



Memorandum

Date: May 28, 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	Mar. 2014	Mar. 2015		FY 13-14	FY 14-15	
Initial Inspections	2,357	2,364	↑	18,173	15,349	↓
Reinspections-Routine	307	333	↑	2,010	1,964	↓
Downgrades	338	292	↓	2,025	1,855	↓
Closures	36	19	↓	569	235	↓
Special Events	59	81	↑	506	654	↑
Temporary Food Establishments & Tasting Event Booths	1,033	927	↓	5,381	5,442	↑
TOTALS	4,130	4,016	↓	28,664	25,499	↓

1. Enforcement Actions and Investigations:

- A. **Sultan's Grill II, 321 S. Casino Dr.:** On March 4 the facility earned a "C" downgrade as the consequence of a failed reinspection with repeat critical violations. The facility successfully passed reinspection on March 5.
- B. **El Santaneco, 4632 S. Maryland Pkwy.:** On March 5 the facility earned a "C" downgrade as a consequence of a 30 demerit routine inspection. A reinspection is pending.
- C. **Denny's #8569, 3081 S. Maryland Pkwy.:** On March 13 the facility earned a "C" downgrade as a consequence of a 37 demerit routine inspection. The facility successfully passed reinspection on March 27.
- D. **Café Verdi West, 3111 S. Valley View:** On March 13 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 suspended on March 23.

- E. **7-Eleven #13698 Market, 431 Rue 13:** On March 18 the facility earned a "C" downgrade as the consequence of a failed reinspection with repeat critical violations. A reinspection is pending.
- F. **Ma Food Express, 2003 S. Decatur:** On March 19 the facility earned a "C" downgrade as a consequence of a 33 demerit routine inspection. The facility successfully passed reinspection on April 1.
- G. **Satay Restaurant, 3900 S. Paradise Rd.:** On March 20 the facility earned a "C" downgrade as a consequence of a 28 demerit routine inspection. The facility successfully passed reinspection on March 24.
- H. **Diamond China II, 2239 N. Rampart:** On March 20 the facility earned a "C" downgrade as a consequence of a 25 demerit routine inspection. The facility successfully passed reinspection on March 30.
- I. **Rico Brothers Cart #1, 875 Grand Central Pkwy.:** On March 20 the facility was closed for operating with an imminent health hazard of no water available. The facility successfully passed reinspection on March 25.
- J. **Las Americas, 2319 S. Eastern Ave.:** On March 20 the facility earned a "C" downgrade as a consequence of a 37 demerit routine inspection. The facility successfully passed reinspection on April 1.
- K. **Las Famosas De Jose, 577 E. Twain Ave.:** On March 30 the facility earned a "C" downgrade as a consequence of a 25 demerit routine inspection. A reinspection is pending.
- L. **Smith's #304 Bakery, 4001 S. Decatur Blvd:** Staff closed the facility for operating under an imminent health hazard of no hot water. It was reopened later that same day.
- M. **Smith's #304 Deli, 4001 S. Decatur Blvd:** Staff closed the facility for operating under an imminent health hazard of no hot water. It was reopened later that same day.
- N. **Share Nightclub – Main Bar, 4636 Wynn Rd:** Staff closed the facility for operating under an imminent health hazard (IHH) of no hot water. It was reopened 3 days later after the owner attended a supervisory conference for operating during an IHH on the last two consecutive unannounced inspections.
- O. **Surang's Thai Kitchen, 5455 S. Fort Apache Rd:** Staff closed the facility for operating under an imminent health hazard of no hot water. It was reopened the next day.
- P. **One on One Herbalife Center, 3975 E. Owens:** Staff issued a Cease and Desist Order to the Herbalife drink counter for not being permitted and there was no hand sink or 3-compartment sink in the facility. Directives were given to contact Facilities Design and Permitting.
- Q. **Taqueria El Buen Pastor Seasonal, 4777 E. Charleston:** Staff closed the facility for operating without a valid health permit. The facility was directed to contact Facilities Design and Permitting.
- R. **La Flor De Michoacan, 3021 E. Charleston:** Staff issued a Cease and Desist Order to an unpermitted taco cart in front of the facility. Directives were given to contact Facilities Design and Permitting.
- S. **Illegal Vendor, 4518 E. Charleston:** Staff issued a Cease and Desist Order to an unpermitted BBQ and taco cart in a parking lot. The operator was directed to contact Facilities Design and Permitting.

- T. **Soul D'Licious, 2901 N. Rancho:** Staff issued a Cease and Desist Order to an unpermitted portable unit in the parking lot. The operator was directed to contact Facilities Design and Permitting.
- U. **Chopstix Express, 2381 E. Windmill Rd.:** A routine unannounced inspection on April 29 found the facility operating with 47 demerits and an active cockroach infestation. The facility was closed for excessive demerits and an imminent health hazard. The facility remains closed.
- V. **Golden Market #3 Deli, 3025 N. Las Vegas Blvd:** Staff closed the facility for operating with the imminent health hazard of inadequate refrigeration. The facility reopened the following day with a 3 demerit "A" grade.
- W. **Fashion Show Mall, 3200 S. Las Vegas Blvd.:** On April 7, several staff members surveyed multiple restaurants to ensure the facilities self-closed during a power outage.
- X. **Port of Subs #169, 190 E. Flamingo Rd.:** On April 8 the facility was issued a Cease and Desist Order for offering "grab and go" items without appropriate labels.
- Y. **Aria Five 50 Prep and Ware Washing, 3730 S. Las Vegas Blvd.:** On April 9, the facility was issued a Cease and Desist Order for holding reduced oxygen packaging (ROP) cook-chill bags until approved by SNHD.
- Z. **Aria Liquid Pool Dish Room, 3730 S. Las Vegas Blvd.:** On April 20, the facility was issued a Cease and Desist Order for holding ROP 2-barrier raw, since the facility does not have a Hazard Analysis and Critical Control Point (HACCP) plan.
- AA. **Tropicana Hotel Coconut Grove Bar, 3801 S. Las Vegas Blvd.:** On April 28, staff closed the facility for no hot water.

2. **Supervisory/Managerial Conferences:**

- A. Supervisory Conferences were held with the following facilities: La Favorita, 573 Twain St.; Island Style Restaurant, 3909 W. Sahara Ave.; Diamond China II, 2239 N. Rampart; Diamond Bakery, 4255 Spring Mountain Rd.; Bambu Desserts & Snacks, 4810 Spring Mountain Rd.; Wo Hing Restaurant, 4801 Spring Mountain Rd.; Kapit Bahay Filipino Fast Food, 4115 Spring Mountain Rd.; Share Nightclub – Main Bar, 4636 Wynn Rd.; Woonam Jung, 6820 Spring Mountain Rd.; Pho So I Restaurant, 4745 Spring Mountain Rd.; Tommy Bahama Restaurant, 6635 S. Las Vegas Blvd.; Taqueria El Paisano, 3300 S. Decatur Blvd.; Fiesta Filipina Cuisine II, 2980 Saint Rose Pkwy.; and Roberto's Taco Shop, 10612 S. Eastern Ave.
- B. Managerial Conferences were held with the following facilities: 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 April 9, with 9 cases adjudicated, \$9,500.00 in penalties imposed and corrective actions ordered. There were 8 Notices of Violation mailed for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 96 complaints of illegal dumping in April.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 317 Waste Management Audits during April.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 99 full UST Compliance Inspections were conducted during April. A total of 7 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 24 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition, 51 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; Simple ESG Recycling
 - B. **Permits issued in April:** All Pro Hydrojetting & Pumping (RC) [temporary]; A Recycling Solution, LLC (MRF) [modification]; BMC, LLC-Cactus (RC) [modification]; Las Vegas Paving (RC); Nevada Site Services, Inc dba Desert Recycling (RC); Simple ESG Recycling (RC) [temporary]; Top Dollar Recycling, LLC (RC) [modification]; Western Elite Lamont Street MRF; Western Pacific Pulp & Paper (RC) [modification]
 - C. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy; Timet; and Wells Cargo.
 - D. **Facility Applications Being Processed** – Recycling Centers (6); Landfills (2); MRFs (3)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in May:** None
7. **Subdivision Program:** Monthly Totals
Tentative Maps: Received (19), Lot Count (1,887); Final Maps: Received (23), Lot Count (831); Final Maps: Signed (21), Lot Count (575); Improvement Plans: Received (27), Lot Count (930); Expedited Improvement Plans: Received (10), Lot Count (432); Fees Paid \$42,228.00

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

Individual Sewage Disposal System Program	Apr. 2014	Apr. 2015		FY 13-14	FY 14-15	
Residential ISDS Permits	9	9	→	25	29	↑
Commercial ISDS Permits	5	6	↑	12	18	↑
Residential Pool Plan Reviews	7	9	↑	20	25	↑
Loan Certifications	3	1	↓	12	12	→
Tenant Improvements	11	21	↑	39	69	↑
Revenue	\$15,050	\$18,718	↑	\$50,213	\$69,671	↑
Compliance Vouchers Resolved	2	4	↑	12	21	↑
Compliance Cases Resolved	0	3	↑	1	6	↑

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Apr. 2014	Apr. 2015		FY 13-14	FY 14-15	
West Nile Virus Surveillance Traps Set	115	0	↓	537	509	↓
West Nile Virus Surveillance Mosquitoes Trapped	365	0	↓	5,819	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	→	5	6	↑
Healthy Homes/Landlord Tenant Response (LLT)	5	15	↑	62	134	↑
CMART/MATT Services	0	0	→	6	4	↓
Public Accommodations Inspections	29	31	↑	283	243	↓
Public Accommodations Complaints	16	12	↓	165	161	↓
Mobile Home/Recreational Vehicle Park Inspections	6	14	↑	154	152	↓
Mobile Home/Recreational Vehicle Park Complaints	4	4	→	31	43	↑

1. Public Accommodations:

- A. April 6: Staff participated in a survey at the **Artisan Hotel, 1501 W. Sahara Ave.** to assess compliance with their unsanitary mattress replacement program. The facility was compliant and has been replacing approximately 10 mattresses per month.
- B. April 9: Staff conducted an annual inspection at the **Plaza Hotel & Casino, 1 S. Main St.** Numerous violations were observed, including public restrooms not having hot water, ice machines with biofilm growth on ice chutes, and linen storage shelves had deteriorated paint. No rooms inspected had stained mattresses, but pillows, furniture and carpeting had UV+ stains. A few repeat violations were observed but corrections from the previous year's inspection were also noted.
- C. April 10: Staff participated in a routine inspection of the **Sportsman's Royal Manor, 5650 Boulder Hwy.** Observed were a number of unsanitary mattresses and faulty Ground Fault Circuit Interrupters, which were replaced on site and a variety of maintenance issues. No rooms were closed. These issues were discussed in detail with management who are working on coming up with a more proactive maintenance plan.

- D. April 24: Staff conducted a complaint investigation at the **Emerald Suites, 3684 Paradise Rd.**, regarding a bed bug infestation in room H-1091. The facility had their pest control operator (PCO) check the room and the room was negative for bed bugs. As a precaution, the room was treated and adjacent rooms were inspected and found to be negative. Management provided paperwork from PCO regarding inspections and treatment. Complaint closed.
 - E. April 27: Staff conducted a joint survey of **Springhill Suites, 1481 Paseo Verde Pkwy.** and **Towneplace Suites, 1471 Paseo Verde Pkwy.**, in preparation for the final change of ownership inspections. Unsanitary mattresses were identified in both facilities. Management was informed of expectations of final inspection and instructed to contact their corporate facilities to discuss replacement of unsanitary beds. The facility was found to otherwise be in good condition and general compliance. Staff will return for a full inspection at a later date.
 - F. April 29: Staff conducted a complaint investigation at the **Golden Nugget, 129 E. Fremont St.**, regarding a sewage smell and non-functioning smoke detector in room 1411 of the Gold Tower. No sewage smell was noticed at time of inspection. The room was remodeled in August, 2014 and a new fire detection system was installed. The system requires smoke to test the detector and if one detector goes off the entire tower will alarm. The system is checked by fire department on a regular basis. The Fire detector appeared to be functional at time of inspection. Complaint closed.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. April 01: Staff participated in a follow up survey of the **Acacia MHP, 1832 N. Walnut St.**, to assess compliance with remediation of solid waste violations observed during a recent routine inspection. Significant progress was observed. A follow up inspection with the State of Nevada Mobile Home Park Division will be conducted within the next 30 days to assure continued compliance.
 - B. April 2: Staff conducted an inspection at **Oasis Las Vegas RV Resort, 2711 W. Windmill Ln.** During the inspection, numerous minor violations were observed. The facility had numerous sewer caps not tightly screwed into the sewer connection. Minor amounts of sewage residue were noted at a few spaces. Numerous small water leaks were observed at hose bibs due to backflow devices being installed on every connection, including the supply line to RV. A few spaces had flex hoses with improper slope/fall to allow sewage to flow.
 - C. April 3: Staff participated in a complaint investigation at the **Sunset MHP, 3990 N. Las Vegas Blvd.**, regarding weeds, cars parked in yards, and broken windows on the homes. Staff did observe excessive weed growth at two spaces but not in nuisance conditions throughout the park. Management was instructed to remove weeds. SNHD does not have jurisdiction on parking or the condition of the mobile homes themselves; management was instructed to refer to Manufactured Housing for direction on these issues as needed.
 - D. April 07: Staff participated in a reinspection of **El Adobe MHP, 825 N. Lamb Blvd.**, and observed persistent solid waste issues at multiple lots observed during a recent routine inspection, including but not limited to open containers of oil, auto tires and batteries, landscape debris and miscellaneous other trash and debris. The facility will be monitored closely. The State of Nevada Manufactured Housing has been notified. SNHD Solid Waste and Compliance will be contacted if the next reinspection shows no significant improvement.

- E. April 20: Staff participated in a reinspection of the **Acacia MHP, 1832 N. Walnut Rd.** Although some improvement was observed on several lots, there were a significant number of lots with persistent solid waste issues, including but not limited to used motor oil, auto batteries, tires and excessive trash and debris. They will be monitored closely to assure compliance. If these issues are not resolved by the next reinspection, additional fees will be assessed and a supervisory conference scheduled. Manufactured Housing has been kept up to date. SNHD Solid Waste and Compliance will be considered.
- F. April 27: Staff conducted a follow up inspection at **Carefree Country MHP, 3325 N. Nellis.** The reinspection was to determine compliance with violations noted in the facility's annual inspection conducted on February 4. Many spaces were observed and documented as having violations concerning storage of items outside including used tires, used appliances, trash, and used mattresses. Management had not made any progress to have violations corrected at time of reinspection. However, the park has had 3 different managers in the last three months. The Supervisor was notified of management turnover and agreed to extend the compliance due date two weeks to allow the new manager the opportunity to clean up the park. A follow up inspection will take place on May 11 to determine management's progress.
- G. April 30: Staff conducted a complaint investigation at **Sierra MHP, 3139 E. Sahara,** regarding a water outage at the park. The main 6-inch valve failed on April 28. Repairs were made by National Pipeline; however, when the water was turned on, the valve failed again and multiple leaks were created at different spots along the pipeline throughout park. The park was being supplied water through a 2-inch backup valve at low pressure; however, water was turned off at time of inspection to allow repairs to leaks. Management was providing potable water to residents in the office and non-potable water as well to flush toilets via a water truck. In addition, management rented Porta-Potties for residents to use and they were delivered at time of inspection. Management was waiting for a replacement 6-inch valve to arrive from California as one was not available locally. Valve arrived later the same day and repairs were completed by National Pipeline around 5:00 pm and water was restored to the park. Management issued a 24 hour boiled water notice to residents on the advice of SNHD. Complaint closed.

3. Landlord Tenant Complaints:

- A. April 8: Staff conducted a tenant complaint investigation at **2839 Judson Ave. #1,** regarding an inoperable A/C unit and a refrigerator in disrepair. Staff observed both wall mounted A/C units to be in disrepair, but the refrigerator was found to be operable. Other maintenance issues were identified including inadequate weather stripping, improperly locking windows, and a leaking bathroom sink faucet. A copy of the inspection report was provided to management.
- B. April 14: Staff conducted a tenant complaint investigation at **2801 Wyandotte St. #14,** regarding water damage, biological growth and roaches. Staff observed evidence of a severe multi-generational roach infestation and evidence of water damage in several areas of the home. Additionally, staff found unsealed wall penetrations, carpeting in disrepair, an inoperable HVAC unit, and an inoperable smoke detector. Repairs were discussed with management and a copy of the report provided.
- C. April 24: Staff participated in a tenant complaint investigation at **1936 Lirio Way Apt. #B,** regarding bed bugs. The landlord has adequately responded with his

Certified Pest Control Operator. Heat treatments were included in the treatment plan. No active infestation was observed and the complaint was closed.

4. Vector Surveillance:

- A. Staff finalized the 2014 Mosquito Surveillance Report and published it on SNHD's website at:
<http://www.southernnevadahealthdistrict.org/download/eh/zoonotic/Mosquito-Report-2015.pdf>.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Mar. 2014	Mar. 2015		FY 13-14	FY 14-15	
School Facility Inspections	39	116	↑	507	768	↑
School Facility Complaints	4	3	↓	32	15	↓
School Food Service Facility Inspections	32	92	↑	425	630	↑
School Food Service Facility Complaints	1	2	↑	6	3	↓
Child Care Facility Inspections	28	35	↑	173	329	↑
Child Care Facility Complaints	1	2	↑	25	19	↓
Body Art Facility Inspections	64	75	↑	251	326	↑
Body Art Facility Complaints	0	0	→	13	7	↓
Body Art Artist Special Event Inspections	0	0	→	14	267	↑
Body Art Cease & Desist Order To Artists Lacking Permits	NT	6	↑	NT	39	↑
Water Store and Bottling Plant Inspections	NT	5	↑	NT	48	↑
Water Store and Bottling Plant Complaints	NT	0	↑	NT	3	↑
Foodborne Illness Complaint Investigations	5	0	↓	43	28	↓
Single Case of Legionellosis Investigations	0	1	↑	4	10	↑
Summer Food Service Program Inspections	1	0	↓	23	18	↓
Public Water System Sanitary Surveys	NT	6	↑	NT	54	↑
Public Water System Violation Letters Issued	NT	0	→	NT	38	↑
Public Water System Complaints Received	NT	3	↑	NT	7	↑

N/T = Not Tracked

1. Child Care:

- A. On April 7, at **Children's Learning Adventure, 11183 S. Eastern Ave., Henderson**, staff investigated a complaint that a lice outbreak at the facility was not being handled properly. Staff met with the director and reviewed the facility's response protocol which was properly followed. Complaint was closed as not valid.
- B. On April 23, at **Bright Horizons, 1310 W. Warm Springs, Henderson**, staff investigated a complaint that children are allowed to attend the facility when sick and overall conditions being unsanitary. Staff conducted a routine inspection and

did not observe unsanitary conditions. Staff reviewed illness/injury logs which were maintained with exclusion procedures properly followed. Complaint was closed as invalid.

- C. On April 28, at **Kidz Preschool, 5970 S. Fort Apache**, staff investigated a complaint stating that the facility was being painted without proper ventilation and children were being exposed to strong fumes. Staff found that the facility did paint the front office and the hallway during the weekend when children were not present. No fumes were detected while on site. Complaint was closed as invalid.
- D. On April 28, at **Batterman Elementary School - Kitchen, 10135 W. Quail Ave.**, staff investigated complaint that there were bugs in the school lunches, maggots in the burritos, and children vomiting and having stomachaches after eating chicken nuggets. Staff did not observe any "bugs" in the school kitchen or food. The food served at this kitchen is pre-packaged at the CCSD main commissary kitchen, and appeared to be in an intact/good condition. The facility noted that they use a "first in first out" policy with their food to ensure that food is not held past shelf life. The operator was able to demonstrate knowledge of food cooking and holding temperatures as well as show temperature logs for the food. Complaint was closed as invalid.
- E. On April 29, at **Bright Horizons, 2750 S. Rancho Dr.**, staff investigated a complaint that children are allowed in the facility when they are ill, and that they are not properly cleaning and sanitizing. The complainant stated that their child has gotten ill numerous times after attending this facility. Staff found that the facility has a policy in place that children are not to attend ill and if they are ill they are to be sent home. The policy states that if they have a fever they must be fever free for 24 hours, without medication, before returning. The facility has an illness log to show that children are, in fact, being sent home for various illnesses. No obviously ill children were observed at the facility. The facility also produced a cleaning procedure and a log to show cleaning and sanitizing is being conducted daily. The procedure states that all surfaces are first cleaned with detergent and water, then rinsed with water, and last sanitized. The procedure cites two different sanitizer strengths for food contact surfaces vs. environmental surfaces, and the facility appears to be using the appropriate strength with correct surfaces. Complaint was closed as invalid.
- F. On April 29, at **Bright Horizons (MGM), 3799 S. Las Vegas Blvd.**, staff accompanied Jocelyn Arquette, Community Health Nurse, on an immunization compliance initial feedback visit. Staff provided information regarding Section 3.2, Children's Health and NRS 432A.230 to NRS 432A.280 requirements. Ms. Arquette reviewed the audit/verification process and delivered 114 non-compliance letters for forwarding to parents/guardians.

2. Schools:

- A. On April 6, at **J M Ullom Elementary School, 4869 Sun Valley Dr.**, staff closed the east playground due to protective surfacing at the base of the descending pole being worn through to the concrete underneath.
- B. On March 26, at **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 April, staff conducted five environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments. None of the investigations conducted in April 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. Given these findings, protocols for initiating a foodborne illness investigation have been reassessed to maximize staff availability for other tasks.

4. Body Art:

- A. April 2, staff conducted 16 temporary tattoo booth inspections at the **Viva Las Vegas** event.
- B. April 19, staff conducted 15 temporary tattoo booth inspections at the **Platinum Permanent Makeup** training event.
- C. April 22, staff conducted 78 temporary tattoo booth inspections at the **Laughlin River Run Tattoo Convention**.
- D. April 24, staff conducted 17 temporary tattoo booth inspections at the **Las Vegas Wizard World Convention**.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING

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

	Mar. 2014	Mar. 2015		FY 13-14	FY 14-15	
Food Pre-Permitting Services						
Total Food Pre-Permitting Services	1,009	718	↓	9,488	7,346	↓
Total Service Request Intake	290	289	↓	2,569	2,320	↓
Total Service Request Released	287	317	↑	2,583	1,035	↓
Total Service Requests Current in Pre-Permitting	1,078	1,153	↑			

1. Enforcement Actions and Investigations:

- A. A food establishment plan review was completed on April 9, for **Primm Valley Pizzeria, 31900 S. Las Vegas Blvd., Primm**. The establishment did not have an adequate ventilation hood for a 4-foot-wide pizza oven. SNHD and the Building Department worked together to specify that a Type II Hood was required before a health permit would be issued. Additionally, a thick grease coating on the walls and ceilings had accumulated during the previous owner's operation, which demonstrates the need for the new hood. The new operator was instructed to clean the walls and ceilings to comply with sanitation and fire safety regulations. On April 14, a final inspection was completed by staff. The walls were cleaned of all grease stains, floors walls and ceilings were repaired, ventilation hood was installed, and all equipment was at the correct temperatures to maintain food safety.
- B. On April 10, staff conducted a change of ownership inspection at **Smith's Market #304, 4001 S. Decatur Blvd.**. The inspection of the delicatessen resulted in 22 demerits, while the bakery was assessed 17 demerits for food establishment

violations, including insufficient water temperature at the hand wash and ware wash sinks, improper sanitization of food contact surfaces, and food not being protected from potential contamination by the employees. A critical violation was also assessed for improper hot holding temperature of the fried chicken ready-to-eat food items in the delicatessen. Both departments were closed as a result of earning more than ten demerits for a change of ownership inspection. Subsequent to correcting the health hazards, both departments were reinspected and reopened on the same day.

- C. Staff conducted an inspection of remodeling at the **Terrible Herbst Convenience Store, 10890 W. Charleston Blvd.** The remodeling conducted consisted of the installation of a free-standing soda dispenser and the necessary plumbing for connection to the existing system. The installation of the new soda dispenser was completed and approved as compliant. During the required facility inspection, staff noted insufficient hot water at the three-compartment sink. Upon further inspection it was discovered that although the hot water temperature at the water heater was above the required 120° F, a secondary water line out of the water heater connected the hot and cold water supply lines. The facility manager closed the secondary water line and the hot water temperature at the three compartment sink increased to above the minimum 120°F temperature. Staff informed the facility manager that the facility maintenance staff must correct the issue with the secondary water connect and provide hot water at a minimum of 120° F at all times to the three-compartment sink. Staff approved the completion of the remodel with the noted stipulation.
- D. On April 15, staff conducted final inspections for **Smart & Final #35, 4439 W. Charleston Blvd.** The permits were approved with the exception of the rotisserie room of the meat department permit. The rotisserie oven was not completely installed and did not have final approval from the fire department. An additional inspection was conducted and approved on April 21.
- E. On April 24, staff conducted a final inspection for the **LINQ Pool Service Bar, 3535 S. Las Vegas Blvd.** The permit was approved with the exception of the frozen drink machines which were not present or installed. An additional inspection will be required after the machines are installed.
- F. A pre-permitting inspection of **Larry Flints Hustler Club, 6007 Dean Martin Dr.** was conducted for addition of a rooftop bar and restaurant. During the inspection, it was noted that the plans for the exterior walls had been changed to include five rollup doors, essentially opening the cooking facility and bar to the outdoors. Staff also noted that no air curtains or insect screens were in place or called out on the "as built" plans present at the site. Staff requested that revised plans be presented to address the operation of the food establishment as an open air venue. Staff met with a vendor and the design team for the establishment on April 29 where plans were reviewed for the installation of air curtains over all openings to the outside. Two eighteen-foot openings will each get two air curtains covering the entire span. The vendor presented a roll down screen option covering the openings, which was acceptable to staff, but the facility design team found the access limitations to be too restrictive for the intended area use. Staff approved plans to install the air curtains and will conduct future inspections to ensure the air curtains meet NSF/ANSI designed flow rates and are installed correctly.
- G. Plan review staff performed an inspection at **Mothership Coffee Roasters, 2708 N. Green Valley Pkwy.** The facility had modified the layout of the back work area from the original plan, creating the need for an additional hand sink. After lengthy

discussion, the owner agreed that it is in their best interest and is installing the hand sink. Their final inspection is pending completion of the installation.

- H. An inspection was conducted for a remodeling project at **Nevada Partners Culinary Academy, 710 W. Lake Mead Blvd.**, for the addition of two new dish machines. One is a single tank glass washer and the other is "flight" (conveyor) type. There is an attached food waste disposer and both machines are computer operated. Heat is the method of sanitation with surface temperature guaranteed to exceed 160° F. Sample runs with test strips showed that the appropriate temperatures were reached. The remodel was approved.
- I. A change of ownership inspection at **I Liquor, 5225 E. Tropicana Ave.**, found compliance items that had never been addressed during previous operational inspections. This resulted in a delay of release of the market permit. Additionally, there was a 20+ gallon fish tank in their back room that was blocking the 3-compartment sink. At the time of the second inspection, all compliance items were corrected, the fish tank had been removed and the change of ownership approved.
- J. Members of staff were trained as Envision Connect Remote "Power Users" and provided tablets. These individuals will assist with training the rest of the department, which is scheduled to begin in May.
- K. **Food Safety Assessment Meetings (FSAM)** – number of FSAMs conducted during month per jurisdiction:

Clark County	8
Las Vegas	2
Henderson	0
North Las Vegas	0
Mesquite	0
Boulder City	1
Total	11

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Mar. 2014	Mar. 2015		FY 13-14	FY 14-15	
New Projects Submitted to Plan Review	37	77	↑	434	470	↑
All Projects Released from Pool Plan Review	53	50	↓	401	397	↓
Total Operation Inspections	333	438	↑	3,751	3,332	↓
Complaint Investigations	10	14	↑	180	216	↑
Inactive Body of Water Surveys	15	14	↓	133	81	↓
Total Program Services Completed	448	593	↑	4,899	4,496	↓

1. Enforcement Actions:

- A. On April 15, staff met with a contractor at **Lovell Canyon** to discuss the facility's inactive pool. The management expressed a desire to begin using the pool again, and wanted a list of all items needing correction prior to reactivating the pool.

Various issues were discussed, including barrier issues, pool issues, and equipment issues. The facility also asked if a channel drain and auto fill could be installed. They were informed the facility would have to submit a remodel application and get SNHD approval prior to beginning the installation of that equipment.

- B. On April 20, staff did an operational inspection at **Spanish Ridge, 7340 W. Russell Rd.** While inspecting the east pool circulation system, staff noticed an issue with the circulation pump. After having the pool operator remove the pump motor, the impeller was found to be broken. The pool operator was able to replace the impeller while staff was on site and the facility was allowed to remain open.
- C. On April 21, the spa at **Tanglewood Homeowners Association, 5225 W. Reno Ave.**, was closed due to non-detectable levels of chlorine and excessively cloudy water. The suction outlet covers on the floor of the spa were barely visible. It was later communicated to the inspector by the pool service company that a filter component had broken causing filter media to be return to the body of water, causing the excessive cloudiness.
- D. On March 19, staff inspected the pool and spa at **Copper Creek, 5600 Broadbent Blvd.** The fill line for the pool and spa was found to be compromised by a direct cross-connection from the backflow prevention device output directly to a water vending machine. The facility was given a 30 day compliance schedule to remove the cross-connection or the pool and spa will be closed. After placing a courtesy call to the facility and contacting the vendor via email on April 16, staff was assured that the problem would be resolved by the compliance schedule deadline of April 19. Photos were emailed to staff the same day clearly showing that the machine was no longer connected to the pool and spa fill line.
- E. On April 20, a second temporary permit for 30 days was granted to the **Cowabunga Bay Raft Slide Landing Pool, 900 Galleria Dr., Henderson.** The green slide is operational; however, the blue wave slide has not received it's Certificate of Occupancy due to riders becoming airborne. The slide manufacturer (*Polin*) is reengineering the slide and conducting testing. It was further discovered during the second inspection to grant a temporary permit, that the facility submitted and received approval from the fire department for a common liquid sodium hypochlorite tank from which all the pools will draw chlorine via the SNHD approved metering pumps, Stenner 85M and Stenner 45M, ETL (intertek) tested to NSF Standard 50.
- F. On April 27, staff inspected the third pool at **Residence at Canyon Gate, 2200 S. Fort Apache Rd.** Chemical tests showed the pool exceeded 50 ppm free chlorine. Chlorine neutralizer was applied and the chlorine content was reduced. Chlorine levels were found to be in compliant levels within 30 minutes.
- G. On April 14, a survey was conducted and area lighting evaluation for the pool area at **Gramercy Apartments, 9255 W. Russell Rd.** One small area needed correction, but the majority of the pool area had sufficient lighting and was approved for nighttime operation.
- H. On April 30, staff did a barrier survey on the pool at **Cancun Resort, 8335 S. Las Vegas Blvd.** The previous operational inspection determined that barrier was non-compliant. The doors leading from the Café/Bar into the pool enclosure were not self-latching. The issue was able to be corrected onsite temporarily by locking the main entrance to the café/bar. The facility corrected the issue with the doors and they are now self-closing/self-latching. The facility reopened the main entrance of the Café/Bar, as it is no longer considered a part of the barrier requiring self-closing/self-latching doors.

- I. On April 21, staff confirmed required sump depths of newly installed covers at **Eagle Trace Apartments, 5370 E. Craig Rd.** for three spas. The facility was required to change main drain covers as the combination suction flow from the circulation pump and booster jet pumps exceeded the manufacturer's rating of 200 gpm on the currently installed covers. The facility chose to install a retrofit cover with a 9-inch sump frame with a floor rating of 560 gpm. The manufacturer does require a 3-inch sump depth for the cover, which was confirmed by the inspector at the survey.

VII. TRAINING AND COMPLIANCE

1. Christine Sylvis and Nikki Burns Savage attended the NACCHO Retail Program Standards Mentorship Face to Face Meeting in Fairfax, Virginia from April 9-10.
2. Nikki Burns Savage represented the Training Office at the Food Establishment Resource Library (FERL) Core Team meeting on April 14.
3. Ten EHSs attended 8-hour HAZWOPER refresher training on April 15.
4. Heather MacDavid assisted in conducting inspections at Bubble-Licious, Venetian Hotel and Casino, on April 16.
5. Brisa Soto conducted food handler training for industry at the Suncoast Hotel and Casino in English and Spanish on April 21-23, with 66 attendees, 81 attendees, and 93 attendees, respectively.
6. The training office assisted with the following special events: Nevada Energy Star Partners Beer Garden Green Fest at Downtown Summerlin on April 25.
7. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation QI Council.
8. The training office continued to train six new hires throughout the month of April. Mikki Knowles was proudly released on April 17 to Food Operations.
9. Training office staff continued standardization training with food operations throughout the month of April
10. Special Processes staff participated in joint inspections at the request of Food Operations and Facility Design Assessment and Permitting (FDAP) for facilities conducting complex food preparation, i.e. reduced oxygen packaging, and other special processes throughout the month of April.
11. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of April.
12. 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 April. They also met individually with standard leads to discuss specific issues and progression with the standards.
13. Jacque Raiche-Curl continued to chair both the Food and Pool Regulation development projects. Nancy Hall continued to maintain and update draft documents for both projects.
14. During the month of April, training office staff participated in Food Regulations meetings with internal committee members and with industry throughout the month of April.
15. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
16. Special Processes released 2 HACCP plans.
17. Fourteen label review files were released totaling 462 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Mar. 2015	Apr. 2015	
New Label Review Submissions	8	11	↑
Label File Releases	7	14	↑
Total Label Files Currently in Review	27	24	↓
Number of Labels Approved	45	462	↑

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Mar. 2015	Apr. 2015	
Cook Chill/Sous Vide New Submissions	1	0	↓
Cook Chill/Sous Vide Releases	2	0	↓
Cook Chill/Sous Vide Total	27	27	→
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	1	0	↓
2-Barrier ROP Releases	3	1	↓
2-Barrier ROP Total	21	20	↓
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	0	→
Other Special Processes Releases	1	1	→
Other Special Processes Total	8	7	↓

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	Mar. 2015	Apr. 2015	
Waivers Review New Submissions	1	0	↓
Waivers Review Releases	2	0	↓
Waivers Review Total	15	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