



Memorandum

Date: April 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	Feb. 2014	Feb. 2015		FY 13-14	FY 14-15	
Initial Inspections	2,415	2,106	↓	15,816	12,985	↓
Reinspections-Routine	286	277	↓	1,703	1,631	↓
Downgrades	278	299	↑	1,687	1,563	↓
Closures	44	14	↓	533	216	↓
Special Events	35	62	↑	447	573	↑
Temporary Food Establishments & Tasting Event Booths	292	345	↑	4,348	4,515	↑
TOTALS	3,350	3,103	↓	24,534	21,483	↓

1. Enforcement Actions and Investigations:

- A. **Albertsons #6039, 1300 E. Flamingo Rd.:** Complaint investigation conducted March 10 found the facility operating during a sewage backup affecting the parking lot and interior of the store. The facility was closed for an imminent health hazard. The facility made repairs and was approved to reopen March 11.
- B. **Chinese Gourmet Express, 3480 S. Maryland Pkwy.:** Complaint investigation conducted March 26 found the facility operating without water during a planned water outage. The facility was closed for an imminent health hazard. Water was restored and the facility was approved to reopen March 27.
- C. **La Flor De Michoacan, 3528 S. Maryland Pkwy.:** Complaint investigation conducted March 26 found the facility operating without water during a planned

water outage. The facility was closed for an imminent health hazard. Water was restored and the facility was approved to reopen March 27.

- D. **Circle K Deli, 1301 N. Eastern:** Staff closed the deli area during a routine inspection when the facility was found operating with the imminent health hazard of no hot water. Repairs were made and the deli opened on an "A" grade inspection three days later.
- E. **Tacos Los Machos #2 PUSF, 1411 N. Eastern:** Staff closed the facility after it failed a "C" grade reinspection due to a repeat critical violation. The facility operators participated in a Food Safety Assessment Meeting before the reinspection and opened on an "A" grade two days later.
- F. **Terra Mia Processing, 3900 Civic Center Dr.:** Staff closed the facility during a complaint investigation when the facility was found operating without valid SNHD health permits. Health permits were applied for last September, but the facility never received final approval. The facility operator was referred to SNHD Facilities Design Assessment and Permitting; final approval is pending.
- G. **Tortillas, Inc. Processing, 2912 N. Commerce:** Staff closed the facility during a routine inspection when the facility was found operating with the imminent health hazard of no hot water. Repairs were made and the facility opened the next day on an "A" grade inspection.
- H. **Little Italy Pizza, 3711 S. Valley View Blvd.:** Staff closed the facility for operating under an imminent health hazard of no hot water. It was reopened later that same day.
- I. **Sababa Restaurant, 3220 S. Durango:** Staff closed the facility for operating under an imminent health hazard of no hot water. It was reopened the next day.
- J. **Four Seasons Diner, 4215 W. Spring Mountain Rd.:** Staff closed the facility for 61 excessive demerits. The reinspection occurred three days later resulting in a 0 demerit "A" grade.
- K. **Krung Siam Thai Restaurant, 3755 Spring Mountain Rd:** Staff closed the facility during a routine inspection resulting in 42 demerits with an imminent health hazard for gross unsanitary conditions, a cockroach pest infestation. The reinspection occurred twelve days later, after the operator was required to attend a supervisory conference, which resulted in a 10 demerit "A" grade.
- L. **Sunset Grill, 6280 S. Valley View Blvd.:** Staff closed the facility during a routine inspection resulting in 36 demerits and an imminent health hazard for lack of adequate refrigeration. The reinspection occurred four days later resulting in a 0 demerit "A" grade.
- M. **Harmon Center McDonalds, 3717 S. Las Vegas Blvd.;** On March 3, staff closed the facility due to an imminent health hazard of no hot water.
- N. **Flamingo, Linq, and the Cromwell:** On March 10, several staff members surveyed multiple strip properties to ensure the facilities closed as needed during a power outage.
- O. **Multiple restaurants near the corner of Harmon Ave. and Las Vegas Blvd.:** On March 11, several staff members surveyed to ensure facilities self-closed during a water outage.
- P. **Sultan's Grill II, 321 S. Casino Dr.:** The facility earned a "C" downgrade as the consequence of a failed reinspection with repeated critical violations and successfully passed reinspection on March 5.
- Q. **El Santaneco, 4632 S. Maryland Pkwy.:** The facility earned a "C" downgrade as a consequence of a 30 demerit routine inspection; a reinspection is pending.

- R. **Denny's #8569, 3081 S. Maryland Pkwy.:** The facility earned a "C" downgrade as a consequence of a 37 demerit routine inspection and successfully passed reinspection on March 27.
- S. **Café Verdi West, 3111 S. Valley View:** The permit was suspended pending revocation following a 42 demerit routine inspection. The facility's management did not request a hearing and the permit was permanently revoked on March 23.
- T. **7 Eleven #13698 Market, 431 Rue 13:** The facility earned a "C" downgrade as the consequence of a failed reinspection with repeat critical violations; a reinspection is pending.
- U. **Ma Food Express, 2003 S. Decatur:** The facility earned a "C" downgrade as a consequence of a 33 demerit routine inspection. The facility successfully passed reinspection on April 1.
- V. **Satay Restaurant, 3900 S. Paradise Rd.:** The facility earned a "C" downgrade as a consequence of a 28 demerit routine inspection and successfully passed reinspection on March 24.
- W. **Diamond China II, 2239 N. Rampart:** The facility earned a "C" downgrade as a consequence of a 25 demerit routine inspection and successfully passed reinspection on March 30.
- X. **Rico Brothers Cart #1, 875 Grand Central Pkwy.:** The facility was closed for operating with an imminent health hazard of no water available; the facility successfully passed reinspection on March 25.
- Y. **Las Americas, 2319 S. Eastern Ave.:** The facility earned a "C" downgrade as a consequence of a 37 demerit routine inspection and successfully passed reinspection on April 1.
- Z. **Las Famosas De Jose:** The facility earned a "C" downgrade as a consequence of a 25 demerit routine inspection; a reinspection is pending.

2. Supervisory/Managerial Conferences:

- A. Supervisory Conferences were held with the following facilities: Beijing Restaurant, 9255 S. Eastern Ave.; Bertolucci Brazilian Steakhouse, 2895 N. Green Valley Pkwy.; China A Go Go, 6885 Aliante Pkwy.; Taqueria El Pastorcito, 1655 E. Charleston; Sam Woo BBQ Restaurant, 4215 Spring Mountain Rd.; Yi Mei Champion Deli, 3435 S. Jones Blvd.; L&L Hawaiian Barbeque, 10860 W. Charleston Blvd.; Sakura, 6850 W. Spring Mountain Rd.; Golden Dragon, 6120 W. Tropicana Ave.; Kung Fu Plaza Production Kitchen, 3505 S. Valley View Blvd.; Veggie Deli, 3504 Wynn Rd.; Ohjah Japanese Steakhouse Restaurant, 10144 W. Flamingo Rd.; Jinya Ramen Bar Restaurant, 4860 W. Flamingo Rd.; Krung Siam Thai Restaurant, 3755 Spring Mountain Rd.; Jenni Pho, 4480 W. Spring Mountain Rd.; La Favorita Kitchen, 573 E. Twain Ave.; La Favorita, 573 Twain St.; Island Style Restaurant, 3909 W. Sahara Ave.; and Diamond China II, 2239 N. Rampart.
- B. Managerial Conferences were held with the following facilities: Taj Palace, 9530 S. Eastern Ave.; Orchid Gardens, 5485 W. Sahara Ave.; and El Santaneco, 4632 S. Maryland Pkwy.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted March 12, with 15 cases adjudicated, \$35,380.00 in penalties imposed and corrective actions ordered. There were 14 Notices of Violation mailed in March for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 174 complaints of illegal dumping in March.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 307 Waste Management Audits during March.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 41 full UST Compliance Inspections were conducted during March. A total of 8 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 22 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 65 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits** – All Pro Hydrojetting & Pumping, LLC; ERC Inc.; MBT Nevada, LLC
 - B. **Permits issued in March:** A Recycling Solution, LLC (MRF) [modification]; Nevada Site Services, Inc dba Desert Recycling (RC); Renu Oil of America, Inc. (RC) [modification]
 - C. **Landfills – Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy; Timet; and Wells Cargo.
 - D. **Facility Applications Being Processed** – Recycling Centers (6); Landfills (2); MRFs (3)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in April:** None
7. **Subdivision Program: Monthly Totals**
Tentative Maps: Received (23), Lot Count (1,853); Final Maps: Received (26), Lot Count (1,627); Final Maps: Signed (23), Lot Count (946); Improvement Plans: Received (22), Lot Count (1,250); Expedited Improvement Plans: Received (3), Lot Count (169); Fees Paid \$31,989.88

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

Individual Sewage Disposal System Program	Mar 2014	Mar 2015		FY 13-14	FY 14-15	
Residential ISDS Permits	4	9	↑	16	20	↑
Commercial ISDS Permits	2	8	↑	7	12	↑
Residential Pool Plan Reviews	8	10	↑	13	16	↑
Loan Certifications	2	2	→	9	11	↑
Tenant Improvements	11	17	↑	28	48	↑
Revenue	\$8,595	\$23,361	↑	\$35,163	\$50,953	↑
Compliance Vouchers Resolved	2	7	↑	10	17	↑
Compliance Cases Resolved	0	1	↑	1	3	↑

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Mar. 2014	Mar. 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)	3	7	↑	57	118	↑
CMART/MATT Services	2	0	↓	6	4	↓
Public Accommodations Inspections	45	16	↓	254	211	↓
Public Accommodations Complaints	12	20	↑	149	149	→
Mobile Home/Recreational Vehicle Park Inspections	14	42	↑	148	137	↓
Mobile Home/Recreational Vehicle Park Complaints	0	5	↑	27	39	↑

1. Public Accommodations:

- A. Staff accompanied SNHD Plan Review for a Change of Ownership Inspection at the **Wyndham Desert Blue, 3200 W. Twain Ave.** Critical violations included one inoperable HVAC unit that was repaired on-site and one room with hot water pressure <20psi, which was also corrected on-site. No other violations were noted during the inspection and the permit was approved. Staff will continue to follow-up at management's request as other rooms come online.
- B. Staff conducted the routine inspection of **Palace Station Hotel, 2411 W. Sahara Ave.**, in conjunction with a complaint investigation regarding stained mattresses in rooms #5001 and #5002. A total of seven guestrooms were inspected and all, including the two rooms reported in the complaint, were found to have significantly stained mattresses. Management was able to replace the stained mattresses during the course of the inspection resulting in no room closures. The facility was found to be otherwise sanitary and in good repair. Management will develop a compliance schedule for replacement of all mattresses.
- C. Staff conducted a routine inspection of the **Desert Star Motel, 1210 S. Las Vegas Blvd.** Five guest rooms were inspected and all found to have significant maintenance and sanitation violations including severely stained mattresses,

inoperable smoke detectors, unsanitary bathroom surfaces, dirty carpeting and furniture upholstery, and dirty/damaged linens. Unlabeled chemicals, sponges, an open beverage container and dirty surfaces were also observed on the housekeeping cart. Management was able to replace all inoperable smoke detectors and unsanitary mattresses during the inspection resulting in no room closures. Staff will return to reinspect these rooms and additional rooms as well.

- D. Staff responded to a complaint at the **Colorado Belle Hotel, Laughlin**, of the men's public restroom in disrepair with mildew in grout around urinals and toilets, other microbial growth in front of slot office and around ice machine in the band area and water leaks in the walls on "D" deck. Staff identified the men's restroom was in moderate disrepair with cracked and missing grout around toilets and urinals, damaged kickboard below bathroom sink cabinets, and areas of damage to walls and base cove. However, no evidence of a microbial growth in the other areas listed on the complaint. The band area ice machine, located in a permitted kitchen with a posted "A" grade, was found to be clean and in good repair. "D" deck has been closed for some time and is no longer accessible to public. Property management was given 30 days to make necessary repairs to the restroom. Staff was unable to substantiate the majority of the complaint.
- E. Staff conducted a routine inspection of **America's Best Value Inn, 167 E. Tropicana**. Staff found a significant improvement from past years in the condition of the mattresses. In the five guestrooms that were inspected, no mattresses were discarded. Management reported they were in the process of replacing all mattresses within the facility. During the course of the inspection it was identified that the facility was experiencing a water outage for reasons unknown to the management. Per SNHD management, the facility was issued a Cease and Desist Order to not rent any additional rooms until the water was fully restored. Property management contacted Las Vegas Valley Water District and water was restored.
- F. Staff conducted a routine inspection at the **Colorado Belle Hotel, Laughlin**. Major violations included unsanitary mattresses, inoperable smoke alarms, inoperable bathroom exhaust fan, unsanitary chutes in ice machines, and the men's public restroom was in disrepair. All critical violations were corrected on-site and no rooms were closed. Staff will follow-up to assure that necessary repairs to men's public restroom have been completed as directed.

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

- A. Staff conducted a survey at the **Sunrise MHP, 6223 E. Sahara Ave.**, to review findings of a change of ownership (COO) inspection conducted on February 27. In summary, there were a number of solid waste issues and missing backflow prevention devices on hose bibs. The COO was not approved and a Health Permit was not issued.
- B. Staff conducted both a complaint investigation and a routine inspection at **El Adobe MHP, 825 N. Lamb Blvd**. Staff was accompanied by a compliance officer from the Nevada State Manufactured Housing Division. The complaint was regarding two units with excessive trash, debris and clutter accumulating on the properties. Staff found the complaint to be valid with one unit having discarded automobile parts and open and exposed containers of used motor oil stored on property. The facility inspection identified multiple units in violation of NRS 444.583 and NAC 461A, including open and exposed containers of used motor oil, old automobile tires and batteries being stored on property. Additionally, multiple units were found to have excessive trash, clutter and miscellaneous debris and domestic

animal feces accumulating on the property. Management was made aware that continued failure to maintain the park in a clean and sanitary manner may result in referral to Solid Waste and Compliance and/or a supervisory conference. Staff will follow-up in 30 days.

- C. Staff conducted the annual inspection at **King's Row Trailer Park, 3660 Boulder Hwy**. It was observed that the facility has shown improvement from the previous year's inspection, with less major sewage issues. Staff identified 20 sewage leaks, and upon reinspection 17 of the 20 issues had been corrected.
- D. Staff conducted a routine inspection at the **Oasis MHP, 2905 Las Vegas Blvd**. Multiple units were found to be in violation of both NRS 444.583 and NAC 461A, including containers of used motor oil stored on site, old automobile tires, old car batteries, excessive trash, debris and clutter, and one small active sewage leak which management addressed while on-site. Staff will follow-up in 30 days.
- E. Staff conducted the annual inspection of **Boulder Cascade MHP, 1601 S. Sandhill Rd**. The facility had a similar amount of issues compared with the previous year but they were found at different spaces. A large sewage leak was observed at space #134, where sewage was observed draining down the driveway and onto the public right-of-way, and was referred to Solid Waste and Compliance. Other issues such as old residue, missing sewer caps and water leaks were also noted.
- F. Staff conducted the annual inspection for **Catherine's Trailer Park, 276 N. Whitmore**. The facility corrected issues from last year, but new issues including bricks used to cover sewage connections and a large number of water leaks were identified. It was determined the installation of backflow devices on the water lines to RV/MHPs was causing a large number of leaks and staff recommended these be removed from the supply line.

3. Landlord Tenant Complaints:

- A. Staff participated in a tenant complaint investigation at **4255 N. Nellis Blvd., Unit #2065**, regarding spiders, water leaks, possible microbial growth, cracks in walls, and a door that does not close. Upon investigation, no spiders or leaks were identified. A crack in the wall by a coving in the kitchen was noted and the bedroom door did not stay closed due to an improper repair to the hinges. The glass sliding door was noted for being difficult to close as well as coming off track.
- B. Staff participated in a tenant complaint investigation at **5400 Mountain Vista #1227**, regarding mold in A/C Unit. Staff documented heavy accumulation of an unknown black substance inside the entire A/C unit, including fan assembly, interior housing and around condensation line. Staff also documented evidence of what appeared to be a water leak around A/C condensation line. Staff discussed complaint with management who stated they had the unit professionally cleaned.
- C. Staff participated in a tenant complaint investigation at **705 W. Monroe Ave. Unit #8**, regarding water intrusion in ceiling, microbial growth and damaged flooring. Staff documented a severely damaged door frame around the front door, damaged flooring throughout the residence, severely damaged ceiling throughout residence with signs of significant water intrusion, evidence of black microbial growth above living room window and ceiling in one bedroom, damaged drywall behind and above water heater, toilet base not secure to the floor with evidence of water leak around base, lack of power at GFCI in bathroom, and in-operable control knob at range top. The landlord was advised of violations of NRS 118A and the residence was deemed non-habitable.

4. Vector Surveillance:

- A. Staff continued preparing for the coming mosquito surveillance season by reviving the mosquito fish maintenance program. Three 100-gallon troughs were prepped for mosquito fish habitation (*Gambusia affinis*) and approximately 150 fish were seeded in the 'tanks' for breeding. Mosquito fish will be placed into breeding sites as identified by staff during routine mosquito surveillance activities. Additionally, these fish will be available to the public as needed.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Feb. 2014	Feb. 2015		FY 13-14	FY 14-15	
School Facility Inspections	39	129	↑	507	652	↑
School Facility Complaints	4	3	↓	32	12	↓
School Food Service Facility Inspections	32	108	↑	425	538	↑
School Food Service Facility Complaints	1	0	↓	6	1	↓
Child Care Facility Inspections	28	45	↑	173	294	↑
Child Care Facility Complaints	1	1	→	25	17	↓
Body Art Facility Inspections	64	42	↓	251	251	↑
Body Art Facility Complaints	0	1	↑	13	7	↓
Body Art Artist Special Event Inspections	0	0	→	14	267	↑
Body Art Cease & Desist Order To Artists Lacking Permits	NT	9	↓	NT	33	↓
Water Store and Bottling Plant Inspections	NT	5	↓	NT	43	↓
Water Store and Bottling Plant Complaints	NT	0	↓	NT	3	↓
Foodborne Illness Complaint Investigations	5	0	↓	43	28	↓
Single Case of Legionellosis Investigations	0	0	→	4	9	↑
Summer Food Service Program Inspections	1	0	↓	23	18	↓
Public Water System Sanitary Surveys	NT	7	↓	NT	48	↓
Public Water System Violation Letters Issued	NT	0	↓	NT	38	↓
Public Water System Complaints Received	NT	3	↓	NT	4	↓

N/T = Not Tracked

1. **Child Care:**

- A. Staff investigated a complaint of an unlicensed child care facility located at **3412 Mercury St.**, with surveyors from child care licensing. Staff found that all persons in the home are family. The complaint was closed as not substantiated; no further action required.
- B. Staff investigated a complaint that children were playing unsupervised in the kitchen at **Omar Haikal Islamic Academy, 485 Eldorado Ln.** Staff found that children in the kitchen and gym areas were properly supervised. No further action.
- C. Staff investigated a complaint that children in care at **LaPetite Academy, 76 N. Pecos Rd.** had contracted the flu from unsanitary conditions, that proper diaper changing procedures were not being followed, and changing areas were not maintained. Staff did not observe unsanitary conditions. Proper diapering procedures were posted and providers could state the correct diapering steps. Staff verified strength of cleaning solutions, hot water and maintenance of the injury/illness logs. Complaint not substantiated; no further action.

2. **Schools:**

- A. During a routine inspection at **Red Rock Elementary School, 408 Upland Blvd.**, staff closed the playground for pinch hazards. Children were restricted from unsafe playground equipment until proper repairs have been made.
- B. During a routine inspection of **Thurman White Junior High School, 1661 Galleria Dr.**, staff issued a Cease and Desist Order for unpermitted food operations.

3. **Outbreak Investigation Support:**

- A. During March, staff conducted six environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments. None of the investigations conducted in February 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.

4. **Body Art:**

- A. Staff investigated a complaint of a tattoo facility operating without a health permit at **Madd House Tattoo, 557 E. Sahara Ave.** Staff determined the facility did not have a health permit and issued a Cease and Desist Order. Operators were referred to plan review.

V. **FACILITIES DESIGN ASSESSMENT & PERMITTING**

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

Food Pre-Permitting Services	Feb. 2014	Feb. 2015		FY 13-14	FY 14-15	
Total Food Pre-Permitting Services	881	669	↓	8,424	5,752	↓
Total Service Request Intake	237	241	↑	2,284	2,034	↓
Total Service Request Released	257	184	↓	2,269	1,849	↓
Total Service Requests Current in Pre-Permitting	1,153	1,336	↑			

1. **Enforcement Actions and Investigations:**

- A. A remodel inspection was completed at **Tiaba Coffee and Waffles, 3961 S. Maryland Pkwy.** The scope of the remodel was installation of a new under counter dishwasher. While the manufacturing data specified the wash water to reach a temperature of 120°F, it would not go above 90°F. It was determined that the existing water heater did not have adequate capacity to service all hand sinks, the 3-compartment sink, and dish machine. The operator was instructed to install a water heater with a faster recovery rate. A reinspection the next day found the new water heater installed and the problem resolved.
- B. Staff conducted an in-office design assessment for **Itsy Bitsy Ramen and Whiskey, 150 N. Las Vegas Blvd.** During the discussion, the new operator indicated that ready-to-eat sushi were to be prepared with pre-cooked seafood. Two weeks later, the operator contacted staff and requested another design assessment meeting due to a menu change to prepare and serve sushi with raw seafood products. Because current SNHD regulations require separate ware-washing facilities for preparation and cleaning of utensils for ready-to-eat raw animal products, staff indicated that a dedicated three-compartment sink would be required. Revised plans were submitted and approval was granted for the installation of a three-compartment sink for the processing of ready-to-eat raw seafood items. The facility was constructed, inspected and permits were issued for operation.
- C. Staff conducted final inspections for the banquet bars at **SLS, 2535 S. Las Vegas Blvd.** The bars were approved; however, some of the units had inadequate welding at the seams of the hand sink basins. It was also observed that the certification stickers had been placed inconsistently on the units. The assigned inspector was unable to verify that the fabricator of the units was NSF-approved and contacted NSF to cross reference. SNHD was notified on March 27 that the company is not an NSF-certified fabricator and provided additional information to NSF.
- D. Inspections to release multiple new permits at **Caesars Omnia Night Club, 3570 S. Las Vegas Blvd.,** were conducted by staff on multiple days in early March. Four service bars, five bars, a banquet kitchen and cold/dry storage areas are operated by the facility. All permitted areas in the facility were approved for operation on March 4.
- E. A minor remodel inspection at **Los Compadres, 4545 E. Tropicana Ave.** failed due to observations of imminent health hazards. Upon arrival, it was observed that the hand sink in the meat department had been disconnected from the wall. Additionally, the floor drain for the 3-compartment sink was blocked, causing overflow onto the floor and out the back door. The facility was reopened after a supervisory conference and is pending approval of the remodel.
- F. Staff conducted a progress check inspection at **Jimmy Seaside Fries, Bally's Grand Bazaar, 3645 S. Las Vegas Blvd.** In addition to visiting the snack bar, a remote storage area with refrigerated equipment was surveyed. The area was equipped with a household-type reach-in refrigerator and two freezer chests that were not sanitation certified and marked. The operator was instructed to replace the coolers with sanitation-certified equipment and to schedule a design assessment meeting to apply for the remote cold storage permit.

- G. A final permitting inspection at **Pizza Rock, 2300 Paseo Verde**, resulted in failure since the establishment had not passed Fire and Building inspections, had insufficient hot water, and sewage was observed coming out a floor drain in the back prep area. A reinspection was conducted three days later after the Fire and Building inspections had been passed and all violations had been corrected. The permit was released and the facility was approved to open and operate.
- H. **Broadacres Open Air Market, 2930 N. Las Vegas Blvd.** has developed an open-air food court designed to accommodate approximately 28 permitted food vendors. At this time, 9 have been permitted. **Sun's Beef Jerky, 510 Concessions Kettle Corn** and **510 Concessions Funnel Cake** are permitted annual itinerants who only needed waivers to operate at the swap meet. Current SNHD regulations require that annual itinerants operate only at special events or farmer's markets. Because Broadacres is neither a special event nor a farmer's market, but has similarities to both, SNHD is allowing the operators to waive this requirement of the regulation to accommodate their businesses. Applicants desiring to serve potentially hazardous foods must schedule a Food Safety Assessment Meeting prior to issuance of the permit. This allows SNHD to confirm that all foodborne illness risk factors are being addressed in the outdoor venue.
- I. The supervisor and staff have been working closely with Food Operations supervisors and staff to address permitting requirements for non-permanent food establishments, such as annual itinerants, seasonal, and portable units for the service of food. Areas needing improvement include assessment of commissary functionality, evaluation of risk factors inherent in such facilities, and submission and evaluation of operating procedures.
- J. **Food Safety Assessment Meetings (FSAM)** – number of FSAMs conducted during month per jurisdiction:

Clark County	12
Las Vegas	4
Henderson	0
North Las Vegas	7
Mesquite	0
Boulder City	0
Total	20

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Feb. 2014	Feb. 2015		FY 13-14	FY 14-15	
New Projects Submitted to Plan Review	52	57	↑	366	393	↑
All Projects Released from Pool Plan Review	51	32	↓	381	347	↓
Total Operation Inspections	332	228	↓	3,418	2,894	↓
Complaint Investigations	7	11	↑	170	202	↑
Inactive Body of Water Surveys	11	0	↓	118	67	↓
Total Program Services Completed	453	328	↓	4,453	3,903	↓

1. **Enforcement Actions:**

- A. On March 12, **Desert Springs Pool Renovations** met with SNHD for a supervisory conference as the contractor completed a new construction project without any pre-build inspections on the spa at **The Martin, 4471 Dean Martin Dr.** The contractor was able to provide photos of the plumbing that were adequate for determining pipe sizes and fitting placement; however, the use of the approved pipe material could not be determined from the photos. The contractor was advised at this meeting, if the appropriate inspections are not scheduled in the future, they may be required to expose the plumbing to provide proof that approved pipe material and sizes have been used.
- B. On March 17, staff responded to a complaint at **Siena Health and Fitness, 10475 Siena Monte Ave.** The complaint stated mold was present in the men's locker room showers and the pool interior was slippery with slime. The inspector was unable to detect the presence of slime-like growth. Maintenance brushed the bottom of the pool as a precautionary measure after receiving the complaint. A patron was also asked if the ramp felt slippery and responded that the ramp was not slippery at time of investigation. The inspector was unable to access the men's locker room due to occupancy. The inspector was able to obtain photos of the showers, yet unable to identify the presence of any mold-like growth in the showers from these photos.
- C. On March 18, the excavation and plumbing inspections for the **Wyatt Apartments pool, 7017 S. Buffalo Dr.**, were not approved due to improper excavation depth and incorrect pipe sizes. Submittal of updated plans and correction to the plumbing are pending.
- D. March 20, staff conducted inspections at **Cowabunga Bay, 900 Galleria Dr.** The green slide received a thirty day temporary permit. There were safety issues present concerning the blue slide and the rafts becoming airborne. The following criteria shall be required prior to providing the facility with SNHD health permit and release: Certificate of operations from the slide manufacturer; and certificate of occupancy from the Henderson Building Department.
- E. On March 26, staff inspected the spa at **Estancia Apartments, 3350 N. Durango Dr.** It was observed that the spa jet pump was inoperable. The inspector advised the facility maintenance supervisor that the spa jet pump needed repair. The facility began to make repairs, yet when the system was reactivated, brown stagnant water filled the spa, making it difficult to see drain covers. The facility had to close the spa due to water clarity.
- F. On March 26, staff inspected the pool and spa at **Bacara at South Shores, 2200 Club Pacific Way.** The spa flow rate was observed exceeding the filter capacity. This filter was disassembled at time of inspection and the filter elements were observed in disrepair. The operator promptly replaced the filter elements with new ones and the flow rate was set within acceptable parameters. The pool remained open for use after corrections were made to the filter.
- G. On March 27, staff conducted an initial barrier remodel survey on the pool at **Camden Legends, 2501 Wigwam Pkwy.** The inspector observed that a fire exit was being used as an egress into the pool enclosure. The facility was notified that their barrier remodel application was denied. An approval for this remodel is pending revisions which exclude the fire egress into the pool enclosure. In

addition, the modification must not include foot traffic to commonly accessed areas such as a gym, mail room or laundry room.

- H. On March 30, staff conducted a near drowning inspection at **South Point Hotel and Casino main pool, 9777 S. Las Vegas Blvd.** Upon arrival, the inspector noticed that only one lifeguard out of the required three were present and on stand. The inspector instructed the facility to provide the required lifeguards on stand prior to the completion of the inspection, which they accomplished. The facility was advised they must submit a lifeguard contingency plan to be submitted to SNHD within 30 days or the pool would be closed at that time.

VII. TRAINING AND COMPLIANCE

1. The training office continued to train six new hires throughout the month of March after releasing Craig Bowman to the Food Ops North Las Vegas office on March 4.
2. Training office staff participated in conducting inspections at the following special events: NASCAR (Las Vegas Motor Speedway) March 6-7, Catersource (Las Vegas Convention Center) March 10, Pizza Show (Las Vegas Convention Center) March 24, and Night Club and Bar Show (Las Vegas Convention Center) March 31.
3. Training office staff attended a Nevada Food Safety Task Force meeting to discuss "culinary curing" with Dr. Brian Nummer and members of industry on March 12.
4. Training office staff was accompanied on inspections by three Roseman University of Health Science nursing students on March 13.
5. The training office attended the Food Ops Staff meeting on March 19. Nikki Burns Savage presented Sous Vide for Cooking Only and other Training Updates.
6. Christine Sylvis met with students from the Leadership Las Vegas program to discuss the SNHD Environmental Health Division after which they shadowed food establishment, school and tattoo inspectors March 19-April 1.
7. Ten EHSs attended 8-hour HAZWOPER refresher training on March 24.
8. Christine Sylvis conducted food handler training for 23 food handlers at Denny's on March 24.
9. Training office staff participated in a conference call with other public health agencies in the state of Nevada and the Healthy Communities Coalition to discuss SB441, updates to cottage food law to include acidified foods, i.e., pickles, salsa and hot sauce on March 25.
10. Christine Sylvis and Brisa Soto conducted food handler training for 59 food handlers from Marianna's Mexican Markets on March 30.
11. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation and QI Council.
12. Training office staff continued standardization training with food ops throughout the month of March.
13. Special Processes staff participated in joint inspections at the request of Food Ops for facilities conducting complex food preparation, i.e. reduced oxygen packaging, throughout the month of March.
14. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of March.
15. 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 March. They also met individually with standard leads to discuss specific issues and progression with the standards.
16. Jacque Raiche-Curl continued to chair both the Food and Pool Regulation development projects.

17. During the month of March, training office staff participated in Food Regulations meetings with internal committee members. Training office staff also participated in Food Regulations meeting with industry throughout the month of March.
18. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
19. Special Processes released 6 HACCP plans and 2 waivers.
20. Seven label review files were released totaling 45 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Feb. 2015	Mar. 2015	
New Label Review Submissions	6	8	↑
Label File Releases	8	7	↓
Total Label Files Currently in Review	26	27	↑
Number of Labels Approved	128	45	↓

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Feb. 2015	Mar. 2015	
Cook Chill/Sous Vide New Submissions	0	1	↑
Cook Chill/Sous Vide Releases	2	2	→
Cook Chill/Sous Vide Total	28	27	↓
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	0	1	↑
2-Barrier ROP Releases	0	3	↑
2-Barrier ROP Total	23	21	↓
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	0	→
Other Special Processes Releases	0	1	↑
Other Special Processes Total	9	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	Feb. 2015	Mar. 2015	
Waivers Review New Submissions	0	1	↑
Waivers Review Releases	0	2	↑
Waivers Review Total	16	15	↓
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