





# Memorandum

**Date:** February 23, 2017

**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** 

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**Subject:** Environmental Health Division Monthly Report

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## I. FOOD OPERATIONS PROGRAM

### ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Jan. 2016	Jan. 2017		FY 15-16	FY 16-17	
Initial Inspections	2,449	2,420	↓	12,341	11,807	↓
Reinspections-Routine	151	212	↑	1,322	1,398	↑
Downgrades	205	262	↑	1,259	1,336	↑
Closures	7	13	↑	104	110	↑
Special Events	32	38	↑	530	550	↑
Temporary Food Establishments & Tasting Event Booths	233	327	↑	3,743	4,050	↑
<b>TOTALS</b>	<b>3,077</b>	<b>3,272</b>	<b>↑</b>	<b>19,299</b>	<b>19,251</b>	<b>↓</b>

### 1. Enforcement Actions and Investigations:

- A. **Axum Ethiopian Restaurant, 860 E. Twain Ave. Suite 108:** On January 3, the facility was closed as a result of an Imminent Health Hazard (IHH) of no hot water available (59°F). The inspector documented twenty-three demerits. Facility was reinspected and reopened on January 4 with three demerits.
- B. **Burger King #2239, 3355 S. Maryland Pkwy.:** On January 5, the facility was closed as a result of an IHH of sewage or liquid waste not disposed of in an approved manner. The inspector documented five demerits. Facility was reinspected and reopened later that day with three demerits.
- C. **Alexis Park Exquisite Hospitality, 375 E. Harmon Ave.:** On January 6, the facility was closed as a result of an IHH of floor drains backing up and

sewage/liquid waste not being disposed of properly. The issue was corrected and the facility was reopened.

- D. **Burger King #3396, 1736 S. Las Vegas Blvd.:** On January 13, the facility was closed as a result of an IHH of operating with multiple roof leaks which may endanger public health. The inspector documented eleven demerits. Facility was reinspected and reopened later that day with zero demerits.
  - E. **Los Tacos, 4001 W. Sahara Ave.:** On January 17, the facility was closed as a result of an IHH of no hot water. The inspector documented thirteen demerits. Facility was reinspected and reopened on January 18 with three demerits.
  - F. **McDonald's #7790, 1237 Nevada Hwy.:** Complaint investigation on January 17 found facility operating with an IHH of no hot water; the water heater had been removed from the building for replacement. Facility was closed. The water heater was replaced later that day and the facility was reopened.
  - G. **Nathans Famous Annual Itinerant High Risk (AIHR), Las Vegas Convention Center (LVCC), 3150 Paradise Rd.:** On January 22, the facility was closed as a result for an IHH of no water available. The inspector also documented eleven demerits. Facility was reinspected and reopened on January 24 with zero demerits.
  - H. **Fukuburger, 4181 W. Pioneer Ave.:** On January 26, the mobile vendor was attending a special event at Tivoli where they were closed for an IHH of no water available. The inspector documented 11 demerits. Facility was reinspected and reopened on January 27 with 0 demerits
  - I. **Applebee's Restaurant #6106, 4605 W. Charleston Blvd.:** On January 30, the facility was closed for an IHH of sewage or liquid waste not disposed of in an approved manner. The inspector documented seventeen demerits. Facility was reinspected and reopened later that day with ten demerits.
  - J. **Southern Style Eatery/Tasty's Soul Food, 450 S. Buffalo Dr.:** Staff closed the facility after it received twenty-two demerits during an unpermitted facility inspection. Facility changed ownership last year and failed to provide documentation to Facility Design Assessment and Permitting (FDAP). Facility opened six days later with a six demerit A grade.
  - K. **Bodie Café, City Athletic Club, 7980 W. Sahara Ave.:** The operator was issued a Cease & Desist Order for open food handling due to lack of hot water to the entire facility. Prepackaged food sales were allowed to continue while corrective action was ongoing. Repairs are a capital expense for ownership of the entire gym facility where the food operator leases space.
  - L. **Starbucks Coffee Company #5790, 8780 W. Charleston Blvd.:** The operator was issued a Cease & Desist Order for inconsistent hot water availability impacting ability to properly wash hands and conduct proper warewashing. After completing plumbing repairs, SNHD verified hot water availability and the facility was approved to resume operations.
2. **Supervisory/Managerial Conferences:**
- A. Supervisory Conferences were held with the following facilities: El Canelo Restaurant, 23 N. Mojave Rd.; Nathans Famous AIHR LVCC, 3150 S. Paradise Rd.; Jukoo Restaurant, 4733 S. Maryland Pkwy.; Veggieat Xpress, 3768 S. Maryland Pkwy.; and Dong Ting Taste, 4850 W. Flamingo Rd.

## II. **SOLID WASTE AND COMPLIANCE PROGRAMS**

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer meeting was conducted January 12 with 14 cases

adjudicated, \$19,400.00 in penalties imposed, and corrective actions ordered. There were no Notices of Violation mailed in January for the Hearing Officer meetings.

2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 95 complaints of illegal dumping.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 368 Waste Management Audits.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 42 full UST compliance inspections were conducted. A total of 15 UST final Installation inspections, permanent closures, UST spill report investigations, reinspections, and UST abatement oversight activities were performed.
5. **Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 25 Permitted Disposal Facilities (PDF) inspections and reinspections.
6. **Solid Waste Plan Review Program (SWPR):**
  - A. **Temporary Permits** – None
  - B. **Permits issued in January** – Georgia Pacific Gypsum LLC (RC-modification); Paramount Fibers (RC); Strategic Materials Inc. (RC-modification)  
**Permit Removals in January** – None
  - C. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy/Reid Gardner; Timet; and Wells Cargo
  - D. **Facility Applications Being Processed** – Recycling Centers (2); Landfills (3); Waste Grease (2); Medical Waste (1); and Compost Plant (1)
  - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in February:** None

**ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data**

Asbestos Permitting Services	Jan. 2016	Jan. 2017		FY 15-16	FY 16-17	
Asbestos Permits Issued	54	87	↑	374	399	↑
Revised Asbestos Permits Issued	2	11	↑	20	33	↑

**ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data**

Subdivision Plan Review	Jan. 2016	Jan. 2017		FY 15-16	FY 16-17	
Tentative Maps-Received	12	19	↑	76	98	↑
Tentative Maps-Lot Count	470	823	↑	5,687	6,765	↑
Final Maps-Received	15	25	↑	118	116	↓
Final Maps-Lot Count	378	623	↑	4,326	3,340	↓
Final Maps-Signed	5	5	→	112	106	↓
Final Maps (Signed)-Lot Count	233	62	↓	4,879	3,880	↓
Improvement Plans-Received	11	23	↑	100	104	↑
Improvement Plans-Lot Count	364	610	↑	4,506	3,105	↓
Expedited Improvement Plans-Received	4	3	↓	20	14	↓
Expedited Improvement Plans-Lot Count	16	158	↑	8,888	869	↓
Fees Paid	\$11,468	\$18,496	↑	\$155,635	\$110,756	↓

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

Individual Sewage Disposal System Program	Jan. 2016	Jan. 2017		FY 15-16	FY 16-17	
Residential ISDS Permits	7	12	↑	64	73	↑
Commercial ISDS Permits	4	4	→	18	21	↑
Residential Pool Plan Reviews	3	4	↑	40	36	↓
Loan Certifications	1	3	↑	21	35	↑
Tenant Improvements	14	17	↑	127	110	↓
Compliance Issues Resolved (pre-permitting)	5	1	↓	33	18	↓
Compliance Cases Resolved (post-permitting)	0	1	↑	38	6	↓

7. **ISDS Program Activity:**

- A. ISDS staff is continuing to provide comments for Clark County and City of Henderson land use applications and technical review comments for the Clark County Mapping Team on proposed parcel maps.
- B. ISDS staff is continuing to work with the Nevada State Division of Water Resources and local building departments (Clark County, City of Henderson, and City of Las Vegas) to address any potential ISDS issues via the Tenant Improvement process.

8. **Used Mattress and Bedding Program Activity:**

- A. There were no additional Used Mattress Sanitizers registered; the total remains at eight. These are **Sunset Mattress, Cort Furniture Rentals, Best Mattress, United Furniture Factory, Custom Furniture Rentals, Sleep Like a Dream, Advanced Sterilization, and Sleep Well** which fulfilled all the requirements for the application process, including passing an inspection.
- B. One more Used Mattress Sanitizer has submitted an application to become registered. This company is CCS, a non-profit that will sanitize used mattresses from hotels.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Jan. 2016	Jan. 2017		FY 15-16	FY 16-17	
West Nile Virus Surveillance Traps Set	0	0	→	590	728	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	16,261	12,518	↓
West Nile Virus Surveillance Submission Pools Tested	0	0	→	595	740	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	2,565	127	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	122	10	↓
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	5,288	467	↓
Saint Louis Encephalitis Positive Submission Pools	0	0	→	162	20	↓
Elevated Blood Level Home Investigations	2	1	↓	8	3	↓
Healthy Homes/Landlord Tenant Response (LLT)	7	3	↓	110	36	↓
CMART/MATT Services	0	2	↑	0	2	↑
Public Accommodations Inspections	3	8	↑	211	223	↑
Public Accommodations Complaints	23	12	↓	117	105	↓
Mobile Home/Recreational Vehicle Park Inspections	56	42	↓	57	48	↓
Mobile Home/Recreational Vehicle Park Complaints	5	1	↓	21	11	↓

1. Public Accommodations:

- A. **Tropicana Hotel, 3801 S. Las Vegas Blvd.:** Staff responded to a complaint indicating housekeeping staff were not being provided an adequate supply of rags for cleaning guestrooms. Staff met with the housekeeping manager who reported the dryer used for laundering rags went out of service two days prior at which time the facility began receiving deliveries of cleaning rags from a third party linen provider, Apex. The dryer was observed to be functional at the time of the inspection and Apex was still delivering rags until the backlog was filled. Staff inspected three housekeeping carts at random and one of the three did not have cleaning rags. The employee reported that she believed the facility did not have any in stock. Management agreed to contact all housekeepers currently on shift to ensure carts were properly stocked. The complaint was found to be valid but being addressed properly. Complaint was closed.
- B. **America's Best Value Inn, 167 E. Tropicana Ave.:** Staff responded to a complaint indicating active cockroach infestations in rooms #287 and #289. Property management reported the entire building in which these rooms were located has been receiving pest control treatments in response to a building wide roach issue and pest control records were provided. Room #287 could not be

inspected because it was occupied. Room #289 was inspected and no evidence of a roach infestation was observed. The complaint could not be validated and was closed.

- C. **Motel 6 #67, 195 E. Tropicana Ave.:** Staff responded to a complaint regarding multiple issues including unsanitary coffee pots, roach infestations, stained mattresses, biohazard protocol not being followed, and proper personal protective equipment not being provided. Violations included facility not creating a Standard Operating Procedure for washing, rinsing, and sanitizing their coffee pots without a three compartment sink, failing to install a three compartment sink, no improvement in the number of sanitary mattresses, and a multigenerational roach infestation. Four rooms were closed for roach infestation and the inability to replace unsanitary mattresses. The complaint was valid.
- D. **Holiday Inn Express, 5760 Polaris Ave.:** Staff conducted the annual inspection and identified significant improvement since the previous inspection. All staff members carry black lights and no stained mattresses were observed. A few minor violations were observed including an unlabeled chemical bottle found on the housekeeping cart and a bag of water bottles in contact with the clean linens.
- E. **Sunrise Inn, 910 E. Cheyenne Ave.:** Staff conducted a routine inspection and identified multiple repeat violations from the previous annual inspection. These included unsanitary mattresses, missing or inoperable smoke alarms, water damage to the floors, walls, and ceilings in the guest laundry, plumbing leaks at the downstairs Heating Ventilation Air Conditioning (HVAC) units and water leaks under and around the pool pumping equipment. Three rooms were closed due to faulty and missing smoke alarms and unsanitary mattresses. The facility was referred to the North Las Vegas (NLV) Fire Department for further administrative oversight. NLV Fire Department staff responded several days later, reinspected the property, and found that all guestrooms had properly functioning smoke alarms.
- F. **Safari Motel, 2001 Fremont St.:** Staff conducted a change of ownership (COO) inspection at the property. The facility has a long history of noncompliance with minimum sanitation standards. There were no room closures; however, staff did document violations including excessive trash and debris in old pool enclosure, missing screens on bathroom windows, inoperable bathroom window cranks, missing liquid soap and paper towels at the handsink in the laundry room, and guestrooms with dirty floors, walls, and ceilings. Staff will conduct a survey in thirty days to ensure that the permit holder is maintaining the facility in a clean and sanitary manner. The City of Las Vegas Code Enforcement office will accompany staff on the follow-up due to the long history of sanitation concerns at the property.
- G. **Lamplighter Motel, 2805 Fremont St.:** Staff responded to a guest complaint of excessive debris, asbestos, and mold on the property due to ongoing construction and facility renovation. Staff met with property management onsite and noted that the entire property and guestrooms were under renovation and that all guests were given proper notice to vacate the premises during the renovation. Staff noted that the entire property was vacant with the exception of three long term guests who refused to leave and were being evicted. Staff was not able to substantiate the complaint and the complaint was closed.
- H. **El Rey Motel, 430 S. Highway 95:** Staff conducted a COO inspection on the facility and several mattresses were discarded due to ultraviolet stains. Staff was able to replace all mattresses except for one room which was posted Do Not Re-Rent. The facility had an open bin type ice machine and staff that handled the ice did not possess health cards. Additionally, staff was placing the ice in bags which

did not appear to be food grade. There was no three compartment sink or other means to sanitize the ice scoops and the ice machine was improperly plumbed and drained to the ground beside the hotel. As a result, a Cease and Desist Order was issued on the bagging of ice and the unit was red tagged. The COO was approved contingent upon completion of the repairs noted on the inspection report.

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

- A. **Ace Village MHP, 3485 N. Nellis Blvd.:** Staff conducted a routine annual inspection of all spaces within the park. Multiple solid waste violations were identified at the majority of the spaces including accumulation of construction debris, trash, household hazardous waste, and miscellaneous personal debris. A referral was made to the Nevada Manufactured Housing Division for various safety concerns in regards to the trailers. Multiple sewage leaks were identified, requiring repairs and remediation within twenty-four hours. Most of the spaces also had leaking water risers. A reinspection of critical violations was conducted the following day and several sewer leaks were either still leaking or had been improperly repaired. A secondary follow-up was conducted approximately one week later at which time all but two very small sewer leaks remained.
- B. **Las Vegas Mobile Park, 3975 E. Lake Mead Blvd.:** Staff conducted a routine annual inspection of all spaces within the park. Multiple solid waste violations were identified including excessive debris, trash, and household hazardous waste. Space #212 was referred to Solid Waste and Compliance for a large sewage spill and other solid waste violations. Staff will follow-up after thirty days to determine compliance.
- C. **Midway RV Park, 125 E. Merlayne Dr.:** Staff conducted a routine annual inspection of all spaces within the park. Significant improvements were observed in the general sanitation of most spaces. Several small sewer leaks were identified. A reinspection was conducted and all but two of these leaks had been completely repaired and remediated.
- D. **Twin Acres MHP, 2001 E. Tonopah Ave.:** Staff conducted a routine annual inspection of all spaces within the park. Four spaces had significant accumulation of solid waste including space #43 which had made some improvements since the last inspection. Roosters were observed at spaces #12 and #13 and were referred to North Las Vegas Animal Control. One small sewage leak was identified; a reinspection was conducted and the spill found to be repaired.
- E. **Frontier Village, 355 E. Larson Ln.:** Staff conducted the annual inspection and was informed that the facility was being sold again and will close the week of January 30. Facility management was informed that a COO application was needed and another inspection will be conducted. Major issues observed were mostly trash and debris on lots, a few tires, one uncapped sewer connection, and minor water leaks. The clubhouse is locked due to severe water damage.
- F. **AAA Mobile Home Park, 4976 Stanley Ave.:** Staff conducted the annual inspection and numerous repeat violations were observed including excessive dog feces, clutter, trash, and debris. Several open oil containers were observed and numerous backflow devices were missing. A reinspection will be conducted within thirty days.
- G. **Oasis Trailer Park, 2905 N. Las Vegas Blvd.:** Staff conducted a survey at the new owner's request prior to a COO inspection. The park has a long history of noncompliance with sanitation standards outlined in NAC461A and NRS444. Multiple units were found to be in violation of those regulatory requirements. The new owner provided a comprehensive strategic plan outlining the renovations planned for the park and the legal status of current evictions of residents for

refusing to clean up the trash and debris at their spaces. Staff will continue to work with the new owner on their strategic plan and the COO inspection will be postponed for 90-120 days.

- H. **Acacia Mobile Home Park, 1832 N. Walnut Rd.:** Staff conducted a routine inspection at the facility. The park has a long history of noncompliance with the sanitation standards outlined in NAC461A and NRS444. Multiple units were found to be in violation of those regulatory requirements. At the time of the inspection, the permit holder was involved in a comprehensive clean up at the park. Staff observed a forty yard roll off dumpster and maintenance staff was actively removing excessive trash, debris, and clutter from a number of spaces. The violations were discussed at length with park management and the permit holder, reminding them of their responsibilities to maintain the park in a clean and sanitary manner. Staff will continue to follow-up regularly.
  - I. **Bluebird MHP, 3920 Las Vegas Blvd.:** Staff conducted a routine inspection and identified substantial solid waste concerns throughout the park. Many lots have a heavy accumulation of trash and debris and accumulations of cat feces left by the many feral cats on the property. Several spaces were referred to the Solid Waste and Compliance section. Two electrical issues, including an overhead electrical pole in disrepair, were referred to the Clark County Building Department. Numerous trees in the park are severely diseased and several large branches were observed to have fallen off during the recent storms. One branch ripped an evaporative cooler from the side of an abandoned unit. A managerial conference was scheduled to discuss ongoing noncompliance with sanitation standards.
3. **Multi-Agency Response:**
- A. **Alpine Motel, 913 N. 9 St.:** Staff participated in a Multi Agency Task Team (MATT) action which was initiated by Metro due to criminal activity. This facility is a monthly rental which is not required to maintain an SNHD Public Accommodation health permit. City of Las Vegas Code Enforcement staff had conducted an inspection on the property within the past six months and determined not to take further action as management was actively working to address issues documented during the previous inspection.
  - B. **Silver Queen Motel, 1401 E. Carson Ave.:** Staff conducted a routine inspection on this facility as part of a MATT action initiated by Metro. SNHD does maintain a Public Accommodation health permit on the facility and no significant issues were observed during the course of the inspection. The property owner has been remodeling rooms and the facility is continuing to improve.
4. **Elevated Blood Lead Level Investigations (EBL):**
- A. Staff conducted an EBL investigation of a one year old child with a reported blood lead level of 14 µg/dl. Imported baby shoes used as a toy by the child, an imported tortilla press, a large pot, and multiple small decorative items within the home were tested with XRF machine and found to contain high levels of lead. Water and dust samples were collected from the home and found to be negative for lead. The family agreed to discard or cease use of the items identified with high lead levels.
5. **Vector Surveillance:**
- A. Staff presented an educational PowerPoint on Zika Virus to attendees at the Southwest Indian Agricultural Association meeting in Laughlin.
  - B. Staff accompanied Clark County Vector Control on a survey of mosquito breeding areas on the Avi Golf Course in Laughlin. Mosquito control and surveillance strategies were discussed with golf course management, Fort Mojave Indian Tribe Public Health Preparedness, and Bullhead City Pest Abatement representatives.



- C. Staff, utilizing Public Health Emergency Preparedness Zika grant funding, secured an entomologist contract with Clarke Environmental Mosquito Management, Inc. Under the contract, which expires June 30, 2017, Clarke will perform a comprehensive assessment of all aspects of SNHD's Vector Surveillance and Control program and provide a technical report with a five year improvement plan to increase the program's efficiency, effectiveness, and capacity.

**IV. SPECIAL PROGRAMS**

**ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data**

Special Programs	Jan. 2016	Jan. 2017		FY 15-16	FY 16-17	
School Facility Inspections	43	97	↑	521	525	↑
School Facility Complaints	1	1	→	9	18	↑
School Food Service Facility Inspections	43	76	↑	421	399	↓
School Food Service Facility Complaints	0	1	↑	1	5	↑
Child Care Facility Inspections	32	17	↓	251	225	↓
Child Care Facility Complaints	1	3	↑	13	19	↑
Body Art Facility Inspections	39	6	↓	284	261	↓
Body Art Facility Complaints	0	0	→	5	3	↓
Body Art Artist Special Event Inspections	0	0	→	277	3	↓
Body Art Cease & Desist Order To Artists Lacking Permits	7	3	↓	18	23	↑
Water Store and Bottling Plant Inspections	0	3	↑	19	38	↑
Water Store and Bottling Plant Complaints	0	0	→	0	2	↑
Total Special Program Pre-Permitting Services	5	9	↑	64	61	↓
Total Special Programs Request Intake	9	9	→	61	62	↑
Total Special Programs Request Released	5	5	→	43	51	↑
Total Service Request Current in Pre-Permitting	57	155	↑			
Foodborne Illness Complaint Investigations	0	2	↑	5	12	↑
Single Case of Legionellosis Investigations	2	1	↓	7	9	↑
Summer Food Service Program Inspections	0	0	→	42	46	↑
Public Water System Sanitary Surveys	0	0	→	12	29	↑
Public Water System Violation Letters Issued	0	1	↑	9	13	↑
Public Water System Complaints Received	0	0	→	0	0	→

**1. Child Care:**

- A. **Kindercare, 3085 Desert Marigold Ln.:** On January 25, the permitted kitchen received a 29 demerit C inspection. Noted critical violations included temperature controlled for safety (TCS) foods being inadequately cooled, improper hot holding,

improper cold holding, and potential chemical contamination of ready-to-eat food. Additionally, staff noted numerous repeat violations that included a door to the outside from a food preparation area that was left open, no available stem probe thermometer nor functional thermometers in refrigeration equipment, and the person in charge was unable to demonstrate basic food handling techniques. The facility remains on a C grade.

2. **Outbreak Investigation Support:**

A. Environmental health staff conducted two environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments and one environmental investigation of public facilities that may have a possible association of a single case of legionellosis. None of the investigations conducted revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigations was adequately addressed.

3. **Body Art:**

A. Staff issued three Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

4. **Water Facilities:**

A. Speed Vegas water hauling activities are projected to continue until the end of calendar year 2017 (deadline for either drilling a water well or tying into their area's local water district).

B. Red Rock Visitor Center's water hauling activities were extended to end before March, 2017 (estimated completion of a new water well).

C. Red Rock Campground is expected to end water hauling in March, 2017 (estimated completion of connection with the Red Rock Fire Station).

D. Apex Generating Station is expected to haul water until their pump replacement that occurred in January, 2016, receives approval from the Bureau of Safe Drinking Water.

E. Laker Plaza Inc's water hauling activity is expected to continue through December, 2017.

F. Staff continued to track analyte compliance issues with the National Primary Drinking Water Regulations and Secondary Standards. One *coliform*-present sample event occurred during January. None of those samples were *Escherichia coli*-present.

5. **EHS-Net Activity:**

A. Staff conducted program awareness training on foodborne illness investigation. It was attended by twelve EHSs currently working in other program areas.

B. Staff participated in CDC conference calls for EHS-Net and the National Environmental Assessment Reporting System (NEARS). The CDC's multi-state research project planning was initiated.

C. Staff met with Food Operations Leadership at their regular meeting to give that program the opportunity to provide feedback.

D. Staff met with the Foodborne Illness Team (FIT) team to discuss improvements to the foodborne illness investigation response.

E. Staff restarted the social media program after the holiday break.

**V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)**

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

Food Pre-Permitting Services	Jan. 2016	Jan. 2017		FY 15-16	FY 16-17	
Food Safety Assessment Meetings	1	2	↑	22	13	↓
<b>Total Food Pre-Permitting Services</b>	640	616	↓	4,665	5,183	↑
<b>Total Service Request Intake</b>	236	295	↑	1,546	1,597	↑
<b>Total Service Request Released</b>	214	205	↓	1,554	1,456	↓
<b>Total Service Requests Current in Pre-Permitting</b>	716	836	↑			

**1. Enforcement Actions and Investigations:**

**A. Peter Piper Pizza, 6081 S. Eastern Ave.:** Staff conducted a pre-permitting inspection at the facility. During the inspection, staff was informed by the general contractor that the facility would be requesting to operate on a temporary generator until Nevada Power could permanently provide an electrical power connection. Staff informed the general contractor that the owner of the facility would need to complete a waiver request to operate on a temporary power supply. In addition to the waiver request, the owner would need to provide a detailed operational procedure to outline a method of protecting food safely in the event of generator failure. The owner submitted the waiver request and an operational procedure. Following review, the FDAP Supervisor provided a conditional letter of approval to operate with temporary electrical power. During the final inspection of the facility, staff reviewed the owner's operational procedures and was assured that all responsible personnel at the facility were aware of the procedures to protect refrigerated food items in the event of a power failure. Staff confirmed that all refrigeration equipment was operational and at proper temperatures and the facility was approved to stock and operate.

**B. Food to Homes, 4730 S. Spring Mountain Rd.:** A final permitting inspection was conducted for the facility. Since the facility had not yet undergone a building inspection and had constructed an unapproved market at the front of the restaurant, the permit could not be released. Staff observed what appeared to be a large amount of cooking utensils located outside, behind the restaurant. Upon further investigation, it was found that there were roughly 3 to 4 pallets worth of packaged food stored on the ground, mostly under tarps. It appeared that the majority of the food was frozen and the packages appeared intact. The person in charge (PIC) stated that she was getting ready for the Chinese New Year. Staff notified FDAP supervision and it was decided that the food could be moved to a permitted warehouse for refrigerated storage but each package would need to be checked for safe temperature and intact packaging prior to relocation. During the transfer of the food to the delivery van, each package was inspected and intact. The vast majority of the food was still frozen solid. The few boxes of food beginning to thaw were well below 41°F. Food Operations supervision was also notified so that they could follow-up at the warehouse. Staff advised the operator that no food was allowed at the non-permitted kitchen until passing a final permitting inspection and that food is never allowed to be stored outside. The operator has not yet called for a reinspection, and still needs to make application for the market permit.

- C. Chick-Fil-A Restaurants, 9925 S. Eastern Ave. and 460 N. Stephanie St.:** Facility staff obtained seasonal permits for temporary refrigerated storage units. The restaurants have more than adequate storage for normal operations but the company anticipates record breaking food purchases for their grand openings on January 26. They rented refrigerated storage units that will be located behind the restaurants for two to four months. The refrigeration units are free standing boxes and shelving was added to keep foods off the floor.
- D. Jaburritos, LINQ Promenade, 3545 S. Las Vegas Blvd.:** A final inspection was conducted at the facility. It was not approved due to insufficient hot water from the three compartment sink. Food establishments must be able to provide 120°F water at three compartment sinks for effective warewashing. Water temperatures fluctuated between 76°F and 100°F but did not reach 120°F. The owner corrected the issue; the facility was reinspected and approved to operate on January 25.
- E. Courtyard Marriott, 221 N. Rampart Blvd.:** A request for a final permitting inspection was denied for a newly constructed snack bar. Plans had been submitted by a runner, but were rejected as the plans did not include a completed floor plan or menu and the runner could not explain the operation or what equipment would be utilized. Staff explained to the general manager that completed plans would need to be submitted and food operations would need to be discussed before the snack bar could be inspected. Following resubmission and approval of the plans, a final permitting inspection appointment was scheduled and the snack bar was approved with minor corrections.
- F. Dirty Fork, 3655 S. Durango Dr.:** A final permitting inspection failed due to inadequate food safety knowledge demonstrated by the owner/operator. Although the owner/operator seemed to demonstrate the requisite food safety knowledge at the initial plan review meeting, he was unable to answer basic food safety questions during the inspection, lacked a working menu, and had not yet hired a chef. He was required to attend a Food Safety Assessment Meeting (FSAM) and bring his chef, once hired, with him. During the FSAM, the owner/operator stated that at the final inspection he was extremely nervous, tired (from a family emergency), and slightly intimidated by the number of people present, which included two FDAP staff, the Food Operations inspector, and at least two equipment consultants. As he was able to again properly communicate the required food safety knowledge at the FSAM, a final inspection was conducted and the permit was issued.
- G. East Side Pizza, 1000 S. Rampart Blvd.:** A COO inspection conducted that resulted in a 33 demerit closure. Critical violations included improper handwashing, expired foods, and unsafe holding temperatures. The PIC was not knowledgeable about food safety and proper sanitation practices. Lack of active managerial control was evident in the number of major violations related to poor employee practices and contamination potential. The owner, who was not present for the inspection due to illness, was required to attend an FSAM. After satisfactorily passing the FSAM, the facility was reinspected and approved to open and operate.
- H. Cardenas, 4700 Meadows Ln.:** A COO inspection was conducted at the facility. Three teams, consisting of FDAP and Operations inspectors, collaborated to complete the inspections. The facility maintained A grades on all eight permits with corrections. Violations observed included: raw meat products improperly cooled and at unsafe temperatures in the meat display case, a shaved ice machine not draining properly, cracked and dirty food display units, and improperly manufactured display cases. All violations were addressed by management.

- I. **MGM Grand Hotel & Casino High Limit Buffet, 3799 S. Las Vegas Blvd.:** After operating without a permit for 23 years, MGM staff applied for a buffet permit after extensive discussions between facility management and Food Operations staff. The facility was approved for a health permit on January 24 with no major construction issues.
2. **Other Activities:**
  - A. The FDAP Supervisor and Manager met with the City of Las Vegas Building and Fire inspection departments to discuss better coordination at final permitting/licensing inspections. Health permit applicants were getting confused when Fire and Building inspectors would give an "approval to stock" prior to the health inspection being completed.

**VI. AQUATIC HEALTH PROGRAM**

**ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data**

Aquatic Health Program Services	Jan. 2016	Jan. 2017		FY 15-16	FY 16-17	
New Projects Submitted to Plan Review	50	92	↑	428	415	↓
All Projects Released from Pool Plan Review	30	22	↓	326	278	↓
Total Operation Inspections	93	150	↑	2,353	2,168	↓
Complaint Investigations	4	6	↑	171	126	↓
Inactive Body of Water Surveys	1	4	↑	64	42	↓
<b>Total Program Services Completed</b>	<b>178</b>	<b>274</b>	<b>↑</b>	<b>3,342</b>	<b>3,029</b>	<b>↓</b>

1. **Enforcement Actions:**
  - A. **Marriott Convention Center, 325 Convention Center Dr.:** During a final remodel inspection on January 6, it was observed that the fence company installed a gate made of decorative square tubing with Plexiglas attached to it. The Plexiglas was attached to the inside of the gate, presenting hand and foot holds which were climbable. The final remodel was not approved and property staff was given a compliance schedule to correct the violation.
  - B. **American Heritage Academy, 2100 Olympic Ave.:** On January 23, staff arrived to conduct inspections at the property. All four bodies of water (BOW) were classified as having an inactive health permit at the time of inspection. One of the BOWs inspected was determined to be fully operational and not maintained in accordance with the requirements for an inactive permit. The status of this BOW was changed from inactive to active as a result of this inspection. The other three BOWs evaluated were determined to be compliant with inactive status requirements.
  - C. **Cantera Apartments at Coronado Ranch, 7600 S. Rainbow Blvd.:** On January 24, a routine inspection for the south pool was completed. The suction outlet cover was found to be loose. Because the enclosure was already closed due to maintenance making chemical adjustments in the spa, the facility was instructed to remain closed until the suction outlet cover had been corrected. Broken, missing, and/or loose suction outlet covers pose an entrapment risk to bathers.
  - D. **Tropicana Laughlin, 2121 S. Casino Dr.:** On January 24, staff arrived at the property to inspect the spa for a COO inspection and follow-up routine inspection. No major violations were noted. However, facility staff noted that they will be

changing out their pool heater and they were informed of the requirements for a remodel.

- E. **Emerald Suites, 3684 Paradise Rd.:** On January 26, staff inspected the property in response to a complaint stating that the pool was green and full of debris. Upon arrival, staff observed that the pool enclosure was management closed with all access gates chained shut and management stating that the enclosure was not open for the season. The body of water itself appeared clear with debris from surrounding trees present within the pool.

## **VII. TRAINING AND COMPLIANCE**

1. Training office staff participated in the National Association of County and City Health Officials (NACCHO) FDA Retail Program Standards Mentorship Program Cohort 6 kick-off conference call on January 3.
2. Staff participated in the Conference for Food Protection (CFP) Council II Employee Food Safety Training Committee conference call on January 3.
3. One Environmental Health Specialist (EHS) was reassigned to the Training Office on January 3.
4. Training office staff welcomed one intern, training in EH Food Operations, on January 3.
5. Staff participated in the National Environmental Health Association (NEHA) Food Safety Annual Educational Conference (AEC) Sub-Group call on January 4.
6. Staff participated in the Conference for Food Protection (CFP) Council III Special Processes Committee conference call on January 9.
7. Kevin Pontius and Nancy Chu were released from training and assigned to the Strip Office and Spring Valley Office, respectively, on January 9.
8. Staff participated in the Demonstration of Knowledge Subcommittee conference call (Group 2) on January 12.
9. Training office staff conducted a kickoff conference call with mentees, First District, North Dakota, and Washoe County, Nevada, for the NACCHO Mentorship Program on January 19.
10. Staff attended the Nevada Food Safety Task Force (NFSTF) meeting on January 20.
11. Training office and Food operations staff attended the Advancing Food Safety Through Behavior Change Conference in Washington, DC from January 25-27.
12. Training office staff administered the ServSafe Food Managers Certificate exam on January 27.
13. Rachel Flores and Sarah Martinez were released from training and assigned to the Downtown Office and Spring Valley Office, respectively, on January 30.
14. Judy Tawatao was released from training and assigned to the Aquatic Health Office on January 30.
15. Training office staff submitted the interim report for the Food and Drug Administration (FDA) Cooperative Agreement Year Two on January 31.
16. Staff attended the Envision Connect Remote (ECR) Power User meeting on January 31.
17. The Training office assisted with the following special events: Consumer Electronic Show (CES) on January 5 and Shot Show on January 17.
18. The Training office continued to train six EHS new hires throughout the month of January.
19. Staff continued to attend meetings for the SNHD Accreditation QI Council throughout the month.
20. Staff continued standardization of Food operations staff throughout the month.

21. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of January.
22. Special Processes staff participated in joint inspections at the request of Food Operations and Facilities Design Assessment and Permitting (FDAP) for facilities conducting complex food preparation, i.e., reduced oxygen packaging, and other special processes throughout the month.
23. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
24. Special Processes released one HACCP plan and one operational plan.
25. Four label review files were released totaling ninety-three labels.

**VIII. SPECIAL PROCESSES**

**ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data**

Label Review	Dec. 2016	Jan. 2017	
New Label Review Submissions	1	4	↑
Label File Releases	1	4	↑
Total Label Files Currently in Review	15	15	→
Number of Labels Approved	8	93	↑

**ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data**

Special Processes Review	Dec. 2016	Jan. 2017	
Cook Chill/Sous Vide New Submissions	2	0	↓
Cook Chill/Sous Vide Releases	0	0	→
Cook Chill/Sous Vide Total	17	17	→
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	2	2	→
2-Barrier ROP (including ROP of Cheese) New Submissions	0	0	→
2-Barrier ROP Releases	0	0	→
2-Barrier ROP Total	10	10	→
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	1	↑
Other Special Processes Releases	0	1	↑
Other Special Processes Total	8	8	→

**ENVIRONMENTAL HEALTH Special Processes Waivers & Operational Plans Review  
- Fiscal Year Data**

<b>Waivers and Operational Plans Review</b>	<b>Dec. 2016</b>	<b>Jan. 2017</b>	
<b>Waivers Review New Submissions</b>	1	1	→
<b>Waivers Review Releases</b>	0	0	→
<b>Waivers Review Total</b>	13	14	↑
<b>Operational Plans Submissions</b>	0	1	↑
<b>Operational Plans Releases</b>	1	1	→
<b>Operational Plans Total</b>	7	7	→

JLR/hh