

Memorandum

Date: June 12, 2013

To: Southern Nevada District Board of Health

From: Amy Irani, Acting Director, Environmental Health Division AI
 John Middaugh, M.D., Interim Chief Health Officer JMM

Subject: Environmental Health Division Monthly Report–May 2013

I. FOOD OPERATIONS AND SPECIAL PROGRAMS

ACTION	May 2012	YTD 2012	May 2013	YTD 2013
Initial Inspections	2,475	6,906	2,167	6,383
Reinspections-Routine	342	977	182	477
EPI Related Inspections	3	114	3	9
Downgrades	262	756	219	520
Closures	36	137	35	84
Special Events	60	123	96	154
Temporary Food Establishments and Tasting Event Booths	1,031	1,690	1,049	1,927

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

	May 2013	YTD 2013
Risk Assessment Audits Conducted	155	772
15-30 Day Post-Audit Routine Inspections	38	622
Post-Audit Inspections Passed	27	482
Post-Audit Inspections Failed	11	140
Surveys Sent	101	663
Surveys Received	29	374

SurveyMonkey response summary for March:

	PERCENTAGE
Acknowledgement of receiving "Reducing Foodborne Illness (FBI) Risk Factors" and Food Establishment Resource Library (FERL) info. (yes response)	97.6%
Did inspector discuss potential risk factors for FBI that would apply to your type of operation/menu items? (yes response)	99%
Did inspector help you understand those risk factors and how they relate to critical and major violations of the inspection report form? (yes response)	98.6%

Do you feel you have a better understanding about how to control FBI risk factors in your establishment following the audit? (yes response)	97.9%
Percentage of responders who visited the SNHD FERL website for additional information.	65.9%
Sample comments received: <ul style="list-style-type: none"> ▪ I think it's a good tool to help industry learn food safety ▪ I am very happy that I was audited. As a first time Executive Chef this gave me the opportunity to see/learn what is expected when it comes to sanitation of a kitchen. ▪ Inspector very professional. Explained everything. Love the FERL. ▪ Very stern and fair audit of health and sanitation practices. 	

Plan Review Referrals

Audit-Associated Referrals

Timeframe	Unpermitted	Change of owner	Remodel	Site Evaluation	Total
May 2013	0	0	0	1	1
YTD	2	0	15	5	22

Non-Audit Referrals

Timeframe	Unpermitted	Change of owner	Remodel	Site Evaluation	Total
May 2013	5	0	2	1	8
YTD	46	2	20	18	86

A. Enforcement Actions and Investigations:

1. **OK Corral, 1602 N. Nellis Blvd.:** Staff issued a Cease and Desist Order to an unpermitted food cart in front of the bar.
2. **Desert Car Wash Mart, 7890 W. Ann Rd.:** Staff closed the unpermitted mart for operating outside the parameters of the exemption inspection in December 2012. The facility scheduled a new exemption inspection and it has been approved.
3. **Roberto's Taco Shop, 4955 E. Craig Rd.:** Staff closed the facility for operating with a substantial health hazard of leaking waste water from a grease interceptor in the facility. The facility passed inspection later that day.
4. **Jackson Family Market Snack Bar, 1218 D St.:** Staff closed the facility for operating with a substantial health hazard of no hot water at the sole hand sink. The reinspection is pending.
5. **Top Notch Barbeque, 9310 S. Eastern Ave.:** A follow-up survey found two barrel-type barbeques in use without approval. The facility was previously notified to obtain approval for new equipment prior to operation. A Cease and Desist Order was issued.
6. **Las Gorditas, 2457 E. Tropicana Ave.:** The facility reported a power outage at E. Tropicana Ave. and S. Eastern Ave. at which there are multiple food establishments. Staff responded and found six facilities affected - four had self-closed. Las Gorditas was still operating safely, monitoring food and water temperatures within the first two hours of a power outage. China One was still operating and self-closed at the two-hour mark. The facilities were surveyed and referred to Environmental Health (EH) standby staff for follow-up and reopening instructions. The next week several facilities in the above-mentioned area self-closed due to another power outage. Staff responded and again referred follow-up to EH standby staff. Due to lessons learned and confusion from both operators and EH staff, handouts on Power Outage Frequently Asked Questions and Southern Nevada Health District after-hours contact information were created.

7. **Club Sport Green Valley, 2100 Olympic Ave.:** A follow-up survey found the facility operating outside the parameters of the health permit. A flat top grill, without adequate ventilation, was in use to reheat foods that produce grease laden vapors. A Cease and Desist Order was issued.
8. **Green Valley Ranch, 2300 Paseo Verde Pkwy.:** A complaint investigation was conducted for an alleged buffet lunch set-up outside the pool area without use of refrigeration to maintain cold foods. Staff responded within an hour and found the complaint to be valid; however, the facility was operating the buffet safely, using time as a public health control measure.
9. **Kentucky Fried Chicken #212103, 2355 E. Windmill Lane.:** Staff responded to a call from the Clark County Fire Department regarding a passenger van that was in the facility dining room. Damage was sustained to the exterior wall/windows, tables, chairs and front counter where the customer self-service soda machine is located. Broken glass and debris from the impact were present throughout the facility. All open foods and exposed single use item were voluntarily discarded and the facility was directed to clean and sanitize all surfaces. Incident was referred to EH Standby for follow-up and approval for drive-thru operation only was obtained. Building repairs were made and the facility was approved for full operation.
10. **Caesar's Palace, 3570 S. Las Vegas Blvd.:** Staff closed Absinthe Bars 1 & 2 for operating without valid health permits; the seasonal permits were expired.
11. **Nathan's Annual Itinerant High Risk (AIHR) Hot Dog Cart, 3150 S. Paradise Rd.:** The facility was closed for having no hot water or working hand sinks.
12. **Clarion Hotel and Casino, 305 Convention Center Drive.:** Staff closed the server station due to floor drains that were backing up. The facility is currently using the lobby bar for drink service until the server station can be repaired.
13. **Walgreens Store #6167, 3025 Las Vegas Blvd.:** Staff required the facility to apply for a separate permit for the open soda station and three compartment sink area. The facility was also required to ensure at least one employee with a valid health card be at the facility at all times for the maintenance of the open drink area.
14. **Buca di Beppo, 3850 Las Vegas Blvd.:** In cooperation with Special Programs staff, EH Staff investigated an alleged foodborne illness outbreak due to patron complaints of getting sick after eating at the facility on May 11. Staff followed up on the investigation to check on cleaning/sanitizing procedures of emetic events (suspected Norovirus). Norovirus material and Fact Sheets were issued to facility management.
15. **Goldilocks Restaurant, 2797 S. Maryland Pkwy.:** The facility was closed with 50 demerits.
16. **Sands Expo - CTIA 2013 Trade Show, 201 E. Sands Ave.:** Staff issued Cease and Desist Orders to multiple sample booths for operating without a hand-washing station.
17. **Fashion Show Vintner Grill, 3200 S. Las Vegas Blvd.:** The facility was closed with 45 demerits and an imminent health hazard.
18. **Harras's Improv, 3475 S. Las Vegas Blvd.:** A Cease and Desist Order was issued to a portable bar for operating without a health permit.
19. **Harras's, 3475 S. Las Vegas Blvd.:** Staff issued a Cease and Desist Order for the use of a second unpermitted portable bar located outside the Carnival Court area; the bar had evidence of recent use. The facility is in the process of obtaining a health permit.
20. **Lindo Michoacan Ice Cream, 2495 E. Tropicana Ave.:** Staff conducted a routine inspection that resulted in a "C" downgrade with 26 demerits. The facility was closed as none of the employees present had a valid Food Handler Safety Training Card.

21. **Pie Zanos New York, 3870 Flamingo Rd.:** The facility was closed during a routine inspection for an imminent health hazard of an uncontrolled pest infestation. The facility failed the first reinspection for the continued imminent health hazard, but successfully passed the second reinspection and was reopened without limitation.
22. **Sushi Twister, 5566 Boulder Hwy.:** The facility received a "C" downgrade on routine inspection for repeat violations from the previous inspection.
23. **Monte's Pizza, 1288 S. Nellis Blvd.:** The facility received a "C" downgrade after receiving 25 demerits on a routine inspection.
24. **China One LLC, 11710 W. Charleston Blvd.:** During a follow-up survey on May 1 to ensure adequate hot water in the facility, it was determined that hot water was not reaching required temperatures for ware washing and the facility was closed on an imminent health hazard. Hot water was restored and the facility was reopened on May 2 with 6 demerits and an A grade.
25. **Sam's Club #4983 Seasonal, 7100 Arroyo Crossing Parkway:** During a routine inspection on May 4 the only seasonal permit hand sink had no hot water. The permit was closed on an imminent health hazard and remains closed.
26. **SWISH, 5115 Spring Mountain Road:** On March 29 the facility failed a change of ownership inspection and was not issued a permit to operate. On May 10 and May 14 the facility was found open and operating without a permit and was issued cease and desist orders on both days and closure fees were assessed. On May 24 the change of ownership was finally completed and a permit to operate was issued to the facility.
27. **Café Verdi West Pizzeria, 3111 S. Valley View Blvd.:** A routine inspection on May 15 resulted in 45 demerit and closure of the facility. Violations noted on the report included lack of hand washing, bare hand contact with ready to eat foods, adulterated foods, potentially hazardous foods out of proper temperature, employee cross-contamination issues, raw meat cross-contamination issues, employee drinks and foods commingled with food for service, no sanitizer bucket, clean dishes stored with gross food debris, refrigeration unit out of temperature, no thermometers, and person in charge lacking any food safety knowledge. The facility was re-inspected on May 24 and received a zero demerit A grade.

B. Supervisory Conferences:

Supervisory Conferences were held with the following facilities: OK Corral, 1602 N. Nellis; Oasis Golf Club Restaurant, 100 Palmer Lane, Mesquite; Little Hong Kong, 4375 N. Las Vegas Blvd.; Chemas Food Service, 459 LaVerne Ave., Los Angeles; Bangkok Orchid, 4662 E. Sunset Rd; Buffet at Asia, 9901 S. Eastern Ave; Thai Pepper Too, 2226 Paradise Rd; Firefly/Dragonfly, 3900 and 3824 Paradise Rd.; Ocha Cuisine, 1201 S. Las Vegas Blvd; Clarion Hotel and Casino, 305 Convention Center Dr., Goldilocks Restaurant, 2797 S. Maryland Pkwy; Casa Don Juan, 1204 S. Main St; Caesar's Sushi Roku Sushi Bar, 3500 S. Las Vegas Blvd.; Alexis Park located at 375 E Harmon Ave; Bombay Indian Cuisine, 3049 S. Las Vegas Blvd.; Pie Zanos New York, 3870 E. Flamingo Rd;

SWISH, 5115 Spring Mountain Road, Las Vegas, NV 89146

A supervisory conference was conducted with the owner of this facility on May 22. The main issue discussed at the conference was the operation of this facility without a valid health permit. The owner was made aware of the consequences of his actions should he choose to try to operate again without a valid health permit up to and including a court injunction against the facility and its owner. After the consequences were made clear to the owner time was spent going over important food safety for the facility.

Café Verdi West Pizzeria, 3111 S Valley View Blvd Ste M105, Las Vegas, NV 89102

A second supervisory conference was held with the owner of this facility on May 22. The first supervisory conference was held on September 25, 2012. Since going through change of ownership in 2007 this facility has received six downgrades and two closures. In addition, ten complaints have been filed against this facility, which upon investigation, three of the complaints resulted in downgrades. Common violations written on this facility include hand washing, adulterated food, potentially hazardous foods out of temperature, cross contamination, pest control, hot and cold holding equipment not maintained, and person in charge without knowledge. Due to this being the second supervisory conference the facility is not required to contract and maintain on contract with a Food Safety Consultant. The person(s) in charge is required to maintain a food safety manager training certificate at all times. The facility complied with the supervisory conference items and was allowed to reopen on May 24.

C. Outbreak Investigation Support:

1. Staff assisted the Office of Epidemiology and the Southern Nevada Public Health Laboratory in collecting a sample of food purchased from Costco that may be part of a nationwide outbreak of Hepatitis A associated with consumption of frozen berries purchased from Costco centers.
2. Environmental Health staff conducted the following investigations of potential outbreaks of disease: Three environmental investigations of potential outbreaks of foodborne illness; two environmental investigations took place of public facilities that may have a possible association of a single case of legionellosis. None of the investigations revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigations was adequately addressed.
3. Environmental Health staff worked in conjunction with staff from the Office of Epidemiology in conducting environmental investigations of the following outbreaks of disease: Buca di Beppo at the Excalibur, 3850 S Las Vegas Blvd. - staff investigated an outbreak of Norovirus. Forty-one cases of Norovirus associated with the facility were identified by SNHD Office of Epidemiology. For more specific information regarding this investigation, please see the final report from the Office of Epidemiology.

D. Child Care:

1. Southern Highland Preschool, 10500 Southern Highland Pkwy: During a routine inspection, staff found the playground contained nail heads protruding through the surface in the use zone of the play structure. The facility reported that they were going to remove the nails and repair the surfacing and will notify SNHD once repairs are complete.
2. Trailways Mental Health, 5130 S Pecos: Staff investigated a complaint that this business was providing unpermitted child care and serving moldy and expired food to the children in care. Staff met with the Executive Director and toured the facility. A playroom, furnished with toys, sofa and a wall-mounted television is provided for children during the time while parents/guardians are attending sessions. Signage present in the facility stated that the facility is not a daycare facility and that children may not be left alone or unsupervised. The staff kitchen appeared clean, with no moldy or expired food observed. Complaint was not substantiated.

3. **Smith Family Care Home, 4414 E Baltimore Ave:** During a routine inspection, staff found the backyard play area to contain several hazards. The backyard was taken out of use for children that attend the daycare facility.

E. Schools

1. **Southern Highland Prep School, 10500 Southern Highland Pkwy:** During a routine inspection staff found that the playground had several areas not in compliance with current standards. On reinspection of the playground, it was found to be in compliance with current standards.
2. **Abundant Life Christian School, 1720 J St.:** During a routine inspection staff found the playground to have substantial hazards that included inadequate protective fall surfacing and an impalement hazard on a slide. The playground was closed and a reinspection is pending.
3. **Rainbow Dreams Academy, 950 W Lake Mead Blvd.:** During a routine inspection staff found an impalement hazard caused by an exposed bolt present on the playground. Staff closed the playground until the hazard was removed. The playground was then permitted to be opened.
4. **St Francis Desales School, 1111 N Michael Way:** During a routine inspection, the playgrounds were closed due to inadequate protective fall surfacing and hazards present within use zone. A reinspection is pending.

II. FOOD PLAN REVIEW

FOOD PLAN REVIEW ACTIVITIES	MAY 2012	MAY 2013	YTD 2012	YTD 2013
TOTAL FOOD PLAN REVIEW ACTIVITIES:	1,054	1,143	3,492	4,256
TOTAL SERVICE REQUEST INTAKE (FPR):	401	351	1,279	1,499
TOTAL SERVICE REQUEST RELEASED (FPR):	288	325	1,020	1,203
TOTAL SERVICE REQUESTS IN PLAN REVIEW:	975	1,444		

- Plan review staff during a preliminary survey of Crazy Horse Too located at 2476 S. Industrial Blvd, discovered numerous construction and equipment violations. The facility had been closed and vacant for a number of years. Staff advised the new owner that the equipment was no longer serviceable and the interior of the beer coolers had rusted beyond repair. The bar equipment plumbing was broken and was not properly draining. Laminate surfaces were in disrepair and no longer cleanable surfaces as were the quarry tile floors and base cove. Plan review advised the new ownership as to what repairs would be necessary to comply with health district regulations. The owner was informed that a health permit was required for the cold storage area. The facility now has new bar facilities and a new permit for the remote cold storage area. Approval was given to stock and operate by the plan review staff.
- Mom's Mini Market, 5100 W Charleston, which includes a market and snack bar, failed a scheduled change of ownership inspection due to excessive construction violations. The operator was instructed to remain closed until all major construction violations were corrected. He has not yet requested a reinspection.

- Plan Review staff conducted a scheduled final permitting inspection at California Produce, 3867 N. Valley View. This new produce warehouse was denied a permit due to improper construction of their refrigerated storage unit and other construction violations. The operator was assessed a failed final fee. A reinspection has not yet been scheduled.
- Plan Review staff collaborated with North Las Vegas Business License to address complaints of unpermitted ice cream trucks operating in the City of North Las Vegas. Jose Arturo Guerrero Sanchez was observed operating an unpermitted and unlicensed ice cream truck in the 2800 block of Perliter Avenue under the business name "Nely Ice Cream." He was issued a Cease and Desist Order by staff and four misdemeanor citations by the business license department. Plan Review staff had previously issued the vendor a Cease and Desist Order in April 2012, and also attempted to make contact a second time but the ice cream truck driver drove away before contact could be made.
- Due to low lighting and incomplete construction, the Auntie Anne's facility in the Red Rock Casino at 11011 W Charleston was issued a failed final inspection. The construction was completed by the facility and staff completed the reinspection to issue the health permit for the facility.
- A final remodel inspection was conducted at the Green Valley Grocery #24 located 290 N. Sandhill Blvd., Mesquite, for the installation of a new soda fountain dispenser at the self-service snack bar. The staff member instructed the manager the drain line was to be directed to the same floor sink as the soda fountain. The staff member observed an insufficient water temperature at the three compartment sink, but returned later and notified the supervisor of compliance.
- Tops N Bottoms Frozen Yogurt, 1181 S. Buffalo, received a final inspection, but staff was unable to approve the food shield and condiment station as the equipment installation had not been completed. The unit was red tagged and the contractor paid for another inspection to approve the installation and remove the red tag.
- It's a Piece of Cake, 10690 Southern Highlands, received a pre-final inspection, which showed several problems with the front service area of this new bakery. A non-sanitation certified hand sink had been installed flush into the counter and into a millwork and laminate cabinet, which does not comply with Southern Nevada Health District Regulations. Before the Final Inspection, they had shortened the front counter, tiled the wall and installed an approved wall hung hand sink on the wall.
- Plan review staff were in contact with the manufacturer of a service bar trailer for the Mirage regarding the required field certification for the food equipment prior to the final inspection, but were unable to complete the final due to improperly fabricated food equipment, and the failure of the pump and water heater. The final inspection has been rescheduled.
- Wet 'N Wild Las Vegas, 7055 S. Fort Apache, received final permitting inspections on the two permanent snack bars and were approved. Several trips were required to complete inspections for additional kiosks and a mini market. Wet 'N Wild experienced some problems with getting power out to the outlets, but they resolved the issue and permits were issued.
- The Plan Review Staff performed an after hour's final inspection for La Bonita Mexican Market at 4120 S. Rainbow. The market, meat/fish, kitchen, and bakery permits were approved. Produce and tortilla processing permits were not approved. After repairs, the refrigeration equipment met the requirements. The tortilla processing equipment did not meet American National Standards Institute (ANSI) requirements for commercial processing equipment. The establishment was required to obtain third party certification to establish

that food processing equipment was safe for food and met all ANSI requirements. ETL Intertek certified the equipment as meeting ANSI specifications.

A. Hazard Analysis and Critical Control Point (HACCP) Team Report:

1. **Label Review:**

- Several labels are in the process of being reviewed and approved or corrected.

2. **Waiver Review:**

- Boca Burger's Bare Hand Contact waiver has been reviewed and is ready to be approved once all components are put in place by the facility. Staff will then conduct surveys to ensure proper implementation and final approval.

3. **HACCP Plan Review:**

- Met with owner of Roots (a juicing company) and reviewed their HACCP plan. Corrections have been submitted and will soon be reviewed.

4. **Other Activity:**

- The HACCP Team members assisted in phone calls to Whole Foods, Trader Joe's, and Sam's Club in response to Hepatitis A contamination in Townsend Farms Organic Antioxidant Frozen Berry Blend.

SOLID WASTE AND COMPLIANCE PROGRAMS

A. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meetings were conducted May 11, 2013, with 14 cases adjudicated, \$25,027.00 in penalties imposed and corrective actions ordered. There were 22 Notices of Violation mailed in May 2013 for the Hearing Officer Meetings.

B. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section (SWAC) received 139 complaints of illegal dumping in May.

C. **Waste Management Audits and Target Sector Inspections:** The SWAC completed 374 Waste Management Audits and Target Sector inspections during May.

D. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 94 full UST Compliance Inspections were conducted during May. In addition, a total of six 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 a total of 21 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition, 59 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.

F. **Solid Waste Issues:**

1. **Solid Waste Management Plan:** Per NRS 444.510 (1), the Health District, serving as the Solid Waste Management Authority, is required to prepare this plan every five years. The updated Solid Waste Management Plan for Clark County was presented to the Board of Health and was approved. The next revision will be due in May, 2018.
2. **Safe Drinking Water Program:** Staff conducted a number of joint sanitary surveys of public water systems including some with NDEP staff from Las Vegas. The purpose of the joint surveys was to ensure that the staff is following the appropriate procedures when conducting surveys.

3. **Move to 330 South Valley View:** The entire Solid Waste and Compliance section moved from the 400 Shadow Professional Building to the 330 South Valley View Building at the end of the month. The staff is currently adjusting to a new work environment after being in the 400 Building for the past eight years.
- G. Solid Waste Plan Review Program (SWPR):**
1. **Temporary Permits -** Pabco Gypsum; and SA Recycling, LLC-Cherry Pie;
 2. **Permits issued in May-**SA Recycling, LLC-Cherry Pie
 3. **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.
 4. **Facility Applications Being Processed -** Materials Recovery Facilities (0); Recycling Centers (14); Temporary Permits (2); Transfer Stations (1)
 5. **Facilities planned for approval at DBOH meetings/SNHD Workshops in June:** All Shred; Mattress Paloma; Polo's Scrap; and SoCal Pumping.
- H. Subdivision Program: Monthly Totals**
Tentative Maps: Received (18), Lot Count (727); Final Maps: Received (14), Lot Count (417); Final Maps: Signed (20), Lot Count (793); Improvement Plans: Received (15), Lot Count (418); Fees Paid \$17,483.12.
- I. Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of May 2013 was \$16,650. The total number of ISDS permits was twelve - five Residential and seven Commercial. The total number of tenant improvements was twenty-one. The number of loan certifications processed was six. There were eight pool locations processed.
- J. ISDS Program Compliance:** Ten compliance vouchers (warnings) were resolved in May, 2013. Five compliance order cases were resolved in May, 2013.

III. VECTOR CONTROL OFFICE

West Nile Virus Surveillance					
May Traps Set	YTD Traps Set	May Mosquitoes Trapped	YTD Mosquitoes Trapped	YTD Culex spp. submitted	YTD Positive Results
70	70	272	272	0	0
EBLL Home Investigations					
May 2013			2013 Total		
1			1		
Healthy Homes / Landlord Tenant Response					
May Complainants	May Issues Submitted		YTD Complainants	YTD Issues Submitted	
140	178		637	833	
Landlord/Tenant Responses			YTD Landlord/Tenant Responses		
15			81		
CMART Activities					
May CMART Actions			YTD CMART Actions		
0			0		
Public Accommodations Inspections					
May PA Inspections	May PA Complaints	YTD PA Inspections	YTD PA Complaints		
26	17	140	79		
Mobile Home/Recreational Vehicle Parks					
May Inspections	YTD Inspections	May Complaints	YTD Complaints		
4	158	3	10		
Mattress Refurbishing Program					
May Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
0			5		
Health Clubs/Spas					
May Inspections	YTD Inspections	May Complaints	YTD Complaints		
3	20	2	7		

IV. AQUATIC HEALTH PROGRAM

A. Aquatic Health Public Bathing Places: Total projects under Pool Plan Review: 178+

ACTIVITIES	May 2012	May 2013	YTD 2012	YTD 2013
+ New Initial Plan Rev. Activities/Other Actions	93	34	287	126
+ Office/Field Prelim./Truck Inspections	7	1	18	4
+ Major/Minor remodels	78	30	213	215
+ Change-of-Owner	5	2	36	9
+ New Construction	3	1	20	6
Released from Plan Review (complete) New and Remodel	79	57	299	851
Operational Inspections	276	390	1059	1686
Complaint Investigations	16	32	24	106
Inactive Body of Water Surveys		9		*33

*Data taken starting April 2013

V. TRAINING

- A. Christine Sylvis, Environment Health Training Officer, continues to train five new hires in the food operations training program. Anthony Santiago came on board May 6.
- B. Korie Maxfield completed her internship during which she researched differences between the 2005 Food and Drug Administration (FDA) Food Code and the 2010 Regulations Governing the Sanitation of Food Establishments as part of the FDA Program Standards.
- C. She conducted the following training:
 - new hire orientation for three Environmental Health Specialists April 6-7
 - Tania Williams, Human Resources co-conducted new hire orientation May 7
 - violation standard training for four Environmental Health Specialists
 - industry training at Lee's Buffet for eight food handlers.
- C. She reviewed labels with the HACCP team prior to approving.
- D. The training office assisted with: San Gennaro May 8; Bellagio Sampling Event May 11; Epicurean May 23; Jazz in the Park May 25; Ribfest May 25; Puerto Rican Festival May 26.
- E. Fourteen Environmental Health Specialists attended 8-hour HAZWOPER refresher training on May 18.

AI/mg



***Norovirus Gastroenteritis Outbreak
Among Patrons of Buca di Beppo Restaurant
Excalibur Location – Las Vegas, Nevada
Final Report***

June 24, 2013

Public Health Investigation Report

Southern Nevada Health District
Office of Epidemiology
Las Vegas, Nevada

This report represents the findings of the Southern Nevada Health District in the investigation of a norovirus gastroenteritis outbreak among patrons of Buca di Beppo restaurant located in Las Vegas, Nevada in May, 2013.

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- The SNHD Office of Epidemiology.
- The SNHD Environmental Health.
- The Office of Public Health Preparedness.
- The Southern Nevada Public Health Laboratory and Nevada State Public Health Laboratory.
- The Southern Nevada Public Information Office.

BACKGROUND

On May 14, 2013, the Southern Nevada Health District (SNHD) received a report via the SNHD online foodborne illness reporting system of gastrointestinal (GI) illnesses in 20 of 47 local high school students and their friends, subsequent to their having eaten a group meal at Buca di Beppo Restaurant located within the Excalibur Hotel and Casino at 3850 Las Vegas Boulevard South, Las Vegas, Nevada.^a The meal was served on May 11 at 5:00 pm prior to a prom celebration at a different establishment. The majority of participants were students from a single local high school.

Review of recent foodborne illness complaints in our database identified a previous GI illness complaint from a group of four out-of-state persons, unrelated to the student group, who reported consuming food at the same Buca di Beppo during the 72 hours prior to their illnesses. This group of four dined at Buca di Beppo on May 10 at 7:30 pm. On May 14, in response to these illness reports, we initiated an epidemiological investigation. We also notified the Nevada State Health Division of the illness cluster and initiation of the investigation.

METHODS

Epidemiologic Methods

We conducted a cohort study on the student group. We attempted to administer a standardized questionnaire to all 47 ill or well students who ate at Buca di Beppo before the prom to elicit information about illness symptoms, illness in students or their contacts before the prom, illness in students who did not attend the dinner but attended the prom, foods eaten at Buca di Beppo, and whether they visited the public restroom at the Excalibur. We used Fisher's Exact test to assess for statistical associations between food or other exposures and subsequent illness.

Case Definition:

A probable case was defined as illness in a person who ate at Buca di Beppo from May 10 through 18 and developed vomiting and/or diarrhea (≥ 3 loose stools in a 24 hour period) within 72 hours of eating or an employee who worked at Buca di Beppo from May 10 through 18 and subsequently developed vomiting and/or diarrhea within 72 hours of having worked. A confirmed case was defined as illness in a person who ate or worked at Buca di Beppo on or after May 10 and whose stool specimen tested positive for norovirus G-I.

Case Finding:

We monitored the online foodborne illness complaint system as well as complaints received via telephone and further investigated complaints naming Buca di Beppo. We obtained a list of those students and their guests who had attended the event at Buca di Beppo from their school and asked the restaurant to provide contact information of any patrons who had complained directly to the restaurant about foodborne illness, as well as for any recently ill employees. We also asked the Excalibur Hotel to provide a list of recent GI illness complaints made by hotel guests.

Laboratory Methods

The Southern Nevada Public Health Laboratory (SNPHL) analyzed stool specimens for norovirus, shiga toxin-producing *E. coli* (STEC) O157 and non-O157 as well as *Salmonella*,

^a Hereafter, "Buca di Beppo" refers to this restaurant location, unless otherwise indicated.

Shigella, *Campylobacter*, and *Yersinia enterocolitica*. We arranged for testing of out-of-state patrons at a public health lab in their state of residence. These specimens were only tested for norovirus.

Environmental Methods

On May 14, SNHD staff performed an investigation into the food processing and conducted inspection of the pantry and kitchen of Buca di Beppo. On May 16, we returned to provide the restaurant with norovirus-specific control guidance, obtain the locations of where various patrons reporting illness ate, and determine what, if any, response occurred when individuals became ill within the restaurant. We also contacted the management of the Excalibur on both days to determine the number of emetic events that had occurred in the public areas of the hotel and casino and what, if any, response occurred, going back to May 1.

Public Health Interventions

We excluded ill persons working in sensitive occupations (such as food handling) from work until 72 hours after their symptoms had subsided (the standard recommendation for people with norovirus infection).¹ Because we determined that at least two emetic events had occurred at Buca di Beppo, we instructed the restaurant to disinfect environmental surfaces, (per norovirus guidelines), report any ill employees to OOE immediately, and not allow ill employees to work until released by SNHD OOE. Because both employees and patrons used a restroom outside the restaurant, out of an abundance of caution, we instructed the management of the Excalibur to clean the public restroom nearest Buca di Beppo using disinfectants effective against norovirus. We provided norovirus education to students and faculty at the school attended by the affected students. After learning that case-patients had been sick in their hotel rooms, we contacted those two hotels to ensure that the rooms where they stayed were cleaned using disinfectants effective against norovirus. We also educated the staff at the daycare center attended by a child with illness linked to this outbreak on norovirus control and ensured that proper disinfection practices were in place to control norovirus.

RESULTS

Epidemiologic

As a result of case finding efforts and passive surveillance, we identified 41 cases of illness in restaurant patrons (29 probable cases and 12 confirmed) and 5 in Buca di Beppo employees. The ill patrons identified were from seven unrelated groups who had dined during May 10– 18. Characteristics of case-patrons are shown in Table 1.

Table 1. Characteristics of case-patrons

<u>Characteristic</u>	<u>Case-patrons (n=46)</u>
Median age	18*
Male	16 (35%)
Female	30 (65%)

*age unknown for 9 of 46 case-patrons.

The epidemic curve is presented below (Figure) and shows a total of 46 people whose illnesses met the case definition. The peak date of illness onset was May 13. The most common symptoms experienced were vomiting and diarrhea (Table 2).

Table 2. Symptoms reported by case-attendees

<u>Symptoms</u>	<u>Case-patrons (n=46)</u>
Diarrhea	34 (74%)
Vomiting	39 (85%)

While gathering information from an ill patron who dined on May 10, the patron reported having witnessed a child vomit at a table in Buca di Beppo near where his group was seated. Buca di Beppo management confirmed the report and advised us that an employee cleaned the area. We were unable to obtain additional details about the child's illness. Additionally, one of the employees reported having vomited in a trash can in a side station while at work on May 16. Arrows in the chart below (Figure) indicate the dates of two known emetic events in the restaurant.

Forty-seven students from the high school prom group were identified for the cohort study. Of them, we successfully interviewed a total of 36 (77%) individuals of whom 28 were ill and 8 were well. We were unable to make contact with the remaining 11 students. The study revealed no significant statistical associations with individual foods served at the restaurant or with visits to the public restroom outside the restaurant in the Excalibur. Based on results of the 36 interviews, we know that the illness attack rate within the cohort of 47 was between 60% and 83%. Interviews also revealed that one ill patron who dined at Buca di Beppo on May 11 had had contact with a household member who had been ill on May 9. This patron developed symptoms around 4 hours after having consumed the meal at Buca di Beppo.

We also received reports from the student group's school nurse of additional GI illnesses in students who had not attended the May 11 Buca di Beppo dinner. Their illness onsets were several days after the prom group's. These could have been secondary illnesses as a result of person-to-person spread. We did not contact, interview, or collect stool specimens from any of these students and did not count their illnesses in our case count.

Seven persons were excluded from working as food handlers. Of these, five were employed by Buca di Beppo and two were patrons who worked elsewhere as food-handlers. Prior to our staff instituting work exclusions, some ill employees who had called out sick had already returned to work when they started to feel better.

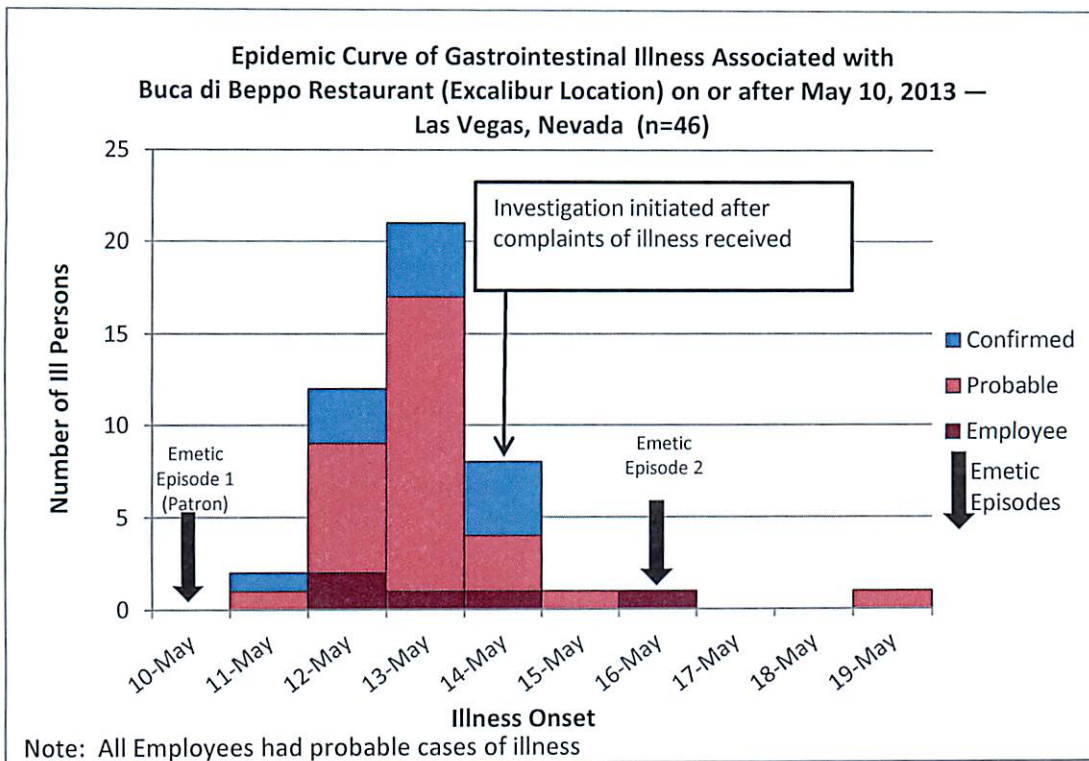


Figure. Illness Onset, Buca di Beppo GI Outbreak
Emetic Episode 1 occurred in the dining area and Emetic Episode 2 occurred away from the dining area and kitchen in the 'side station' (where computers and soda machines are located)

Laboratory

The SNPHL received and analyzed nine stool specimens from two groups. All nine were positive for norovirus G-I. These represented results from patrons who dined on May 11 and 12. An additional three specimens from a third group were submitted to an out-of-state public health laboratory and were also positive for norovirus G-I. This group dined on May 10.

Environmental

The May 14 inspections and investigation found that the kitchen and pantry were in compliance and received "A" grades. The pantry where the salads were prepared received eight demerits. The kitchen where the hot food was prepared and dishes wash received eight demerits. As is true for many restaurants, these areas are separately permitted. The remaining two permitted areas, a bar and a restaurant service bar, were not inspected because they were not involved in serving most of the ill patrons. The investigation identified no failures of critical control points that would have contributed to an outbreak of disease. During the May 16 inspection, we found that the facility was in possession of an appropriate kit to clean up emetic events but that it had not been recently used. The facility subsequently reported having had its carpets steamed cleaned and fomites^b in the restaurant appropriately disinfected.

^b A fomite is an inanimate object (such as a door knob, table surface, or menu) that can be contaminated with infectious organisms and serve in their transmission to people.

DISCUSSION

Norovirus is acknowledged as the leading cause of viral gastroenteritis, with an estimated 23 million people in the US affected annually, and is also the leading cause of foodborne illness in the US^{2,3,4}. It is common for no single food to be identified as the source of illness in norovirus outbreaks. Between 2000 and 2008, in 56% of norovirus foodborne outbreak investigations, no specific food vehicle was implicated.⁴

According to the Centers for Disease Control and Prevention (CDC), there are six recognized norovirus genogroups, three of which affect humans, G-I, G-II and G-IV. There are 25 genotypes within these three genogroups. The genogroup identified in this outbreak was G-I. No further testing was performed to determine the genotype.

The time of illness onset after exposure to the virus (incubation period) is typically 12-48 hours, and symptoms usually last 24-72 hours. Common symptoms include sudden onset of severe vomiting and diarrhea. Thus, it is not uncommon for persons with norovirus to vomit in public places, immediately exposing persons in the near vicinity. Infected individuals shed copious amounts of virus in their feces and vomitus.⁴ The virus can continue to be shed even after symptoms subside⁵.

Transmission can occur through ingesting particles of vomitus that have been aerosolized or through hand contact with contaminated environmental surfaces followed by hand-to-mouth contact, or by consumption of food or beverages contaminated by vomitus or feces of infected individuals.⁴ A low number of viral particles can cause illness. Prolonged viral shedding by infected persons can occur. Some people have asymptomatic infections. Also, norovirus is resistant to many common disinfectants. These factors make it very difficult to control the spread of norovirus^{4,6}.

It is unclear as to how norovirus entered Buca di Beppo. Although the public emetic event in the restaurant on May 10 is suspected, we were unable to either prove or disprove that it was the initial source of the outbreak. That ill person was not identified, which precluded our ability to classify that illness as a case of norovirus through an interview or stool-testing. However, we can conclude that at least one group of patrons and likely some employees were exposed to norovirus in the restaurant on May 10, and that other groups of patrons became infected with the same genogroup of norovirus on later dates. Based on findings of the initial lack of appropriate disinfection of environmental surfaces and employees with gastrointestinal illness working while potentially still shedding virus, subsequent groups of ill patrons and employees could have been exposed in any number of ways, including contact with contaminated environmental surfaces, exposure to ill employees or ingestion of foods contaminated with norovirus.

The cohort study did not identify specific foods associated with illness, but this does not prove that food was not a vehicle. For example, multiple food items could have become sporadically contaminated by contact with a contaminated surface or an infected employee. Statistical methods typically used to identify single food vehicles rarely yield conclusive results in norovirus outbreaks.

We included in our epidemic curve the case-patron who had had contact with an ill household member 2 days before eating at Buca di Beppo and had illness onset about 4 hours after the meal. That patron's stool testing confirmed norovirus G-I, the outbreak genogroup. It is plausible that this patron acquired the illness either from the family member or from an exposure

that occurred at the restaurant, although the incubation period was shorter than typical. We cannot know for certain whether this case was directly linked to our outbreak without further laboratory characterization and comparison with other outbreak specimens. We can conclude that this patron did not introduce norovirus into the Buca di Beppo restaurant because another group whose members reported illness had had an earlier meal date (May 10) and their stool specimens were also lab confirmed for norovirus G-I.

The report from a patron who developed symptoms of illness meeting our probable case definition after having eaten on May 17 could be an indication that the May 16 sanitization of fomites and steam-cleaning of carpeting to rid the restaurant of norovirus were either incomplete or not performed correctly. It is also possible that norovirus was reintroduced to the facility by an employee still infected with norovirus, who might or might not have had symptoms, was shedding virus, and did not perform adequate personal hygiene, especially hand-washing. Exclusion of ill persons working in sensitive occupations (such as food handling) from work until 72 hours after their symptoms have subsided is an important step in halting transmission of norovirus.

RECOMMENDATIONS

Restaurants should abide by SNHD regulations, which require food facilities to have health policies and to exclude any employee who is suffering from any gastrointestinal symptoms until symptoms resolve.^{7,8} Furthermore, specifically during norovirus outbreaks, SNHD requires abidance to CDC's recommendation for employees with norovirus infection to be excluded until 72 hours after symptoms have resolved.^{1,9} These policies should be enforced by management of the food facilities to ensure that norovirus is not transmitted from the employee to the patron or other employees. Additionally, food facility management should educate all of their staff on appropriate responses to emetic events that occur either in the dining area or the permitted area of the facility. This response should include who should be notified, who should respond and how the facility responds. The disinfectants used must be effective against norovirus or feline calicivirus and instructions on the label of the disinfectant must be followed explicitly to ensure that any norovirus present is removed.

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- ¹ Centers for Disease Control and Prevention. Updated Norovirus Outbreak Management and Disease Prevention Guidelines. March 2011.
<http://www.cdc.gov/mmwr/preview/mmwrhtml/rr6003a1.htm>
 - ² Fankhauser RL, Monroe SS, Noel JS, Humphrey CD, Bresee JS, Parashar UD, Ando T, Glass RI. Epidemiologic and molecular trends of "Norwalk-like viruses" associated with outbreaks of gastroenteritis in the United States. *J Infect Dis* 2002; 186:1-7.
 - ³ Mead PS, Slutsker L, Dietz V. Food-related illness and death in the United States. *Emerg Infect Dis* 1999; 5:607-625.
 - ⁴ Hall, AJ, Eisenbart VG, Lehman-Etingue A, Gould HL, Lopman BA, Parashar UD. Epidemiology of Foodborne Norovirus Outbreaks, United States, 2000-2008. *Emerg Infect Dis*, 2012; 18:1566-1573.
 - ⁵ Centers for Disease Control and Prevention. Norovirus – Clinical Overview.
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 - ⁶ Glass RI, Parashar UD, Estes MK. Norovirus gastroenteritis. *N Engl J Med* 2009; 361:1776-1785.
 - ⁷ Southern Nevada Health District. Food Establishment Regulations. Chapter 2: Management and Personnel; Section 2-201.11(C)(3), Responsibilities and Reporting Symptoms and Diagnosis. <http://southernnevadahealthdistrict.org/food-regulations/chapter2.php#220111>.
 - ⁸ Nevada Administrative Code. NAC 441A.530(3)(d) Communicable Diseases: Foodborne Disease Outbreak. <http://www.leg.state.nv.us/nac/NAC-441A.html>.
 - ⁹ Southern Nevada Health District. Guidelines for the Prevention and Control of Norovirus in Hotel/Casinos Section 7: Dealing with Employees During Outbreaks.
<http://www.southernnevadahealthdistrict.org/download/epi/norovirus-recommendations.pdf#search=%22norovirus%22>.