





Memorandum

Date: September 27, 2018

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, 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 | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|--|--------------|--------------|----------|--------------|--------------|----------|
| Routine Inspections | 2,254 | 2,310 | ↑ | 4,005 | 4,299 | ↑ |
| Reinspections | 233 | 292 | ↑ | 424 | 500 | ↑ |
| Downgrades | 242 | 254 | ↑ | 420 | 488 | ↑ |
| Closures | 15 | 23 | ↑ | 29 | 49 | ↑ |
| Special Events | 98 | 61 | ↓ | 154 | 119 | ↓ |
| Temporary Food Establishments & Tasting Event Booths | 300 | 113 | ↓ | 688 | 535 | ↓ |
| TOTALS | 3,142 | 3,053 | ↓ | 5,720 | 5,990 | ↑ |

1. Enforcement Actions and Investigations:

- A. **Sakana Restaurant, 3949 S. Maryland Pkwy.:** On August 1, the facility was closed for an Imminent Health Hazard (IHH), lack of adequate refrigeration. The inspector documented 22 demerits. The facility was reinspected and reopened with five demerits the next day.
- B. **Krazy Buffet Restaurant, 8095 W. Sahara Ave.:** On August 6, the facility was closed after failing a reinspection post supervisory conference. The facility was reopened with zero demerits on August 10.
- C. **Snowflake Shavery, 5020 Spring Mountain Rd.:** On August 7, the facility was closed for an IHH, no hot water. The facility was reopened the next day with zero demerits.

- D. La Parrilla'da, 2585 E. Flamingo Rd. #15-16:** On August 8, the facility was closed after a Change of Permit Holder (CPH) was identified and the inspection exceeded the allowable demerits. The inspector documented 31 demerits. The facility remains closed at this time and the new owners have not applied for a health permit.
- E. Straight from Philly Stakeout, 1659 W. Warm Springs Rd.:** On August 8, a complaint investigation found the facility operating without a health permit. The inspector also found improper food handling and sanitation concerns. The Person in Charge (PIC) stated that the facility had been operating for over four months. A Cease and Desist Order was issued and the owners were referred to Facility Design Assessment and Permitting (FDAP) to obtain a permit. The facility is scheduled for their final FDAP inspection on September 10.
- F. KFC #212084, 2312 S. Maryland Pkwy.:** On August 10, the facility was closed for two IHHs, no hot water and sewage or liquid waste not being disposed of in an approved manner. The inspector documented ten demerits. The facility was reinspected and reopened later that day with zero demerits.
- G. Ru Yi Noodle House, 3743 S. Las Vegas Blvd.:** On August 13, the facility was closed for an IHH and excessive demerits. The inspector documented 47 demerits. Violations included: improper handwashing, food past its shelf-life, unit out of temperature, potential contamination, employee food stored improperly, improper warewashing, dirty dishes stored as clean, live cockroaches, improperly functioning/stocked hand sinks, improper labeling, and reusing single use items. The facility was reinspected and reopened with an eight demerit A grade on August 16.
- H. Carefree Catering #1, 439 Rock Quarry Way:** On August 20, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 14 demerits. The facility was reinspected and reopened on with zero demerits on August 21.
- I. Sushiro, 556 N. Eastern Ave.:** On August 14, the facility was closed for an IHH, no hot water. The facility was reinspection and reopened the next day with zero demerits.
- J. Los Antojos Mexican Restaurant, 2520 S. Eastern Ave.:** On August 21, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on August 23.
- K. Taste My Love, 3231 N. Decatur Blvd.:** On August 21, the facility was closed for failing a reinspection with 22 demerits. The facility remains closed and a reinspection has not been scheduled at this time.
- L. Veggieat Xpress, 390 N. Stephanie St.:** On August 22, the facility was closed for failure to comply with the timeframe given to apply for a CPH. The facility remains closed at this time and the new owners have not applied for a health permit.
- M. Luxor Banquet Kitchen Dishroom, 3900 S. Las Vegas Blvd.:** On August 23, the area was closed for an IHH, multigenerational roaches. The permit was reinspected with zero demerits on August 31.
- N. Romano's Macaroni Grill Exhibit Kitchen, 573 N. Stephanie St.:** On August 23, a valid complaint investigation resulted in a closure for an IHH, inadequate refrigeration. The facility was reinspected and reopened later that day.
- O. Pho Little Saigon, 9210 S. Eastern Ave.:** On August 23, the facility was closed for an IHH, multigenerational roaches. The inspector documented 33 demerits. The facility was reinspected and reopened with zero demerits on August 30.
- P. Nuevo Vallarta #2 Mobile, 4181 Pioneer Ave.:** On August 23, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 19

demerits. The facility was reinspected and reopened with zero demerits the next day.

- Q. **King & I #1, 1107 E. Tropicana Ave.:** On August 28, the facility was closed for an IHH, pest infestation. Violations included: fresh rat droppings on the make table unit at the cookline and on bulk food containers in dry storage including in the baking powder, and multiple food containers with gnaw marks. The facility was reinspected and reopened with zero demerits on August 31.
- R. **China Star, 2590 S. Maryland Pkwy.:** On August 29, the facility was closed for IHHs, two pest infestations. The inspector documented 13 demerits. The facility remains closed at this time.

2. **Foodborne Illness Investigations:**

- A. **Burger King, 3830 St. Rose Pkwy.:** On August 2, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.
- B. **Aria Carbone, 3730 S. Las Vegas Blvd.:** On August 6, staff surveyed the facility to obtain oyster source information in response to a confirmed case of foodborne illness associated with oysters.
- C. **Denny's, 5045 W. Tropicana Ave.:** On August 7, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.
- D. **IHOP, 1401 S. Decatur Blvd.:** On August 7, staff responded to a confirmed case of foodborne illness. Staff observed multiple issues that could lead to illness including improper storage of raw meat and improper glove usage. The investigation resulted in a B downgrade. The facility successfully passed their reinspection on August 10 with an A grade.
- E. **Jack in the Box, 1610 N. Lamb Blvd.:** On August 7, staff responded to a confirmed case of foodborne illness. The investigation resulted in a closure for an IHH, inadequate refrigeration. The facility successfully passed their reinspection on August 8 with an A grade.
- F. **Century 16 Santa Fe, 4949 N. Rancho Rd.:** On August 8, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade, though some cleanability concerns were addressed.
- G. **Napoli Pizzeria, 1275 W. Warm Springs Rd.:** On August 10, staff responded to multiple groups reporting foodborne illness symptoms associated with this facility. Staff observed multiple issues that could lead to illness including foods in the temperature danger zone, raw meat stored over ready-to-eat foods, and improper warewashing. No grade was given since the facility was already downgraded to a B four days prior. The facility successfully passed a reinspection on August 28 with an A grade.
- H. **El Pollo Loco, 2923 W. Craig Rd.:** On August 10, staff responded to multiple reports of foodborne illness symptoms associated with this facility. Staff observed multiple issues that could lead to illness including foods in the temperature danger zone and instances of potential contamination. The investigation resulted in a B downgrade. The facility successfully passed their reinspection on August 17 with an A grade.
- I. **Sam's Town Movie Theater, 5111 Boulder Hwy.:** On August 14, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade, though some cleanability concerns were addressed.
- J. **McDonald's, 7171 W. Ann Rd.:** On August 21, staff responded to a case of confirmed foodborne illness. The investigation resulted in an A grade.
- K. **Coco's, 2020 S. Casino Dr.:** On August 22, staff responded to multiple reports of foodborne illness symptoms, one of which was lab confirmed. Staff observed multiple contamination concerns that could lead to foodborne illness including not washing hands when required and soiled food equipment. The investigation resulted in a B

downgrade. The facility successfully passed a reinspection on August 27 with an A grade.

- L. **Charcoal Room at Santa Fe Station, 4949 N. Rancho Dr.:** On August 23, staff responded to a confirmed case of foodborne illness. Staff observed multiple issues that could lead to foodborne illness. The investigation resulted in a B downgrade. The facility successfully passed a reinspection on August 28 with an A grade.
- M. **Subway, 1105 S. Rainbow Blvd.:** On August 30, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.
- N. **Bavette's at Park MGM, 3770 S. Las Vegas Blvd.:** On August 30, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.

3. **Onsite Intervention Training:**

A. Onsite Intervention Training was held with the following facilities: Balboa Pizza Company, 2265 Village Walk Dr.; San Salvador Restaurant, 6651 Smoke Ranch Rd.; Sakana Restaurant, 3949 S. Maryland Pkwy.; Pachuca Hidalgo Catering 2111 N. Decatur Blvd.; Napoli Pizzeria, 1275 W. Warm Springs Rd.; Pho Thanh Hung Sandwich, 1131 E. Tropicana Ave.; and Rocco's NY Pizza & Pasta, 6870 S. Rainbow Blvd.

4. **Supervisory/Managerial Conferences:**

A. Conferences were held with the following facilities: Stacks & Yolks, 7150 S. Durango Dr.

5. **Community Outreach:**

- A. On August 13, a Farmers Market and Cottage Food Vendor workshop was held at SNHD.
- B. On August 21, staff attended the Monthly Industry and Regulatory Training Partnership for employees at Luxor and Excalibur.
- C. On August 23, EH leadership met with MGM Corporate Executive Food Safety staff to discuss current food safety issues facing their hotel casino properties.

II. **SOLID WASTE AND COMPLIANCE PROGRAMS**

ENVIRONMENTAL HEALTH Solid Waste Management Authority (SWMA) Illegal Dumping Complaints and Hearing Officer Process – Fiscal Year Data

| Illegal Dumping and Hearing Officer Process | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|---|-----------|-----------|---|----------|----------|---|
| Notices of Violations (New & Remails) | 8 | 9 | ↑ | 14 | 19 | ↑ |
| Adjudicated Hearing Cases | 6 | 10 | ↑ | 11 | 23 | ↑ |
| Total Cases Received | 209 | 160 | ↓ | 320 | 283 | ↓ |
| Hearing Penalties Assessed | \$9,900 | \$15,000 | ↑ | \$13,100 | \$30,500 | ↑ |

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

| Restricted Waste Management | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|-----------------------------|-----------|-----------|---|----------|----------|---|
| Inspections | 322 | 290 | ↓ | 565 | 536 | ↓ |

ENVIRONMENTAL HEALTH Underground Storage Tanks (UST) Full Compliance Inspections – Fiscal Year Data

| Underground Storage Tanks | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|---|-----------|-----------|---|----------|----------|---|
| Compliance Inspections | 84 | 66 | ↓ | 182 | 94 | ↓ |
| Final Installation/Upgrade/Repair Inspections | 9 | 20 | ↑ | 15 | 26 | ↑ |
| Closure Inspections | 2 | 2 | → | 5 | 2 | ↓ |
| Spill Report Investigations | 2 | 1 | ↓ | 3 | 1 | ↓ |
| Reinspections | 0 | 2 | ↑ | 2 | 4 | ↑ |

ENVIRONMENTAL HEALTH Permitted Disposal Facilities (PDF) Inspections – Fiscal Year Data

| Permitted Disposal Facilities | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|-------------------------------|-----------|-----------|---|----------|----------|---|
| Inspections | 21 | 22 | ↑ | 35 | 40 | ↑ |
| Reinspections | 2 | 3 | ↑ | 5 | 5 | → |

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits issued** – Apex Regional Landfill (ADC); Blind Center of Nevada (RC-Mod); Henderson Transfer Station (Mod); Las Vegas Sustainable Services and Consulting (RC-Mod); Mattress Paloma (RC-Mod); and Red Rock Metal Recycling (RC-Mod)
Permit Removals – None
- B. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; Timet; Sunrise Mountain (closed); and Wells Cargo
- C. **Facility Applications Being Processed** – Compost Plants (1); Landfills (1); Recycling Centers (11); Materials Recovery Facilities (2); Transfer Stations (1); and Waste Grease (2)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in September:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

| Asbestos Permitting Services | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|---------------------------------|-----------|-----------|---|----------|----------|---|
| Asbestos Permits Issued | 85 | 72 | ↓ | 131 | 133 | ↑ |
| Revised Asbestos Permits Issued | 4 | 3 | ↓ | 5 | 8 | ↑ |

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

| Subdivision Plan Review | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|---------------------------------------|-----------|-----------|---|----------|----------|---|
| Tentative Maps-Received | 24 | 26 | ↑ | 44 | 42 | ↓ |
| Tentative Maps-Lot Count | 1,816 | 2,185 | ↑ | 3,099 | 3,248 | ↑ |
| Final Maps-Received | 32 | 28 | ↓ | 45 | 49 | ↑ |
| Final Maps-Lot Count | 1,398 | 858 | ↓ | 1,656 | 1,421 | ↓ |
| Final Maps-Signed | 13 | 22 | ↑ | 18 | 43 | ↑ |
| Final Maps (Signed)-Lot Count | 289 | 1,682 | ↑ | 384 | 2,356 | ↑ |
| Improvement Plans-Received | 28 | 18 | ↓ | 36 | 33 | ↓ |
| Improvement Plans-Lot Count | 1,193 | 654 | ↓ | 1,527 | 1,209 | ↓ |
| Expedited Improvement Plans-Received | 4 | 3 | ↓ | 7 | 4 | ↓ |
| Expedited Improvement Plans-Lot Count | 152 | 167 | ↑ | 268 | 204 | ↓ |
| Fees Paid | \$36,455 | \$24,618 | ↓ | \$47,295 | \$44,044 | ↓ |

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

| Individual Sewage Disposal Systems | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|---|-----------|-----------|---|----------|----------|---|
| Residential ISDS Permits | 14 | 7 | ↓ | 19 | 13 | ↓ |
| Commercial ISDS Permits | 5 | 3 | ↓ | 9 | 8 | ↓ |
| Residential Pool Plan Reviews | 1 | 5 | ↑ | 10 | 8 | ↓ |
| Loan Certifications | 3 | 0 | ↓ | 5 | 3 | ↓ |
| Tenant Improvements | 15 | 10 | ↓ | 30 | 26 | ↓ |
| Compliance Issues Resolved (pre-permitting) | 0 | 4 | ↑ | 4 | 10 | ↑ |
| Compliance Cases Resolved (post-permitting) | 2 | 0 | ↓ | 17 | 0 | ↓ |

2. ISDS Program Activity:

- A. Staff continues 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. Staff continues 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.
- C. On August 20, staff gave a presentation on Permitting Practices for all programs managed by ISDS to local agencies in the Regulatory Community. The presentation was uploaded to the SNHD website.

3. Used Mattress and Bedding Program Activity:

- A. There were no additional Used Mattress Sanitizers registered; the total remains at nine.
- B. Staff is working to conduct education and outreach to the gaming industry regarding the proper removal and disposal of used mattresses.

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

| Safe Drinking Water Program | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|---------------------------------------|-----------|-----------|---|----------|----------|---|
| Public Water System Sanitary Surveys | 6 | 6 | → | 15 | 6 | ↓ |
| Public Water System Violation Letters | 2 | 1 | ↓ | 3 | 3 | → |
| Public Water System Complaints | 0 | 0 | → | 0 | 0 | → |

4. Safe Drinking Water Activity:

A. Staff continued to monitor water hauling activities for the following water systems:

- **Speed Vegas** water hauling activities were projected to continue until July 31, 2018. This deadline was set by NDEP and was justified by the permit's water well construction project, CL-0005960-18.
- **Red Rock Visitor Center** water hauling activities are expected to end at an undetermined date (estimated completion of a treatment plant for the new water well).
- **Red Rock Campground** water hauling activities are expected to end at an undetermined date (estimated completion of interconnecting with the **Red Rock Fire Station**).
- **Laker Plaza Inc's** water hauling has received an approved extension until September 30. This deadline was justified by the consultant's progress with the City of Henderson public water system intertie. Our staff will continue to evaluate the consultant's progress to determine subsequent water hauling extensions.

B. Staff continued to track analyte compliance issues with the National Primary Drinking Water Regulations and Secondary Standards. Fourteen *coliform*-present sample events occurred in August. Five of these were *coliform*-present, *E. coli*-present. Of these, three treatment technique assessments were triggered: one level 1 assessment and two level 2 assessments. The level 2 assessments were completed by SNHD staff at the **Keystone Center** public water system (PWS) permit and **Hitchin Post Motel and RV PWS** permit.

C. On August 15, the **Hitchin Post Motel and RV PWS** permit accounted for a routine *coliform* focused water sample. Following the sample's 24-hour incubation, the sample indicated *coliform* were present, yet no *Escherichia coli* were present. Our staff notified the PWS operator that follow-up samples were to be accounted for at five specific sites at the facility: an RV hook-up, the Saloon, the Motel, well 1, and well 2. Those sites were accounted for on August 17, and following their 24-hour incubation time, those samples indicated the presence of *Escherichia coli*. Our staff notified the operator to execute immediate corrective actions and distribute Tier 1 notification (e.g. "Boil Water Order). This order stood from August 18 to September 6 and was rescinded following the collection of an additional 32 *coliform* samples and daily free chlorine residual logging. All 32 samples collected between August 20 and September 4 were *coliform*-absent. Although there are other corrective actions for facility staff to complete, their PWS permit remains in good standing and therefore remains an approved water source for auxiliary permits.

III. VECTOR CONTROL OFFICE

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

| Vector Control and Other EH Services | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|--|-----------|-----------|---|----------|----------|---|
| West Nile Virus Surveillance Traps Set | 438 | 395 | ↓ | 822 | 782 | ↓ |
| West Nile Virus Surveillance Mosquitoes Tested | 12,904 | 5,257 | ↓ | 22,253 | 14,688 | ↓ |
| West Nile Virus Surveillance Submission Pools Tested | 457 | 218 | ↓ | 813 | 597 | ↓ |
| West Nile Virus Surveillance Positive Mosquitoes | 565 | 0 | ↓ | 931 | 50 | ↓ |
| West Nile Virus Surveillance Positive Submission Pools | 20 | 0 | ↓ | 33 | 1 | ↓ |
| Saint Louis Encephalitis Positive Mosquitoes | 0 | 0 | → | 0 | 0 | → |
| Saint Louis Encephalitis Positive Submission Pools | 0 | 0 | → | 0 | 0 | → |
| Western Equine Encephalitis Positive Mosquitoes | 0 | 0 | → | 0 | 0 | → |
| Western Equine Encephalitis Positive Pools | 0 | 0 | → | 0 | 0 | → |
| Elevated Blood Level Home Investigations | 0 | 1 | ↑ | 1 | 3 | ↑ |
| Healthy Homes/Landlord Tenant Response (LLT) | 14 | 14 | → | 28 | 35 | ↑ |
| Public Accommodations Inspections | 7 | 14 | ↑ | 11 | 25 | ↑ |
| Public Accommodations Complaints | 21 | 30 | ↑ | 42 | 47 | ↑ |
| Mobile Home/Recreational Vehicle Park Inspections | 0 | 0 | → | 0 | 0 | → |
| Mobile Home/Recreational Vehicle Park Complaints | 4 | 0 | ↓ | 5 | 2 | ↓ |

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

| Special Programs | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|---|-----------|-----------|---|----------|----------|---|
| School Facility Inspections | 54 | 37 | ↓ | 54 | 37 | ↓ |
| School Facility Complaints | 0 | 0 | → | 0 | 0 | → |
| Child Care Facility Inspections | 53 | 50 | ↓ | 53 | 50 | ↓ |
| Child Care Facility Complaints | 1 | 4 | ↑ | 2 | 4 | ↑ |
| Body Art Facility Inspections | 29 | 41 | ↑ | 53 | 100 | ↑ |
| Body Art Facility Complaints | 2 | 4 | ↑ | 3 | 9 | ↑ |
| Body Art Artist Special Event Inspections | 54 | 51 | ↓ | 84 | 82 | ↓ |
| Total Program Services Completed | 1 | 0 | ↓ | 2 | 1 | ↓ |

1. **Schools:**

- A. **Lunt Elementary School, 2701 Harris Ave.:** Staff responded to a report that a clogged sewer line was affecting the entire school. After school hours, all sewer lines were cleared and definitive repairs made. The school custodial staff cleaned and disinfected all affected areas. The following day, staff surveyed the school and found that the sewer lines were functioning properly.
- B. **Bartlett Elementary School, 1961 Wigwam Pkwy.:** Staff investigated a complaint that the air conditioning was not working. A survey of the building found all areas within the required temperature range of 65-85°F. The custodian reported to staff that the air conditioning had been recently repaired.
- C. **Sandy Valley School, 1420 E. Pearl St.:** Staff responded to a complaint alleging that teachers were cooking and selling food on campus. Staff surveyed the school, including the gym and all lunch room areas. No unapproved food service was observed. The school has a concession stand that contains prepackaged shelf stable foods. The only foods being sold to the students were those prepared by the permitted kitchen. The complaint was not substantiated.

2. **Child Care:**

- A. **Kids Turf Academy Kitchen, 1380 E. Silverado Ranch Blvd.:** During a routine inspection, staff found multi-generational German cockroaches under and around the three-compartment sink and dishwasher. Staff closed the kitchen and had the operator institute pest control measures to prevent the entry of pests and eliminate the pest activity. Upon reinspection, staff did not observe any live or dead cockroaches and the kitchen was reopened.
- B. **Kidz, Kidz, Kidz Preschool, 1483 W. Horizon Ridge Pkwy.:** Staff investigated a complaint referred by Child Care Licensing alleging that shoe covers were not worn in a toddler room that included non-ambulatory children. Staff surveyed the toddler room and did not observe any non-ambulatory children. The Director stated that occasionally non-ambulatory children, 10-months or older, are combined with toddlers in the room for 20 minutes or less before being moved to the infant room. The Director stated that the facility will provide shoe covers for parents and staff and require dedicated footwear for walking children in the room.

3. **Institutions:**

- A. **Clark County Detention Center Main Kitchen, 330 S. Casino Center Dr.:** Staff conducted a routine inspection in the main kitchen and investigated a complaint alleging that foods were being held at unsafe temperatures. Staff observed the following violations: hot time/temperature control for safety (TCS) foods being held at temperatures less than 135°F, food contact surfaces (serving trays) that were dirty and unsanitary, water temperatures at hand sinks less than 100°F, and pests in the facility (fruit fly infestation.) The inspection resulted in a B downgrade. The facility earned A grade on their reinspection. Staff will continue to follow this facility closely with future unannounced inspections scheduled at later dates.
- B. **Mesquite Justice Facility Kitchen, 500 Hillside Dr.:** A routine inspection resulted in a B downgrade with the following violations: inadequate hot water temperature at the three-compartment sink, cut leafy greens and sandwiches stored at temperatures exceeding 41°F, hot and cold holding equipment in disrepair and unable to maintain safe temperatures, and TCS and ready-to-eat foods not labeled properly. After all corrections were made, the facility was reinspected and issued an A grade.

V. FACILITY DESIGN ASSESSMENT & PERMITTING (FDAP)

ENVIRONMENTAL HEALTH Facility Design Assessment & Permitting Program - Fiscal Year Data

| Food Pre-Permitting Services | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|---|-----------|-----------|---|----------|----------|---|
| Food Safety Assessment Meetings | 5 | 4 | ↓ | 11 | 4 | ↓ |
| Total Food Pre-Permitting Services | 907 | 1,118 | ↑ | 1,717 | 1,969 | ↑ |
| Total Service Request Intake | 209 | 494 | ↑ | 406 | 776 | ↑ |
| Total Service Request Released | 130 | 342 | ↑ | 295 | 591 | ↑ |
| Total Service Requests Currently in Pre-Permitting | 820 | 1,530 | ↑ | | | |

1. Enforcement Actions and Investigations:

- A. Las Delicias de Mexico Portable Unit for the Service of Food (PUSF), 4350 Spring Mountain Rd.:** Plans were reviewed for the unit but not approved due to the lack of a fire suppression system and third-party certification of equipment. After all requirements were met and updated plans were provided and approved, a final permitting inspection was conducted and resulted in failure due to inadequate hot water at the three-compartment sink. SNHD regulations require a minimum 120°F hot water at the three-compartment sink to ensure adequate hot water for handwashing and warewashing. Once the water heater was replaced and adequate hot water was available, the unit was approved to operate.
- B. Harvey N. Dondero Elementary School, 4450 Ridgeville St.:** Staff conducted a pre-permitting inspection of a new Clark County School District Elementary School kitchen. During the inspection, staff found that the new walk-in cooler was not at the required temperature of 41°F. In addition, the hot water temperature at the three-compartment sink was only 105°F. Staff provided the general contractor with a list of required corrections and directions for rescheduling the final health inspection. The final permitting inspection was conducted a week later and the facility was approved to stock and operate.
- C. Dennis Ortwein Elementary School, 10926 Dean Martin Dr.:** During a final permitting inspection, staff observed an entanglement hazard on the kindergarten playground slide that could cause accidental injury or death to a child. Nevada Administrative Code requires that playgrounds are installed as instructed in the Consumer Product Safety Commission's *Handbook for Public Playground Safety* to prevent substantial health or safety hazards. Consequently, the kindergarten playground was not approved. Following adequate repairs to the equipment, the playground was approved in time for the first day of school instruction.
- D. Starbuck's at Planet Hollywood, 3667 S. Vegas Blvd.:** A final remodel inspection was not approved due to the main reach-in cooler and several other refrigeration units not operating at safe temperatures of 41°F or below and the nitro-draft coffee dispenser not being plumbed. Staff accommodated a request to do a reinspection the next day. All refrigeration was operable; however, the nitro-draft coffee dispenser was still not plumbed. The remodel was approved without the nitro-draft unit. Three days later, staff conducted an additional inspection for the plumbed nitro-draft unit and the unit was approved for use.
- E. Dutch Bros Coffee, 6894 N. Hualapai Way:** During the initial plan review, the applicant was advised that the hand sinks built into the custom stainless counters

must meet SNHD Regulations and be recessed a minimum of six inches into the counter. When the pre-permitting inspection was conducted, staff observed that the hand sinks were improperly built flush with the counter. The violation was noted and required to be corrected prior to the final permitting inspection. Per the contractor, other locations had been approved with flush hand sinks. Research found that the other two facilities had either approved recessed hand sinks or approved separate wall hung hand sinks. The final inspection for this location is still pending.

- F. **Clark County School District Risk Management, 4828 S. Pearl St.:** A meeting with the Clark County School District Risk Management team was held to discuss major risk factors involved with 23 pending school projects. The projects were delayed due to problems which included lack of permanent power, lack of sewer hookup, no water, and no hot water. Through a coordinated effort, contingency plans were put into place to allow the schools to open on schedule.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

| Aquatic Health Program Services | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|--|-----------|-----------|---|----------|----------|---|
| New Projects Submitted to Plan Review | 68 | 75 | ↑ | 102 | 126 | ↑ |
| All Projects Released from Pool Plan Review | 33 | 86 | ↑ | 89 | 194 | ↑ |
| Total Operation Inspections | 479 | 453 | ↓ | 810 | 836 | ↑ |
| Complaint Investigations | 34 | 37 | ↑ | 93 | 77 | ↓ |
| Inactive Body of Water Surveys | 12 | 6 | ↓ | 16 | 11 | ↓ |
| Total Program Services Completed | 626 | 657 | ↑ | 1,110 | 1,244 | ↑ |

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 10

1. Enforcement Actions:

- A. **Ambassador Apartments, 1720 Rexford Dr.:** On August 3, a complaint was submitted alleging that there was an oily, greasy film on the surface of the pool and that the pool contained debris. The complainant stated that the pool hadn't been maintained for at least a month and may not have a certified pool operator (CPO). Staff found the complaints to be unsubstantiated. The pool was clean, the water was clear, and the facility had a CPO.
- B. **Rose Ridge Homeowners Association (HOA), Sycamore Falls St.:** On August 7, a reinspection was conducted following a failed final permitting inspection. The previous inspection resulted in failure due to noncompliant barriers and no emergency phone. All issues were corrected and the facility was approved for operation.
- C. **Wet N Wild Las Vegas, 7055 S. Fort Apache Rd.:** On August 7, staff conducted a complaint investigation. The Kiddie Cove had broken impact absorbing padding bending out and above the water surface. The broken padding had sharp edges and created a safety hazard so the aquatic venue was closed. The necessary repairs were made and Kiddie Cove was approved to reopen on August 9.

- D. El Conlon/Versailles Senior Center, 2651 Clark Towers Ct.:** On August 14, staff conducted a routine inspection and discovered an unapproved remodel. The heater had been removed and replaced by a different model. The operator was required to submit a minor remodel application to Aquatic Health Plan Review within 30 days. The facility is still in operation.
- E. Duck Creek Village 1 & 2 HOA, 5800 Medallion Dr.:** On August 15, a routine inspection was conducted along with a complaint investigation. The complainant stated that the spa was green. The inspector observed the spa to be clean and clear, but the plaster was in moderate to severe disrepair with roughness, etching, and staining throughout which resulted in a green hue. The facility was given a compliance schedule of one year to replaster the spa.
- F. Hilton Garden Inn, 7830 S. Las Vegas Blvd.:** On August 15, staff conducted final inspections for three disinfection system remodels. The disinfection systems were installed correctly and approved, but the facility had also replastered the interior of the spa and changed the suction outlet covers without SNHD approval. The newly installed suction outlet covers were not adequate for the system. The inspector closed the spa since suction outlet covers pose an entrapment risk. On August 23, the inspector verified the installation of new suction outlet covers that were rated appropriately for the system. The spa was compliant and approved to operate.
- G. Coyote Willows, 732 Hagens Aly:** On August 17, staff arrived to conduct a routine inspection and found that the spa had three broken suction outlet covers. The spa was closed and remains closed at this time.
- H. Entrada Di Paradiso Apartments, 2701 N. Rainbow Blvd.:** On August 17, staff conducted a final remodel inspection for replacement skimmers and circulation pumps for all three spas located on the property. All the spas had been drained and the circulation systems were shut off. Since the spas were not operational at the time of inspection, the remodels could not be approved. The aquatic venues remain closed at this time.
- I. Bristol at Sunset Apartments, 2001 Ramrod Ave.:** On August 21, the pre-plaster inspection for the spa failed due to deviations from the approved plans. The spa shell had been constructed with a smaller diameter and deeper water depth than what had been submitted. Incorrect depth markers had been installed, the stair riser height was not compliant, deck work was incomplete, and the pool area barrier was noncompliant. Correction of all items and resubmission of plans is required prior to reinspection. The submission of the as-built plans is pending.
- J. Siegel Suites Casa, 700 N. Las Vegas Blvd.:** On August 22, a routine inspection failed because the circulation pump was not running upon arrival. It was later discovered that the pool circulation pump was on a timer and the timer was not set to turn the pump on until 9am. Even though the facility and service company claimed that the pool was not open at the time of the inspection, there was no indication that the pool was closed (i.e. closed signs or the gate chained and locked). The service company has since deactivated the timer so that the pool pump will run continuously when access to the pool is available.
- K. Resort at Tropicana, 5275 W. Tropicana Ave.:** On August 27, a remodel inspection was conducted to approve a replacement skimmer on one pool. During the inspection, staff observed equipment still present in the pump room for a previously deleted aquatic venue (Spa 2). Nevada Administrative Code requires removal of all equipment as part of the process to properly abandon a permitted body of water. The operator was educated on the process and given 30 days to remove the existing equipment and cap and or seal any existing line. The shell of

the spa has been filled in with concrete and is now a fire pit. Staff is currently waiting for verification documentation.

VII. TRAINING AND COMPLIANCE

1. Training Office staff participated in the National Association of County and City Health Officials (NACCHO) Mentorship Cohort VII Face-to-Face meeting in Washington, D.C. on August 1 and 2.
2. Staff released Christopher Parangan from training and he was assigned to the Downtown Food Operations Office on August 3.
3. Training Office staff met University of Nevada Cooperative Extension staff and Nevada Food Safety Task Force members for a proposed joint project on August 8 and 9.
4. Staff participated in the EH Social Media Planning meeting on August 10.
5. A new EHS I was assigned to the Training Office on August 13.
6. Training Office staff prepared for and attended the Food Operations Staff Meeting on August 15.
7. Staff provided new hire classroom training to staff on August 15 and 17.
8. Staff participated in Allergen Intervention Strategy Committee meetings on August 7, 17, 22, and 29.
9. Staff participated in the training: "Great Customer Service in the Public Sector" and "Dealing with Irate Customers" on August 17.
10. Training Office staff provided Violations Standard Training to EH staff on August 20, 24, 27, 29, and 31.
11. Staff provided outreach training for twenty-one food handlers in Spanish at Makino Restaurant on August 14.
12. Staff attended the Conference for Food Protection Executive Board meeting in San Antonio, Texas on August 22.
13. Staff continued to meet with mentees for the NACCHO Mentorship Program. The program for Cohort 7 is over and the final meeting was held August 23.
14. Training Office staff conducted environmental assessment/epidemiological investigations throughout the month.
15. Staff participated in the following special event: Off Price @ the Sands Expo & Convention Center on August 13.
16. Staff provided restaurant field training for the Special Programs Senior Environmental Health Specialist (EHS).
17. Staff participated in standardization of Food Operations and Special Programs staff throughout the month.
18. Staff conducted field training with EHSs throughout the month.
19. Staff assisted in the CDC Food Safety Practices and Beliefs Study.
20. Staff continued to participate in the 2019 Steering Committee for updates to the *SNHD Regulations Governing the Sanitation of Food Establishments*.
21. Staff participated in the EH Quality Circle throughout the month.
22. Staff assisted with the rewrite of the Administrative Process Policy and Procedures.
23. Special Processes staff completed inspections of dietary supplement manufacturers throughout the month.
24. 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.
25. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently 13 cook chill/sous vide plans, 9 2-barrier plans, 8 other HACCP plans, 11 waivers, and 8

operational plans in review.

26. Special Processes staff provided guidance to Food Operations and industry regarding label requirements. There are currently 14 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

| Label Review | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|-----------------------------------|-----------|-----------|---|----------|----------|---|
| Facility Label Review Submissions | 6 | 10 | ↑ | 10 | 17 | ↑ |
| Facility Label Review Releases | 7 | 10 | ↑ | 10 | 17 | ↑ |
| Number of Labels Approved | 93 | 46 | ↓ | 110 | 191 | ↑ |

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

| Special Processes Review | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|---|-----------|-----------|---|----------|----------|---|
| Cook Chill/Sous Vide Submissions | 0 | 1 | ↑ | 0 | 1 | ↑ |
| Cook Chill/Sous Vide Releases | 2 | 0 | ↓ | 3 | 0 | ↓ |
| 2-Barrier ROP Submissions | 0 | 1 | ↑ | 0 | 1 | ↑ |
| 2-Barrier ROP Releases | 0 | 0 | → | 1 | 0 | ↓ |
| Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.) | 1 | 0 | ↓ | 2 | 0 | ↓ |
| Other Special Processes Releases | 0 | 0 | → | 1 | 0 | ↓ |

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

| Waivers & Operational Plans Review | Aug. 2017 | Aug. 2018 | | FY 17-18 | FY 18-19 | |
|------------------------------------|-----------|-----------|---|----------|----------|---|
| Waiver Review Submissions | 0 | 0 | → | 1 | 0 | ↓ |
| Waiver Review Releases | 0 | 0 | → | 1 | 0 | ↓ |
| Operational Plan Submissions | 0 | 0 | → | 1 | 0 | ↓ |
| Operational Plan Releases | 1 | 0 | ↓ | 1 | 0 | ↓ |