



# Memorandum

**Date:** August 23, 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	July 2017	July 2018		FY 17-18	FY 18-19	
Routine Inspections	1,751	1,989	↑	1,751	1,989	↑
Reinspections	191	208	↑	191	208	↑
Downgrades	178	234	↑	178	234	↑
Closures	14	26	↑	14	26	↑
Special Events	56	58	↑	56	58	↑
Temporary Food Establishments & Tasting Event Booths	388	422	↑	388	422	↑
<b>TOTALS</b>	<b>2,578</b>	<b>2,937</b>	<b>↑</b>	<b>2,578</b>	<b>2,937</b>	<b>↑</b>

### 1. Enforcement Actions and Investigations:

- A. **Antojitos Guayavitos Mobile, 439 Rock Quarry Way:** On July 6, the facility was closed for an Imminent Health Hazard (IHH), sewage or liquid waste not disposed of in an approved manner. The inspector documented 32 demerits. The facility was reinspected and reopened with zero demerits on July 11.
- B. **Makino Sushi Bar, 3965 S. Decatur Blvd.:** On July 6, the facility was closed for an IHH, multigenerational roach infestation. The facility was reinspected and reopened with three demerits on July 9.
- C. **Halo Restaurant, 2605 S. Decatur Blvd.:** On July 7, the facility was closed for two IHHs, no hot water and pest infestation. The inspector documented 28 demerits. The facility was reinspected on July 20 and failed with 25 demerits. The facility was reinspected and reopened with zero demerits on July 25.

- D. **Popeye's, 2421 W. Bonanza Rd.:** On July 9, the facility was closed for an IHH, active sewage backup. The facility was reopened the next day, after repairs were made.
- E. **Rebel #42 – Snack Bar, 4111 S. Paradise Rd.:** On July 9, the facility was closed for an IHH, no hot water. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on July 10.
- F. **Quality Bakery, 1720 E. Charleston Blvd.:** On July 9, the facility was closed for two IHHs, pest infestation and lack of adequate refrigeration. The inspector documented 37 demerits. The facility was reinspected and reopened with three demerits on July 30.
- G. **Tropical Smoothie Café #NV32, 6555 S. Jones Blvd.:** On July 11, the facility was closed for two IHHs, wastewater backup on the floor and wastewater not being disposed of in an approved manner. The facility was reopened later that day after a plumbing service corrected the issue.
- H. **Thai D To Go, 860 E. Twain Ave.:** On July 13, the facility was closed for a pest infestation and excessive demerits. The inspector documented 42 demerits. The facility was reinspected and reopened with three demerits on July 16.
- I. **Albertsons #4006 – Deli, 9725 S. Maryland Pkwy.:** On July 17, the facility was closed for an IHH, no water. Water was restored and the facility was reopened the next day.
- J. **M & M Soul Food Café, 3923 W. Charleston Blvd.:** On July 23, the facility was closed for an IHH, pest infestation. The inspector documented 25 demerits. The facility remains closed at this time.
- K. **Pad Thai Restaurant, 860 S. Rancho Dr.:** On July 23, the facility was closed for an IHH, inadequate refrigeration. The refrigeration units were repaired and the facility was reopened the next day.
- L. **Wang Globalnet Butcher, 953 E. Sahara Ave.:** On July 25, the facility was closed for an IHH, lack of adequate handwashing facilities. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits on July 27.
- M. **Penn's Thai House, 722 W. Sunset Rd.:** On July 25, the facility was closed for an IHH, inadequate refrigeration. The reach-in and prep tables were not maintaining 41°F or below. The facility was reinspected and reopened with nine demerits on July 26.
- N. **Buffalo Bills Theater Snack Bar, 31900 S. Las Vegas Blvd.:** On July 25, the facility was closed for an IHH, rodent infestation. Roach activity was also identified. The reopening inspection is still pending.
- O. **Pachuca Hidalgo Catering #2, 2111 N. Decatur Blvd.:** On July 30, the facility was closed for three IHHs: pest infestation, lack of adequate refrigeration, and lack of adequate handwashing facilities. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on August 3.
- P. **Double Down Saloon, 4640 S. Paradise Rd.:** On July 30, the facility was closed for an IHH, pest infestation. The inspector documented six demerits. The facility was reinspected and reopened with zero demerits on July 31.
- Q. **Steak N Shake, 2580 Saint Rose Pkwy.:** On July 31, the facility was closed for an IHH, sewage backup. The facility was reinspected and reopened the next day with zero demerits.
- R. **Tahiti Village Main Pool Bar and Tahiti Village Lazy River Bar, 7200 S. Las Vegas Blvd.:** On July 31, Cease and Desist Orders were issued for the two bars for operating without health permits. In addition, the bars were operating without hot water and one had improper disposal of wastewater. Facility management has been directed to contact Facilities Design Assessment and Permitting (FDAP) to obtain

permits for the bars. Due to the heat and the facility being at full capacity, SNHD staff did allow the facility to provide bottled water to their guests.

2. **Foodborne Illness Investigations:**

- A. **Arby's, 1940 Rock Springs Dr.:** On July 3, staff responded to three complaints of foodborne illness. Staff observed multiple issues that could lead to illness including improper handwashing and improper cleaning of food equipment. The investigation resulted in a C downgrade. On July 9, the facility passed their reinspection and returned to an A grade.
- B. **Westgate Buffet, 3000 S. Paradise Rd.:** On July 4, staff responded to multiple complaints of foodborne illness. Staff observed multiple issues that could lead to illness. Contamination concerns included lack of handwashing when required, lack of sanitizer when wiping surfaces, and utensil handles touching ready-to-eat food. Proliferation issues included expired foods, refrigeration malfunctioning, and foods in the temperature danger zone. The investigation resulted in a closure. On July 17, the facility passed its reopening inspection with an A grade.
- C. **Aliante Medley Buffet, 7300 Aliante Pkwy.:** On July 5, staff responded to a lab confirmed case of foodborne illness. Staff observed some potential contamination issues. The investigation resulted in an A grade.
- D. **Kapit Bahay Filipino Fast Food, 4115 Spring Mountain Rd.:** On July 6, staff responded to a lab confirmed case of foodborne illness. Multiple issues that could lead to illness were observed including improper handwashing, improper holding time and temperature of foods, and cross contamination instances. The investigation resulted in a C grade. On July 31, the facility passed a reinspection with an A grade.
- E. **Don Tortaco, 1461 S. Boulder Hwy.:** On July 11, staff responded to a lab confirmed case of foodborne illness. Multiple issues that could lead to illness were observed including soiled equipment, missed handwashing, and foods held in the temperature danger zone. The investigation resulted in a C downgrade. On July 17, the facility passed a reinspection with an A grade.
- F. **Sushi Neko, 5115 W. Spring Mountain Rd.:** On July 12, staff responded to a lab confirmed case of foodborne illness. Multiple issues that could lead to illness were observed including improper handwashing, hand sink issues, foods held in the temperature danger zone, and potential cross contamination concerns. The investigation resulted in a C downgrade. On July 16, the facility passed their reinspection with an A grade.
- G. **Mustang Sally's Diner, 280 N. Gibson Rd.:** On July 16, staff responded to a lab confirmed case of foodborne illness. Staff observed multiple issues that could lead to illness including lack of handwashing when required and cross contamination. The investigation resulted in a B downgrade. On July 16, the facility passed their reinspection with an A grade.
- H. **McDonald's, 900 S. Rampart Blvd.:** On July 19, staff responded to a lab confirmed case of foodborne illness. Staff observed some issues that could lead to illness including improper cleaning of food equipment. The investigation resulted in an A grade.
- I. **Rick Moonen's RM Seafood, 3930 S. Las Vegas Blvd.:** On July 27, staff responded to a lab confirmed case of foodborne illness. Staff collected information on the shell stock served. The investigation resulted in an A grade.
- J. **La Bonita Kitchen, 6000 W. Cheyenne Ave.:** On July 30, staff responded to a lab confirmed case of foodborne illness. Staff observed multiple instances of food being held in the temperature danger zone. The investigation resulted in an A grade.
- K. **McDonald's, 1501 W. Lake Mead Blvd.:** On July 31, staff responded to a lab confirmed case of foodborne illness. Staff observed multiple contamination issues

including improper handwashing and low sanitizer levels. The investigation resulted in a B downgrade. The facility has not yet been reinspected.

**L. Subway, 591 College Dr.:** On July 31, staff responded to four reports of suspected foodborne illness. Staff observed multiple contamination issues including low sanitizer. The investigation resulted in a B downgrade. The facility has not yet been reinspected.

**M. Sakana, 3949 S. Maryland Pkwy.:** On July 31, staff responded to two reports of foodborne illness. Staff observed multiple issues that could lead to illness including malfunctioning refrigerators, lack of handwashing when required, and foods held in the temperature danger zone. The investigation originally resulted in a C downgrade, but a reinspection the following day resulted in a closure due to repeated food safety issues and continued refrigeration issues. On August 2, the facility passed their reinspection with an A grade.

**3. Onsite Intervention Training:**

**A.** Onsite Intervention Training was held with the following facilities: Sugar Factory, 3200 S. Las Vegas Blvd.; Kapit Bahay Filipino Fast Food, 4115 Spring Mountain Rd.; Olocuita Pupuseria and Neveria, 1756 E. Charleston Blvd.; Makino; 3965 S. Decatur Blvd.; and Halo, 2605 S. Decatur Blvd.

**4. Supervisory/Managerial Conferences:**

**A.** Conferences were held with the following facilities: Caesars Bacchanal, 3570 S. Las Vegas Blvd.; Pad Thai Restaurant, 860 S. Rancho Dr.; and Krazy Buffet, 8095 W. Sahara Ave.

**5. Community Outreach:**

**A.** Environmental Health Specialist, Tory Rich, provided a classroom slideshow presentation for Persons in Charge of all food outlets at the MGM Grand.

**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	July 2017	July 2018		FY 17-18	FY 18-19	
Notices of Violations (New & Remails)	6	10	↑	6	10	↑
Adjudicated Hearing Cases	5	13	↑	5	13	↑
Total Cases Received	111	123	↑	111	123	↑
Hearing Penalties Assessed	\$3,200	\$15,500	↑	\$3,200	\$15,500	↑

**ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data**

Restricted Waste Management	July 2017	July 2018		FY 17-18	FY 18-19	
Inspections	243	246	↑	243	246	↑

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

Underground Storage Tanks	July 2017	July 2018		FY 17-18	FY 18-19	
Compliance Inspections	98	28	↓	98	28	↓
Final Installation/Upgrade/Repair Inspections	6	6	→	6	6	→
Closure Inspections	3	0	↓	3	0	↓
Spill Report Investigations	1	0	↓	1	0	↓
Reinspections	2	2	→	2	2	→

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

Permitted Disposal Facilities	July 2017	July 2018		FY 17-18	FY 18-19	
Inspections	14	18	↑	14	18	↑
Reinspections	3	2	↓	3	2	↓

**1. Solid Waste Plan Review Program (SWPR):**

- A. **Permits Issued** – A Recycling Solution (RC-Modification); Liberty Salvage Material (RC-Modification); and Top Dollar Recycling (RC-Modification)  
**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 Plant (1); Landfill (1); Recycling Centers (15); Materials Recovery Facilities (2); Transfer Station (1); and Waste Grease (2)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in August:** Oilmatic of Nevada (Waste Grease Facility)

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

Asbestos Permitting Services	July 2017	July 2018		FY 17-18	FY 18-19	
Asbestos Permits Issued	46	61	↑	46	61	↑
Revised Asbestos Permits Issued	1	5	↑	1	5	↑

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

Subdivision Plan Review	July 2017	July 2018		FY 17-18	FY 18-19	
Tentative Maps-Received	20	16	↓	20	16	↓
Tentative Maps-Lot Count	1,283	1,063	↓	1,283	1,063	↓
Final Maps-Received	13	20	↑	13	20	↑
Final Maps-Lot Count	258	560	↑	258	560	↑
Final Maps-Signed	5	21	↑	5	21	↑
Final Maps (Signed)-Lot Count	95	674	↑	95	674	↑
Improvement Plans-Received	8	15	↑	8	15	↑
Improvement Plans-Lot Count	334	554	↑	334	554	↑
Expedited Improvement Plans-Received	3	1	↓	3	1	↓
Expedited Improvement Plans-Lot Count	116	37	↓	116	37	↓
Fees Paid	\$10,840	\$18,374	↑	\$10,840	\$18,374	↑

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

Individual Sewage Disposal Systems	July 2017	July 2018		FY 17-18	FY 18-19	
Residential ISDS Permits	5	6	↑	5	6	↑
Commercial ISDS Permits	4	5	↑	4	5	↑
Residential Pool Plan Reviews	9	3	↓	9	3	↓
Loan Certifications	2	3	↑	2	3	↑
Tenant Improvements	15	16	↑	15	16	↑
Compliance Issues Resolved (pre-permitting)	4	6	↑	4	6	↑
Compliance Cases Resolved (post-permitting)	15	0	↓	15	0	↓

**2. ISDS Program Activity:**

- A. 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. 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.

**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	July 2017	July 2018		FY 17-18	FY 18-19	
Public Water System Sanitary Surveys	9	0	↓	9	0	↓
Public Water System Violation Letters	1	2	↑	1	2	↑
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 are projected to continue until July 31, 2018. This deadline, set by the Nevada Department of Environmental Protection (NDEP), is 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, 2018. This deadline was recently justified by the consultant's progress with the City of Henderson public water system intertie. 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. Sixteen *coliform*-present sample events occurred this month. These samples were *coliform*-present, *E. coli*-absent. Of these, one treatment technique assessment was triggered. That assessment will be completed in August by our staff and with coordination of the **Keystone Center** public water system permit.**

**III. VECTOR CONTROL OFFICE**

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

<b>Vector Control and Other EH Services</b>	<b>July 2017</b>	<b>July 2018</b>		<b>FY 17-18</b>	<b>FY 18-19</b>	
<b>West Nile Virus Surveillance Traps Set</b>	384	373	↓	384	373	↓
<b>West Nile Virus Surveillance Mosquitoes Tested</b>	9,349	8,295	↓	9,349	8,295	↓
<b>West Nile Virus Surveillance Submission Pools Tested</b>	356	348	↓	356	348	↓
<b>West Nile Virus Surveillance Positive Mosquitoes</b>	366	50	↓	366	50	↓
<b>West Nile Virus Surveillance Positive Submission Pools</b>	13	1	↓	13	1	↓
<b>Saint Louis Encephalitis Positive Mosquitoes</b>	0	0	→	0	0	→
<b>Saint Louis Encephalitis Positive Submission Pools</b>	0	0	→	0	0	→
<b>Western Equine Encephalitis Positive Mosquitoes</b>	30	0	↓	30	0	↓
<b>Western Equine Encephalitis Positive Pools</b>	1	0	↓	1	0	↓
<b>Elevated Blood Level Home Investigations</b>	1	2	↑	1	2	↑
<b>Healthy Homes/Landlord Tenant Response (LLT)</b>	14	21	↑	14	21	↑
<b>Public Accommodations Inspections</b>	4	10	↑	4	10	↑
<b>Public Accommodations Complaints</b>	18	16	↓	18	16	↓
<b>Mobile Home/Recreational Vehicle Park Inspections</b>	0	0	→	0	0	→
<b>Mobile Home/Recreational Vehicle Park Complaints</b>	1	1	→	1	1	→

**IV. SPECIAL PROGRAMS**

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

<b>Special Programs</b>	<b>July 2017</b>	<b>July 2018</b>		<b>FY 17-18</b>	<b>FY 18-19</b>	
<b>School Facility Inspections</b>	0	0	→	0	0	→
<b>School Facility Complaints</b>	1	0	↓	1	0	↓
<b>Child Care Facility Inspections</b>	24	58	↑	24	58	↑
<b>Child Care Facility Complaints</b>	1	5	↑	1	5	↑
<b>Body Art Facility Inspections</b>	1	1	→	1	1	→
<b>Body Art Facility Complaints</b>	30	31	↑	30	31	↑
<b>Body Art Artist Special Event Inspections</b>	2	2	→	2	2	→
<b>Total Program Services Completed</b>	56	97	↑	56	97	↑



1. **Child Care:**

- A. Stewart Group Care Home, 6321 Lauren Ashton Ave.:** On July 2, staff conducted an initial operational inspection at the facility. The provider changed the permit status of the facility from a Family Care Home to a Group Care Home. SNHD Regulations allow Family Care Homes to care for up to 6 children and Group Care Homes to care for 7 to 12 children. Major violations noted during the inspection included inadequate sanitizer and disinfectant and permanent locking devices were missing from the access to the bodies of water located in the backyard. Due to the unsafe conditions in the backyard, staff closed the area to all child care related activities until the provider installed proper locking devices on the pool access gate. The change in permit status was approved. Staff returned three days later and confirmed and documented that adequate locking devices had been installed and the outdoor play area was reopened.
- B. Kinder Cottage Learning Center, 4090 E. Owens Ave.:** On July 17, a revocation hearing was conducted. The facility had exhibited ongoing noncompliance with repeat violations and had failed to comply with SNHD directives issued at previous supervisory and managerial conferences. A settlement was reached with the operator to provide a final opportunity to operate in compliance with SNHD Regulations. The settlement agreement includes regular visits by a consultant specializing in the operation of child care facilities, state approved training for all staff regarding the sanitation and safety of child care facilities, regular cleaning by a professional cleaning company, reinspection and approval from SNHD inspectors prior to reopening, and frequent, unannounced inspections throughout the next eighteen months. Failure to adhere to the stipulations in the settlement agreement will result in a permanent revocation of the operator's child care health permit. The facility is expected to reopen on October 1.
- C. Tinker Town Learn & Play Center, 6200 Smoke Ranch Rd.:** On July 23, staff conducted a reinspection of the facility to ensure that violations observed in June had been corrected. During the reinspection, staff found multiple repeat violations including: inability to maintain adequate hot water temperature at the three-compartment sink, a dedicated handwashing sink being used for food preparation, improper diaper changing procedures, inappropriate use of sanitizer and disinfectant, dirty classroom toys and napping equipment, and outdoor play equipment found in disrepair. Due to the number and nature of the repeat violations, the permit holder was scheduled to attend a supervisory conference. The supervisory conference was conducted on August 1, and the operator was made aware of requirements needed to maintain the facility in compliance with SNHD Regulations. Staff will continue to follow this facility closely.

2. **Body Art:**

- A. Madhouse Tattoo (Unpermitted Body Art Facility), 4241 W. Charleston Blvd.:** On July 13, staff assisted the City of Las Vegas Business License Division (CLVBLD) and the Las Vegas Metropolitan Police Department (LVMPD) with an investigation of an unpermitted body art facility. The joint investigation resulted after SNHD referred a complaint to CLVBD. CLVBD then investigated and determined that a response with LVMPD was necessary to ensure that the facility would cease operations until the appropriate permits and licenses were obtained. During the joint response, the facility was found operating as a body art establishment. The owner was arrested due to outstanding warrants and the facility was closed and secured by LVMPD until their investigation is completed.

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

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

Food Pre-Permitting Services	July 2017	July 2018		FY 17-18	FY 18-19	
<b>Food Safety Assessment Meetings</b>	6	3	↓	6	3	↓
<b>Total Food Pre-Permitting Services</b>	776	835	↑	776	835	↑
<b>Total Service Request Intake</b>	252	258	↑	252	258	↑
<b>Total Service Request Released</b>	337	243	↓	337	243	↓
<b>Total Service Requests Currently in Pre-Permitting</b>	837	1,361	↑			

**1. Enforcement Actions and Investigations:**

- A. Las Vegas Ball Park, 1650 Pavilion Ctr.:** Staff reviewed plans for a new triple-A baseball stadium that will be constructed for the Las Vegas 51s. A total of 13 permits were created to encompass all areas of the stadium that will prepare, serve, or store food for public consumption. There are several private suites, that may have food brought in from outside caterers, which do not require additional permits. The 13 permits included drinking establishments, snack bars, refrigerated storage units, a dish washing area, and a central kitchen. An additional plan review meeting will occur at a later date for the addition of a restaurant permit.
- B. Grand Kabab, 641 N. Stephanie St.:** Food operations inspectors found this facility operating without approval for a Change of Permit Holder (CPH). The facility was closed for operational violations. The operator was instructed to apply for a permit and schedule a Food Safety Assessment Meeting (FSAM) to assess the PIC's food safety knowledge. After failing to pass the FSAM, a supervisory conference was conducted to ensure development of risk management procedures and adequate food safety knowledge. After successfully answering all food safety questions at the meeting and correcting all violations observed during the closure, the facility was approved for operation and the permit was issued.
- C. Jogasaki Sushi Burrito, 7365 S. Buffalo Dr.:** Staff arrived to conduct a final permitting inspection and found that neither a Temporary Certificate of Occupancy (TCO) nor a Certificate of Occupancy (CO) had been issued by the Clark County Building Department. A TCO/CO is a document stating that all other required agencies have inspected and deemed the area safe to occupy and use. The final inspection was rescheduled and approved two weeks later, after the CO was obtained.
- D. Proposed Cat Café in Town Square, 6605 S. Las Vegas Blvd.:** A preliminary plan review meeting was held for a proposed cat café. The business plan includes a resident cat facility and adjoining café offering beverage and dessert options. Minimum permitting and regulatory requirements to prevent the cross contamination of food and food contact surfaces in permitted food handling areas was discussed. The operator's questions were answered and permitting requirements were clarified. At this time, the operator has not applied for a health permit.
- E. Bok Bok Chicken, 7501 W. Lake Mead Blvd.:** Staff conducted a pre-permitting inspection of a new restaurant/take-out facility. During the inspection staff observed that the new reduced pressure zone (RPZ) backflow device for the soda dispenser carbonator had not been certified by a backflow certified technician. SNHD

Regulations require that all carbonator backflow devices be tested and certified annually. Staff also noted a gap between the rear door and the floor that could allow pests into the facility. SNHD Regulations require all entrances into a food facility to be weather tight and pest proof. The owner of the facility agreed to have the RPZ device tested and certified and to install a weather tight seal on the bottom of the rear door. At the final permitting inspection staff noted that all corrections had been completed and the owner was given approval operate.

- F. **Ava's Bar & Snack Bar, 3935 E. Charleston Blvd.:** During a final permitting inspection, staff observed a grease interceptor inside a hallway where no food is to be prepared and no kitchenware is to be washed or stored. SHND Regulations require grease traps or interceptors to be installed outside the facility whenever possible. Staff instructed the operator that a waiver is required to install a grease interceptor inside the facility. The owner agreed to apply for the waiver and provide necessary supporting documents to describe how risks associated with the indoor interceptor will be mitigated. Health permit approval is pending waiver approval.
- G. **Del Frisco Steakhouse Bar, 3925 S. Paradise Rd.:** Facility management submitted plans to remodel their dining room to include replacing their bar top with a new solid surface stone top. During the review, staff informed the operator that when replacing a bar top, they must also ensure that everything behind the bar still meets current SNHD Regulations. During a pre-permitting inspection, staff noted that the scupper drains that are required over the ice bins had been removed and not replaced on the new bar top. Additionally, there were large gaps between the new bar top and the dry wall, exposed wood, no lighting under the bar top, and several pieces of equipment were not sealed to the wall. The final inspection is still pending.

**VI. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Program Services	July 2017	July 2018		FY 17-18	FY 18-19	
<b>New Projects Submitted to Plan Review</b>	34	51	↑	34	51	↑
<b>All Projects Released from Pool Plan Review</b>	56	108	↑	56	108	↑
<b>Total Operation Inspections</b>	331	383	↑	331	383	↑
<b>Complaint Investigations</b>	59	40	↓	59	40	↓
<b>Inactive Body of Water Surveys</b>	4	5	↑	4	5	↑
<b>Total Program Services Completed</b>	484	587	↑	484	587	↑

**Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 11**

**1. Enforcement Actions:**

- A. **Villas at Painted Desert Apartments, 2851 S. Decatur Blvd.:** On July 5, Pool 2 was closed due to damaged suction outlet covers. Both covers in the pool were chipped. This can pose a safety (entrapment) hazard. The operator has not requested a reinspection yet.
- B. **Echelon Senior Living, 4330 S. Eastern Ave.:** On July 13, staff conducted a routine inspection and found multiple chlorine tablets laying on the bottom of the

pool floor, in addition to a residential floating chlorine dispenser. The spa had no detectable disinfectant residual and the pool operator was unlicensed. The pool was closed and has not yet been reinspected.

- C. **Whitney Ranch Recreation Center, 1575 Galleria Dr.:** On July 13, a complaint investigation was conducted regarding the quality of air within the indoor pool enclosure. Facility staff stated that work had been completed which relocated the enclosure's air intake to a lower position to facilitate proper circulation and cooling. Multiple large fans were also observed operating and placed strategically throughout the enclosure to aid in circulation. Ambient air temperature was measured at 87.1 °F. A slight chlorine smell was present, noted as normal during operation. Air quality, temperature, and circulation were deemed acceptable, and the facility took appropriate measures to improve air quality. The complaint was closed as unsubstantiated.
- D. **Sunset Cove Apartments Clubhouse Pool, 5225 E. Charleston Blvd.:** On July 17, staff conducted a routine inspection and closed the pool for an IHH. Staff checked the underwater pool lights and ground fault circuit interrupter (GFCI) to see if they were operable. The underwater lights were operable, but the GFCI was not. Nevada Administrative Code (NAC) 444.140 requires GFCIs to be installed on all lighting circuits. Facility maintenance replaced the GFCI and the pool was approved for operation.
- E. **The Abode Red Rock Apartments, 9450 W. Hacienda Ave.:** On July 23, the pre-plaster inspection for the swimming pool failed due to an incomplete pool area barrier, unfinished deck, and landscaping installation. The reinspection will be conducted once all work has been completed.
- F. **Tivoli Apartments, 4650 N. Rainbow Blvd.:** On July 24, staff responded to a complaint alleging that the pool had no running filtration system, murky water, and dirt at the bottom of it. Staff was unable to verify the allegations and the complaint was closed as unsubstantiated.
- G. **Millennium Apartments, 3580 E. Alexander Rd.:** On July 24, staff found a contractor in the process of installing an extension to the barbeque area, thereby increasing the square footage of the enclosed pool area. Staff informed the contractor that a minor remodel application needed to be submitted.
- H. **Buffalo Highlands Phase 8, 8051 W. Charleston Blvd.:** On July 25, staff responded to a complaint alleging that the pool was green. Upon arrival, the gate to the pool enclosure was not locked properly and was not positively self-latching. SNHD staff could enter the enclosure by pushing the gate open. The pool was green from algal growth and/or stained plaster, but the main drain was visible. The pool plaster was showing signs of moderate to severe disrepair including possible stains, etching, and exposed concrete. The complaint was substantiated and the operator was instructed to lock the gates and keep the pool closed until corrections were made and approved by SNHD.

## **VII. TRAINING AND COMPLIANCE**

1. Training office staff organized the monthly EH Experience Days presentation for Touro University and University Medical Center interns on July 5.
2. Staff participated in the EH Social Media Planning meeting on July 6.
3. New hire classroom training was provided on July 9, 18, 23, and 26.
4. Staff met with mentees for the National Association of County and City Health Officials (NACCHO) Mentorship Program on July 10.
5. Staff participated in a telephone call with Washoe County counterparts regarding the regulation of Cannabidiol (CBD) in food establishments on July 10.

6. Staff prepared for and provided food handler training to management at PublicUS, 1106 E. Carson Ave. on July 10 and 11.
7. Staff prepared the Association of Food and Drug Officials (AFDO) Task Force Final Report and submitted it on July 11.
8. Staff assisted in reviewing the Food Handler Safety Card test questions on July 17.
9. Staff met with the project lead to develop Allergen Intervention Strategies for use in food establishments on July 17.
10. Staff planned and participated in the July EH General Staff meeting on July 18.
11. Staff arranged for all EH staff's attendance and participation in Communication Skills Training on July 20.
12. Staff prepared and participated in the quarterly Food Safety Partnership Meeting, providing training in English and Spanish on July 23.
13. Three new Environmental Health Specialists (EHS) I's were assigned to the Training Office in July.
14. Staff conducted Envision Connect (EC/ECR) Tablet training for new staff on July 27.
15. The Training Office released Stephanie Hernandez and Natasa Grujic from training and they were assigned to the Spring Valley and Las Vegas Strip Food Operations offices on July 30.
16. Staff met with the Summer Business Institute (SBI) intern for weekly meetings throughout the month; the internship ended on July 26.
17. Staff provided outreach training for ten food handlers in Spanish at El Triunfo, 4450 E. Charleston Blvd.; and nine food handlers in English at The Shade Tree, 1 W. Owens Ave.
18. Staff conducted environmental assessment/epidemiological investigations at the following facilities: Arby's, 4425 S. Sandhill Rd.; Aliante Buffet, 7300 Aliante Pkwy.; Kapit Bahay Filipino Fast Food, 4115 Spring Mountain Rd.; Sushi Neko, 5115 W. Spring Mountain Rd.; Mustang Sally's Diner, 280 N. Gibson Rd.; McDonalds #24108, 900 S. Rampart Blvd.; RM Seafood @ Mandalay Place, 3930 S. Las Vegas Blvd.; La Bonita Supermarket Restaurant, 6000 W. Cheyenne Ave.; McDonalds #21203, 1501 W. Lake Mead Blvd.; Subway #28914, 591 College Dr.; and Sakana Sushi, 3949 S. Maryland Pkwy.
19. Staff participated in the following special event: Primus & Mastodon Concert.
20. Staff conducted group and individual conference calls with NACCHO Mentorship Program mentees (Cohort 7) to discuss the FDA Program Standards throughout the month.
21. Staff assisted District offices with routine inspections throughout the month.
22. Staff participated in standardization of Food Operations and Special Programs staff.
23. Staff conducted field training with EHSs throughout the month.
24. EH Trainees (new Swing shift staff) participated in Aquatic Health and Solid Waste Illegal Dumping training.
25. Staff assisted in the Centers for Disease Control & Prevention (CDC) Food Handler Belief Study.
26. Staff continued to participate in the 2019 steering committee for updates to the *SNHD Regulations Governing the Sanitation of Food Establishments*.
27. Staff participated in the EH Quality Circle team.
28. 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.
29. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently 12 cook

chill/sous vide plans, 8 2-barrier plans, 8 other HACCP plans, 11 waivers, and 8 operational plans in review.

30. 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	July 2017	July 2018		FY 17-18	FY 18-19	
Facility Label Review Submissions	4	7	↑	4	7	↑
Facility Label Review Releases	3	7	↑	3	7	↑
Number of Labels Approved	17	145	↑	17	145	↑

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

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

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

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