

Memorandum

Date: November 12, 2013

To: Southern Nevada District Board of Health

From: Amy Irani, Acting Director, Environmental Health Division
Joseph P. Iser, MD, DrPH, MSc, Chief Health Officer



Subject: Environmental Health Division Monthly Report–October 2013

I. FOOD OPERATIONS PROGRAM:

ACTION	September 2012	YTD 2012	September 2013	YTD 2013
Initial Inspections	2,060	21,197	1,665	17,921
Reinspections-Routine	303	2,814	186	1,577
EPI Related Inspections	18	202	5	51
Downgrades	246	2,364	148	1,511
Closures	87	518	79	508
Special Events	101	1,156	76	560
Temporary Food Establishments & Tasting Event Booths	457	5,825	973	6,090

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

	October 2013	YTD 2013
Risk Assessment Audits Conducted	21	1,275
15-30 Day Post-Audit Routine Inspections	1,232	2,384
15-30 Day Post-Audit Inspections Passed	960	1,850
15-30 Day Post-Audit Inspections Failed	272	534
6 Month Post-Audit Follow-ups	287	452
6 Month Post-Audit Follow-ups Passed	201	314
6 Month Post-Audit Follow-ups Failed	86	138
Surveys Sent	21	1,062
Surveys Received	5	599

SurveyMonkey response summary for October:

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 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)	98.8%
Do you feel you have a better understanding about how to control FBI risk factors in your establishment following the audit? (yes response)	98.3%
Percentage of responders who visited the SNHD FERL website for additional information	65.2%
<p>Sample comments received:</p> <ul style="list-style-type: none"> ▪ I very much like the new audit based inspection format. I think it's a win-win. ▪ The inspectors are excellent. They are teaching as they are inspecting and seem to want to be helpful and work with us instead of the "I got you" method used prior. ▪ Food service operations experience turnover, it is not unusual for teams to turnover, for this reason training is and must remain an ongoing process. The Audit is a successful component to measure control of the Risk factors that lead to Food Borne Illness ▪ More training for hourly employees is needed via SNHD and the actual establishments 	

Plan Review Referrals

Timeframe	Unpermitted	Chg of owner	Remodel	Site Evaluation	Total
October 2013	1	2	1	1	5
YTD	70	8	42	25	145

A. Enforcement Actions and Investigations

- **Dee's Donuts, 6401 N. Durango Dr:** Staff closed the facility for operating with the imminent health hazard of no hot water. The facility passed reinspection later the same day.
- **Albertson's Deli and Meat/Fish Department, 7075 W. Ann Rd:** Staff closed the facilities during a complaint investigation for operating with the imminent health hazard of no water due to the pipes being cut. The facilities passed reinspection the following day.
- **Santa Fe Mining Company Restaurant, 5021 N. Rainbow Blvd:** Staff closed the facility during a complaint investigation as the facility was on a "C" grade. Standby staff reinspected and opened the facility later the same night.
- **El Pollo Mobile, 4104 E. Lake Mead Blvd:** Staff issued a Cease and Desist Order to a BBQ unit operating in front of the restaurant. The facility contacted Plan Review to obtain a permit.
- **Thai Noodle Café Restaurant, 6710 W. Cheyenne Ave:** Staff closed the facility for operating with the imminent health hazard of no hot water. The facility passed reinspection four days later.
- **Super Mart Snack Bar, 6595 Smoke Ranch Rd:** Staff closed the facility for operating with no hot water. The reinspection is still pending.
- **Johnny Rockets, 7300 Aliante Pkwy:** Staff closed the facility for operating with insufficient hot water. The reinspection is pending.
- **Mr. Sandwich, 4626 Maryland Pkwy:** The facility received a "C" downgrade after a 34 demerit routine inspection.
- **American Subs, 3635 S Rainbow Blvd:** The facility was closed due to the imminent health hazard of no water. The facility was reinspected to ensure water was restored and received an "A" grade.

- **Dotty's #57, 3685 S Rainbow Blvd:** The facility was closed due to the imminent health hazard of no water. The facility was reinspected the next day to ensure water was restored and received an "A" grade.
- **McDonald's, 3625 S Rainbow Blvd:** The facility was closed due to the imminent health hazard of no water. The facility was reinspected the next day to ensure water was restored and received an "A" grade.
- **Pure Aloha Special Event, 3700 W. Flamingo Rd:** The event was issued a Cease and Desist Order and closed due to the imminent health hazard of no hot water. After hot water was restored, the event reopened the same day.
- **Cold Stone Creamery #386, 7435 S Durango Dr.:** During a routine inspection, the facility was closed for the imminent health hazard of a pest infestation. The facility worked with a certified pest control company to abate the issue and later reopened with an "A" grade.
- **Fofana Imports, 3913 W. Charleston Blvd:** During a routine inspection, the facility was closed due to the imminent health hazard of a pest infestation. The facility worked with a certified pest control company to abate the issue and later reopened with an "A" grade.
- **Pho Little Saigon, 9210 S. Eastern Ave:** A complaint investigation found live cockroaches in food products and food preparation areas. The facility was closed for an imminent health hazard. The facility requested a reinspection and live cockroaches were still present in food and the facility remained closed. The facility passed a later reinspection with 0 demerits and was reopened.
- **Geisha House Bar, 3751 E. Desert Inn Rd:** A routine inspection found the bar to be in operation in violation of a closure order issued in October 2012 for an illegal plumbing remodel. A routine inspection found the single floor sink not draining adequately to support employees to wash hands or ware wash. The bar was closed for an imminent health hazard and the facility was referred to Food Plan Review. The facility remains closed.
- **Roberto's Taco Shop, 6355 E. Russell Rd:** Staff responded to a complaint that the facility was operating without water due to a water main break. Staff observed active food preparation occurring and the facility was open to the public, but did not have water. The facility was closed for an imminent health hazard. The facility passed reinspection the same day and was reopened.
- **Subway #38519, 6500 Boulder Hwy:** Staff responded to a complaint that the facility was operating without water due to a water main break. Staff observed active food preparation occurring and the facility was open to the public, but did not have water. The facility was closed for an imminent health hazard. The facility passed reinspection the same day and was reopened.
- **Tropicana Hotel Banquet Staging Area, 3801 S Las Vegas Blvd:** Staff discovered an illegal remodel. The facility was instructed to contact Plan Review.
- **Venetian Hotel, 3355 S Las Vegas Blvd:** Staff had ongoing communication with food and beverage and engineering staff due to a projected water shutdown affecting the whole casino. Contingency plans for reduced operations were submitted and reviewed to address sanitation controls and water resources during the outage.
- **The Venetian Baccarat Lounge Bar, 3355 S Las Vegas Blvd:** The facility was closed for operating with an imminent health hazard of no hot water at the only hand sink while it was under a contingency plan due to the entire casino facility being under a water shutdown. It was reinspected and reopened the next day.
- **La Favorita Kitchen, 573 E. Twain Ave:** The facility was issued a Cease and Desist Order for operating an unpermitted food booth outside of their permitted location.

B. Supervisory Conferences

Supervisory Conferences were held with the following facilities: Carnitas Michoacanas, 3415 W. Craig Rd; Double Diamond Lounge, 3220 N. Jones Blvd; Café Rio, 6575 N. Decatur Blvd; Chicken Now, 4300 Meadows Ln; Playas De Cancun, 3513 E. Charleston Blvd; Tortas El Rey, 2300 E. Lake Mead Blvd; Don Beto, 840 N. Decatur Blvd; Villa Pizza, 4300 Meadows Ln; La Piazza Restaurant, 1000 N. Main St; Olocuilta Pupuseria, 1756 E. Charleston Blvd; China One, 7080 N. Durango Dr; JFE Partnership SM 349-Smith's, 1011 W Tropicana Ave; Amato's Bakery, 3300 Meade Ave; Cold Stone Creamery (#386 and #874) and Port of Subs (#107) various locations; Pho Little Saigon, 9210 S. Eastern Ave; Wok My World, 2775 S. Nellis Blvd; Taj Palace, 9530 S. Eastern Ave; Giuseppe's Bar & Grill, 2630 W. Horizon Ridge Pkwy; Mr. Deli, 3961 S. Las Vegas Blvd; and Kapit Bahay Filipino Fast Food, 3743 S. Las Vegas Blvd.

C. Special Event

The inaugural Life Is Beautiful event occurred October 25 through 27 in a 15-block footprint of downtown Las Vegas. The event included live music on multiple stages, artwork displays to include permanent murals on downtown buildings, culinary demonstrations centered in a Chef's Village with 32 restaurants on display, additional food and drink was provided throughout the event area and overall educational opportunities for attendees in the above mentioned categories. The event organizer is currently planning for a return in 2014.

II. FOOD HANDLER SAFETY TRAINING:

Food Handler Cards volume in October 2013 decreased by 8.10% compared to October 2012. In October 2013, 8,796 cards were issued compared to 9,571 cards in October 2012. Food Handler Cards volume YTD Fiscal 2013 through October 2013 increased by 5.49% compared to YTD Fiscal 2012 through October 2012.

APPLICANTS	October 2012	YTD Fiscal 2012-2013	October 2013	YTD Fiscal 2013-2014
New Applicants	3,511	12,983	3,393	15,531
Total Renewal/Extension Applicants	5,421	21,699	4,899	22,120
Non-Food	141	583	34	157
X-Ray Only	0	9	0	0
Skin Test Only	2	654	0	0
Duplicate Cards	496	1,793	470	1,985
TOTAL	9,571	37,721	8,796	39,793

APPLICANTS BY LOCATION	October 2012	YTD Fiscal 2012-2013	October 2013	YTD Fiscal 2013-2014
Valley View	0	0	4,671	20,092
East Las Vegas	4,608	18,934	2,241	10,760
Cambridge	4,725	17,631	0	0
Henderson	32	179	1,324	6,501
North Las Vegas	0	0	351	1,423
Laughlin	132	664	123	634
Mesquite	74	313	86	383
TOTAL	9,571	37,721	8,796	39,793

APPLICANT PROCESSING	October 2012	YTD Fiscal 2012-2013	October 2013	YTD Fiscal 2013-2014
Applicants Per Day	435.05	331.18	399.82	360.43
Applicants Per Hour	54.38	41.4	49.98	45.05
Applicants Per Minute	.91	.69	.83	.75

III. SOLID WASTE AND COMPLIANCE PROGRAMS

- A. Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meetings were conducted October 10, 2013 with 14 cases adjudicated, \$16,100.00 in penalties imposed and corrective actions ordered. There were 17 Notices of Violation mailed in October 2013 for the Hearing Officer Meetings.
- B. Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 164 complaints of illegal dumping in October.
- C. Waste Management Audits and Target Sector Inspections:** The Solid Waste and Compliance Section completed 286 Waste Management Audits during the October 2013.
- D. Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 42 full UST Compliance Inspections were conducted during October. In addition a total of 13 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 23 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 77 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. Solid Waste Issues:**
- **Safe Drinking Water Program:** Staff performed review of biological and chemical sampling plans; aiding Public Water Systems (PWSs) in emergency management (e.g. Roark Estates PWS, Frontier Village MHP, Trout Canyon PWS); counseling PWSs in conforming with 40 CFR 141 (e.g. Palm Gardens PWS, Roark Estates PWS); and processing violation letters related to compliance monitoring, and sanitary surveys.
 - **Auto Salvage Yard Public Workshops:** Solid Waste and Compliance staff conducted two public workshops on the regulation of Auto Salvage Yards. The purpose of the

workshops was to solicit public input on a proposal to begin permitting Auto Salvage Yards. Under NAC 444.674 (1) "A salvage yard must not be established until the location, facilities and proposed method of operation have been approved by the solid waste management authority." As a result of public input, SW & C is developing a set of Auto Salvage Yard regulations that will be presented to the Board of Health in early 2014.

- **Life is Beautiful Event:** Staff monitored the Life is Beautiful event, held in downtown Las Vegas, for sewage/gray water disposal and solid waste issues. No significant solid waste issues were noted by staff during this two day event.

G. Solid Waste Plan Review Program (SWPR):

- **Temporary Permits** - Las Vegas Sustainable Solutions and Consulting; MBT Nevada, LLC; Pabco Gypsum
- **Permits issued in October**-Lunas Construction Clean Up-modification (RC); MBT Nevada, LLC-Temporary (RC); Polo's Scrap (RC); Renu Oil of America-modification (RC); Silver Dollar Recycling/SA Recycling-modification (RC); Strategic Materials, Inc.-modification (RC)
- **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** - Public Waste Storage Bin Facilities (1); Recycling Centers (7); Transfer Stations (1)
- **Facilities planned for approval at DBOH meetings/SNHD Workshops in November:** Western Pacific Pulp & Paper

H. Subdivision Program: Monthly Totals

Tentative Maps: Received (26), Lot Count (1,666); Final Maps: Received (20), Lot Count (1,223); Final Maps: Signed (4), Lot Count (129); Improvement Plans: Received (13), Lot Count (682); Fees Paid \$21,037.08

- I. Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of October, 2013 was \$11,828. The total number of ISDS permits was Eight (8) (Seven (7) Residential and One (1) Commercial). The total number of tenant improvements was Fifteen (15). The number of loan certifications processed was Three (3). There were Five (5) pool locations processed.

- J. ISDS Program Compliance:** Eight (8) compliance vouchers (warnings) were resolved in October, 2013. Three (3) compliance cases were resolved in October, 2013.

IV. VECTOR CONTROL OFFICE

West Nile Virus Surveillance					
October Traps Set	YTD Traps Set	October Mosquitoes Trapped	October Culex spp. Submitted	YTD Culex spp. Submitted	YTD Positive Mosquitoes
58	553	814	506	7225	175
EBLL Home Investigations					
October 2013			2013 Total		
1			7		
Healthy Homes / Landlord Tenant Response					
October Landlord/Tenant Responses			YTD Landlord/Tenant Responses		
5			142		
CMART/MATT Activities					
October CMARTS/MATTS			YTD CMARTS/MATTS		
1			4		
Public Accommodations Inspections					
October PA Inspections	October PA Complaints	YTD PA Inspections	YTD PA Complaints		
38	21	292	198		
Mobile Home/Recreational Vehicle Parks					
October Inspections	YTD Inspections	October Complaints	YTD Complaints		
3	165	5	29		
Mattress Refurbishing Program					
October Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
0			10		
Health Clubs/Spas					
October Inspections	YTD Inspections	October Complaints	YTD Complaints		
17	48	0	13		

A. West Nile Virus (WNV):

- Mosquito trapping for West Nile Virus surveillance ceased for the year in October. In 2013 staff set 553 Encephalitis Vector Surveillance (EVS) traps and submitted 7,225 *Culex* sp. mosquitoes for West Nile Virus surveillance; 175 mosquitoes from twelve (12) submission pools were positive. No new human cases were reported by the Office of Epidemiology for the month of October 2013.

B. Public Accommodations:

- **Mandalay Bay Hotel and Casino, 3950 S Las Vegas Blvd:** Staff investigated a complaint concerning a sewer odor backstage at the Michael Jackson Theater. No odor was present at time of inspection, but engineering staff stated they had observed odor and were in the process of replacing numerous sewer pipes throughout facility that may be leaking. Staff was unable to confirm the odor but was completely briefed on the efforts facility to identify and correct issue.
- **Siegel Suites Boulder, 4823 Boulder Hwy:** Staff conducted a full facility inspection. Thirty (30) rooms were inspected and staff identified numerous unsanitary mattresses,

dysfunctional smoke alarms and poorly maintained rooms. Non-compliant items were corrected on site. There were no room closures.

- **Sportsman's Royal Manor, 5650 Boulder Hwy:** Staff conducted a full facility inspection which included forty-seven (47) rooms and staff identified numerous unsanitary mattresses, dysfunctional smoke alarms, and maintenance/ cleaning issues. Two (2) rooms were posted "Do Not Re-Rent" and assessed fees. A post-inspection compliance survey was conducted and staff documented that the dysfunctional GFCIs and smoke alarms observed were replaced; rooms posted "do not re-rent" were re-opened.
- **Cosmopolitan Hotel, 3708 S Las Vegas Blvd:** Staff responded to a complaint regarding drinking glasses being wiped and cleaned with cloths before being used for other purposes. The investigation identified that clean glassware intended for use in the guest rooms is occasionally being co-mingled with dirty glassware. Staff did not have separate bins labeled "CLEAN" or "DIRTY" to prevent co-mingling of glassware. Management will develop a written plan to prevent cross contamination and assure proper sanitation of drawers where glassware is stored. A verified complaint fee was assessed.
- **Oasis Motel, 1731 S Las Vegas Blvd:** Staff conducted a routine inspection in conjunction with City of Las Vegas (CLV) Business License, CLV Fire Department and Las Vegas Metropolitan Police Department (LVMPD). The inspection was part of the 'Conditional Permit' requirements placed upon management by CLV Business License. Staff identified numerous unsanitary mattresses, dysfunctional smoke alarms, and maintenance/ cleaning issues. No rooms were closed.

C. Mobile Home Parks (MHP):

- Staff conducted a full facility inspection of El Adobe MHP, 825 N Lamb Blvd. The property continues to be in violation of Nevada Revised Statutes (NRS) 444, NRS 461.280 NRS 461.360 governing excessive debris, weeds, old tires and used motor oil being discarded on property; property management were assessed a failed reinspection fee. Staff will continue to follow the property closely to assure compliance with the Nevada Revised Statutes. Continued violations will result in a supervisory conference and Solid Waste and Compliance involvement.

D. Lead Poisoning Prevention:

- Staff conducted an Elevated Blood Lead Level (EBL) of an 18 month old child with a blood level of 22.1 µg/dl. Items tested in the home were within acceptable levels except several pieces of imported toy ceramic china which the child was known to chew on; lead in the glaze tested at nearly 51%. It was identified that the family had received a basket full of these toys and distributed them to family members in other homes. The mother stated that she intends to contact these families to have them discard these items, and advise them to take their children to their doctors if they are showing symptoms of lead poisoning. In addition to the toy china, the family's plates tested positive for high levels of lead. These plates will also be discarded by the mother.

V. SPECIAL PROGRAMS

A. Schools:

- October 1, Green Valley High School, 460 N Arroyo Grande Blvd: Staff observed Qdoba Mexican Grill conducting direct sales of foods to students without having an appropriate permit. A Cease and Desist Order was issued to the school until proper permitting was obtained. The complaint was referred to the Henderson food operation office for follow-up to inform the facility that was reported as the source of the food of the Order.
- October 9, Sierra Vista High School, 8100 W Robindale Road: Staff observed Qdoba Mexican Grill conducting direct sales of foods to students without appropriate permits. A Cease and Desist Order was issued to the school until proper permitting was obtained. The complaint was referred to the Spring Valley food operation office for follow-up to inform the facility that was reported as the source of the food of the Order.
- October 15, Chaparral High School; 3850 Annie Oakley Drive: Staff observed both Qdoba Mexican Grill and Samurai Sam's conducting direct sales of food to students without appropriate permits. A Cease and Desist Order was issued to the school until proper permitting was obtained. The complaint was referred to the Henderson and Spring Valley food operation offices for follow-up to inform the facility that was reported as the source of the food of the Order.

B. Outbreak Investigation Support:

- During October environmental health staff conducted one investigation of a potential outbreak of foodborne illness at Clark County food establishments. The investigation revealed no evidence that an outbreak of disease was occurring at the facility during the time of the investigation. Any hazard identified as a result of the investigations was adequately addressed.
- October 23-24 staff assisted in an investigation of an outbreak of gastrointestinal illness in Logandale by transporting stool specimens from a collection site in Logandale to the Southern Nevada Public Health Laboratory for testing.

C. Body Art:

- October 2, 2215 San Miguel Ave: Staff assisted North Las Vegas Business License Department and Code Enforcement in investigating a complaint alleging illegal tattoo operation operating at a private residence. The investigation found that tattoo supplies and signage were set up in the garage. The owner of the house is in the process of opening a tattoo shop, and will transfer equipment to the new shop upon opening. No tattooing was being conducted when staff arrived. The complaint was closed, and staff is working with the individual to obtain required permits for the new shop.
- October 4, Las Vegas Bike Fest at Cashman Center, 850 N Las Vegas Blvd: Staff conducted inspections of two (2) artists that had been issued a permit to operate a body art booth at a special event. The inspection found the booth to be in compliance with SNHD regulations and was approved to operate.

- October 5, Cocktails & Canvas, JW Marriott, 221 N Rampart Blvd: Staff conducted inspections of three artists that had been issued a permit to operate a body art booth at a special event. The inspection found the booth to be in compliance with SNHD regulations and was approved to operate.
- October 25, Life is Beautiful Festival, El Cortez Hotel, 600 Fremont St: Staff conducted inspection of an artist that had been issued a permit to operate a body art booth at a special event. The inspection found the booth to be in compliance with SNHD regulations and was approved to operate.

D. Training:

- October 8, staff collaborated with City of North Las Vegas Business License to respond to complaints of homemade tamale sales in the parking lot of the 99 Cents Only Store at 1435 W Craig Rd. One illegal vendor was observed selling unpermitted food from the back of her Chevrolet Venture van. The vendor was issued misdemeanor citations by City of North Las Vegas Business License and all food for sale was seized according to the Nevada Food, Drug and Cosmetic Act, NRS 585.360.

VI. FOOD PLAN REVIEW

<i>FOOD PLAN REVIEW ACTIVITIES SEPTEMBER 2013</i>	<i>SEPT 2012</i>	<i>SEPT 2013</i>	<i>YTD 2012</i>	<i>YTD 2013</i>
<i>TOTAL FOOD PLAN REVIEW ACTIVITIES:</i>	938	1,016	8,266	10,063
<i>TOTAL SERVICE REQUEST INTAKE (FPR):</i>	357	363	2,784	3,306
<i>TOTAL SERVICE REQUEST RELEASED (FPR):</i>	287	363	2,411	3,022
<i>TOTAL SERVICE REQUESTS CURRENT IN PLAN REVIEW:</i>	1,053	1,356		

- A change of ownership inspection at Olocuilta Pupuseria & Neveria, 1756 E Charleston Blvd, on October 11, resulted in closure due to an imminent health hazard (sewage overflowing into food preparation area) and 30 demerit points. The floor sink at the 3-compartment sink was observed to overflow when one compartment was drained. Additionally, the operator was unable to describe proper cooling procedures and had pork cooling on the counter between 74°F and 100°F. The walk-in cooler and one prep-top cooler were not operating at safe temperatures and potentially hazardous foods were observed at unsafe holding temperatures. Other critical and major violations were: sanitizer buckets not labeled, cleaning products mingled with foods, no sanitizer available at cook's line, operator reported no food thermometers available, and no air gaps at ice machine and soda dispenser. A \$716 closure fee was assessed and the operator was instructed to schedule a supervisory conference with NLV Supervisor H. Sequera. A reinspection conducted on October 15 resulted in an "A" grade with zero demerits.
- A change of ownership inspection at Planet Hollywood's Room Service Kitchen resulted in closure due to excessive operational violations and 25 demerit points. Critical and major violations observed were: raw meats stored adjacent to cooked meats in refrigerated drawers, TCS foods held at unsafe temperatures on a steam table that was being used partially as an ice bath, cook handling ready-to-eat foods with bare hands, and floral items

stored in walk-in cooler above foods. A \$716 closure fee was assessed and a reinspection later that afternoon resulted in an "A" grade with zero demerits.

- Staff completed inspections and approved major remodel projects at two (2) water bottling plants in the Spring Valley area. The Real Water facility located at 3204 W Desert Inn Rd. expanded their production line with a new bottle extruder and two (2) new bottling lines and the Nevada Crystal Premium facility located at 6185 S. Valley View Blvd installed a new bottling line and additional support equipment.
- The Korea Town Plaza Food Court (KTP) located at 6850 W Spring Mountain Rd was inspected and approved for a large "Change of Ownership" within the entire food court facility. All of the six (6) kiosks and two (2) support areas were inspected by Plan Review and Operations staff when the facility operation changed owners. The new food court ownership has agreed to make health authority requested repairs and to modify the menu at each kiosk to reduce bulk food storage problems. Proper food storage was a major problem in the past due to the limited storage space (cold and dry storage) available within the food court and large numbers of menu items at each kiosk.
- On October 1, staff performed a change of owner final inspection for Beijing China at 9255 S Eastern Ave. The Establishment was operating upon arrival. The plan review staff noted numerous procedural and temperature violation, requiring the establishment to be closed for imminent health risks. Critical Violations included washing hands in the 3-compartment sink instead of the hand sink, hot-held rice was at 94°F (the rice was discarded). Major violations included chicken, sprouts and shrimp out of temperature at 45-46°F in walk in cooler, (labeled to discard in 72 hours.) The walk-in cooler was not maintaining temp at 41°F due to condensation drain pipe having a positive flow, hand sinks require splash guards, cracked and broken food containers, person in charge having very little knowledge about food safety, dirty equipment, and dirty towels in food zones. The establishment was closed due to imminent health hazards and inspection failure and charged the \$716 closure fee.
- Staff continue to conduct inspections on the ongoing remodel projects at 53 Starbucks in Las Vegas. The scope of work includes installation of 1 or 2 reach-in freezers, a Turbochef oven, and rolling racks to accommodate their new line of baked goods beginning in early 2014. To date, at least twenty-nine (29) stores have been approved. There are approximately 185 Starbucks in the valley, however not all are participating in the new addition.
- Staff visited Texas Station Austin's Steakhouse, located at 2101 N Texas Star Lane on October 4, to inspect a new equipment installation. The remodel permit was not released due to clogged floor sink backing-up onto floor, and a reach-in cooler unit being used for raw meat storage only holding 49°F. Staff did not leave the premises until the plumbing problem was resolved; however, a reinspection was performed later that day to remove the red tag from the meat drawer after repairs were made to the unit.

AQUATIC HEALTH PROGRAM

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

ACTIVITIES	September 2012	September 2013	YTD 2012	YTD 2013
New Projects Submitted to Plan Review	758	35	1284	556
All projects released from Pool Plan Review	93	90	1081	1522
Total Operational Inspections	460	639	3319	4698
Complaint Investigations	18	12	170	264
Inactive body of water surveys	20	23	77	118
Total Program Activities Completed	777	861	5947	7569

Enforcement Actions:

- October 4, Santa Barbara Palms Apartments, 4880 Santa Barbara St: The GFCI outlet was connected to both the underwater lighting in the pool as well as the spa and all the pumps used for recirculation and auxiliary purposes. GFCI tripped the lights and all the pumps simultaneously. The facility was instructed to separate the lighting and the pump wiring and install separate GFCI's for each function to be in compliance with both health and electrical code requirements. A conversation with the electrical contractor confirmed that the facility scheduled for completion by Wednesday, October 30, 2013.
- October 17, Adagio Apartments, 7709 Vegas Dr: The property had decided to install a barrier to deter or prevent patrons from jumping across the pool from the deck to the island. This installation was accomplished without first providing SNHD with a plan for approval. The distance to the island was approximately 2 to 3 feet from the pool deck. After file review and supervisor approval, the pool company was informed a permit to remodel for this barrier was required. The permit would require that the total deck obstruction of this and any other objects be less than 10% of the perimeter of the pool. The structure shall include proper signage stating to "KEEP OFF" of the fence. The facility has been contacted and advised to apply for said permit.
- October 19, Travelodge, 2830 S Las Vegas Blvd: Final remodel inspection. Facility had converted a previously blocked off area next to the pool enclosure into a park/seating area with benches placed against the pool fence. The top of the benches are approximately 32" from the top of the gate, making them climbable. The property was given 90 days to either remove or relocate the benches to eliminate the climbable structure and come into compliance.
- October 21, The Greens Condos, 4607 W Washington Ave: The Atlantis Pool Company had previously missed two (2) appointments. The pool and spa were management closed upon arrival. The spa had a broken main drain cover and there was no GFCI for the lights. The pool had one of the filters disconnected so the minimum flow of the pool was greater than the maximum allowable flow of the filter. No fees were assessed since the facility was management closed; however, they are still required to be inspected and approved prior to opening. Facility was directed to contact Plan Review if they will be changing out the filters for a new model/size.

- October 24, Las Mesa Apartments, 560 Sierra Vista Dr: The Buildings were all demolished back in July however, the pool was left intact. At time of survey, staff verified the pool and all equipment were removed. Permit was deleted.
- October 24, over the past four years, The Village Green at 3011 High View Drive appears to have completed numerous remodeling projects on four (4) bodies of water without submitting applications for permits or using an appropriate contractor. Staff notified the facility that each body of water would be inspected and, if found to be working properly, the existing equipment would be approved. If the body of water's circulation system did not work properly, the body of water would be closed and a contractor would be required to submit an application for permit to correct the issues. Staff also notified the facility that, from this point forward, any remodels completed without submitting an application for permit or using an appropriate contractor would result in closure of the body of water with after-the-fact remodel fees assessed.

Training:

- October 15-18, World Aquatic Health Conference (WAHC), Indianapolis, IN. Attended the conference as representatives for SHND Environmental Health. We gained valuable insight into microbiology and disinfectant by products as well as the importance of air quality for indoor aquatic facilities. Lower levels of chlorine may be a good thing when associated with indoor bodies of water in order to reduce chloramines from off gassing into the indoor environment. Simple rinse showers are effective at maintaining appropriate disinfectant residuals and reducing chlorine by products by removing sweat and skin products prior to patrons entering the pool. Sweat and urine have the same chemical design which results in the formation of chloramines, a byproduct that reduces the disinfectant efficacy and acts as an eye irritant and indoor air pollutant. There has been a great deal of research but no definitive solutions for removing UREA which is major contributing factor in disinfection by products. Acquired knowledge and participated in regulation group discussions regarding the Model Aquatic Health Code (MAHC). Discussions consisted of incorporation into current regulation; Code review with public comment section; Lifeguard section redraft; Flow calculation compatibility and compliance, etc.

VII. TRAINING

- A. Christine Sylvis, EH Training officer released Christian DeHaan and Anthony Santiago to the Henderson office October 28, and continues to train three (3) new hires in the food operations training program.
- B. Ms. Sylvis was informed that she was selected as a council member for the 2014 Conference for Food Protection on Council II, Administration, Education and Certification.
- C. She conducted Violation Standards training over 4 days for Six (6) new hires, five (5) EHS IIs and one (1) EH Acting Manager.
- D. Attended meetings regarding FDA Program Standard 6 conducted a field evaluation with a EH supervisor.
- E. Seven (7) EHS's attended 8-hour HAZWOPER refresher training on October 17.
- F. Twelve (12) EHS's attend 40 hour HAZWOPER training October 21-24.
- G. Twenty-four (24) EH staff attended NSF HACCP Manager training October 29-30.