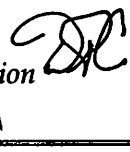


Memorandum

Date: August 8, 2013

To: Southern Nevada District Board of Health

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



Subject: Environmental Health Division Monthly Report–July 2013

I. FOOD OPERATIONS AND SPECIAL PROGRAMS

ACTION	June 2012	YTD 2012	June 2013	YTD 2013
Initial Inspections	2,401	14,021	1,732	12,474
Reinspections-Routine	277	1,914	169	1,048
EPI Related Inspections	12	154	11	36
Downgrades	268	1,577	155	1,025
Closures	61	312	61	236
Special Events	50	257	67	388
Temporary Food Establishments and Tasting Event Booths	646	3,532	518	4,447

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

	July 2013	YTD 2013
Risk Assessment Audits Conducted	85	1,042
15-30 Day Post-Audit Routine Inspections	146	907
15-30 Day Post-Audit Inspections Passed	114	693
15-30 Day Post-Audit Inspections Failed	32	214
6 Month Post-Audit Follow-ups	50	50
6 Month Post-Audit Follow-ups Passed	37	37
6 Month Post-Audit Follow-ups Failed	13	13
Surveys Sent	85	878
Surveys Received	20	472

SurveyMonkey response summary for June:

	PERCENTAGE
Acknowledgement of receiving "Reducing Foodborne Illness (FBI) Risk Factors" and Food Establishment Resource Library (FERL) info. (yes response)	97.5%
Did inspector discuss potential risk factors for FBI that would apply to your type	99.2%

of operation/menu items? (yes response)	
Did inspector help you understand those risk factors and how they relate to critical and major violations of the inspection report form? (yes response)	98.5%
Do you feel you have a better understanding about how to control FBI risk factors in your establishment following the audit? (yes response)	98%
Percentage of responders who visited the SNHD FERL website for additional information.	65%
<p>Sample comments received:</p> <ul style="list-style-type: none"> ▪ Very informative and informational. Opened our eyes to some things that we were not aware of. Understand how to control the risks. ▪ This Process is much clearer, and helps establish a working relationship with the SNHD, as opposed to an 'I gotcha' type feeling... Thanks. ▪ I think that this is a great program to help educate management teams on regulations and how they apply. ▪ The auditor provided temperature logs that we are currently using now. ▪ The inspections seem to vary depending on who is the inspector. It would be helpful to have more consistency in how the inspections are conducted and what is looked for. ▪ Great assistance in understanding the new grading system as it relates to our business. 	

Plan Review Referrals

Timeframe	Unpermitted	Change of owner	Remodel	Site Evaluation	Total
July 2013	3	3	0	0	6
YTD	61	6	35	22	124

A. Enforcement Actions and Investigations:

- **Joe’s Crab Shack, 4250 E. Sunset Road:** Staff responded to a call from the Henderson Fire Department for a fire behind the grill equipment. Necessary repairs were made and the facility was cleaned and approved to reopen.
- **Jimmy’s Hot Dogs, 9955 S. Eastern Avenue:** During a complaint investigation, the portable hot dog cart was found to be operating without running water and was closed. The cart later passed inspection and was reopened.
- **Giuseppe’s Bar and Grille Restaurant, 2630 W. Horizon Ridge Parkway:** Staff conducted a scheduled reinspection resulting in the facility being closed due to repeat critical and major violations. The facility corrected the violations, passed a second reinspection, and was reopened.
- **Bakery King, 2833 N. Green Valley Parkway:** A routine inspection resulted in closure due to employees not having valid Food Handler Cards. The facility passed reinspection and reopened.
- **Café Zupas, 9460 S. Eastern Avenue:** Staff responded to a call from the Clark County Fire Department for a small electrical fire and discharge of fire extinguishers in the food preparation area of the back kitchen. The facility self closed, voluntarily discarded all exposed foods and single service items, and thoroughly cleaned and later reopened.
- **Bernard’s Bistro, 15 Via Bel Canto:** Standby staff responded to a call from the Henderson Fire Department. The Styrofoam façade on the building caught fire causing smoke damage inside the facility kitchen. The facility remains self-closed.

- **Inner Circle Restaurant, 704 Nevada Highway, Boulder City:** Complaint investigation found valid for ants on the food preparation table. Staff also observed evidence of cockroaches and mice.
- **Beach Hut Deli, 9500 S. Eastern Avenue:** Complaint investigation found valid for bare hand contact with ready-to-eat foods and improper employee hand-washing.
- **Firehouse Subs, 9555 S. Eastern Avenue:** Complaint investigation found valid for an ice machine with mold-like growth.
- **Flamingo Las Vegas Hotel and Casino Food Court, 3555 S. Las Vegas Boulevard:** The facility was closed to stop all food operations due to breached sewer lines causing unapproved discharge of sewage. The affected outlets included Johnny Rockets, Bonanno New York Pizzeria, Pan Asian, and LA Subs. The food court will remain closed until there is documentation of the repair.
- **Flamingo Las Vegas Hotel and Casino Diamond Lounge Buffet, 3555 S. Las Vegas Boulevard:** Staff inspected and approved the reopening after the decontamination procedures conducted in the customer seating area and back pantry. All of the floor carpets were removed and replaced; there was sheet rock replacement in the storage room wall; and double quaternary ammonia disinfection throughout.
- **LVH Las Vegas Hotel and Casino Bakery, 3000 Paradise Road:** Closed due to roach infestation. The bakery was later reinspected and reopened.
- **Platinum Hotel and Spa Employee Dining Room, 211 E. Flamingo Road:** The facility was closed due to inadequate hot water at the hand sink and 3-compartment sink. The facility was reopened the next day.
- **Five 50, 3730 S. Las Vegas Boulevard:** The facility was directed to provide an Operational Plan to continue reheating already cooked stuffed pasta in reduced oxygen packaging bag in water bath (sous vide equipment). The facility is to discontinue this practice until approved by Southern Nevada Health District (SNHD).
- **Tintoretto Pasticceria in the Venetian Hotel and Casino, 3377 S. Las Vegas Boulevard:** The facility was closed due to a failed reinspection.
- **Las Vasijas Seasonal, 4821 W. Craig Road:** Staff closed the booth for an inoperable hand sink and insufficient refrigeration. The facility passed the reinspection.
- **Carnitas Michoacanas, 3415 W. Craig Road:** Staff closed the facility for failure to pay the "C" downgrade reinspection fee. The facility made payment and passed the reinspection.
- **Mr. Flames Taco Portable Unit SF, 4240 E. Lake Mead:** Staff closed the unit after failure on reinspection of a C grade on July 12. The closure fee and reinspection are still pending.
- **Café Rio, 6575 N. Decatur Boulevard:** Staff closed the facility for insufficient refrigeration on July 15. The facility paid reinspection fee and opened on July 16.
- **Mandarin Express, 6895 E. Lake Mead Boulevard:** Staff closed the facility during an epidemiological inspection for the imminent health hazard of a roach infestation. The closure fee was paid and the reinspection is pending.
- **La Parrilla, 4161 S. Eastern Avenue:** The facility was downgraded to a "C" after a failed routine inspection. The facility successfully passed reinspection.
- **Elite Catering, 3310 S. Nellis Boulevard:** The facility was downgraded to a "C" after a failed routine inspection. The facility successfully passed reinspection.
- **California Wholesale Market, 3899 and 3903 Renate Drive:** A survey was conducted at both locations. Cease and Desist Orders were delivered for operating without a valid health permit.

B. Supervisory Conferences:

Supervisory Conferences were held with the following facilities: Viva Michoacan Restaurant, 2061 W. Sunset Rd; Paris Hotel and Casino/Bally's Grand Hotel Food and Beverage, 3645-3655 S. Las Vegas Blvd.; Bellagio Hotel and Casino Food and Beverage, 3600 S. Las Vegas Blvd.; Sushi Yamaguchi, 5900 W. Charleston; Thai Grill, 1901 N. Decatur; Carnitas Michoacanas, 3415 W. Craig; Pad Thai, 850 S. Rancho; China A Go Go, 4780 W. Ann; Lee's Buffet, 1501 E Tropicana Ave; Angelina's Pizza, 5821 E Charleston Blvd.; Habib's Persian Food Restaurant, 2575 S. Decatur Blvd; and Mariana's Market, 3631 W. Sahara Ave.

C. Outbreak Investigation Support:

Environmental Health staff conducted three environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments. 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.

D. Child care

- **Children's Garden Learning Center, 720 Rancho Del Norte Drive:** Staff investigated a complaint received from North Las Vegas Business License. The complaint alleged unsanitary conditions were present. Staff, along with North Las Vegas Police, Nevada State Child Care Licensing and North Las Vegas Business Licensing conducted investigations. SNHD staff found that the complaint of unsanitary conditions was substantiated. Staff also found multiple hazards and other violations. Due to the nature of the violations and the amount of violations repeated from the previous inspection, the facility will have a supervisory conference to address these issues.
- **Super Kids Academy, 3980 W. Ann Road, Suite 110:** Staff responded to a complaint alleging that the power was out and no air conditioning was being provided. When staff arrived, the power was on, but the air conditioning was not functioning. Staff issued a Cease and Desist Order since the temperature was considered a substantial health hazard. Staff conducted a follow-up inspection and found the air conditioning functioning and the facility was approved to reopen. The facility will receive another inspection in 30 days.
- **Nanny's & Granny's Special Event, Sands Convention Center:** Staff conducted an inspection of the temporary child care facility for the event and found it in compliance.

E. Body Art

- **UFC Fan Expo, Mandalay Bay, 3950 S. Las Vegas Boulevard:** Staff conducted a temporary body art inspection. No deficiencies were observed.

II. FOOD PLAN REVIEW

FOOD PLAN REVIEW ACTIVITIES	JUNE 2012	JUNE 2013	YTD 2012	YTD 2013
TOTAL FOOD PLAN REVIEW ACTIVITIES:	990	1,216	5,323	6,773
TOTAL SERVICE REQUEST INTAKE (FPR):	325	379	1,826	2,228
TOTAL SERVICE REQUEST RELEASED (FRP):	285	362	1,571	1,983
TOTAL SERVICE REQUESTS IN PLAN REVIEW:	962	1,348		

- Plan review staff observed a cooling process violation at Café Zupas located at 7521 W. Lake Mead Boulevard. The facility operator was using ice paddles to cool their soups inside of the walk-in cooler and no written logs sheets were being maintained.
- Staff collaborated with North Las Vegas Business License to address illegal residential food operations occurring in the evening at 3717 Resetta Circle and 2604 E. Owens Avenue. Both operations were issued Cease and Desist Orders and misdemeanor citations for operating food establishments without valid health permits, business licenses, and/or health cards.
- While doing an inspection at the Nordstrom Café in the Fashion Show Mall to split permits, staff observed the food handlers bringing food into the kitchen from the hot line in lexan containers which were placed in a utility sink filled with crushed ice. Plan Review staff advised the Café manager that the ambient temperature must not exceed 85°F as required for the operation of commercial refrigeration. The staff discarded the potentially hazard food which was on the line and agreed to keep records and to use time as a control until the problem is corrected.
- Plan review staff was unable to approve a portable bar at Azure on the Palazzo pool deck because the manager was not able to obtain a portable hand sink from the hotel.
- A final remodel inspection was conducted for the addition of a double oven and working table at Carl's Jr. #759 located at 5091 E. Bonanza Road. The hard lid ceiling above the double stack oven was cracked, had a visible opening, and was in disrepair. At the final operational inspection, the ceiling was repaired and properly sealed and approval was granted to operate the equipment.
- Plan Review staff reviewed an application from Harrah's Casino located at 3475 S. Las Vegas Boulevard for the splitting of permits in the Oyster Bar operation to add a back prep area and in the Café Restaurant to split the permit into a back prep area and a cold/dry storage permit. These permits were inspected and were approved. The thirty day inspection of the facility by Operations staff is currently pending.
- The owner of Maestros Pizza, located at 3230 E. Flamingo Road, attended a plan review meeting concerning an after-the-fact remodel that was discovered by Operations staff. As a result of the meeting, the owner installed a hand wash sink, base cove at the floor, and faced all plywood surfaces with fiberglass reinforced plastic material.
- Plan Review Staff attended a joint visit with Operations at Otto Enoteca Pizzeria at The Venetian Hotel and Casino, located at 3355 S. Las Vegas Boulevard regarding two refrigerated wine dispensing units that had been installed. In lieu of replacing the millwork cabinetry with stainless steel, the owner elected to replace the existing equipment with two new dispenser units equipped with an internal evaporator.
- Plan Review Staff met with the equipment distributor and manufacturer (food warming equipment) of several portable bars that were purchased for use at the TAO Beach at The Venetian Hotel and Casino, located at 3355 S. Las Vegas Boulevard. As a result of this meeting, the equipment representatives agreed to have new stainless steel bar tops fabricated and installed by a National Sanitation Foundation Certified fabricator.
- An inspection to split the kitchen permit at Lotus of Siam located at 953 E. Sahara, found temperature violations in the walk-in refrigeration units. The operator was instructed to discard potentially hazardous foods found to be warmer than 41°F and to relocate foods at 41°F or less to functioning refrigeration units. Additionally, the operator was

instructed to maintain the ambient temperature in the room containing the walk-in at 80°F or less, as the air conditioning to that room had been shut off. Staff returned the following day to verify repairs to both units and found both to be operating at safe temperatures.

- An inspection was conducted at Terrible Herbst #232 Snack Bar at 1343 E. Silverado Ranch to add a permit to the convenience store to cover all open foods and drinks. The 3-compartment sink could not reach the minimum hot water temperature and seemed to be dropping. Survey of the attached McDonalds found the same problem at the 3-compartment sink. Hand sinks still had minimum hot water temperature so service was allowed to continue. The problem with the water heater was found and fixed within the hour and proper hot water temperatures were achieved at both the McDonalds and the Terrible Herbst.
- During a change of ownership inspection at the Hilton Lake Las Vegas, 1610 Lake Las Vegas Parkway, it was found that there was a teed-off water line from the cold water supply line of a utility sink. To avoid any backflow issues, the flexible water line was removed from the supply line. The kitchen permit was approved.
- Plan Review Staff performed a final change of owner inspection for Albertsons at 1008 Nevada Way in Boulder City. The plan review staff explained that the store did not have a produce prep permit and would need to apply; the establishment had all the equipment requirements but no permit. The grocery permit was split to include an additional new permit for produce.

III. FOOD HANDLER SAFETY TRAINING:

Food Handler Cards volume in July 2013 increased by 24.34% compared to July 2012. In July 2013, 10,918 cards were issued compared to 8,781 cards in July 2012. Food Handler Cards volume YTD Fiscal 2013 through July 2013 increased by 24.34% compared to YTD Fiscal 2012 through July 2012.

APPLICANTS	July 2012	YTD Fiscal 2011-2012	July 2013	YTD Fiscal 2012-2013
New Applicants	3,041	3,041	4,399	4,399
Total Renewal/Extension Applicants	5,125	5,125	5,950	5,950
Non-Food	167	167	56	56
Duplicate Cards	448	448	513	513
TOTAL	8,781	8,781	10,918	10,918

APPLICANTS BY LOCATION	July 2012	YTD Fiscal 2011-2012	July 2013	YTD Fiscal 2012-2013
Valley View	0	0	6,549	6,549
East Las Vegas	4,906	4,906	3,067	3,067
Henderson	57	57	1,858	1,858
North Las Vegas	0	0	329	329
Laughlin	174	174	229	229
Mesquite	88	88	86	86
TOTAL	9,018	9,018	12,118	12,118

APPLICANT PROCESSING	July 2012	YTD Fiscal 2011-2012	July 2013	YTD Fiscal 2012-2013
Applicants Per Day	429.43	429.43	496.27	496.27
Applicants Per Hour	53.68	53.68	62.03	62.03
Applicants Per Minute	.89	.89	1.03	1.03

IV. SOLID WASTE AND COMPLIANCE PROGRAMS

- A. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meetings were conducted July 11, 2013, with eighteen cases adjudicated; \$16,000.00 in penalties imposed and corrective actions ordered. There were 24 Notices of Violation mailed in July, 2013 for the Hearing Officer Meetings.
- B. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 118 complaints of illegal dumping in July.
- C. **Waste Management Audits and Target Sector Inspections:** The Solid Waste and Compliance Section completed 379 Waste Management Audits and Target Sector inspections during the July 2013.
- D. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 97 full UST Compliance Inspections were conducted during July. In addition a total of 8 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 Solid Waste and Compliance Section completed a total of 13 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 61 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. **Solid Waste Issues:**
- **Senate Bill 123:** With the Governor's signature of Senate Bill 123 on June 11, 2013, the responsibility for regulatory oversight at both the Mojave Generating Station landfill and the Reid Gardner landfill was supposed to have shifted from SNHD to NDEP. However, due to some confusion over the language in the bill, the transition of regulatory oversight for the Reid Gardner landfill from SNHD to NDEP has been delayed until further notice. SNHD staff will continue to provide regulatory oversight until officially notified that NDEP will be assuming regulatory oversight.
 - **Safe Drinking Water Program:** At the request of NDEP, staff surveyed public water systems that were possibly impacted by the Carpenter 1 fire. Five public water systems within three miles of the fire boundary were identified as possibly being impacted. Of the five public water systems, only one system was found to be severely impacted. The entire distribution system (3.5 miles) for this system will have to be replaced. Of the remaining systems, three were found to have not been adversely impacted and were allowed to continue operating. One system, while not directly

impacted, was required to disinfect their well and conduct additional sampling before the system could be placed back in service.

- **Sewage issues at the Flamingo Hotel:** Solid Waste and Compliance staff responded to a complaint regarding the leakage of sewage in a number of areas of the Flamingo Hotel. As a result, extensive repairs to the sewer and grease lines were required before these areas could be returned to service. Staff assisted in the development of a plan to carry out the repairs and monitored the progress of the repairs. The sewer lines have been repaired while work is ongoing to complete the repairs to the grease lines.

G. Solid Waste Plan Review Program (SWPR):

- **Temporary Permits - Pabco Gypsum**
- **Permits issued in July - All-Shred; Blind Center of Nevada, Inc. (mod); K&M Diversified (mod); MK Environmental Limited LLC; Mt. Charleston Convenience Center (mod); SoCal Pumping; USM Recycling, LLC (mod)**
- **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 (3); Public Waste Storage Bin Facilities (2); Recycling Centers (10); Temporary Permits (3); Transfer Stations (2)**
- **Facilities planned for approval at DBOH meetings/SNHD Workshops in August - Las Vegas Paving Corporation-Cape Horn**

H. Subdivision Program: Monthly Totals

Tentative Maps: Received (16), Lot Count (1,078); Final Maps: Received (11), Lot Count (599); Final Maps: Signed (5), Lot Count (113); Improvement Plans: Received (8), Lot Count (567); Fees Paid \$14,079.48.

- I. Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of July 2013 was \$7,056. The total number of ISDS permits was five - three residential and two commercial. The total number of tenant improvements was eight. One loan certification was processed. There were six pool locations processed.

- J. ISDS Program Compliance:** In July 2013, fourteen compliance vouchers (warnings) were resolved; two compliance cases were resolved; and one compliance order was resolved.

V. VECTOR CONTROL OFFICE - JULY 2013

West Nile Virus Surveillance					
July Traps Set	YTD Traps Set	July Mosquitoes Trapped	YTD Mosquitoes Trapped	YTD Culex spp. submitted	YTD Positive Results
111	282	1571	2583	2192	7
EBLL Home Investigations					
July 2013			2013 Total		
0			4		
Healthy Homes / Landlord Tenant Response					
Landlord/Tenant Responses			YTD Landlord/Tenant Responses		
16			123		
CMART Activities					
July CMART Actions			YTD CMART Actions		
1			3		
Public Accommodations Inspections					
July PA Inspections		July PA Complaints	YTD PA Inspections		YTD PA Complaints
13		21	178		142
Mobile Home/Recreational Vehicle Parks					
July Inspections		YTD Inspections	July Complaints		YTD Complaints
1		160	8		20
Mattress Refurbishing Program					
July Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
0			8		
Health Clubs/Spas					
July Inspections		YTD Inspections	July Complaints		YTD Complaints
0		21	1		10

- **West Nile Virus (WNV):**

Nine mosquito pools, totaling 100 mosquitoes, were positive for West Nile Virus. The mosquitoes were captured in the 89014, 89027, 89107, 89120 and 89122 zip codes.

Two WNV positive mosquito pools, from 89014 were collected as larvae and emerged into adults at SNHD. These positive results demonstrate 'vertical transmission,' meaning infected female mosquitoes can pass the virus directly to their offspring and bypass the infected bird cycle. This is a significant finding in the transmission dynamics in Clark County and stresses the importance of mosquito control. In temperate climates, vertical transmission followed by horizontal transmission would be a key to continued maintenance of the virus in the winter and amplification in the spring.

Staff, coordinating with the Office of Epidemiology, responded to six WNV human cases, from the 89103, 89120, 89121, 89031 zip codes. Response includes setting mosquito traps at and around the case's home and surveying the area for breeding sources. Mosquitoes trapped in response to the cases in 89120 were positive for WNV.

- **Plague Surveillance:**
The flea and roof rat samples collected during the spring urban rodent surveillance program were reported negative for plague by the Centers for Disease Control.
- **Landlord Tenant Complaints:**
The Landlord Tenant complaint hotline, an unfunded and not legally mandated program, was updated to reflect that SNHD EH will only respond to interruptions of Essential Services. These include lack of water, hot water, HVAC or sewage leaks. Complaints of mold, odors, pests and general maintenance issues will no longer be responded to. The web site and Landlord Tenant Hotline message was updated to provide information to the community.

VI. AQUATIC HEALTH PROGRAM

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

ACTIVITIES	June 2012	June 2013	YTD 2012	YTD 2013
+ New Initial Plan Review Activities/Other Actions	93	51	287	309
+ Office/Field Prelim./Truck Inspections	7	0	18	*10
+ Major/Minor remodels	78	49	213	286
+ Change-of-Owner	5	0	36	17
+ New Construction	3	2	20	23
Released from Plan Review (complete) New and Remodel	79	990	299	104
Operational Inspections		632		2,336
Complaint Investigations		51		147
Inactive body of water surveys		16		49
Invoice Delivery		1		46

- + Updated numbers for the month of June
- * Updated to reflect information not accounted for in previous months

VII. TRAINING

- A. Christine Sylvis, Environmental Health Training Officer, continues to train four new hires in the food operations training program.
- B. Ms. Sylvis conducted the following training:
 - July 9 & 10 - Food handler training at Aliante Hotel & Casino for approximately 75 food handlers.
 - July 16 - Evaluation of an Environmental Health Specialist II per supervisor's request.
- C. Ms. Sylvis attended Psychological First Aid training on July 15.
- D. Ms. Sylvis attended "Principles of Internal Auditing" advanced HACCP training on July 23.
- E. Ten Environmental Health Specialists took the ServSafe exam on July 29.

AI/mg