



Memorandum

Date: June 25, 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	Apr. 2014	Apr. 2015		FY 13-14	FY 14-15	
Initial Inspections	2,062	2,267	↑	20,235	17,616	↓
Reinspections-Routine	364	286	↓	2,374	2,250	↓
Downgrades	319	270	↓	2,344	2,125	↓
Closures	76	14	↓	645	249	↓
Special Events	31	102	↑	537	756	↑
Temporary Food Establishments & Tasting Event Booths	390	1,106	↑	5,771	6,548	↑
TOTALS	3,242	4,045	↑	31,906	29,544	↓

1. Enforcement Actions and Investigations:

- A. **Edgewater E-Center Annual Itinerant High Risk (AIHR), 2020 S. Casino Dr., Laughlin:** The facility was observed in operation on May 2 without proper notification provided as required. A routine unannounced inspection found the facility operating without hand washing facilities and 19 demerits. The facility was closed for an imminent health hazard and was reinspected and reopened with zero demerits later that day.
- B. **Golden Flower Chinese Restaurant, 3315 E. Russell Rd.:** A routine unannounced inspection on May 5 found the facility operating with 41 demerits and without adequate refrigeration. The facility was closed for excessive demerits and an imminent health hazard. The facility was required to attend a supervisory

- conference. The facility was reinspected and reopened on May 7 with zero demerits.
- C. **Inka Grill, 9400 S. Eastern Ave.:** A routine unannounced inspection on May 12 found the facility operating with 50 demerits and the facility was closed. The facility was required to attend a supervisory conference. The facility was reinspected and reopened May 14 with three demerits.
 - D. **Domino's Pizza, 1014 Nevada Hwy., Boulder City:** A routine unannounced inspection on May 28 found the facility operating without adequate hand washing facilities and the facility was closed for an imminent health hazard. The facility was reinspected and reopened May 29 with three demerits.
 - E. **Mr. Beijing, 730 E. Flamingo Rd. Ste. 8:** On May 19 the facility was closed as a result of a 31 demerit unannounced reinspection with repeat major and critical violations. The facility was required to attend a supervisory conference. The facility was reinspected and reopened on May 22 with zero demerits.
 - F. **Subway, 6181 S. Rainbow:** No power and a self-closure were reported by this facility on May 12, resulting in an investigation of the extent of the outage in the southwest part of town. The investigation included Rainbow east to Jones and Russell south to I-215. Other food establishment self-closures were noted and power was restored after repairs by NV Energy.
 - G. **Café Leone, 400 S. Rampart:** A routine inspection conducted on May 11 resulted in a closure due to an imminent health hazard of inadequate hot water and 47 excessive demerits. The facility was required to attend a supervisory conference and was reinspected and reopened on May 14, resulting in an "A" grade.
 - H. **Primm Valley Conference Center Kitchen, 31900 S. Las Vegas Blvd:** The facility had a cockroach infestation with multigenerational roaches on dish racks, inside the ware wash machine, and on floors and walls. The facility remains closed. Opening inspection is scheduled for June 2.
 - I. **Liang's Kitchen, 4350 Spring Mountain Rd.:** The facility was closed during a routine inspection on May 8 due to 53 excessive demerits. The facility was required to attend a supervisory conference and was reinspected on May 12, resulting in a 6 demerit "A" grade.
 - J. **VIP Chinese, 3113 N. Moapa Valley Blvd., Logandale:** Staff closed the facility after it failed a "C" grade reinspection receiving 30 demerits. The facility is now required to contract with a food safety consultant and the reinspection is pending.
 - K. **Fashion Show Mall, 3200 S. Las Vegas Blvd.:** On May 15 staff surveyed outlets at the mall to ensure facilities were self-closed during a water outage. The water was restored within a few hours.
 - L. **Aria Sky Pool Service Bar:** On May 15 staff issued a Cease and Desist Order for operating an ice machine and refrigeration without a valid health permit.
 - M. **Fashion Show Mall, 3200 S. Las Vegas Blvd.:** On May 20 staff surveyed outlets at the mall to ensure facilities were self-closed during a water outage. The water was restored within a few hours.

2. Supervisory/Managerial Conferences:

- A. Supervisory Conferences were held with the following facilities: Golden Flower Chinese Restaurant, 3315 E. Russell Rd.; Inka Grill, 9400 S. Eastern Ave.; Mia's Bakery, 2223 N. Rampart Blvd.; Fofana Imports, 3913 W. Charleston Blvd.; Mr. Beijing, 730 E. Flamingo Rd. Ste. 8; China Star, 4595 W. Charleston Blvd.; Tasty Island Caribbean Food and Deli, 6820 W. Flamingo; Liang's Kitchen, 4350 Spring Mountain; Café Leone, 400 S. Rampart; Pearl Wok, 8550 W. Charleston; Shaanxi

Gourmet, 3400 S. Jones; Las Vegas Superstore-Meat, 4801 Spring Mountain; El Alacran de Dgo, 3711 S. Valley View; Crown Bakery, 4355 Spring Mountain; Roberto's Tacos, 1380 W. Cheyenne; VIP Chinese, 3113 N. Moapa Valley Blvd., Logandale; Pepe's Tacos, 1401 N. Decatur; and Kimchi, 3049 S. Las Vegas Blvd.

- B. A Managerial Conference was held with the following facility: HK Star Cantonese Restaurant, 3400 S. Jones Blvd.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted May 14, with 11 cases adjudicated, \$10,000.00 in penalties imposed and corrective actions ordered. There were 11 Notices of Violation mailed for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 101 complaints of illegal dumping in May.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 174 Waste Management Audits during May.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 97 full UST Compliance Inspections were conducted during May. A total of 3 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 18 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 48 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 May:** GYBB Recycling, LLC/BB Recycling (RC); Terra Firma Organics (CP)
 - 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 (1); Landfills (2); MRFs (3)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in June:** ERC, Inc.
7. **Subdivision Program:** Monthly Totals
Tentative Maps: Received (22), Lot Count (1,930); Final Maps: Received (27), Lot Count (1,515); Final Maps: Signed (18), Lot Count (874); Improvement Plans: Received (22), Lot Count (947); Expedited Improvement Plans: Received (4), Lot Count (312); Fees Paid \$35,012.24.

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

Individual Sewage Disposal System Program	May 2014	May 2015		FY 13-14	FY 14-15	
Residential ISDS Permits	12	8	↓	65	86	↑
Commercial ISDS Permits	3	10	↑	28	40	↑
Residential Pool Plan Reviews	4	8	↑	50	54	↑
Loan Certifications	6	4	↓	39	35	↓
Tenant Improvements	18	21	↑	127	198	↑
Revenue	\$17,436	\$25,883	↑	\$147,682	\$197,843	↑
Compliance Vouchers Resolved	12	4	↓	69	68	↓
Compliance Cases Resolved	0	3	↑	11	12	↑

8. **ISDS Program Activity:** The number of tenant improvements processed continues to increase compared to 2014 for the period of July to May. The number of Loan Certifications continues to lag compared to past years even though only the SNHD ISDS program can certify a home located in Clark County, as required by VA and FHA loans applications. Loan Certifications can be requested by a potential home buyer or lender, per the revised SNHD Regulations adopted on February 26, 2009. Without a Loan Certification, a home buyer risks inheriting compliance issues that can prove to be costly. The number of Commercial ISDS and Holding Tank permits issued increased from 28 in 2013-2014 to 40 in 2014-2015 for the period of July to May.

Staff processed two Variance Applications for undersized lots located in Mount Charleston and these variances are scheduled to be heard on June 25 by the DBOH.

9. **Used Mattress and Bedding Program Activity:** Even though the Used Mattress and Bedding Amendment was adopted by the DBOH on January 22, SNHD is waiting until June 12 for the Nevada State Board of Health to hear and adopt the Regulation Amendment. A page on the website was created and is now explaining to customers that the Used Mattresses and Bedding must be sterilized by an SNHD approved method and re-labeled as used and sterilized per SNHD Requirements. A copy of the Labels that must be affixed to used mattresses is shown on the website.

Staff has begun the process of investigating complaints based on non-compliance with NRS 444.010 to NRS 444.040 until the Regulation Amendment is adopted.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	May 2014	May. 2015		FY 13-14	FY 14-15	
West Nile Virus Surveillance Traps Set	115	172	↑	609	681	↑
West Nile Virus Surveillance Mosquitoes Trapped	1,278	2,107	↑	9,481	19,082	↑
West Nile Virus Surveillance Mosquitoes Tested	1,029	2,107	↑	7,534	18,646	↑
West Nile Virus Surveillance Submission Pools Tested	114	160	↑	769	1,196	↑
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	1	↑	5	7	↑
Healthy Homes/Landlord Tenant Response (LLT)	5	15	↑	62	134	↑
CMART/MATT Services	0	0	→	6	4	↓
Public Accommodations Inspections	22	11	↓	305	256	↓
Public Accommodations Complaints	21	16	↓	186	177	↓
Mobile Home/Recreational Vehicle Park Inspections	2	1	↓	156	153	↓
Mobile Home/Recreational Vehicle Park Complaints	3	4	↑	34	47	↑

1. Public Accommodations:

- A. May 5: Staff participated in a routine inspection of the **Knotty Pine Hotel, 1900 N. Las Vegas Blvd.** and observed 2 unsanitary mattresses, 2 dysfunctional Ground Fault Circuit Interrupters (GFCI) and no hot water in one building; all critical violations were corrected on site. There were a number of maintenance issues, some of which remained uncorrected from the previous year's routine inspection.
- B. May 6: Staff participated in a survey of the **Sunrise Terrace Mobile Home Park (MHP), 2182 N. Pecos Rd.** to assess compliance regarding ongoing solid waste compliance issues (trash, tires, appliances, etc). Observed was that most of the lots with solid waste issues were still non-compliant. This MHP will be re-assessed in 30 days. If still non-compliant, SNHD Solid Waste and Compliance will be consulted.
- C. May 7: Staff conducted a routine annual inspection of the **Fiesta Henderson, 777 W. Lake Mead Pkwy.** Five guestrooms were inspected and all were found to have unsanitary mattresses. Management completed replacement of the beds during the inspection; no rooms were closed as a result. Management was instructed to provide a compliance schedule for replacement of unsanitary mattresses throughout the facility or face additional inspections and room closures with fees.

- D. May 18: Staff conducted a routine inspection at the **Embassy Suites, 4315 Swenson St.** During the inspection, staff discovered a mattress they had condemned and marked for discard the previous year still in use in one of the rooms. Management was notified that continued non-compliance could result in a supervisory conference and/or suspension of the facility's health permit.
- E. May 19: Staff conducted a change of ownership inspection of the **Railroad Pass Hotel, 2800 S. Boulder Hwy.** Nine rooms were inspected and significant issues were observed. One mattress was discarded due to the presence of UV positive stains. The facility has been making improvements including the installation of new shelving in all linen storage areas.
- F. May 19: Staff conducted a routine annual inspection of **Westgate Flamingo Bay, 5625 W. Flamingo Rd.** Five guestrooms were inspected, with all found to have unsanitary mattresses. Management completed replacement of the beds during the inspection and no rooms were closed as a result. Management was instructed to provide a compliance schedule for replacement of unsanitary mattresses throughout the facility or face additional inspections and room closures.
- G. May 20: Staff conducted a routine annual inspection of the **Fun City Motel, 2233 Las Vegas Blvd.** Four unoccupied and one occupied guestroom were inspected. The rooms were observed to be significantly improved in sanitation and maintenance from past inspections. The laundry room and linen room were identified to be in need of floor repairs. The employee restroom within the laundry room was also found to have an active water leak and evidence of a rodent infestation. Management was instructed to contact pest control for treatment and to seal all wall penetrations to prevent entry.
- H. May 28: Staff conducted a complaint investigation at the **Peterson Motel and Apartments, 2112 N. Nellis Blvd.,** regarding a scabies infestation in several rooms. This report came from Metro and the Clark County Fire Department. Management was unaware of this situation. Since scabies is not an environmental disease, educational materials regarding prevention and treatment were provided and the complaint was closed.
- I. May 28: Staff conducted a complaint investigation at the **Santa Fe Station Hotel, 4949 N. Rancho Rd.,** regarding no hot water in the casino restrooms. One of the three casino restrooms produced water out of the hot water faucets at 73 degrees. The complaint was valid. This issue was reviewed with the Engineering Chief on site and the complaint was closed.

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

- A. May 4: Staff conducted a complaint investigation at **Alta Vista MHP, 711 E. Lake Mead Blvd.,** regarding asbestos water pipes that were improperly disposed of. Management reported repairs to a broken water line occurred on May 1, at which time a portion of the main water line was replaced and the old pipe left buried. The manager reported being unaware of the pipe containing asbestos and was instructed to contact the Solid Waste and Compliance (SW&C) office if disposal of any asbestos containing pipe is to occur. During the complaint response, staff observed a large sewage leak that was referred to SW&C. Several other repeat sanitation violations were also identified.
- B. May 6: Staff participated in a survey of the **Sunrise Terrace MHP, 2182 N. Pecos Rd.,** to assess compliance regarding ongoing solid waste issues, including trash, tires and appliances. The majority of lots with solid waste issues were still non-

compliant. The property will be re-assessed in 30 days and will be referred to SW&C if violations persist.

- C. May 7: Staff participated in a survey of **B-N Rentals MHP, 1735 N. Rancho Dr.**, to follow-up on spaces with chronic/recurrent solid waste violations. Several lots remained non-compliant, one with a washing machine draining grey water onto the ground. SNHD SW&C and State of Nevada Manufactured Housing were notified. A supervisory conference was conducted as a result.
- D. May 14: Staff conducted an inspection at **Tropicana Village MHP, 5900 W. Tropicana**, for spaces 277-337 as part of the facility's compliance schedule. Despite management issuing a general cleanup notice to the park, there was insufficient progress to remove sanitation violations at the specific spaces. Management was instructed to have individual cleanup notices issued to each space observed to have violations, as noted in the facility's annual inspection. Staff informed management that if sufficient progress to have violations corrected at the next 60 spaces was not made, that a failed re-inspection fee would be assessed. Staff will conduct another compliance inspection for the next 60 spaces in 45 days.
- E. May 15: Staff conducted a follow-up survey at **Carefree Country MHP, 3325 N. Nellis**, to determine compliance progress with violations noted at the facility's annual inspection. Many spaces were observed with storage of items outside including used tires, used appliances, trash and used mattresses. The facility has had 3 different managers in the last three months. The new manager stated they were going to cleanup non-compliant spaces and charge tenants for cleanup over the next few weeks. A follow-up inspection will take place in early June to determine compliance.
- F. May 20: Staff responded to a complaint of a sewage leak at **AAA MHP, 4976 Stanley Ave.** Management informed staff that they were aware of the issue and were addressing it by snaking the sewer line repeatedly. Management was in the process of getting quotes for a full flush of the line. Facility was in compliance in regard to the complaint, but numerous solid waste violations were observed during the survey of the facility. Thirty days were given to address solid waste issues.

3. Landlord Tenant Complaints:

- A. May 1: Staff responded to a Landlord/Tenant complaint located at **547 Kristin Ln.** The complaint was regarding the master bathroom toilet leaking and sinking, AC not working properly, and flooring in disrepair. Upon investigation, the flooring around the toilet was observed to be warped with the metal strip fastening the linoleum lifting up. Although a musty and wet odor was noted in the closet to the left of the second bathroom, staff was unable to identify evidence of water intrusion. The HVAC had been repaired prior to the response.
- B. May 5: Staff conducted a tenant complaint investigation at **2030 N. Sunrise Ave. #6**, regarding a broken HVAC unit, leaking roof, and a leaking bathtub. Observed was evidence of water intrusion along the ceiling of the living area, an inoperable central HVAC system, an inadequately vented bathroom, and plumbing deficiencies including a slow draining bathtub. The investigation findings were discussed with onsite management and repairs recommended.
- C. May 13: Staff conducted a tenant complaint investigation at **1061 W. Bartlett Ave.**, where the tenant complained of sewage backups, mold, spiders, and roaches. Observed were multiple areas of water intrusion, evidence of uncontained solid waste issues, an improperly plumbed shower, dysfunctional electrical outlets, missing GFCIs, an unsecured toilet tank, floors walls and ceilings in disrepair, and

a roach and other unidentified pest infestation. The owner is to be contacted to provide appropriate remediation of all described issues.

- D. May 17: Staff conducted a complaint investigation at **1750 E. Karen Ave. Unit 31**, regarding a non functional HVAC unit, a leaking shower, and a roach infestation. The HVAC unit was functional and the shower was repaired at the time of inspection. A multi-generational cockroach infestation was observed in the unit with live juveniles observed in several areas of the ceiling/wall junction, along with roach fecal matter. Tenant stated management had the unit treated by PCO; however, infestation was ongoing despite treatments. Staff met with management to discuss the complaint and recommended adjacent units be surveyed and treated as necessary.
- E. May 22: Staff participated in a tenant complaint investigation at **Casa Vegas Condos, 1405 Vegas Valley Dr., #167, Bldg. 10**, regarding a dysfunctional heating system, sewage backup into the bathtub of the guest bath, water intrusion with damage and environmental changes to walls, ceiling, and shower pan in the master bath, leaking plumbing under the kitchen sink with water damage to the under sink cabinet, a broken rear sliding door lock, a possible roach infestation, and a leaking hose bib with a missing backflow prevention device on the patio. All complaints were observed to be valid. The landlord was contacted while onsite and sent an e-mail summarizing these observations with recommended corrections.

4. Vector Surveillance:

- A. May 13: Staff identified several areas of stagnant water within City of Las Vegas (CLV) jurisdiction, which were referred to CLV Public Works. Mosquitoes collected at these sites were negative for West Nile Virus (WNV).
- B. May 14: Staff participated in a monthly conference call facilitated by the Arizona Arboviral Workgroup. The goal of the program is to monitor for the presence of *Aedes Aegypti* and other invasive mosquitoes and to standardize surveillance and testing throughout the state. *Aedes Aegypti* has already been identified in several Arizona counties in 2015.
- C. May 20: Staff identified several mosquito areas at the overflow at the Boulder City water treatment plant. Mosquito larvae were observed and traps captured over 100 adult mosquitoes, which were negative for WNV. Approximately 50 mosquito fish were released into the east and west overflows. Staff will continue to monitor the area and release additional mosquito fish or provide chemical treatment as necessary. Additionally, Boulder City Public Works will be notified to discuss environmental remediation.

5. Childhood Elevated Blood Lead Level Investigations (EBL)

- A. May 3: Staff conducted an EBL investigation of an 18 month old child with a blood level of 21.6 µg/dl. Items tested within the home were within acceptable levels except for the father's car keys, the bathroom tile, the father's work clothing and shoes, the sofa, and the carpet in front of the sofa. The primary source of lead appeared to be lead dust the father brought home from work at a local gun shop. His car, which he used for work, tested positive for lead in the front seat and front floor mat. Dust wipes, water, and soil samples were collected and submitted for testing; all samples tested negative for lead. The soil sample collected in the front yard contained low levels of lead consistent with other samples collected throughout the valley.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Apr 2014	Apr 2015		FY 13-14	FY 14-15	
School Facility Inspections	108	118	↑	873	885	↑
School Facility Complaints	2	12	↑	37	15	↓
School Food Service Facility Inspections	88	84	↓	715	712	↓
School Food Service Facility Complaints	1	1	→	8	6	↓
Child Care Facility Inspections	46	20	↓	272	359	↑
Child Care Facility Complaints	6	4	↓	36	22	↓
Body Art Facility Inspections	64	75	↑	251	326	↑
Body Art Facility Complaints	0	0	→	13	7	↓
Body Art Artist Special Event Inspections	87	103	↑	102	334	↑
Body Art Cease & Desist Order To Artists Lacking Permits	NT	5	↑	NT	44	↑
Water Store and Bottling Plant Inspections	NT	0	→	NT	31	↑
Water Store and Bottling Plant Complaints	NT	0	→	NT	3	↑
Foodborne Illness Complaint Investigations	4	12	↑	40	45	↑
Single Case of Legionellosis Investigations	1	9	↑	4	10	↑
Summer Food Service Program Inspections	0	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 May 1, at **Gold Standard Child Care and Preschool, 5120 S. Eastern Ave.**, staff investigated a complaint that the center was not a safe or healthy environment. The complaint included items regarding ratios and supervision, which were referred to Child Care Licensing. Staff conducted a routine inspection and did not observe any unsafe or unsanitary conditions, so the complaint was closed as invalid.
- B. On May 6, at **EOS Fitness, 9310 S. Eastern Ave.**, staff investigated a complaint that the ladies restroom smelled like a sewer. Staff conducted an inspection of the restrooms and did not observe a sewer odor, so the complaint was closed as invalid.
- C. On May 8, at **Tinker Town Learn & Play Center, 6200 Smoke Ranch Rd.**, staff investigated a complaint that the facility does not have hot water, sewage is backed up, fecal matter is on the restroom floor, and overall sanitation is not acceptable. Staff conducted a routine inspection and did not observe unsanitary conditions. The facility did have hot water, the restrooms were clean, and the hand sinks were

stocked and accessible. The facility has a cleaning crew who comes in after hours and cleans floors, walls, restrooms, and toys. The complaint was closed as invalid.

2. Schools:

- A. On May 1, at **Mountain View Christian School, 3900 E. Bonanza Rd.**, staff issued a "B" downgrade to the kitchen. Staff observed improper handling of fruit, sanitizer missing from food preparation area, improper dish washing, and a food employee working with an expired food handler card. On May 13, staff conducted a reinspection and found that the violations were corrected and issued an "A" grade.
- B. On May 5, at **Fremont Middle School, 1100 E. St. Louis Ave.**, staff issued a "B" downgrade to the kitchen for repeat major violations. On May 15, staff conducted a reinspection and found that the violations were corrected and issued an "A" grade.
- C. On May 12, at **Merryhill School, 2160 Snow Trail**, staff investigated a complaint that fecal matter was wiped on a restroom wall and not cleaned in a timely manner, and water coolers used for students had mold growth. Staff conducted a routine inspection and did not observe fecal matter on the restroom walls. Staff observed that the majority of the coolers were clean, with no microbial growth observed. A small number of water coolers had a small amount of pink microbial growth on the water spigot. The school set up a cleaning procedure and schedule for cleaning the spigots in the classrooms. The complaint was closed as invalid.
- D. On May 22, at **Chaparral High School, 3850 Annie Oakley Dr.**, staff conducted a survey in response to a complaint of bedbug activity. Multiple computer rooms and the library were inspected for signs of bedbug activity. Staff observed no activity in the computer rooms, but did observe evidence in the library on one chair. The chair was taken out of service and the CCSD pest control operator was contacted for an immediate response.
- E. On May 22, at **Desert Oasis High School, 6600 W. Erie Ave.**, staff conducted a survey in response to a complaint of a moth infestation, mold intrusion, and rodent activity in the student kitchen. Staff observed no moth activity at the time of the survey. CCSD had previously hired a mold testing company to sample and test the mold seen in two of the rooms. The test results were negative and mold was not found, as reported by the school district. The student kitchen was found to have a small amount of rodent droppings and the custodian has been using glue traps to remove any rodents in the facility. SNHD recommended a continued cleaning of the kitchen and storage area and the complaint was closed.
- F. On May 27, at **Kermit R. Booker Elementary School, 2277 N. Martin Luther King Jr. Blvd.**, staff conducted a survey in response to a disruption of the water supply to the facility. Staff found that CCSD maintenance crew was in the process of making repairs and the school was following proper protocol for operating without water. The school had provided multiple portable toilets, temporary hand washing stations, and drinking water stations. The kitchen was using the approved "Sani-Twice" dispenser in place of normal hand washing.

3. Outbreak Investigation Support:

- A. During May, staff conducted one environmental investigation of a potential outbreak of foodborne illness at a Clark County food establishment. The investigation conducted did not reveal 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 investigation was adequately addressed.

4. **Body Art:**

A. During May, staff issued five Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

5. **Regulatory Action**

A On April 13, at **Watermill Express, 2201 Civic Center Dr.**, staff conducted a survey of a water dispensing kiosk in response to a complaint that the water supply was connected to irrigation water systems. Staff determined that although the facility was connected to a potable water supply, there was a possibility for contamination of the supply from the irrigation system. The owners of Watermill Express voluntarily closed the kiosk and took the necessary steps to connect the system to a potable water source that has adequate backflow protection from potential sources of contamination. The kiosk has since reopened. SNHD currently has no regulations regarding the connection and operation of these types of water dispensing devices. If any enforcement were to take place it would have happened using NRS 202.

6. **Outreach**

A On May 21, staff attended the Career Day for **Bracken Elementary School, 1200 N. 27** and **Beckley Elementary School, 3223 Glenhurst Dr.**, to discuss careers in environmental health.

V. **FACILITIES DESIGN ASSESSMENT & PERMITTING**

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

Food Pre-Permitting Services	Apr. 2014	Apr. 2015		FY 13-14	FY 14-15	
Total Food Pre-Permitting Services	885	698	↓	8,913	8,129	↓
Total Service Request Intake	259	265	↑	2,535	2,457	↓
Total Service Request Released	222	259	↑	2,479	2,301	↓
Total Service Requests Current in Pre-Permitting	956	1,168	↑			

1. **Enforcement Actions and Investigations:**

A. A pre-permitting inspection was conducted at **Soup's Chi Town Kitchen, 3675 S. Durango**. Upon arrival, staff noticed equipment differences from what was indicated on the plans during the office plan review visit. A Type II ventilation hood, for ventilation only, was located above the fryers and grill. (A Type I hood is required where grease-laden vapors are generated.) Additionally, there was no grease interceptor for the permitted area. The owner admitted that he did not understand the difference between the different types of hoods and did not believe he needed a grease interceptor. Staff explained the requirements to the owner and directed him to the applicable agencies (fire department and water reclamation) to help him become compliant. The owner is currently awaiting

installation of a mechanical grease machine and is researching alternative cooking appliances to eliminate grease-laden vapors. He hopes to have his final inspection within a month.

- B. A pre-permitting inspection at **Mothership Coffee Roasters, 2708 N. Green Valley Pkwy.**, on April 29, found unauthorized changes to the initial approved plans, including removal of a required hand sink. The operator was instructed to install the hand sink in the prep area. The permit was approved on May 4 and the facility now has a functional workspace for roasting coffee and baking.
- C. Staff conducted a remodel survey at **Chili's, McCarran International Airport, 5757 Wayne Newton Blvd.** The remodel consisted of the installation of a rethermalizing unit and an under-range refrigerated drawer unit. During the remodel, the management of Chili's relocated some existing equipment and requested removal of an existing hand sink. Staff, in conjunction with the assigned Operations inspector, observed the operation of Chili's staff to determine the necessity of additional hand sinks and the hand sink locations. Two hand sinks were located in an area easily accessible to cook line personnel and it appeared that no issues with hand washing would arise with removal of one hand sink. Staff concluded that Chili's personnel could safely conduct food preparation operations with one hand sink on the cook line and equipment relocation to improve work flow was approved.
- D. Staff conducted a progress check inspection for a new beverage trailer located at the **Monte Carlo Pool Sand Bar, 3770 S. Las Vegas Blvd.** The Portable Unit for Service of Food (PUSF) did not meet ANSI-NSF Sanitation Standards for equipment design. The scupper drains for two draft towers were indirectly drained through potable ice wells, creating the potential for contamination of the ice. The permit was released after an NSF-certified fabricator modified the scupper drain to directly drain into an enclosed gray water receptacle located below the draft towers.
- E. **Amorino, 875 S. Grand Central**, failed a final permitting inspection. The facility was missing equipment such as a reach-in cooler, espresso machine, drink dispensers, and Panini grills. Air curtains had not been installed yet. The walk-in freezer and freezer dipping cabinets were not working and parts were still on order. The permit was approved following a reinspection with only minor corrections, such as replacing a flexible drain line with a hard pipe and cleaning and sanitizing all work surfaces prior to opening.
- F. A final permitting inspection was conducted at **Deep Sea Treasures, 4545 N. Lamb Blvd., Unit E.** The facility has six salt water tanks for holding crustaceans such as crabs that they import directly from fisheries in California. Their 18 page operational plan is extensive and includes ServSafe training for all personnel, manager ServSafe certification for managers, and extensive testing and logging of water conditions and health of the products. Several members of management are also undergoing Hazard Analysis and Critical Control Point (HACCP) training. Their products will be available to restaurants and casinos with no sales to the general public. The permit was approved with minor corrections.
- G. Staff began utilizing the EnvisionConnect Remote (ECR) software with new tablets, to conduct all pre-permitting and permitting inspections and plan evaluations. Staff are quickly mastering the software and continue to work with SNHD's IT department to overcome hardware configuration issues. At this time, staff are able to create service requests during office design evaluations, complete in-office checklists, and e-mail reports to operators with little difficulty. Field operations continue to exhibit glitches such as instability of iPhone hot spots,

which interferes with the ability to email reports from the field. Some staff members have had issues with operability of the software in the field. These issues are currently under investigation by the IT department. Staff does carry paperwork with them as backup in the event of computer malfunction.

H. Food Safety Assessment Meetings (FSAM) – number of FSAMs conducted during month per jurisdiction:

Clark County	3
Las Vegas	0
Henderson	0
North Las Vegas	3
Mesquite	0
Boulder City	0
Total	6

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Apr. 2014	Apr. 2015		FY 13-14	FY 14-15	
New Projects Submitted to Plan Review	43	88	↑	490	609	↑
All Projects Released from Pool Plan Review	51	37	↓	578	433	↓
Total Operation Inspections	568	631	↑	4,987	4,067	↓
Complaint Investigations	29	16	↓	260	264	↑
Inactive Body of Water Surveys	9	2	↓	158	88	↓
Total Program Services Completed	700	774	↑	6,473	5,461	↓

1. Enforcement Actions:

- A. On May 4, a letter was sent to the owner of the **White Sands Motel, 3889 S. Las Vegas Blvd.**, informing them of a complaint filed against the property stating a feral cat colony was living on the property and creating a nuisance. The letter stated that based on an inspection on April 29, the complaint was found to be accurate. There were numerous cats visible on the property and the smell of cat feces and urine permeated the air. The owner was issued a compliance schedule of 30 days to correct the issue.
- B. On May 8, staff inspected the pool and spa at **Cimarron Apartments, 8301 W. Flamingo Rd.** While inspecting the pool, staff found that an underwater light canister was filled with water and was tripping the underwater light GFCI. The facility was able to repair the light fixture while the inspector was on site. The facility was advised that if the underwater lights have water inside them during the next inspection, that the pool will be closed for a minimum of one business day.
- C. May 8, **Amber Hills HOA** received a visit in response to a complaint that there was food and drinks (in glass bottles) within the pool enclosure. During the survey inspection, there was no evidence of food or drinks having been within the pool enclosure; the trash cans were empty and the deck was clean. As a precautionary measure, the facility was informed that food and drink should be prohibited within

the pool enclosure and if there were ever to be broken glass in the pool (or spa), it would need to be drained and cleaned.

- D. On May 1, the **City Athletic Club Pool, 7980 W. Sahara Ave.**, was closed due to a repeat violation of a pool entry door not properly self-closing and self-latching because of disabled latching hardware and use of an unapproved disinfectant. The pool was reinspected and opened May 4.
- E. On May 4, staff attempted to inspect the spa and pools at **Pleasant Valley Mobile Home Park, 3800 S. Decatur Blvd.** Upon arrival, management was hostile and refused to allow inspection of the bodies of water. The manager insisted staff schedule with the pool operator and when informed that was against policy, she became even more irate. Staff returned to the facility with a senior inspector on Friday of the same week and informed management of the policies. Management then allowed inspections without resistance.
- F. On May 5, staff evaluated a complaint at **Las Vegas Athletic Club, 5200 W. Sahara Ave.** The complainant stated that there was an incident in the steam room where a person's foot was bleeding and the blood was tracked from the steam room to the shower. The facility cleaned and sanitized the shower room, but did not disinfect the steam room. Staff arrived to evaluate the complaint and informed the facility that SNHD has no jurisdiction over the steam room; but would inspect the shower area and the pool decking immediately adjacent to the steam room. No evidence of bodily fluids was observed by staff; the complaint was closed as not valid.
- G. On May 26, staff and supervision surveyed the **Lazy River Pool and Main Pool at Tahiti Village, 7200 S. Las Vegas Blvd.** The survey was conducted in order to evaluate their lifeguard surveillance and to make recommendations to the facility's management for submitting a lifeguard plan. Several options were given to help cover blind spots in the pools and the facility was given two weeks to submit their new plan for review.

VII. TRAINING AND COMPLIANCE

- 1. Nikki Burns Savage and Brisa Soto assisted in conducting inspections at the San Gennaro Feast, 4245 Grand Canyon Dr., on May 6.
- 2. Christine Sylvis, Nikki Burns Savage and Tara Edwards met with members of industry and Dr. Brian Nummer to discuss "culinary curing" special process at Mandalay Bay Hotel and Casino on May 19.
- 3. The draft for the Aquatic Facility Regulations was completed and posted for public comment on May 21.
- 4. Brisa Soto conducted food handler training for employees at the Fiesta Rancho Hotel and Casino in Spanish and English on May 7 and 13, with 40 attendees and 25 attendees, respectively.
- 5. Brisa Soto and Christine Sylvis conducted food handler training for managers at the Golden Nugget Hotel and Casino in English on May 21 and 22, with 20 attendees each day.
- 6. Christine Sylvis and Brisa Soto along with Mikki Knowles and Michelle Reese attended the Nevada Restaurant Association meeting where they presented information to industry regarding standardization and staff training on May 27.
- 7. Nancy Hall compiled data for the food handler's training research project throughout the month of May.
- 8. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation QI Council.
- 9. The training office continued to train five new hires throughout the month of May.

- Heather MacDavid was proudly released to Food Operations on May 18.
10. Training office staff continued standardization training with food operations throughout the month of May.
 11. 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 May.
 12. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of May.
 13. 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 May. They also met individually with standard leads to discuss specific issues and progression with the standards.
 14. 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.
 15. Training office staff worked with the Envision Connect Remote Train the Trainer Team and IT on several projects for the projected roll-out of the software.
 16. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans and HACCP plans.
 17. Special Processes released 2 HACCP plans, 2 waivers and 1 operational plan.
 18. Two label review files were released totaling 4 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Apr. 2015	May 2015	
New Label Review Submissions	11	3	↓
Label File Releases	14	2	↓
Total Label Files Currently in Review	24	25	↑
Number of Labels Approved	462	4	↓

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Apr. 2015	May 2015	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	0	1	↑
Cook Chill/Sous Vide Total	27	26	↓
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	1	1	→
2-Barrier ROP Total	20	19	↓
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	0	→
Other Special Processes Releases	1	0	↓
Other Special Processes Total	7	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	Apr. 2015	May 2015	
Waivers Review New Submissions	0	3	↑
Waivers Review Releases	0	2	↑
Waivers Review Total	15	16	↑
Operational Plans Submissions	0	2	↑
Operational Plans Releases	0	1	↑
Operational Plans Total	9	10	↑

No data is available prior to 2/1/14

JLR/ps