

# Memorandum

Date: September 11, 2013

To: Southern Nevada District Board of Health

From: Amy Irani, Acting Director, Environmental Health Division (AI)  
 Nancy Williams, M.D., MPH, Acting Chief Health Officer JW

**Subject:** Environmental Health Division Monthly Report–August 2013

## I. FOOD OPERATIONS AND SPECIAL PROGRAMS

ACTION	July 2012	YTD 2012	July 2013	YTD 2013
Initial Inspections	2,418	16,471	1,664	14,138
Reinspections-Routine	265	2,208	151	1,199
EPI Related Inspections	22	176	6	42
Downgrades	220	1,801	152	1,177
Closures	62	370	87	323
Special Events	28	285	35	423
Temporary Food Establishments and Tasting Event Booths	271	3,803	336	4,783

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

	August 2013	YTD 2013
Risk Assessment Audits Conducted	83	1,170
15-30 Day Post-Audit Routine Inspections	135	1,042
15-30 Day Post-Audit Inspections Passed	105	798
15-30 Day Post-Audit Inspections Failed	30	244
6 Month Post-Audit Follow-ups	40	90
6 Month Post-Audit Follow-ups Passed	25	62
6 Month Post-Audit Follow-ups Failed	15	28
Surveys Sent	83	983
Surveys Received	32	527

<b>SurveyMonkey response summary for August:</b>	<b>Percentage</b>
Acknowledgement of receiving "Reducing Foodborne Illness (FBI) Risk Factors" and Food Establishment Resource Library (FERL) info (yes response)	97.34
Did inspector discuss potential risk factors for FBI that would apply to your type of operation/menu items? (yes response)	99.2
Did inspector help you understand those risk factors and how they relate to critical and major violations of the inspection report form? (yes response)	98.67
Do you feel you have a better understanding about how to control FBI risk factors in your establishment following the audit? (yes response)	98.1
Percentage of responders who visited the SNHD FERL website for additional information	64
<b>Sample comments received:</b> <ul style="list-style-type: none"> <li>▪ This is the best program you've ever done! I've been doing this for 45 years and from start to finish this was great. It gave us opportunity to correct issues.</li> <li>▪ I was very pleased to know that we had time to correct the mistakes we had. All my questions were answered and answers popped up that I'd never think to ask when I went online.</li> <li>▪ This audit program is a waste of time. I would prefer the downgrade and reinspection at my convenience not yours. Thank you.</li> <li>▪ The new tools you are providing (info and website) are a plus for us. Thanks.</li> <li>▪ I am working with staff on all levels of regulations.</li> </ul>	

**Plan Review Referrals**

Timeframe	Unpermitted	Change of owner	Remodel	Site Evaluation	Total
August 2013	2	0	2	2	6
YTD	63	6	37	24	130

**A. Enforcement Actions and Investigations**

- **Taco Azteca, 4800 S. Nellis Blvd:** The facility was downgraded to a "C" grade after a failed reinspection.
- **Dollar General Market #13389 Food Prep, 2224 S. Nellis Blvd:** The facility was closed for an imminent health hazard of no hot water available.
- **Las Vegas Club Front Bar, 18 Fremont St:** The facility was downgraded to a "C" grade after a failed routine inspection.
- **Little Caesars, 7375 S. Durango Dr:** During a routine inspection, the facility was closed due to the imminent health hazard of no hot water. Hot water was later restored and the facility reopened for business.
- **Coasta Cantina Restaurant (Orleans), 4500 W. Tropicana Ave:** The facility was closed due to an imminent health hazard. The facility's floor sinks were backing up under the food equipment. The facility reopened for business the next day, after receiving an "A" grade.
- **Canal Street Restaurant (Orleans), 4500 W. Tropicana Ave:** The facility was closed due to an imminent health hazard. The facility's floor sinks were backing up under the food equipment. The facility reopened for business the next day, after receiving an "A" grade.

- **Island Malaysian Cuisine, 5115 Spring Mountain Rd:** A routine inspection was performed that resulted in a 47-demerit closure. The facility was reopened for business after a reinspection resulting in an "A" grade.
- **Wetzel's Pretzels, 6629 S. Las Vegas Blvd, Unit 109:** A routine inspection was performed that resulted in a closure due to the imminent health hazard of no hot water and a clogged drain at the hand sink. The facility was reopened for business the same day after all violations were corrected and hot water was restored. The reinspection resulted in an "A" grade.
- **Siri Thai Restaurant, 2605 Windmill Pkwy:** A routine inspection resulted in a closure. The facility attended a mandatory managerial conference and was required to contract with a food safety consultant. The facility passed reinspection with an "A" grade and was reopened.
- **Little Dumpling, 1420 Nevada Hwy, Boulder City:** A routine inspection resulted in a "C" grade. The facility attended a mandatory managerial conference and was required to contract with a food safety consultant. The facility failed to pay the assessed fee and was closed for non-payment of fees on August 21 and remains closed.
- **Penn's Thai House, 722 W. Sunset Rd:** A routine inspection resulted in a closure. The facility attended a mandatory second supervisory conference which resulted in a food safety consultant being hired by the facility. The facility passed reinspection with an "A" grade and was reopened.
- **Kentucky Fried Chicken #212103, 2355 E. Windmill Ln:** A complaint investigation conducted for live ants inside the facility at the drive-thru area was found valid.
- **Roberto's Taco Shop, 6355 E. Russell Rd:** A complaint investigation found flies present in the food preparation area and identified the facility pest control plan targets cockroaches and ants only.
- **East Ocean, 9570 S. Eastern Ave:** A complaint investigation conducted for potentially hazardous foods held at improper temperatures was found to be valid.
- **Spicy Tuna, 10345 S. Eastern Ave:** A complaint investigation conducted for bare hand contact with ready-to-eat foods was found to be valid.
- **IHOP #1614, 2450 Pebble Rd:** A complaint investigation conducted for two refrigeration units not maintaining proper temperature was found to be valid. The units are still removed from service.
- **Sunset Station, 1301 W. Sunset Rd:** A complaint investigation conducted at the buffet was found to be valid. The investigation found a refrigeration unit not maintaining proper temperature and employee practices causing cross contamination of vegetables from raw eggs.
- **Mr. Chop Chop, 5075 S. Pecos Rd:** A complaint investigation conducted for a small child in the kitchen during food preparation was found to be valid.
- **Venetian Hotel and Casino, 3355 S. Las Vegas Blvd:** The Rock of Ages Beer Tub Temporary Food Establishment was closed due to not having a hand washing station during open food handling. The operator reapplied for a new permit and was later inspected and approved.
- **Flamingo Hotel & Casino, 3555 S. Las Vegas Blvd:** Staff followed up with the Solid Waste and Compliance Section (SWAC) to ensure that proper procedures were being followed due to the sewage leak issue. The food court was reevaluated and reopened after a full inspection. The facility was directed to properly discard multiple soda syrups and to disinfect areas of possible sewage contamination in the basement area. Follow up regarding the closed status of food and storage facilities still impacted by the major sewer

repairs was also conducted. The facilities still need more thorough disinfection and cleaning prior to release. The storage areas also have structural issues that need to be resolved and released by Food Plan Review.

- **Blossom, 3730 S. Las Vegas Blvd:** The facility was issued a Cease and Desist Order for reduced oxygen packaging until a revised corporate Hazard Analysis and Critical Control Point (HACCP) plan is approved.
- **Bonanza Mall Liquors, 2400 S. Las Vegas Blvd:** The facility was issued a Cease and Desist Order for their ice bagging process because they had no hot water.
- **Noodle Asia, 3355 S. Las Vegas Blvd:** The facility was closed due to inadequate refrigeration.
- **Venetian Hotel and Casino, 3355 S. Las Vegas Blvd:** The Noodles of Asia Prep Kitchen was closed due to inadequate refrigeration. The facility was later reinspected and approved to open.
- **KFC #212084, 2312 S. Maryland Pkwy:** The facility was closed for operating without adequate hot water. The facility was reinspected and reopened later the same day.
- **La Reina Mexican Restaurant, 1600 N. Jones Blvd:** Staff closed the facility during a routine inspection that resulted in 44 demerits and the imminent health hazard of a roach infestation. The facility reopened three days later with an "A" grade.
- **Taqueria El Buen Pastor Seasonal, 530 N. Las Vegas Blvd:** Staff closed the facility for operating with an expired health permit. A new permit was obtained and the facility reopened five days later.
- **Las Americas, 2319 S. Eastern Ave:** Staff closed the facility during a routine inspection for inadequate refrigeration. The facility reopened the following day with an "A" grade inspection.
- **Cici's Pizza, 6475 N. Decatur Blvd:** Staff closed the facility for failing a reinspection with a repeat critical violation. The facility reopened later that day with an "A" grade.
- **Taco Time, 1591 N. Decatur Blvd:** Staff closed the portable unit for the sale of food because they were operating without a hand sink and dumping gray water on the ground. The facility reopened two days later.
- **The Sushi, 8427 W. Lake Mead Blvd:** Staff closed the facility during a routine inspection for the imminent health hazard of a roach infestation. The facility reopened the next day with an "A" grade inspection.

**B. Supervisory Conferences**

Supervisory Conferences were held with the following facilities: Taco Azteca, 4800 S. Nellis Blvd; Elite Catering, 3310 S. Nellis Blvd; Café Rio, all locations throughout Clark County; Wings Restaurant, 9985 S. Eastern Ave; Top Notch BBQ, 9310 S. Eastern Ave; East Ocean, 9570 S. Eastern Ave; Penn's Thai House, 722 W. Sunset Rd; Bread & Butter, 10940 S. Eastern Ave; Siri Thai, 2605 Windmill Pkwy; Little Dumpling, 1420 Nevada Hwy, Boulder City; Tamba Indian Cuisine, 3743 S. Las Vegas Blvd; Tintoretto Pasticceria & Pizzeria de Enzo, Venetian Hotel & Casino, 3355 S. Las Vegas Blvd; Rincon Criollo, 1145 S. Las Vegas Blvd; Arandas Taqueria, 2040 N. Nellis Blvd; Tacos El Compita, 6118 W. Charleston Blvd; Mandarin Express, 6895 E. Lake Mead Blvd; Lee's Liquor, 2830 W. Deer Springs Rd; 19<sup>th</sup> Hole Restaurant, 550 El Dorado Rd, Mesquite; Cici's Pizza, 6475 N. Decatur Blvd; Monte's Pizza, 5585 Simmons St; Andy's Tacos, 1550 N. Rancho Dr; and Tacos Los Machos, 1411 N. Eastern Ave.

**C. Managerial Conference**

A Managerial Conference was held with the following facility: Café Rio, 4830 Blue Diamond Rd.

**D. Outbreak Investigation Support**

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

**E. Body Art**

- Staff issued eight Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
- **MAGIC Convention, Mandalay Bay Convention Center, 3950 S. Las Vegas Blvd:** Staff conducted inspection of a temporary body art booth. No deficiencies were noted.
- **Executive Tattoo Lounge, Body Piercing, 4983 W. Flamingo Ave:** During a routine inspection, staff found the room used for piercing procedures lacked an adequate hand sink. The facility was issued a Cease and Desist Order for all piercing in this area and to remove all materials used for piercing from the area. A follow-up survey found that the facility complied with the order and removed all of the material.
- **Living Dead Tattoo Lounge, 5597 S. Rainbow Blvd:** Staff investigated a complaint that food was being served, dogs were urinating on the floor, and alcohol was being consumed at a work station. Dogs were present and found to have service animal tags and no food was being cooked or served inside the facility. A bottle of alcohol was found in a work station.

**F. Bottled Water**

**Affinity Lifestyles/Real Water, 3204 W. Desert Inn Rd.:** Staff observed numerous conditions in violation of Nevada Administrative Code (NAC) 445A during a final inspection of a plan review remodel to relocate equipment used to fill water bottles. The facility was issued a Cease and Desist Order and to comply with all requirements of NAC 445A. Staff conducted a follow-up inspection and found the facility in compliance with NAC 445A and the facility was permitted to commence operation of the relocated equipment.

**II. FOOD PLAN REVIEW**

FOOD PLAN REVIEW ACTIVITIES	JULY 2012	JULY 2013	YTD 2012	YTD 2013
TOTAL FOOD PLAN REVIEW ACTIVITIES:	973	1,055	6,296	7,828
TOTAL SERVICE REQUEST INTAKE (FPR):	298	331	2,124	2,559
TOTAL SERVICE REQUEST RELEASED (FPR):	243	308	1,814	2,291
TOTAL SERVICE REQUESTS IN PLAN REVIEW:	1,013	1,363		

- **Innovations International Charter School, 950 E. Sahara Ave:** Plan review staff, during the final field survey for permit approval, discovered a problem with the availability of

- hot water. The operator had the water heater serviced and during the follow-up inspection the water heater provided hot water at the required temperature and capacity.
- **Papavelli's, 3050 E. Desert Inn Rd:** A change-of-ownership inspection resulted in closure due to excessive operational violations and the fact that the Person-In-Charge (PIC) did not demonstrate food safety knowledge and was not knowledgeable about Southern Nevada Health District (SNHD) 2010 Regulations Governing the Sanitation of Food Safety Establishments (Food Regulations). A supervisory conference was conducted, at which time the operator was instructed to enroll in a food safety manager class and all violations were reviewed. A reinspection resulted in release of the permit with an "A" grade.
  - **Tacos Mexico Charleston, 1205 E. Charleston Blvd:** A change-of-ownership inspection resulted in closure due to inadequate refrigeration and critical and major violations. Reinspection resulted in an "A" grade.
  - **Rubicon Club & Grill, 9151 S. Las Vegas Blvd:** Plans were submitted by the facility for taking over the space that was originally Stoney's. A preliminary inspection showed that the storage room did not meet SNHD Food Regulations requirements for a warehouse with "open food," as there were ice machines located in the room. The new owners were given options for changes to be made to the room if they wanted to keep the ice machines in the present location, or the option of moving them back to the support rooms where they were originally approved to be located.
  - **La Comida Bar, 100 S 6<sup>th</sup> Street:** A scheduled remodel plan review was performed. The floor plans submitted at the time of the meeting did not coincide with the presenters narrative of the work performed, which had already been completed. A joint survey inspection was conducted with the field operations inspector, which provided a clearer understanding of the work performed and areas in need of correction. An after-the-fact plan review meeting was scheduled for September.
  - **Real Water bottling plant, 3204 W. Desert Inn Rd:** Staff conducted an inspection to release a minor remodel. The remodel was not approved due to safety concerns and inadequate drainage from the water-filling equipment. Staff observed that the air compressor oil on site was not food grade and advised that the air used in manufacturing must not affect the bacteriological quality, flavor, odor or color of the water.
  - **7-Eleven Store #16370, 6685 W. Flamingo Rd:** Staff conducted a remodel inspection. The remodel could not be released due to the operator not having sink stoppers for their three-compartment sink and not being able to wash, rinse and sanitize their wares every four hours, the condiment station was out of temperature, in addition to the sanitizer unit dispensing sanitizer in excess.
  - **7-Eleven Store #29646, 4325 W. Sahara Ave:** Staff conducted a remodel inspection. The remodel could not be released due to the hand wash sink in the snack bar not properly draining and insufficient water temperature. A follow-up inspection was made subsequent to repairs being made, at which time the permit was released for the preparation and sale of new hot food items.
  - **CEO Hookah Lounge & Bar, 5900 W. Flamingo Rd:** Staff conducted a final inspection. The food establishment and tavern permits were not issued due to the imminent health hazard of no hot water and other critical violations. The operator was given the choice of removing or replacing the unit with 30 days given for compliance.
  - Staff collaborated with the Las Vegas Metropolitan Police Department (Metro) to address complaints of illegal water vendors selling water from unapproved sources without proper permitting or licensing on the Las Vegas Boulevard strip. In less than three hours,

fifteen Cease and Desist Orders were issued to vendors and water was seized (according to the Nevada Food, Drug and Cosmetic Act, NRS 585.360). Several citations were also issued by Metro.

- During an inspection at the Tropicana Hotel and Casino, the executive chef asked staff for suggestions regarding conversion of a portable omelet station which is operating on a seasonal permit to an annual permit. Since no plumbing or floor sinks are available in the area, staff recommended having an evaporative pan installed under the refrigerated cold top, and moving the unit closer to an existing hand sink.
- Requests for permits for the beverage pump rooms in the basement of the Flamingo Hotel and Casino could not be approved due to the presence of unprotected and rusting overhead waste lines observed during what would have been the final inspection.

**III. FOOD HANDLER SAFETY TRAINING**

Food Handler Cards volume in August 2013 increased by 1.76 percent compared to August 2012. In August 2013, 10,694 cards were issued compared to 10,509 cards in August 2012. Food Handler Cards volume YTD Fiscal 2013 through August 2013 increased by 10.68 percent compared to YTD Fiscal 2012 through August 2012.

<b>APPLICANTS</b>	<b>August 2012</b>	<b>YTD Fiscal 2011-2012</b>	<b>August 2013</b>	<b>YTD Fiscal 2012-2013</b>
New Applicants	3,477	6,518	4,190	8,589
Total Renewal/Extension Applicants	6,161	11,286	5,929	11,879
Non-Food	156	323	34	90
X-Ray Only	5	7	0	0
Skin Test Only	233	468	0	0
Duplicate Cards	477	925	541	1,054
<b>TOTAL</b>	<b>10,509</b>	<b>19,527</b>	<b>10,694</b>	<b>21,612</b>

<b>APPLICANTS BY LOCATION</b>	<b>August 2012</b>	<b>YTD Fiscal 2011-2012</b>	<b>August 2013</b>	<b>YTD Fiscal 2012-2013</b>
Valley View	0	0	5,237	10,586
East Las Vegas	5,027	9,933	2,972	6,039
Cambridge	5,114	8,907	0	0
Henderson	50	107	1,823	3,681
North Las Vegas	0	0	389	718
Laughlin	224	398	150	379
Mesquite	94	182	123	209
<b>TOTAL</b>	<b>10,509</b>	<b>19,527</b>	<b>10,694</b>	<b>21,612</b>

<b>APPLICANT PROCESSING</b>	<b>August 2012</b>	<b>YTD Fiscal 2011-2012</b>	<b>August 2013</b>	<b>YTD Fiscal 2012-2013</b>
Applicants Per Day	456.91	443.80	486.09	491.18
Applicants Per Hour	57.11	55.47	60.76	61.40
Applicants Per Minute	.95	.92	1.01	1.02

#### IV. SOLID WASTE AND COMPLIANCE PROGRAMS

- A. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meetings were conducted August 8, 2013 with 9 cases adjudicated, \$7,200.00 in penalties imposed and corrective actions ordered. There were 26 Notices of Violation mailed in August for the Hearing Officer Meetings.
- B. **Complaints of Illegal Dumping:** The SWAC received 160 complaints of illegal dumping in August.
- C. **Waste Management Audits and Target Sector Inspections:** The SWAC completed 386 Waste Management Audits and Target Sector inspections during the August.
- D. **Underground Storage Tanks (UST) Full Compliance Inspections:** Ninety-one (91) full UST Compliance Inspections were conducted during August. In addition, eight (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 SWAC completed twenty-four (24) Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition, sixty-eight (68) PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. **Solid Waste Issues:**
- **Reid Gardner Landfill:** SNHD staff conducted a quarterly inspection of the landfill as well as provided oversight of the quarterly sampling of the groundwater monitoring wells that surround the landfill. 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:** Staff continue to provide technical assistance and outreach to a number of public water systems. Technical assistance has included the development of coliform monitoring plans, assisting in the development and the review of operation and maintenance plans, following up on water system issues related to fires and vandalism, MCL violations and unsatisfactory results of routine water sampling events.
  - **Hoarding House Cases:** SWAC staff responded to four (4) new hoarding complaints during the month. One (1) case involved Clark County Fire Dept., Clark County Code Public Response Enforcement, Metro, and Social Services. Staff issued a solid waste field order to remove the waste by September 16, 2013. Two cases were not accessible and minimal waste observed. Notices were left and both parties responded by phone. The final case is in the process of coordination with other agencies before proceeding.
- G. **Solid Waste Plan Review Program (SWPR):**
- **Temporary Permits—**Las Vegas Sustainable Solutions and Consulting and Pabco Gypsum.
  - **Permits issued in August—**Boulder City Recycling Center (mod); Cheyenne Transfer Station (mod); Las Vegas Sustainable Solutions and Consulting (tmp); Mattress Paloma;



- Mt. Charleston Convenience Center (mod); SA Recycling-Nellis #1 (mod); SA Recycling-Sirius; and SA Recycling-Vegas Valley (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 (1); Recycling Centers (5); Temporary Permits (2); Transfer Stations (1).
  - **Facilities planned for approval at BOH meetings/SNHD Workshops in September** – Permitting of Salvage Yards.

**H. Subdivision Program: Monthly Totals**

Tentative Maps: Received (12), Lot Count (977); Final Maps: Received (15), Lot Count (647); Final Maps: Signed (9), Lot Count (199); Improvement Plans: Received (12), Lot Count (651); Fees Paid \$14,862.88.

**I. Individual Sewage Disposal System (ISDS) Program: The revenue for August was \$14,590. There were nine (9) ISDS permits (three (3) Residential and six (6) Commercial). There were sixteen (16) tenant improvements. There were five (5) loan certifications processed. There were two (2) pool locations processed.**

**J. ISDS Program Compliance: Eleven (11) compliance vouchers (warnings), one (1) compliance case, and one (1) compliance order were resolved in August, 2013.**

**V. VECTOR CONTROL OFFICE**

West Nile Virus Surveillance					
August Traps Set	YTD Traps Set	August Mosquitoes Trapped	YTD Mosquitoes Trapped	YTD Culex spp. submitted	YTD Positive Results
99	387	2,326	4,962	4,511	12
EBLL Home Investigations					
August 2013			2013 Total		
1			5		
Healthy Homes / Landlord Tenant Response					
August Landlord/Tenant Responses			YTD Landlord/Tenant Responses		
4			128		
CMART/MATT Activities					
August CMART/MATT Actions			YTD CMART/MATT Actions		
0			3		
Public Accommodations Inspections					
August PA Inspections	August PA Complaints	YTD PA Inspections	YTD PA Complaints		
39	15	218	157		
Mobile Home/Recreational Vehicle Parks					
August Inspections	YTD Inspections	August Complaints	YTD Complaints		
0	160	2	22		
Mattress Refurbishing Program					
August Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
0			8		
Health Clubs/Spas					
August Inspections	YTD Inspections	August Complaints	YTD Complaints		
3	24	1	11		

- A. Two mosquito pools, totaling 30 mosquitoes, were captured from the 89007 and 89021 zip codes. Additionally, one mosquito pool from the 89011 zip code was positive for Western Equine Encephalitis (WEE). In 2013, 11 mosquito pools have tested positive for West Nile virus (WNV), totaling 130 mosquitoes, and one mosquito pool, totaling 7 mosquitoes, tested positive for WEE. No new human WNV infections were reported in August; the 2013 total human cases remain at 6.
- B. Staff met with City of Henderson (COH) park maintenance in response to high mosquito trap counts at Cornerstone Park. Sustainable mosquito control methods were discussed and staff provided the COH with Clark County Vector Control’s contact information for mosquito fish.
- C. In response to trapping high numbers of mosquitoes at the Springs Preserve, staff assisted their management with an assessment of mosquito breeding areas and provided recommendations on sustainable breeding reduction measures. Provided mosquito control chemicals and loaned the facility trapping and control equipment.

**D. Public Accommodations**

- **Rumor Hotel, 455 E. Harmon Ave:** August 8, staff assisted the Special Programs office with a *Legionella* investigation at the property.
- **Sky Ranch Motel, 2009 Fremont St:** August 21, staff participated in a complaint investigation regarding bed bug infestations in several rooms. In addition, many unsanitary mattresses, dysfunctional smoke alarms, and generalized unsanitary conditions were observed resulting in a facility closure. A valid complaint fee of \$118 and a facility closure fee of \$716 were assessed, totaling \$834.
- **Sky Ranch Motel, 2009 Fremont St:** August 27, staff participated in a mandatory Supervisory Conference at SNHD with the owner/operator of this closed facility.

**E. Lead Poisoning Prevention**

- August 28, staff conducted an Elevated Blood Lead Level (EBLL) investigation of an 18-month-old child with a blood level of 14 micrograms/dL. Items tested in the home were within acceptable levels except for the several metal pots, a baking dish, two ceramic bowls, and a large metal bowl that the grandmother brought over from Pakistan. These items were the only ones found with significantly levels of lead. The family was asked to discontinue using these items and chose to discard them.

**VI. AQUATIC HEALTH PROGRAM**

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

ACTIVITIES	July 2012	July 2013	YTD 2012	YTD 2013
New Initial Plan Rev. Activities/Other Actions	136	62	1,956	445
Office/Field Prelim./Truck Inspections	10	3	390	38
Major/Minor remodels	73	30	1,103	336
Change-of-Owner	9	16	45	33
New Construction	44	13	418	38
Released from Plan Review (complete) New and Remodel	87	76	1,391	1,333
Operational Inspections	685	650	2,699	3,293
Complaint Investigations	49	65	133	212
Inactive body of water surveys	29	24	47	73
Invoice Delivery	0	1	36	45

**VII. TRAINING**

- A. Christine Sylvis, EH Training Officer continues to train four new hires in the food operations training program, and was proud to release Tara Edwards to the HACCP Program in the Spring Valley Office on August 30.
- B. She conducted the following training:
  - Food handler training for approximately 40 managers of Mariana’s Markets August 13 with EHS Brisa Soto providing training in Spanish.
- C. Attended FDA Pacific Region Conference August 6-8.
- D. All EHSs who took the ServSafe exam July 29 passed with scores over 90 percent.