color and must reflect any natural or artificial light," and NAC 444.440, "Structural design", which states that the "inside of a spa must be smooth and easily cleaned, and should be light in color." The SNHD has given the facility one-year to come into conformance with those applicable portions of NAC 444.

- G. On February 4, staff inspected the **Lazy River Pool at Tahiti Village, 7200 S. Las Vegas Blvd.** It was observed that the circulation flow for the pool of ~1200 gallons per minute (gpm) was exceeding the third party rating for the drain covers of 510 gpm, which may constitute an entrapment hazard. It was also determined that the water feature pump flows could not be determined and therefore could not verify whether associated drain covers were being exceeded as well. Staff informed the facility of the requirement to come into compliance and the need to contact a contractor to resolve the issue and the corrections must be completed prior to the pool re-opening.
- H. On February 23, the final set of revised plans, applications and hydraulics for **Hafen Park Spray Pool, 10 E. Mesquite Blvd., Mesquite**, received approval, authorizing construction to begin.

VII. TRAINING AND COMPLIANCE

- 1. The training office continued to train five new hires and welcomed two new hires on February 9, Tom Sheffer and Bianca Ramirez.
- 2. Christine Sylvis attended the ACDEHSA Southwest EH Conference, Riverside Resort, Laughlin, on February 4-5 where she was a panelist on a discussion of *Competency vs. Consistency – The roles of standardization and credentialing in food inspection programs*.
- 3. Nikki Burns Savage attended Better Process Control School, University of Davis, CA, on February 3-6.
- 4. Ten EHSs attended 8-hour HAZWOPER refresher training on February 10, and twelve EHSs attended 8-hour HAZWOPER refresher training on February 26.
- 5. Christine Sylvis and Brisa Soto attended media training from the PIO office on February 13.
- 6. The training office attended the Food Ops Staff meeting on February 19. Brisa Soto introduced new staff members and presented training updates.
- 7. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation QI Council. She also attended PHAB National Training February 19.
- 8. Training office staff began pre-standardization training with food ops on February 20.
- 9. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of February.
- 10. Training office staff continued to participate in the NACCHO FDA Retail Program Standards Mentorship Program conference calls with mentor and group throughout the month of February. They also met individually with standard leads to discuss specific issues.
- 11. Jacque Raiche-Curl continued to chair both the Food and Pool Regulation development projects.

12. During the month of February, Jacque Raiche-Curl, Christine Sylvis, and Brisa Soto participated in Food Regulations meetings. Training office staff participated in the first Food Regulations meeting with industry on February 27.
13. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
14. Special Processes released 2 HACCP plans.
15. Eight label review files were released totaling 128 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Jan. 2015	Feb. 2015	
New Label Review Submissions	11	6	↓
Label File Releases	11	8	↓
Total Label Files Currently in Review	28	26	↓
Number of Labels Approved	156	128	↓

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Jan. 2015	Feb. 2015	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	1	2	↑
Cook Chill/Sous Vide Total	30	28	↓
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	0	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	0	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	Jan. 2015	Feb. 2015	
Waivers Review New Submissions	0	0	→
Waivers Review Releases	3	0	↓
Waivers Review Total	16	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