



Memorandum

Date: March 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

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Feb. 2016	Feb. 2017		FY 15-16	FY 16-17	
Initial Inspections	2,279	2,235	↓	14,620	14,142	↓
Reinspections-Routine	204	198	↓	1,526	1596	↑
Downgrades	231	206	↓	1,490	1,542	↑
Closures	6	11	↑	110	121	↑
Special Events	62	52	↓	592	602	↑
Temporary Food Establishments & Tasting Event Booths	355	332	↓	4,098	4,382	↑
TOTALS	3,137	3,134	↓	22,436	22,385	↓

1. Enforcement Actions and Investigations:

- A. **Caesars In-Room Dining Dish Room, 3570 S. Las Vegas Blvd.:** On February 2, facility was issued a Cease and Desist Order due to a ceiling tile leak contaminating the dish machine which resulted in a notice of noncompliance given to the management for continued ongoing structural and operational problems.
- B. **Vegas Buffet, 1510 E. Flamingo Rd.:** On February 6, the facility was closed as a result of an Imminent Health Hazard (IHH) of rodent infestation. The inspector also documented 46 demerits. Facility was reinspected and reopened on February 13 with 3 demerits.
- C. **Gandhi Indias Cuisine, 4080 S. Paradise Rd. #9:** On February 16, the facility was closed as a result of an IHH of pest infestation. The inspector also documented 35 demerits. Facility remains closed at this time due to permit suspension with pending revocation.

- D. **Test America Test Kitchen, 3663 S. Las Vegas Blvd.:** On February 18, staff closed the facility for operating without hot water at the three compartment sink. The facility passed reinspection and was reopened on February 24.
 - E. **Jukoo Restaurant, 4733 S. Maryland Pkwy.:** On February 21, the facility was closed as a result of a failed scheduled reinspection. The inspector documented 38 demerits which included five repeat major violations. Facility remains closed at this time.
 - F. **Mrs. Fields Cookies, 3680 S. Maryland Pkwy.:** On February 28, the facility was closed with as a result of an IHH of liquid waste not disposed of in an approved manner. The inspector documented 8 demerits. Facility remains closed at this time.
 - G. **Sam's Wholesale Demo Kitchen #6382, 7175 Spring Mountain Rd.:** The operator was issued a Cease and Desist Order for juicing and subsequent bottling of unpasteurized orange juice without the required Hazard Analysis and Critical Control Point (HACCP) plan. Communication is ongoing with corporate for a long term resolution.
 - H. **Nutrition Rush:** Eight locations throughout Clark County were issued a hold order on various supplements due to the inability to verify an approved source. This is the second hold order issued to the operator for additional products beyond the initial hold. The hold order is ongoing while awaiting source verification from the permit holder. A Director's Conference was required due to continued noncompliance.
 - I. **Pasta Idea, 7668 W. Lake Mead Blvd.:** Staff closed the facility after it received 24 demerits during an unpermitted facility inspection. Facility changed ownership January 1, 2017, and failed to apply to Facility Design Assessment and Permitting (FDAP) for a new permit. Reopening is still pending.
 - J. **Lally's Island Soul Café, 5011 E. Craig Rd.:** Staff closed the facility after it failed to apply for a change of ownership when given notice during an unpermitted facility inspection. Facility approved to open two days later.
2. **Supervisory/Managerial/Director Conferences:**
- A. Supervisory Conferences were held with the following facilities: Nutrition Rush, 5310 W. Sahara Ave.; Nutrition Rush, 9075 S. Eastern Ave.; Nutrition Rush, 1725 N. Rainbow Blvd.; Nutrition Rush, 6050 N. Decatur Blvd.; Ramen Sora, 4490 Spring Mountain Rd.; Ma Dang Garden, 953 E. Sahara Ave. Ste. E28; Mr. Beijing, 730 E. Flamingo Rd. Ste. 8; Tacos El Surdo, 5485 E. Lake Mead Blvd.; China A Go Go 7, 6885 Aliante Pkwy.; Sushi Culiacan, 4420 E. Charleston Blvd.; Thai St Café, 3137 SW Industrial Rd.; and Caesars Palace, 3570 S. Las Vegas Blvd.
3. **Revocation Hearings:**
- A. Revocation Hearings were held for the following facilities: Orchids Garden Chinese Restaurant, 5485 W. Sahara Ave.
4. **Food Safety Assessment Meeting (FSAM) Preliminary Field Conferences:**
- A. FSAM preliminary field conferences were held with the following facilities prior to advancing these operators in the Administrative Process: Yum Cha, 4945 W. Tropicana Ave. and Pho D'Licious, 4631 W. Spring Mountain Rd.
5. **Community Services:**
- A. On February 2, educational surveys were provided at Jaleo Restaurant and China Poblano Restaurant both located in the Cosmopolitan Hotel and Casino. The trainings were requested by the operator of these establishments and were in regards to good food safety and sanitation procedures.

- B. On February 15, staff provided Food Safety Training for Special Events to students at the University of Nevada Las Vegas (UNLV) in preparation of their upcoming UNLVino special events.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted February 9 with six cases adjudicated, \$5,900.00 in penalties imposed, and corrective actions ordered. There were seven Notices of Violation mailed in February for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 109 complaints of illegal dumping.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 395 Waste Management Audits.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 44 full UST compliance inspections were conducted. A total of nine 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 16 Permitted Disposal Facilities (PDF) inspections and reinspections.
6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits – None**
 - B. **Permits issued in February – All Pro Hydrojetting and Pumping, LLC (WG); BMC, LLC Boulder Ranch (RC Modification); BMC, LLC Cactus (RC Modification); and Darling Ingredients (WG Modification)**
 - Permit Removals in February – 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 – Compost Plant (1); Landfills (3); Medical Waste (2); Recycling Centers (3); Solid Waste Storage Bin Facility (1); and Waste Grease (1)**
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in March: Boulder Sand & Gravel (Hollywood); Silvereye Sustainability; and Shred-It**

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	Feb. 2016	Feb. 2017	↓	FY 15-16	FY 16-17	↑
Asbestos Permits Issued	73	57	↓	44 7	456	↑
Revised Asbestos Permits Issued	10	7	↓	30	40	↑

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	Feb. 2016	Feb. 2017		FY 15-16	FY 16-17	
Tentative Maps-Received	17	15	↓	92	113	↑
Tentative Maps-Lot Count	1,516	1,008	↓	7,202	7,778	↑
Final Maps-Received	21	20	↓	139	136	↓
Final Maps-Lot Count	643	612	↓	4,969	3,960	↓
Final Maps-Signed	14	12	↓	126	118	↓
Final Maps (Signed)-Lot Count	650	628	↓	5,529	4,508	↓
Improvement Plans-Received	21	17	↓	121	123	↑
Improvement Plans-Lot Count	625	514	↓	5,131	3,808	↓
Expedited Improvement Plans-Received	7	4	↓	32	22	↓
Expedited Improvement Plans-Lot Count	380	301	↓	1,482	1,357	↓
Fees Paid	\$29,073	\$18,107	↓	\$184,708	\$134,344	↓

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

Individual Sewage Disposal System Program	Feb. 2016	Feb. 2017		FY 15-16	FY 16-17	
Residential ISDS Permits	12	4	↓	76	77	↑
Commercial ISDS Permits	4	11	↑	22	32	↑
Residential Pool Plan Reviews	8	5	↓	48	41	↓
Loan Certifications	9	1	↓	30	36	↑
Tenant Improvements	16	20	↑	143	130	↓
Compliance Issues Resolved (pre-permitting)	4	1	↓	37	19	↓
Compliance Cases Resolved (post-permitting)	2	0	↓	40	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. During February, there were no additional Used Mattress Sanitizers registered; the total remains at eight. These are **Sunset Mattress, Cort, 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. During February, one more Used Mattress Sanitizer has submitted an application to become registered. This company is CCS, a nonprofit that will sanitize used mattresses from hotels. After the plan review is completed, the company will need an approved inspect to become a registered sanitizer.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Feb. 2016	Feb. 2017		FY 15-16	FY 16-17	
West Nile Virus Surveillance Traps Set	20	0	↓	610	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	↓	5	4	↓
Healthy Homes/Landlord Tenant Response (LLT)	7	11	↑	117	47	↓
CMART/MATT Services	0	2	↑	0	2	↑
Public Accommodations Inspections	10	2	↓	221	225	↑
Public Accommodations Complaints	14	11	↓	131	116	↓
Mobile Home/Recreational Vehicle Park Inspections	40	34	↓	97	82	↓
Mobile Home/Recreational Vehicle Park Complaints	3	1	↓	24	12	↓

1. Public Accommodations:

- A. **Serene Vegas Hotel, 455 E. Harmon Ave.:** Staff conducted a Change of Ownership (COO) inspection at the property. Several mattresses were discarded due to Ultra Violet positive (UV+) stains and two rooms were closed. Staff also documented other violations including UV+ stains on pillows, UV+ stains on bathroom walls, and missing smoke alarm batteries. The ice machine in building five was red tagged for being in disrepair. Mattresses were replaced and rooms reinspected and reopened. COO was approved.
- B. **Grandview @ Las Vegas, 9940 S. Las Vegas Blvd.:** Staff responded to a complaint of the water being scalding hot in room #1001B. The room was occupied at the time of the investigation so four other rooms in the same building were inspected. Water temperatures were measured at ~135°F which exceeds the hot water limit of 120°F as defined by the SNHD Public Accommodation Regulations. Property management indicated their water management consultant recommended hot water be kept at 140°F for managing bacterial growth in the water system. Staff discussed this with EH management who agreed that if this water temperature is sustained, some sort of anti-scalding notification or device

will need to be provided to mitigate the safety concern. Staff will work with property management to determine an appropriate solution.

- C. **Super 8 Las Vegas, 4250 Koval Ln.:** Staff contacted the Director of Hotel Operations by phone regarding a bedbug complaint. Staff was informed by management that room #3080 was vacant at the time the complainant stated they were occupying the room. Management was unaware of a bedbug issue but was instructed to have their pest control inspect the room. Staff received the results showing that the room was negative for bedbugs. Staff was unable to verify complaint and it was closed.
 - D. **Wynn Hotel and Casino, 3131 S. Las Vegas Blvd.:** Staff contacted the Director of Health and Food Safety by phone regarding a bedbug complaint. Staff received copies of a standard Ecolab inspection as well as a K9 (dog trained to detect presence of bedbugs) Ecolab inspection for room #3356. The results were found to be negative for bedbugs on both accounts. Staff was unable to verify complaint and it was closed.
 - E. **Oasis Motel, 1731 S. Las Vegas Blvd.:** A routine inspection was conducted on the facility. At the time of inspection the wash water was backing up from a drain in the laundry room and the water heater was leaking. Management was instructed to contact a licensed plumber as in house efforts to resolve the issue had failed. A follow-up survey conducted found the backup had been resolved by Larkin Plumbing and the water heater had been replaced.
2. **Mobile Home Park (MHP) / Recreational Vehicle (RV) Park:**
- A. **Storyville Mobile Home Community (MHC), 3755 N. Nellis Blvd.:** Staff conducted a reinspection at the facility. Several repeat violations and new violations were observed including clutter, trash, and debris. Several open containers of used motor oil were observed and numerous sewer caps were missing or not secure and airtight. Due to ongoing noncompliance, the owner of the park is required to come in for a supervisory conference.
 - B. **Arizona Charlie's RV Park, 4445 Boulder Hwy.:** Staff conducted a routine inspection. Several violations were noted including unsecure sewer lines, missing and unsecure sewer caps, and water leaks at the risers. One space had an active sewer leak and management was notified and required to repair it within 24 hours. That space was reinspected the following day. The RV was disconnected from the sewer connection and remediation was underway.
 - C. **Alta Vista MHP, 711 E. Lake Mead Pkwy.:** Staff conducted a routine inspection of all the spaces within the park. Multiple spaces were found to have excessive accumulation of solid waste. Four unmitigated sewer leaks were identified requiring repairs within 24 hours. A reinspection was conducted and sufficient progress had been made in completing these repairs. Staff will return for a follow-up inspection of other solid waste violations to ensure compliance.
 - D. **Circus Circus RV Park, 2880 S. Las Vegas Blvd.:** Staff conducted a reinspection of the large water leaks identified during the annual inspection. The leaks were repaired and property management provided documentation outlining the disinfection of the water system as requested by SNHD. No further action is required at this time.
 - E. **Van's Trailer Oasis, 3610 N. Las Vegas Blvd.:** The facility failed a scheduled COO inspection. The office storage and a majority of spaces contained large amounts of solid waste. A reinspection will be conducted.
 - F. **Bluebird MHP, 3920 N. Las Vegas Blvd.:** A managerial conference was held with facility representatives to discuss the ongoing sanitation issues. Additionally, representatives from Nevada State Manufactured Housing Division and Solid

Waste and Compliance were in attendance. The owner's representative provided photos showing that the issues identified on the last inspection had been addressed. Manufactured housing discussed the dilapidated condition of many of the units in the park and may issue a citation for failing to demolish a trailer after reporting that they had done so. A followup inspection will be conducted.

- G. Cypress Gardens, 4650 E. Lake Mead Blvd.:** Staff conducted a supervisor conference with park management to address the continuing pattern of failed inspections and repeated substantial hazard violations, as determined by Chapter 461A Mobile Home Parks and Lots in both the Nevada Administrative Code and the Nevada Revised Statute (NAC/NRS 461A).
- H. Bonanza Village, 3700 Stewart Ave.:** Staff conducted a supervisor conference with park management to address the continuing pattern of failed inspections and repeated substantial hazard violations, as determined by Chapter 461A Mobile Home Parks and Lots in both the Nevada Administrative Code and the Nevada Revised Statute (NAC/NRS 461A).
- 3. Landlord Tenant Complaints:**

 - A. 7191 Girard Dr.:** Staff responded to a tenant complaint of no heating and inoperable electrical outlets in portions of the dwelling. The central heating and cooling system was found to be operable. The electrical outlets in the bedrooms and living rooms did not have power. Staff notified the landlord of the complaint investigation and recommended that the electrical system be evaluated. The complaint was closed.
- 4. Elevated Blood Lead Level Investigations (EBL):**

 - A.** Staff conducted an EBL investigation of a five year old child with a reported blood lead level of 16 µg/dl. From the questionnaire, workplace exposure by the father and uncle, who are both in the automotive industry, was suspected as the source of lead exposure. However, a check of their work clothing and shoes detected no lead dust. Consumer goods were tested and multiple items of dishware were found to have elevated lead levels including a cup frequently used by the child. Some other items from the home were also identified as containing lead including decorative ceramics, imported pottery items, a key chain, and bracelet. These items are not suspected to be the primary source of exposure. Water, dust, and soil samples were collected from the home and the test results are still pending. Although workplace exposure was not confirmed, the family was given guidance on how to minimize the potential for exposure and contamination of the home.
- 5. Vector Surveillance:**

 - A. 5400 Annie Oakley Dr.:** Staff responded to a complaint of standing water at this address. A natural stream was observed bubbling from the ground on a vacant parcel owned by the church located at this address. The backyards of some of the homes adjacent to this property were observed to have some standing water apparently due to the high water table. No mosquito activity was observed at the time. A possibly clogged drain was identified along the flow of the stream and referred to the County for investigation. Staff will use this site as a routine mosquito surveillance site once vector activities are resumed.
 - B.** Staff hosted the initial meeting with Clarke Environmental Mosquito Management, the entomologist contractor secured under Zika grant funding. This meeting provided an opportunity for SNHD staff to learn about Clarke and hear about their response to the 2016 Zika virus outbreak in Miami-Dade County. Clarke provided several exercises for SNHD staff to complete in preparation for the secondary meeting on March 2. 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.

- C. Staff attended an Aquatic Insects Workshop hosted by the Nevada Department of Agriculture at the Nevada Cooperative Extension on February 9. The workshop presented information on aquatic larvicide for mosquito, midge, and black fly control and involved an exercise simulating calculation of application rates for an aquatic larvicide.
- D. Staff attended the 2017 annual meeting of the American Mosquito Control Association held in San Diego, California. The meeting covered such topics as responses to Zika cases by varying jurisdictions throughout the country; novel approaches at controlling invasive *Aedes* mosquitoes; new methods of adult and larval mosquito control; catch basin programs; and bi-national efforts at responding to Zika in border communities. Staff also met with vendors of new mosquito control and surveillance equipment. Additionally, staff was able to informally meet with representatives of Clarke Mosquito Control and discuss the upcoming entomological review they will be conducting of the Health District's mosquito surveillance program.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Feb. 2016	Feb. 2017		FY 15-16	FY 16-17	
School Facility Inspections	93	88	↓	618	612	↓
School Facility Complaints	2	2	→	20	8	↓
School Food Service Facility Inspections	75	76	↑	496	481	↓
School Food Service Facility Complaints	1	0	↓	2	5	↑
Child Care Facility Inspections	29	27	↓	280	253	↓
Child Care Facility Complaints	1	2	↑	8	21	↑
Body Art Facility Inspections	28	19	↓	312	280	↓
Body Art Facility Complaints	2	1	↓	7	4	↓
Body Art Artist Special Event Inspections	0	1	↑	275	4	↓
Body Art Cease & Desist Order To Artists Lacking Permits	6	5	↓	24	28	↑
Water Store and Bottling Plant Inspections	0	2	↑	19	42	↑
Water Store and Bottling Plant Complaints	0	0	→	0	2	↑
Total Special Program Pre-Permitting Services	8	10	↑	71	40	↓
Total Special Programs Request Intake	4	21	↑	65	82	↑
Total Special Programs Request Released	7	8	↑	50	18	↓
Total Service Request Current in Pre-Permitting	55	145	↑			
Foodborne Illness Complaint Investigations	0	2	↑	5	14	↑
Single Case of Legionellosis Investigations	0	1	↑	7	10	↑
Summer Food Service Program Inspections	4	0	↓	48	46	↓
Public Water System Sanitary Surveys	3	0	↓	15	30	↑
Public Water System Violation Letters Issued	3	2	↓	12	15	↑
Public Water System Complaints Received	0	0	→	0	0	→

1. Child Care:

A. Kinder Cottage Preschool, 4640 E. Desert Inn Rd.: On February 22, staff surveyed the facility to determine the extent of possible water damage after facility reported a water line leak. Staff met with the Director who stated that a toilet in the infant room restroom had overflowed onto the restroom, classroom, hallway, kitchen, and laundry room floors. The facility had self closed and cleaned and disinfected all surfaces which had come into contact with the water. The facility was in the process of removing the carpeting, floor, and wall surfaces damaged by the water. The facility agreed to restrict access to the wing of the building where the damage occurred while workers removed material using an exterior door. No food preparation will occur at the facility until SNHD staff has verified that the remediation of the area is complete.

2. Schools:

A. Bonner J. Elementary School, 765 Crestdale Ln.: On February 9, staff investigated a complaint of a possible Norovirus outbreak. Staff surveyed the

school to determine how emetic (vomiting) events are cleaned. The current custodian started on February 8; before that, the school utilized a substitute custodian for custodial service. The current custodian was responsible for cleaning up the emetic event reported in the health office on February 8. The school's First Aid Safety Assistant said they had no emetic events during the weeks of January 30 and February 6. The custodian also reported that the night of February 8, CCSD custodial staff disinfected high touch areas such as door handles, walls, and tables with a disinfectant effective at controlling norovirus.

- B. **The Meadows School Kitchen, 8601 Scholar Ln.:** On February 12, staff investigated a complaint alleging improper hot holding and improper use of time as a public health control. Staff found the complaint to be valid and the routine inspection done at the time of the investigation resulted in a B downgrade. The reinspection is pending.
 - C. **Clare Woodbury Middle School, 3875 E. Harmon Ave.:** On February 23, staff investigated a complaint alleging that water was entering two rooms at the school from a leak in the ceiling. Staff found that a drain pipe channeling water from the roof area appeared to be leaking as a small water stain was present on the ceiling in one of the rooms and an area of the carpet appeared water stained. A Clark County School District (CCSD) staff member in the room at the time of the investigation claimed that every time it rained the carpet would become wet. The custodian at the school was instructed to generate a work order to correct the problem and keep SNHD informed of the progress.
3. **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.
 4. **Body Art:**
 - A. Staff issued five Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
 5. **Water Facilities:**
 - A. Staff continued to monitor water hauling activities for five water systems. **Speed Vegas** activities are projected to continue until the end of CY2017 (deadline for either drilling a well or connecting with their area's local water district). **Red Rock Visitor Center's** activities were extended to end at an undetermined date (estimated completion of a treatment plant for the new water well). **Red Rock Campground** is expected to end hauling in March 2017 (estimated completion of connecting with the Red Rock Fire Station). **Apex Generating Station** is expected to haul water until the end of February, although not yet initiated. **Laker Plaza Inc's** water hauling activity is expected to continue until the end of CY2017.
 - B. Staff continued to track analyte compliance issues with National Primary Drinking Water Regulations and Secondary Standards. Two *coliform*-present sample events occurred in February. None of those samples were *Escherichia coli*-present.
 6. **EHS-Net Activity:**
 - A. Staff participated in Centers for Disease Control (CDC) conference calls for EHS-Net and the National Environmental Assessment Reporting System (NEARS).
 - B. Staff continued running the social media program and collecting results.
 - C. Staff provided feedback for CDC's upcoming multisite research project.

- D. Staff worked with the Policy Committee on the Research Misconduct Plan.
- E. Staff met with the Foodborne Illness Team to continue streamlining foodborne illness investigations and communications.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	Feb. 2016	Feb. 2017		FY 15-16	FY 16-17	
Food Safety Assessment Meetings	1	3	↑	23	16	↓
Total Food Pre-Permitting Services	591	569	↓	5,254	5,708	↑
Total Service Request Intake	223	237	↑	1,769	1,848	↑
Total Service Request Released	188	204	↑	1,743	1,674	↓
Total Service Requests Current in Pre-Permitting	760	873	↑			

1. Enforcement Actions and Investigations:

A. Starbucks Coffee and Farmers Market, McCarran Car Rental Facility, 7135 Gillespie Rd.:

Staff conducted a pre-permitting inspection and observed a utility sink that was being plumbed to a waste water pump located under the sink. SNHD regulations prohibit the use of waste water pumps within a food facility, except in the case of a lift station installed outside the food facility that has been approved by the building and sanitation regulatory authority. In such cases, an alarm system with both audio and visual signals must be installed within each food establishment serviced by the lift stations. Due to the location of the food facility within the car rental building, installing a sump pump outside of the food preparation areas would not be possible. Staff recommended removal of the waste water pump and routing the drain line to a grease machine required by County Water Reclamation Department. After further investigation, it was determined by the contractor that the required slope necessary to drain the utility sink could be accomplished by adjusting the height of the utility sink. Upon final inspection, staff determined that the utility sink did drain properly and the health permit was issued.

B. Meraki Greek Grill, 4150 S. Rainbow Blvd.: A final permitting inspection was conducted and the operator indicated he would like to add more equipment, including a dishwasher, refrigerated display cooler, microwave, and mixer. Staff explained that the type and amount of equipment being added would require application for a remodel. Plans were submitted and accepted for the remodel. A remodel inspection was done the following week and the additional equipment was approved for use.

C. Breeze Daiquiri Bar, Harrah's, 3475 S. Las Vegas Blvd.: A final permitting inspection was conducted at the facility. Most of the equipment was present and operable but the soda gun was not installed yet and there was a missing refrigerator approved for storage of open foods, which is required for a bar permit. The bar was approved to stock and operate without the equipment, but an additional inspection was required following installation of the soda dispenser and refrigerator.

D. Jackpot Joanie's, 714 N. Rainbow Blvd.: Staff conducted final permitting inspections at the facility. Staff noted that the building department inspections had not yet been completed. In all jurisdictions except for North Las Vegas, SNHD only

issues health permits on new construction once the facility has received either a Temporary Certificate of Occupancy (TCO) or Certificate of Occupancy (CO) from the building department. The final inspections were halted and rescheduled after completion of all building inspections. Final permitting inspections with permit approvals were conducted the next day, following receipt of the TCOs.

- E. **Viareggio Continental Catering, inside Le Paris Pastry and Coffee, 3300 S. Decatur Blvd. Ste. 7A:** Staff conducted final permitting inspection and discovered that there was insufficient hot water at the three compartment sink so the permit was not approved. Following discussions with the assigned Food Operations inspector, the owner of **Le Paris Pastry and Coffee** was given 24 hours to correct the problem to achieve the proper ware washing temperature of 110°F. Following repair of the water heater, a repeat inspection was performed for **Viareggio** and the permit was approved.
 - F. **Cuban Sylvain Bakery, 2510 E. Tropicana Ave.:** A COO inspection resulted in a closure. The facility was found to be operating with an IHH of lack of adequate refrigeration and the inspector documented 40 demerits. The previous owners had performed an unapproved remodel to remove a hand sink, install an additional wall, and add beverage and cooking equipment. The facility does not have a Type 1 cooking hood with fire suppression system, which is required where grease laden vapors could be generated. Additionally, the proposed menu and equipment in the facility requires a grease interceptor, which at time of this report does not appear to be installed. The operators were instructed to contact the Clark County Water Reclamation District regarding grease interceptor requirements. Once the status of the interceptor is determined, the operators will be required to apply for a remodel for installation of the hood and appropriate cooking equipment. The facility will remain closed until these issues are resolved.
 - G. **Millennial E-Sports, 3rd floor Neonopolis, 450 Fremont St.:** A pre-permitting inspection was conducted at the facility. This venue will be dedicated to showcasing video game competitions and includes a snack bar and bar. Corrections required prior to scheduling the final inspection include installation of castors (wheels) on a beer cooler, increased lighting under the bar, increased hot water temperature at the hand sinks to a minimum of 100°F, and installation of scupper drains over the ice bins. The final permitting inspection is scheduled for early March.
 - H. **Sysco Food Services of Las Vegas, 6201 E. Centennial Pkwy.:** Staff completed a major remodel on the test kitchen. The remodel included the addition of a walk-in refrigerator and freezer and relocation of several major pieces of equipment. This company provides foodservice products to restaurants, healthcare, educational facilities, and other companies providing food to the public and uses this test kitchen to develop new products and menu items.
2. **Other Activities:**
- A. FDAP hosted its quarterly Construction & Design Industry meeting on February 22. These meetings are held to foster partnerships with the restaurant construction and design industry and to discuss pertinent issues relevant to recent plan review submissions. Presentations by staff were given on food shields, remote plan review procedures, and plan resubmission requirements. Industry representatives asked many questions about current regulations and ideas were exchanged regarding future regulations. The next meeting will be held in May.

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Program Services	Feb. 2016	Feb. 2017		FY 15-16	FY 16-17	
New Projects Submitted to Plan Review	43	54	↑	471	469	↓
All Projects Released from Pool Plan Review	35	28	↓	361	306	↓
Total Operation Inspections	270	232	↓	2,623	2,400	↓
Complaint Investigations	8	4	↓	179	130	↓
Inactive Body of Water Surveys	15	1	↓	79	43	↓
Total Program Services Completed	371	319	↓	3,713	3,348	↓

1. Enforcement Actions:

- A. Tropicana Dele Este, 5425 E. Tropicana Ave.:** On February 2, staff arrived at the property to conduct scheduled inspections for a COO and a follow-up routine inspection of the pool. The COO was approved and a compliance schedule was given to ensure that the circulation pump was Ground Fault Circuit Interrupter (GFCI) protected within thirty days of this inspection. A compliance schedule was also applied to the pool barrier gate to provide a secondary lock for the gate within thirty days of this inspection, as there was no means to permanently lock the gate, as required by NAC 444.
- B. Hilton Grand Vacations, 2650 S. Las Vegas Blvd. and Las Vegas Athletic Club, 2655 S. Maryland Pkwy.:** On February 16, staff was accompanied by a physician assistant student from Touro University on these Aquatic Health inspections. During the inspections, staff explained the inspection process, along with the compliance requirements related to IHHs associated with aquatic venues. The opportunity allowed staff to share the importance of Aquatic Health's role in protecting the public health to new upcoming healthcare providers.
- C. Wynn Hotel and Casino, 3131 S. Las Vegas Blvd.:** On February 21, staff conducted inspections of the villas at the property. Upon calculating flow for the circulation system via pressure and vacuum gauges, staff found that the rate of flow exceeded the installed filter. Since the installed flow meter was within the proper rate of flow for the system, staff instructed the facility to install new vacuum and pressure gauges and submit the readings to SNHD to ensure that the system flow is correct. If this does not solve the issue, then SNHD will have the facility conduct an ultrasound flow reading for these systems during the next inspection.
- D. Rock Springs Vista #9, 320 Jett St.:** On February 22, staff arrived at the property to perform a remodel inspection and follow-up routine inspection on the spa. No major violations were noted.
- E. Tropicana Laughlin, 2121 S. Casino Dr.:** On February 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, the facility noted that they will be replacing their pool heater and was informed of the requirements for the remodel process.

2. Other Activities:

- A.** Aquatic Health staff attended a Zika preparedness meeting on February 17. Representatives from Clarke Environmental Mosquito Management, Inc. gave an overview of the company and discussed their experience with the Miami-Dade

County Zika response. The presentation illustrated the importance of Zika preparedness, being able to utilize personnel outside of the Vector Control office, and different technologies available for mosquito control and treatment.

VII. TRAINING AND COMPLIANCE

1. Training office staff participated in a phone interview with the Las Vegas Review Journal regarding health risks for bathroom attendants on February 1.
2. Staff participated in the National Association of County and City Health Officials (NACCHO) FDA Retail Program Standards Mentorship Program Cohort 6 Mentor Sharing Session (conference call) on February 1.
3. Staff participated in the National Environmental Health Association (NEHA) Food Safety Annual Educational Conference (AEC) Sub-Group call on February 2.
4. Staff coordinated the SNHD Food Safety Partnership meeting with industry and presented agenda topics on February 6.
5. Staff conducted two food handler trainings in conjunction with the SNHD Food Safety Partnership meeting. Approximately 30 industry members attended the English class and approximately 20 industry members attended the Spanish training on February 6.
6. Larisa Dang was released from training and assigned to the Aquatic Health Office on February 8.
7. Training office staff attended HAZWOPER on February 11.
8. Training office staff coordinated the showing of a webinar entitled "Food and Drug Administration's (FDA) Draft Industry *Listeria* Guidance for Ready-To-Eat (RTE) foods" which was attended by training office, food operations, and Facility Design Assessment and Permitting (FDAP) staff on February 13.
9. Staff participated in the Food Permits Revocation Hearing for Orchids Garden Chinese Restaurant on February 13.
10. Staff participated in the Demonstration of Knowledge Subcommittee conference call (Group 2) on February 16.
11. Staff assisted with the following special event: Magic Convention on February 21.
12. Training office staff conducted the first intervention training at Kimchi Restaurant as part of the SNHD's Administrative Process on February 24.
13. Staff continued to participate in the NACCHO Mentorship Program, i.e. conference calls at least once per month, with mentees First District Health Unit, North Dakota and Washoe County, Nevada throughout the month. The mentees attended a site visit at the SNHD from February 28–March 2. During the site visit, First District worked on their Self-Assessment of all nine Program Standards, and Washoe County worked on Standard 4.
14. Staff coordinated and participated with Leadership Las Vegas throughout the month.
15. The Training office continued to train four new hires and one intern.
16. Staff continued to attend meetings for the SNHD Accreditation QI Council.
17. Staff continued standardization of food operations staff throughout the month with one EHS II completing standardization.
18. Staff continued to participate in the Food Ops Leadership meetings.
19. 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.
20. Special Processes and the Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and Hazard Analysis and Critical Control Point (HACCP) plans.

- 21. Special Processes released one HACCP plan.
- 22. Nine label review files were released totaling 157 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Jan. 2017	Feb. 2017	
New Label Review Submissions	4	9	↑
Label File Releases	4	9	↑
Total Label Files Currently in Review	15	15	→
Number of Labels Approved	93	157	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Jan. 2017	Feb. 2017	
Cook Chill/Sous Vide New Submissions	0	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	1	0	↓
Other Special Processes Releases	1	1	→
Other Special Processes Total	8	7	↓

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

Waivers and Operational Plans Review	Jan. 2017	Feb. 2017	
Waivers Review New Submissions	1	1	→
Waivers Review Releases	0	0	→
Waivers Review Total	14	15	↑
Operational Plans Submissions	1	0	↓
Operational Plans Releases	1	0	↓
Operational Plans Total	7	7	→

JLR/hh