

Memorandum

Date: March 28, 2013

To: Southern Nevada District Board of Health

From: Glenn D. Savage, R.E.H.S., Director, Environmental Health Division
John Middaugh, M.D., Interim Chief Health Officer

Subject: Environmental Health Division Monthly Report–February 2013

I. FOOD OPERATIONS AND SPECIAL PROGRAMS

| ACTION | Jan 2012 | YTD 2012 | Jan 2013* | YTD 2013* |
|--|----------|----------|-----------|-----------|
| Initial Inspections | 315 | 315 | 2,189 | 2,189 |
| Reinspections-Routine | 2,052 | 2,052 | 153 | 153 |
| EPI Related Inspections | 41 | 41 | 4 | 4 |
| Downgrades | 230 | 230 | 166 | 166 |
| Closures | 55 | 55 | 22 | 22 |
| Special Events | 23 | 23 | 22 | 22 |
| Temporary Food Establishments and Tasting Event Booths | 221 | 221 | 473 | 473 |

* Note: Implementation of Decade Software Company's EnvisionConnect occurred on June 27, 2011. Productivity Reports have been created to very closely emulate historic VAX reports; however, it is not possible to replicate the aged VAX reports through EnvisionConnect.

2013 Audit/Risk Based Inspection Initiative-Think Risk Data Tracking

| | February 2013 | YTD 2013 |
|--|---------------|----------|
| Risk Assessment Audits Conducted | 168 | 261 |
| 15-30 Day Post-Audit Routine Inspections | 36 | 90 |
| Post-Audit Inspections Passed | 29 | 73 |
| Post-Audit Inspections Failed | 7 | 17 |
| Surveys Sent | 168 | 261 |
| Surveys Received | 91 | 107 |

| SurveyMonkey response summary for February: | | PERCENTAGE |
|--|--|-------------------|
| Acknowledgement of receiving "Reducing Foodborne Illness (FBI) Risk Factors" and Food Establishment Resource Library (FERL) info. (yes response) | | 91.1 |
| Did inspector discuss potential risk factors for FBI that would apply to your type of operation/menu items? (yes response) | | 100 |
| Did inspector help you understand those risk factors and how they relate to critical and major violations of the inspection report form? (yes response) | | 100 |
| Do you feel you have a better understanding about how to control FBI risk factors in your establishment following the audit? (yes response) | | 100 |
| Percentage of responders who visited the SNHD FERL website for additional information. | | 63.6 |
| Sample comments received: <ul style="list-style-type: none"> ▪ Process was very helpful and educational. ▪ I feel more comfortable about the inspections now. Thank You! ▪ It's a better way of teaming up with my inspector to identify areas I need to train for. ▪ Great idea, working with industry. I like the new push towards reducing health issues. ▪ This had a lot of good information that will be useful to our culinary department. | | |

Plan Review Referrals

Audit-Associated Referrals

| Timeframe | Unpermitted | Change of owner | Remodel | Site Evaluation | Total |
|---------------|-------------|-----------------|---------|-----------------|-------|
| February 2013 | 1 | 0 | 4 | 0 | 5 |
| YTD | 1 | 0 | 6 | 2 | 9 |

Non-Audit Referrals

| Timeframe | Unpermitted | Change of owner | Remodel | Site Evaluation | Total |
|---------------|-------------|-----------------|---------|-----------------|-------|
| February 2013 | 9 | 0 | 6 | 8 | 18 |
| YTD | 21 | 1 | 8 | 15 | 45 |

A. Enforcement Actions and Investigations

- **Carl's Jr. # 752, 4606 Tropicana Ave:** The facility was closed for an imminent health hazard of sewage backed-up in the food preparation areas of the facility. The issue was corrected and the facility passed a reinspection with no critical or major violations noted.
- **China Olive, 151 N Nellis Blvd:** The facility was closed after failing an announced reinspection. As a result of the closure, all permits in the facility were suspended pending revocation.
- **Quiznos Subs #7313, 365 Lewis Ave:** The facility was closed for an imminent health hazard of a roach infestation and also failing an announced reinspection. All identified issues were corrected and the facility passed a reinspection with no critical or major violations noted.
- **El Santaneco, 4632 S Maryland Pkwy:** The facility was closed during a remodel inspection. The facility was reinspected and reopened at a later date.
- **Buffet @ Asia, 4090 S Eastern Ave:** The facility was closed for an imminent health hazard of a roach infestation and other issues noted during the inspection. The facility failed two reinspections and is scheduled to attend a managerial conference.
- **La Costa Grill, 2600 E Flamingo Ave:** The facility was closed for a failed reinspection. The facility is scheduled for a supervisory conference.
- **Yayo Taco, 4632 S Maryland Pkwy:** The facility was closed for failure to pay applicable administrative fees in a timely manner.

- **Snack Shack, 1602 H St:** Staff closed the facility for nonpayment of health permit fees. The facility remains closed and vacated.
- **Tortas El Rey, 1900 E Charleston Blvd:** Staff closed the facility for nonpayment of health permit fees. The permit fees and closure fee were paid and the facility opened later the same day.
- **Takero Cachondo, 2401 Searles Ave:** Staff closed the facility for operating a different unit than approved by Plan Review. The facility paid the closure fee and obtained a Temporary Food Establishment permit until the unit could be properly permitted.
- **Taqueria La Gran Familia, 2505 E Stewart Ave:** Staff closed the portable unit for operating at 1401 E Charleston Blvd. Operators contacted Plan Review to obtain a Health Permit for the new location.
- **Sierra Ice, 7380 Eastgate Road:** A complaint investigation confirmed the presence of black specks/flakes of foreign matter on bagged ice cubes. Sierra Ice voluntarily destroyed 120 tons of ice. Post repairs, test ice runs were made and once correction was assured the ice making operation resumed.
- **Doubletree Club Hotel Café and Buffet, 7250 Pollock Dr.:** An inspection resulted in closure for an imminent health hazard of inadequate hot water. Plumbing repairs were made with the permits reinspected and reopened later that day.
- **Little Dumpling, 180 S Stephanie St:** Survey confirmed the facility was operating without running water and was closed for an imminent health hazard. Once water line repairs were completed and closure fee paid, the facility reopened.
- **Standby Follow-up Response to a Truck Rollover:** A truck containing milk rolled over. Walker Towing towed the trailer to their yard in Henderson. The milk was then transported to an operating trailer and taken to Apex landfill for destruction, as the damaged trailer was not maintaining temperature control due to damage from the accident.
- **Nacho Daddy, 9925 S Eastern Ave:** An inspection found the facility operating without adequate hot water. The facility was closed for an imminent health hazard. Corrections were made and the facility reopened.
- **Jugoo Chinese Restaurant, 4747 S Maryland Pkwy:** The facility was closed due to an imminent health hazard; sewage/liquid waste not disposed of in an approved manner. The facility was later reopened.
- **Hard Rock Hotel, Culinary Dropout, 4455 S Paradise Rd:** Staff issued a Cease and Desist Order for the use of a large household smoker and a large uncertified slicer. The facility was informed to remove the pieces of equipment immediately and to only use National Sanitation Foundation (NSF) equipment or equivalent.
- **Harmon Center Rockin Taco, 3717 S Las Vegas Blvd:** The facility was closed due to an imminent health hazard of inadequate hot water. The facility later reopened.
- **Hilton Grand Vacations Elara Lobby Bar, 80 E Harmon Ave:** The facility was issued a Cease and Desist Order for operating a portable bar without a temporary food establishment permit. The Lobby Bar was out of service, covered with plastic curtains, and was undergoing a minor remodel. A closure fee was paid and management applied for and was approved for a temporary food establishment permit.
- **Hard Rock Hotel Room Service, 4455 S Paradise Rd:** Staff discovered unlabeled items for purchase by customers through room service. Items were coming from an outside vendor located in the warehouse area of Valley View. The Spring Valley office is currently working on labeling requirements and/or permitting for the distributor.
- **MGM Grand Wolfgang Puck Storage, 3799 S Las Vegas Blvd:** Staff inspected and observed an unpermitted warehouse including a walk-in cooler, bag in box dispensing

- equipment, liquor pumps, refrigeration and dry storage. The facility is working with plan review to obtain proper permitting.
- **Marriott Employee Dining Room, 325 Convention Center Dr.:** Staff discovered an ongoing illegal remodel. Staff issued a Cease and Desist Order and required the facility to apply for a remodel permit through plan review.
 - **Origin India, 4480 S Paradise Rd:** The facility was closed due to 52 demerits on a routine inspection. A Managerial Conference was conducted at SNHD, after which the facility was reopened.
 - **Chow Mein Express, 3955 S Durango Dr:** The facility was closed due to 43 demerits. Critical violations included employees not washing hands and potentially hazardous food out of temperature. The establishment remains closed for non-payment of related fees.
 - **Baan Mae Toy Restaurant, 4105 W Sahara Ave:** The facility was closed for operating without hot water. A Supervisory Conference is required prior to allowing reopening.
 - **My Healthy Meal, 10220 W Charleston Blvd:** The facility was issued a Cease and Desist Order for processing fresh juice without a processing permit and was referred to Food Plan Review.

B. Supervisory Conferences

Supervisory Conferences were held with the following facilities: Vegas Streets Event Coordinator, 8029 Exploration Ave; El Santaneco, 4632 S Maryland Pkwy; Valerios Tropical Bakeshop, 3890 S Maryland Pkwy; Coney Island Hotdogs, 32 E Fremont St; Buffet at Asia, 4090 S Eastern Ave; Mr. Flames Tacos, 4240 E Lake Mead Blvd; LVL (Level) Expo event at the Henderson Convention Center; Walmart, 540 Marks St; and Chow Mein Express, 3955 S Durango Dr.

Pumi Oriental Restaurant and Sushi Bar, 239 N Pecos Rd: A Hearing Officer Meeting took place at the Southern Nevada Health District (SNHD) on February 20, 2013, per the request of the owner regarding Permit Suspension Pending Revocation of Permits due to history of noncompliance with food safety practices. Testimony was heard and the hearing officer determined that the health permits in question would be revoked.

C. Outbreak Investigation Support

Staff conducted two investigations of potential outbreaks of foodborne illness at various Southern Nevada food establishments. Neither of the investigations revealed any evidence that an outbreak of disease was occurring. Any hazard identified as a result of the investigation was adequately addressed by the facilities.

D. Child Care

Helen Meyer Community Center, 4525 New Forest Dr: The facility was required to submit vaccination records to SNHD Public Health Nursing (PHN). PHN requested Environmental Health (EH) assistance in gaining compliance. EH staff issued a notice to provide PHN the requested vaccination records of children in care on or before February 22, and the facility complied before the deadline.

II. FOOD PLAN REVIEW

| FOOD PLAN REVIEW ACTIVITIES | JAN 2012 | JAN 2013 | YTD 2012 | YTD 2013 |
|--|-------------|-------------|-------------|-------------|
| TOTAL FOOD PLAN REVIEW ACTIVITIES: | 702 | 1,103 | 702 | 1,103 |
| TOTAL SERVICE REQUEST INTAKE (FPR): | 251 | 314 | 251 | 314 |
| TOTAL SERVICE REQUEST RELEASED (FPR): | 208 | 331 | 208 | 331 |
| TOTAL SERVICE REQUESTS IN PLAN REVIEW: | 794 | 1,202 | | |

- **Starbucks, Crystals retail facility, City Center complex, 3720 S Las Vegas Blvd:** Plan Review staff conducted a pre-final survey at a new Starbucks. The preparation/utility sink had been directly plumbed to a sanitary sewer line. The general contractor was informed that the sink must drain indirectly to a floor sink and have a minimum of one (1)-inch air gap. Upon inspection of the facility, Plan Review staff suggested that the contractor pass the drain line through the wall and drain the waste water to a nearby floor sink without the need to remove the installed equipment. Once the plumbing corrections were completed, Plan Review staff approved the new facility for operation.
- **Vegas Express Gas Mart #2, 4401 E Bonanza Rd:** A change of ownership inspection was conducted at the establishment. During the inspection of the back kitchen of the snack bar permit, staff observed an absence of hot water at both the hand sink and the 3-compartment sink. The person in charge stated that the hot water valve would not close at the mop sink causing the hot water to continually run, thereby not allowing the water heater adequate time to regenerate. The Plan Review staff member issued a closure notice for the snack bar to the present owner, as the future owner had not taken over ownership. The owner was instructed to correct the violation and contact the field Environmental Health Specialist (EHS) for a reinspection. Once approved to reopen, then the owner could reschedule the change of ownership inspection.
- **Target Food Sales #1171, 9725 S Eastern Ave,** The facility applied to remodel the market permit to add reach-in coolers on the food sales floor and walk-in coolers in the back storage area. During a walk through inspection, it was observed that the snack bar area was also separated off for remodeling. The contractor believed that it had been submitted with the market permit and the inspection would cover all areas. After checking the file to ensure the snack bar permit had not been included, they were instructed to submit plans for the remodel on the snack bar as soon as possible.
- **Bread & Butter, 10940 S Eastern Ave** During a Change of Ownership inspection at the facility, it was noted that the hot water heater was not regenerating as needed to keep the water at a constant temperature. At the start of the inspection, water was at 120°F or higher, but by the end of the inspection was only 85°F. As soon as the owner realized there was a problem, he self-closed and called a plumber immediately. They were able to correct the problem and a reinspection was conducted the next day.
- **86'D Eats Farmer's Market food establishment at the Downtown 3rd Farmer's Market, 300 N Casino Center Blvd:** The establishment was closed for 35 demerits while operating at the Farmer's Market. Major issues included absence of an adequate hand wash station (third written notice), unlabeled food products, unsanitary dispensing of samples, and repeat unapproved operation of multiple food establishments under one permit. The owner was issued a notice of permit suspension for noncompliance stemming from nine documented corrective actions involving sanitary and administrative violations since September 2012. A Director's Conference was held with the owner, in which the permit was reinstated pending payment of due closure fees and returned checks from his initial permitting process.

- The new Pool Boy Bar on the pool deck of The Encore Hotel was originally planned to be an on-site portable bar. After comparing the cost of the portable equipment and the staff required to operate the unit to the cost of a permanently installed service bar, The Encore decided to build a permanent bar with a stone bar top and tile clad walls.
- The Flyin' Kauaian, Fantastic Indoor Swap Meet at 1717 S Decatur Blvd: The facility was inspected and approved for a health permit. The Swap Meet ownership built a special kiosk with a hard-plumbed hand sink and 3-compartment sink. The facility also installed a hub drain to sewer to accommodate indirect connection to sewer. The build-out took many months to complete for staff and was relocated within the Swap Meet facility to facilitate SNHD Plan Review requirements.
- **Hazard Analysis and Critical Control Point (HACCP) Team Report:**
 - ❖ HACCP Plans Reviewed:
 - Rachel's Kitchen:
 - Two-Barrier and Cook-Chill plans reviewed by HACCP Team.
 - Correction letter written and approved by EH Supervisor LaBay.
 - Correction letter sent out via email to operator.
 - Baby Thyme:
 - Cook-Chill HACCP Plan.
 - HACCP Team reviewed the plan and wrote corrections letter for their plan.
 - Corrections letter sent for approval to EH Supervisor Klouse
 - Waiver sent by mail signed by Glenn Savage, EH Director, and a scanned copy was sent via email to the operator referring to processing authority.
 - Glaziers: HACCP Plan was denied. Glaziers submitted HACCP plan requested to sell whole turkeys in Reduced Oxygen Packing (ROP) bags using the Cook-Chill method (cooked and then bagged hot). This type of ROP is specifically prohibited in our regulations.
 - Mull's Meats:
 - Reviewed submitted portions of Curing/Jerky plan.
 - Still waiting on corrections to be submitted as discussed in the meeting as well as the other required HACCP plans - past the given due date and so will be stopped if processes are continuing during the next routine inspection.
 - Private Game Processing.
 - Two-Barrier Raw Meat.
 - Smoking plan was determined to be unnecessary.
 - The operator decided not to do Cook-Chill on property.

III. SOLID WASTE AND COMPLIANCE PROGRAMS

- A. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meetings were conducted February 14, 2013 with 11 cases adjudicated, \$8,100.00 in penalties imposed, and corrective actions ordered. There were 25 Notices of Violation mailed in February for the Hearing Officer Meetings.
- B. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section (SWAC) received 160 complaints of illegal dumping in February.
- C. **Waste Management Audits and Target Sector Inspections:** The SWAC completed 368 Waste Management Audits and Target Sector inspections during February.

- D. Underground Storage Tanks (UST) Full Compliance Inspections:** Seventy-one (71) full UST Compliance Inspections were conducted during February. In addition, a total of four (4) UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, and UST Abatement Oversight activities were carried out.
- E. Permitted Disposal Facilities (PDF) Inspections:** The SWAC completed seventeen (17) PDF Inspections and Reinspections. In addition, fifty-two (52) PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. Solid Waste Issues:**
- **Solid Waste Management Plan (SWMP):** Staff received comments from the Nevada Division of Environmental Protection (NDEP) on the draft SWMP for Clark County and will be distributing it for public review in the near future. Per NRS 444.510 (1), the Health District serving as the SWMA is required to prepare this plan every 5 years.
 - **Recycling Operation in North Las Vegas:** The Southern Nevada District Board of Health (BOH) approved the revocation of a Recycling Center Permit issued to Secured Fibres. The major reason for the revocation was Secured Fibre's failure to maintain and update financial assurance documents over the past three years.
 - **Safe Drinking Water Program:** Staff continued to work on the transition of the responsibilities for the Safe Drinking Water program from Special Programs to the SWAC. As part of the transition, staff have been participating in joint sanitary surveys and will be participating in orientation and sanitary survey training with NDEP in Carson City.
 - **UST Program:** Staff met with representatives of NDEP regarding a number of issues related to the UST program. Among the topics discussed were the renewal of UST contract, significant deficiencies identified during compliance inspections, and the implementation of the delivery prohibition program (red tags) at some facilities in Clark County.
- G. Solid Waste Plan Review Program (SWPR):**
- **Temporary Permits**—Desert Recycling; H2O Environmental; Pabco Gypsum; SA Recycling, LLC—Cherry Pie; and USA Mobile Concrete.
 - **Permits issued in February**—A Recycling Solution, LLC (recycling center); Las Vegas Recycling; Burly Mini Dumps; Nevada State Recycle; and Western Recycling. Secured Fibres Permit was revoked by the BOH at the February 28 meeting.
 - **Landfills**—Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy; Southern California Edison/Mohave Generating Station; Timet; and Wells Cargo.
 - **Facility Applications Being Processed**—Materials Recovery Facilities (1); Public Waste Storage Bin Facilities (1); Recycling Centers (16); Transfer Stations (2).
 - **Facilities planned for approval at BOH meetings/SNHD Workshops in February:** Bulk Oil Management; Desert Recycling.
- H. Subdivision Program:** February Totals
Tentative Maps: Received (17), Lot Count (894); Final Maps: Received (17), Lot Count (511); Final Maps: Signed (14), Lot Count (350); Improvement Plans: Received (13), Lot Count (604); Fees Paid \$14,076.16.

- I. **Individual Sewage Disposal System (ISDS) Program:** The revenue for February was \$7,843. The number of ISDS permits was three (3) Residential and one (1) Commercial. There were eleven (11) tenant improvements. There were five (5) loan certifications processed. There were three (3) pool locations processed.
- J. **ISDS Program Compliance:** Ten (10) compliance vouchers (warnings) and two (2) compliance cases were resolved in February, 2013.

IV. VECTOR CONTROL OFFICE

| West Nile Virus Surveillance | | | | | |
|--|---------------|-----------------------------|---------------------------------------|--------------------------|----------------------|
| Feb Traps Set | YTD Traps Set | February Mosquitoes Trapped | YTD Mosquitoes Trapped | YTD Culex spp. submitted | YTD Positive Results |
| 0 | 0 | 0 | 0 | 0 | 0 |
| EBLL Home Investigations | | | | | |
| February 2013 | | | 2013 Total | | |
| 0 | | | 0 | | |
| Healthy Homes / Landlord Tenant Response | | | | | |
| February Complainants | | February Issues Submitted | | YTD Complainants | YTD Issues Submitted |
| 120 | | 164 | | 271 | 360 |
| Landlord/Tenant Responses | | | YTD Landlord/Tenant Responses | | |
| 16 | | | 36 | | |
| CMART Activities | | | | | |
| February CMART Actions | | | YTD CMART Actions | | |
| 0 | | | 0 | | |
| Public Accommodations Inspections | | | | | |
| February PA Inspections | | February PA Complaints | | YTD PA Inspections | YTD PA Complaints |
| 42 | | 16 | | 64 | 32 |
| Mobile Home/Recreational Vehicle Parks | | | | | |
| February Inspections | | YTD Inspections | | February Complaints | YTD Complaints |
| 30 | | 75 | | 1 | 2 |
| Mattress Refurbishing Program | | | | | |
| February Mattress Refurbishment Complaints | | | YTD Mattress Refurbishment Complaints | | |
| 4 | | | 5 | | |
| Health Clubs/Spas | | | | | |
| February Inspections | | YTD Inspections | | February Complaints | YTD Complaints |
| 5 | | 13 | | 0 | 2 |

V. AQUATIC HEALTH PROGRAM

A. Aquatic Health Public Bathing Places: Total projects under Pool Plan Review: 321 +

| ACTIVITIES | Feb 2012 | Feb 2013 | YTD 2012 | YTD 2013 |
|---|----------|----------|----------|----------|
| + New Initial Plan Rev. Activities/Other Actions | 63 | 12 | 88 | 29 |
| + Office/Field Prelim./Truck Inspections | 4 | | 7 | 2 |
| + Major/Minor remodels | 44 | 6 | 58 | 20 |
| + Change-of-Owner | 9 | 3 | 12 | 3 |
| + New Construction | 6 | 3 | 11 | 4 |
| Released from Plan Review (complete) New and Remodel | 77 + | 252 | 133 + | 505 |
| Operational Inspections | | 262 | | 499 |
| Complaint Investigations | | 11 | | 28 |

+ Data taken from the VAX replacement computer system (Envision)

VI. TRAINING

Training Office Monthly Report for February 2013

- A. Christine Sylvis, EH Training Officer released Michelle Goodsell to the Special Programs Office February 21 and continues to train two new hires in the food operations training program.
- B. She welcomed Korie Maxfield as an intern and will be mentoring her, scheduling field shadowing with EHS's and working on FDA Program Standards.
- C. She attended preliminary label review meetings and reviewed labels prior to approving with the HACCP team.
- D. She attended the Nevada Food Safety Task Force meeting February 7 and met with Walmart to observe their SPARK (electronic record keeping) system.
- E. She provided HACCP and Special Process training February 13 to 8 EHS's including new hires EHS's new to the food program.
- F. She conducted a supervisory field evaluation with Amy Irani, EH Manager, February 26.
- G. Two ServSafe exams were given (February 19 and 21) to 23 EHS's, all of whom passed.
- H. 17 EHS's attended 8-hour HAZWOPER refresher training on February 20.

GS/ry/NAH