

Memorandum

Date: January 8, 2014

To: Southern Nevada District Board of Health

From: Paul Klouse, Acting Director, Environmental Health Division *R*
 Joseph P. Iser, MD, DrPH, MSc, Chief Health Officer *JPI*

Subject: Environmental Health Division Monthly Report–January 2014

I. FOOD OPERATIONS PROGRAM:

ACTION	October/ November 2012	YTD 2012	October/ November 2013	YTD 2013
Initial Inspections	3,962	25,159	3,308	21,229
Reinspections-Routine	613	3,427	326	1,903
EPI Related Inspections	13	215	10	61
Downgrades	487	2,851	337	1,848
Closures	96	614	76	584
Special Events	121	1,277	114	674
Temporary Food Establishments & Tasting Event Booths	1,528	7,353	1,227	7,317

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

	November/ December 2013	YTD 2013
Risk Assessment Audits Conducted	14	1,296
15-30 Day Post-Audit Routine Inspections	2,558	4,942
15-30 Day Post-Audit Inspections Passed	2,001	3,851
15-30 Day Post-Audit Inspections Failed	557	1,091
6 Month Post-Audit Follow-ups	1,142	1,594
6 Month Post-Audit Follow-ups Passed	778	1,092
6 Month Post-Audit Follow-ups Failed	364	377
Surveys Sent	14	1,080
Surveys Received	5	607

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)	98.8%
Did inspector help you understand those risk factors and how they relate to critical and major violations of the inspection report form? (yes response)	98.7%
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	65.4%
<p>Sample comments received:</p> <ul style="list-style-type: none"> ▪ Only thing that causes a little concern and frustration is how one thing is ok with one Inspector, then not ok with another inspector. Overall, very informative and helpful. I learned a lot from each inspection. ▪ The inspector explained clearly the issues we have and what we need to do to avoid any problems in the future. ▪ You make me more aware and understanding how important the risk factors are with foodborne illness, thanks... ▪ I very much like the new audit based inspection format. I think it's a win-win. ▪ 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 ▪ 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. ▪ Inspection took too long. The length of the visit which had caused our guests to suffer longer than normal ticket times, which then caused for us to comp a good amount of dollars to make our guests happy. More out of pocket expense. 	

Plan Review Referrals

Timeframe	Unpermitted	Chg of owner	Remodel	Site Evaluation	Total
November/ December 2013	2	0	0	1	3
YTD	72	8	42	26	148

A. Enforcement Actions and Investigations

- **Vista Grille, 9201 Del Webb:** Staff closed the facility for operating with the imminent health hazard of sewage backing up from a 3-compartment floor sink. The facility passed reinspection the next day.
- **Roberto's Taco Shop, 8580 W. Lake Mead:** Staff closed the facility for operating with the imminent health hazard of sewer water backing up into the kitchen and seating areas. The facility reopened later that day with an after-hours inspection.
- **Sopes Y Tacos Canelo, 23 N. Mojave Rd.:** Staff closed the facility for the imminent health hazard of no water. The facility opened the following day after receiving an "A" grade.

- **Lin Buffet, 2131 Rock Springs Rd.:** Staff closed the facility with a 48 demerit reinspection following a "C" grade inspection. A supervisory conference was held before the facility passed the reinspection and opened the next day.
- **Dulces Y Botanas Puebla Seasonal, 2930 N. Las Vegas Blvd.:** Staff closed the facility at Broadacres Swap Meet for operating with no water, sanitizer or food handler card. The reinspection is pending.
- **China A Go Go, 2101 N. Rainbow:** Staff closed the facility during a complaint investigation for sewage backing up into the kitchen areas from a clogged grease trap. The facility opened the following day after passing reinspection and a supervisory conference is pending.
- **Sands Expo and Convention Center, Sands Expo Hall C Concession, 201 Sands Ave.:** Closure due to imminent health hazard of no hot water.
- **Sands Expo and Convention Center, Sands Expo Hall B/C Support, 201 Sands Ave.:** Closure due to imminent health hazards of lack of adequate refrigeration and no hot water.
- **Sands Expo and Convention Center, Sands Expo Hall B2 Concession, 201 Sands Ave.:** Closure due to imminent health hazard of no hot water.
- **Venetian Café Presse Cash Sales Booth, 3355 S. Las Vegas Blvd.:** Cease and Desist Order issued for operating without a valid permit with Time/Temperature Control for Safety (TCS) foods and open food handling without a hand washing station or sanitizer. Booth closed and not approved for operation.
- **Aria Hotel and Casino, 3730 S. Las Vegas Blvd.:** Survey of 23 outlets during hot water maintenance. Throughout the month of November, staff worked with food and beverage staff from the hotel to assist with the development and ultimate approval of acceptable contingency plans for this water shutoff at the resort.
- **Luna Dogs, 5115 Dean Martin:** The facility was issued a Cease and Desist Order for operating under an expired seasonal health permit.
- **Cosmopolitan Hotel and Resort, 3708 S. Las Vegas Blvd.:** Staff participated in Beverage Department training in food safety. The facility will be retraining all beverage staff due to numerous downgrades in bar areas in a short period of time.
- **Dumpling and Noodle House, 3743 S. Las Vegas Blvd.:** Staff issued a Cease and Desist Order for operating a food establishment without a valid health permit.
- **Miracle Mile Mall, 3663 S. Las Vegas Blvd.:** Staff met with management to provide education and handouts on the regulatory requirements for tasting events and temporary food establishments, as a result of observing advertised activity of such events occurring in the mall without the required permits.
- **Cosmopolitan Hotel and Resort, 3708 S. Las Vegas Blvd.:** Staff completed a field survey of the new Rose Rabbit Lie Operational Plan. The facility was educated on Southern Nevada Health District Regulations and employees were observed and educated on food safety. The plan was approved.
- **Thai Spice Restaurant, 4433 W. Flamingo Rd.:** The facility was closed. Violations included lack of proper hand washing, no adequate hot water, improper cooling, improper food temperatures, cross contamination of foods, clean utensils found dirty with food debris, improper ware washing, dish machine not sanitizing, ice machine with black and pink mold-like growth, sanitizer bucket with no detectable sanitizer, back door open, cold holding unit not maintaining proper food temperature, person in charge not present during inspection, no alcohol warning, and animal in the dining area. The facility was later reinspected and received a 3 demerit "A" grade and was opened for operation.
- **Happy's Pizza, 6110 W. Flamingo Rd.:** The facility was closed for the imminent health hazard of lack of hot water. Other violations observed included improper hand washing,

sanitizer not maintained as required, hand sink blocked by trashcan, utensils in hand sink, missing thermometers in cold holding units, thawing in standing water and person in charge not knowledgeable. The facility was reopened by standby duty staff after correction of the violations and receiving a 3 demerit "A" grade.

- **Cazinos Lounge Restaurant, 5150 Spring Mountain Rd.:** The facility was closed due to non-payment of their annual permit fees. The facility paid the fees and a routine inspection resulted in a closure of all three permits as a result of no hot water, no gas, floor sinks not draining and an inability to wash hands. The facility remains closed.
- **Bar 702, 3355 Spring Mountain Rd. #30:** A Cease and Desist Order was issued to the facility for selling open food without a permit. The facility was referred to Plan Review.
- **El Ranchero Mexican Grill, 9010 W. Flamingo Rd.:** The facility was closed for non-payment of their annual permit fees. The permit was deleted due to the closure of the business.
- **Boba Bee, 4568 Spring Mountain Rd.:** The facility was closed for non-payment of their annual permit fees. The facility later made restitution and is now open and operating.
- **Buffalo's Pizza, 4045 S. Buffalo Dr. #108:** The facility was closed due to an imminent health hazard of no hot water. The hot water was later restored and the facility is open and operating.
- **Flame Kabob, 4440 S. Maryland Pkwy.:** The facility received a "C" downgrade after a 39 demerit routine inspection. The facility later successfully passed reinspection.
- **Lee's Buffet, 1510 E. Flamingo Rd.:** Scheduled reinspections found the facility operating without hot water and during a sewage back-up. The facility was closed for two imminent health hazards. The permit holder did not request a reinspection and the facility is currently in Food Plan Review for a change of ownership.
- **Balboa Pizza Company, 2265 Village Walk Dr.:** A complaint investigation found the facility operating without hot water. The facility was closed for an imminent health hazard. The facility reopened later that day.
- **Sushi Bay Japanese Cuisine, 2603 Windmill Pkwy.:** A routine inspection found the facility operating without hot water. The facility was closed for an imminent health hazard. The facility attended a supervisory conference and was reopened December 20.

B. Supervisory Conferences

Supervisory Conferences were held with the following facilities: Pad Thai Restaurant, 850 S. Rancho; Beer Bellies Bar, 3704 E. Owens; Sushi Bar Sage Restaurant, 4408 N. Rancho; Smith's Deli, 6855 Aliante; Papa John's, 4444 W. Craig; Ascar Café, 3231 N. Decatur; Monte's Pizza, 5585 Simmons; Lin Buffet, 2131 Rock Springs; Rincon Criollo, 1145 S. Las Vegas Blvd.; Tacos Mexico, 1800 S. Las Vegas Blvd.; Palazzo - I Love Burgers Restaurant, 3327 S. Las Vegas Blvd.; BJ Buffet Kitchen, 4945 W. Tropicana Ave.; Allure Gardens II, 1134 S. Rainbow Blvd.; Flame Kabob, 4440 S. Maryland; Sushi on Tropicana, 2625 E. Tropicana Ave.; Sakun Thai Restaurant, 1725 E. Warm Springs Rd.; Qdoba Mexican Grill, 175 N. Stephanie St.; Viva El Taco, 30 N. Lamb Blvd.; Roberto's Taco Shop, 5780 E. Sahara Ave.; Palengke Oriental Market, 5051 Stewart Ave.; Sushi Bay Japanese Cuisine, 2603 Windmill Pkwy.; Taiga, 3130 E. Sunset Rd.; and East Ocean Restaurant, 9570 S Eastern Ave.

II. FOOD HANDLER SAFETY TRAINING:

Food Handler Cards volume in December 2013 increased by 3% compared to December 2012. In December 2013, 6,930 cards were issued compared to 6,728 cards in December 2012. Food

Handler Cards volume YTD Fiscal 2013 through December 2013 increased by 3.94% compared to YTD Fiscal 2012 through December 2012.

APPLICANTS	November/ December 2012	YTD Fiscal 2012-2013	November/ December 2013	YTD Fiscal 2013-2014
New Applicants	5,172	18,155	5,810	21,341
Total Renewal/Extension Applicants	8,536	30,235	7,928	30,048
Non-Food	154	737	60	217
X-Ray Only	0	9	0	0
Skin Test Only	1	655	0	0
Duplicate Cards	809	2,602	865	2,850
TOTAL	14,672	52,393	14,663	54,456

APPLICANTS BY LOCATION	November/ December 2012	YTD Fiscal 2012-2013	November/ December 2013	YTD Fiscal 2013-2014
Valley View	0	0	7,960	28,052
East Las Vegas	6,150	25,084	3,573	14,333
Cambridge	6,500	24,131	0	0
Henderson	1,701	1,880	2,223	8,724
North Las Vegas	0	0	620	2,043
Laughlin	191	855	168	802
Mesquite	130	443	119	502
TOTAL	14,672	52,393	14,663	54,456

APPLICANT PROCESSING	November/ December 2012	YTD Fiscal 2012-2013	November/ December 2013	YTD Fiscal 2013-2014
Applicants Per Day	377.255	616.39	379.805	633.21
Applicants Per Hour	47.155	77.05	47.475	79.15
Applicants Per Minute	.785	1.28	.795	1.32

III. SOLID WASTE AND COMPLIANCE PROGRAMS

- A. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meetings were conducted November 14, 2013 and December 10, 2013 with 35 cases adjudicated, \$51,200.00 in penalties imposed and corrective actions ordered. There were 36 Notices of Violation mailed in November and December 2013 for the Hearing Officer Meetings.
- B. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 246 complaints of illegal dumping in November and December.
- C. **Waste Management Audits and Target Sector Inspections:** The Solid Waste and Compliance Section completed 159 Waste Management Audits during November and December 2013.

- D. Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 29 full UST Compliance Inspections were conducted during November and December. A total of 16 UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, and UST Abatement Oversight activities were carried out. In addition, there were 2 manager/NDEP conferences conducted with recalcitrant UST owners.
- E. Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 44 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 91 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. Solid Waste Issues:**
- **Auto Salvage Yard Regulations:** Solid Waste and Compliance staff continue to develop a set of Auto Salvage Yard regulations that will be presented to the Board of Health in early 2014.
 - **CMART Events:** Over the past 3 months staff participated in 3 CMART events along with representatives of Metro, CC Code Enforcement, and other agencies. The following is a brief summary of the 3 events:
 - October 2013:** Dean Martin And Flamingo Rd -Metro Requested CMART with CC Code Enforcement, Public Works, Railroad, NDOT, and SNHD due to increase in crimes against tourists. Six (6) Actions Orders issued – Property owners removed all solid waste and Homeless coalition relocated several homeless (one couple lived in the area for 3 years and were placed into an apartment) All Cases are closed.
 - November 2013:** Metro requested SNHD assistance with trash and furniture in the alley on Palos Verdes near Twain where homeless are sleeping on couches in dumpster docks, and trash in the right of way on Naples (removed by Public works). After survey it was determined that the Palos Verdes area (North Cir, Kolson Cir, Calcaterra Cir, McKellar and Albert Cir will need a future CMART action – in February or March)
 - December 2013:** A CMART Action was requested by Metro for the Kell Estates for increased calls for service and it is a violent neighborhood. Nearest cross streets are E. Lake Mead Blvd and Marion Dr. Agencies participating were Metro, CC Code Enforcement, SNHD, Animal Control, and NV Energy.
- G. 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.

Staff attended the Bureau of Safe Drinking Water's Annual Retreat at the Zephyr Cove Retreat Center in Lake Tahoe, NV in November. Staff attended the retreat at the specific request of Jennifer Carr, Bureau Chief for BSDW. This is an annual retreat where all staff from the BSDW as well as non BSDW staff get together to receive and discuss updates on a variety of drinking water related topics programs from representatives of the BSDW as well as other agencies.

H. Solid Waste Plan Review Program (SWPR):

1. **Temporary Permits** - Las Vegas Sustainable Solutions and Consulting; MBT Nevada, LLC; Pabco Gypsum
2. **Permits issued in November and December-** Discount Dumpsters-modification (MRF); Searchlight Convenience Center-modification (PWSEF); A1 Organics-modification (Compost Plant); Las Vegas Recycling-modification (RC); Top Dollar-modification (RC); Western Pacific Paper & Pulp (RC)
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** - Recycling Centers (7); Transfer Stations (1)
5. **Facilities planned for approval at DBOH meetings/SNHD Workshops in January:**
PABCO Gypsum

I. Subdivision Program: Monthly Totals

Tentative Maps: Received (46), Lot Count (3,746); Final Maps: Received (33), Lot Count (1,024); Final Maps: Signed (13), Lot Count (585); Improvement Plans: Received (28), Lot Count (1,148); Fees Paid \$38,106.80.

J. Individual Sewage Disposal System (ISDS) Program: The revenue for the months of November and December, 2013 was \$39,413. The total number of ISDS permits was 14 (11 Residential and 3 Commercial). The total number of tenant improvements was 23. The number of loan certifications processed was 10. There were 9 pool locations processed.

K. ISDS Program Compliance: Six (6) compliance vouchers (warnings) were resolved in November and December, 2013. Four (4) compliance cases were resolved in November and December, 2013.

IV. VECTOR CONTROL OFFICE

West Nile Virus Surveillance					
November Traps Set	YTD Traps Set	November Mosquitoes Trapped	November Culex spp. Submitted	YTD Culex spp. Submitted	YTD Positive Mosquitoes
0	553	0	0	7225	175
EBLL Home Investigations					
November 2013			2013 Total		
0			7		
Healthy Homes / Landlord Tenant Response					
November Landlord/Tenant Responses			YTD Landlord/Tenant Responses		
5			147		
CMART/MATT Activities					
November CMARTs/MATTs			YTD CMARTs/MATTs		
1			5		
Public Accommodations Inspections					
November PA Inspections	November PA Complaints	YTD PA Inspections		YTD PA Complaints	
47	17	346		215	
Mobile Home/Recreational Vehicle Parks					
November Inspections	YTD Inspections	November Complaints	YTD Complaints		
1	166	2	31		
Mattress Refurbishing Program					
November Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
0			10		
Health Clubs/Spas					
November Inspections	YTD Inspections	November Complaints	YTD Complaints		
34	84	4	17		

A. Mobile Home Parks:

Staff responded to a complaint at Tropicana Village, 5900 W. Tropicana 89103, regarding street lights in the park that were removed. The park was originally constructed without lights and the ones removed were installed several years ago without a permit. As such they posed a compliance issue with Clark County Code Enforcement and were removed. Building and zoning both determined lights were not required. The complaint was forwarded to State Division for Manufactured Housing who is the process of determining if lights are required or not.

B. Public Accommodations:

- Staff conducted a routine sanitation inspection of the Bargain Motel, 200 S. 8th St. 89101. Forty-Five of 82 rooms were inspected with 15 rooms closed due to non-compliance with sanitation requirements; room closure fees of \$432 were assessed. Violations included bio-stained mattresses and box springs, missing or inoperable smoke detectors, malfunctioning

Ground Fault Circuit Interrupters (GFCI) sockets, active bed bug infestations or evidence of bed bug activity, and toilets leaking on the floor due to grouting in disrepair. Management was provided with three business days to repair the sewage leaks and sanitize the affected floors, as well as to have bed bug infested rooms inspected by a Pest Control Operator and treated as necessary. A follow-up survey verified that management did meet this requirement. A supervisory conference has been scheduled with facility management to discuss ongoing non-compliance.

- Staff investigated a complaint at Lamplighter Motel, 2805 Fremont Street, 89104, regarding lack of heating throughout the entire facility. The investigation revealed that property management had not yet converted the central system used to control temperature in guest rooms from A/C to heat. This routine conversion of the HVAC was not schedule to be performed until November 4, 2013. Management was given until 1530 on November 1, 2013 to have the heat turned on or face \$716.00 facility closure fee. Although heat was re-established later in the day a verified complaint fee of \$118 was assessed.
- Staff responded to a complaint Investigation CO0048165 Whiskey Pete's Hotel, 31900 S. Las Vegas Boulevard 89019, regarding lack of proper sanitation and subsequent contraction of athlete's foot following a stay. Staff was unable to substantiate athlete's foot transmission; however an inspection of the complainant's identified unsanitary mattresses, bio-stains on bathroom floors, walls, and ceilings, damaged ceiling above shower, damaged tile and grout along the tub surround. Violations were consistent with those identified during routine inspection in April 2013 and a \$239.00 failed re-inspection fee was assessed. Management was provided with specific instructions to properly clean and sanitize all environmental surfaces, check all mattresses for unsanitary conditions, and repair damage to all guest rooms.
- Staff assisted City of Las Vegas Business License with a follow up sanitation inspection of the Oasis Motel, 1731 S. Las Vegas Boulevard 89104, in response to the facility's conditional business license. The facility failed their 30 day follow-up inspection with repeated violations including bio-stained mattresses and bedding as well as improper room cleaning as evidenced by a used condom in a clean room. Additional violations included major water leaks in guest rooms and vagrants squatting in vacated areas of the building. A failed re-inspection fee of \$239.00 was assessed and business license notified.

V. SPECIAL PROGRAMS

A. Schools:

- December 4, West Career and Technical Academy, 11945 W Charleston Blvd., staff investigated a complaint alleging a Samurai Sam's was conducting direct food sales without appropriate SNHD permits. Staff found that Samurai Sam's was selling food without the proper permit. The vendor was issued a cease and desist order for the sale of food and a closure fee was assessed. The vendor information was referred to routine inspecting office for administrative action. The facility was in the process of obtaining the appropriate permits, but had not completed the final inspections. On December 10, the permit was approved.

B. Child Care:

- November 4, staff assisted in the investigation of a complaint alleging an illegal child care operation was occurring in a home located in the city of North Las Vegas. The investigation was conducted with North Las Vegas Code Enforcement, North Las Vegas Business Licensing and Nevada State Child Care Licensing. The investigation found that no illegal family care home was in operation at residence.
- December 3, staff conducted two inspections of Special Event Child Care Facilities. One was located at the Las Vegas Convention Center and the other at the Thomas and Mack Center.
- December 16, Springstone Montessori Children's Center, 7373 Montessori St., staff accompanied Community Health Nursing staff for a final compliance visit for immunizations. The facility was found to still have fifteen children with incomplete immunization records. Those fifteen children were to be excluded from the facility starting the following day until proof of immunization or exemption documentation was on file for each child.

C. Outbreak Investigation Support:

- During November, environmental health staff conducted six 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. Any hazard identified as a result of the investigation was adequately addressed.
- During December environmental health staff conducted the following investigations of potential outbreaks of disease; five environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments and one environmental investigation of a public facility 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. Any hazard identified as a result of the investigation was adequately addressed.
- November 29, Rio Hotel and Casino, environmental health standby staff assisted the Office of Epidemiology on an investigation into an outbreak of Norovirus associated with a visiting Football Tournament hosted by the Rio Hotel. Staff provided the Rio Hotel with Norovirus control guidelines to be implemented by the facility to control the outbreak. During the following week, staff contacted other hotels where the guests who suffered illness were staying so that steps could be taken at those facilities to control the spread of Norovirus. A final report will be provided by the Office of Epidemiology.

D. Body Art:

- During November, staff issued five cease and desist orders to individuals operating without a valid health permit and who were advertising in internet classified ads.
- During December, staff issued eight cease and desist orders to individuals operating without a valid health permit and who were advertising in internet classified ads.

- November 4, Chrome Gypsy Tattoo-Body Piercing; 2640 S Highland Dr., staff investigated a complaint alleging an artist was working without a health card. The investigation found that the artist was working at the facility and did not have a valid health card. A cease and desist order was issued to the artist, and verified complaint fee was issued to the establishment.
- November 16, staff conducted a temporary body art inspection at the Henderson Harley Davidson festival.
- November 27, Spring Valley High School, 3750 S. Buffalo Rd., staff responded with CCSD School Police, to investigate a complaint alleging illegal body piercing was being performed by a student at the school. The investigation completed by CCSD School Police found that a student was conducting piercings, and CCSD School Police were in the process of interviewing the students who were pierced. A cease and desist order was left at the residence of the person conducting piercings.
- December 5, Chrome Gypsy Tattoo-Body Piercing; 2640 S. Highland Dr., staff investigated a complaint alleging the operator installed used jewelry during piercing procedures, failed to verify client identification and contact information, and conducted procedures without valid credentials. The operator was found to have an expired body piercing health card. Complaint found valid and complaint fee assessed.

E. Bottling Plants and Water Stores:

- December 6, Alpine Springs Bottling Plant, 6575 S. Arville, during a routine inspection the facility was closed for the Imminent Health Hazard of no Hot Water (three comp sink and hand sink were check in line area). The facility paid the closure fee and was re-inspected on December 23, where it was found in compliance with the regulations and permitted to re-open.

F. Training:

- November 13 and 14, staff attended the Good Agricultural Practices sponsored by the United States Department of Agriculture.
- December 9 to 12, Erin Cavin attended the Certified Playground Safety Inspector Course and successfully passed the exam.

VI. FOOD PLAN REVIEW

<i>FOOD PLAN REVIEW ACTIVITIES OCTOBER 2013</i>	<i>OCT 2012</i>	<i>OCT 2013</i>	<i>YTD 2012</i>	<i>YTD 2013</i>
<i>TOTAL FOOD PLAN REVIEW ACTIVITIES:</i>	<i>1,211</i>	<i>1,076</i>	<i>9,477</i>	<i>11,139</i>
<i>TOTAL SERVICE REQUEST INTAKE (FPR):</i>	<i>319</i>	<i>332</i>	<i>3,103</i>	<i>3,306</i>
<i>TOTAL SERVICE REQUEST RELEASED (FPR):</i>	<i>312</i>	<i>385</i>	<i>2,411</i>	<i>3,638</i>
<i>TOTAL SERVICE REQUESTS CURRENT IN PLAN REVIEW:</i>	<i>1,051</i>	<i>1,282</i>		

<i>FOOD PLAN REVIEW ACTIVITIES NOVEMBER 2013</i>	<i>NOV 2012</i>	<i>NOV 2013</i>	<i>YTD 2012</i>	<i>YTD 2013</i>
<i>TOTAL FOOD PLAN REVIEW ACTIVITIES:</i>	<i>1,089</i>	<i>807</i>	<i>10,566</i>	<i>11,946</i>
<i>TOTAL SERVICE REQUEST INTAKE (FPR):</i>	<i>375</i>	<i>218</i>	<i>3,478</i>	<i>3,524</i>
<i>TOTAL SERVICE REQUEST RELEASED (FPR):</i>	<i>338</i>	<i>276</i>	<i>2,749</i>	<i>3,914</i>
<i>TOTAL SERVICE REQUESTS CURRENT IN PLAN REVIEW:</i>	<i>1,086</i>	<i>1,223</i>		

- Staff completed an inspection on a facility remodel for Universal Sodexho, the Nevada Power employee cafeteria, located at 6226 W Sahara. The remodel removed older millwork cabinets from the employee dining room (EDR) buffet line and replaced the cabinets with stainless cabinets. The restaurant and buffet stations were approved for use by staff after the inspection.
- The Sonogi Café and Bar located at 3460 Arville were inspected and approved by plan review staff. The facility is a karaoke bar with a very limited menu prepared on an electric range and in a microwave oven for clients utilizing the facility.
- Staff visited MGM – Beacher’s Madhouse Drinking Establishment, located at 3799 S. Las Vegas Blvd. on December 19 to conduct a walk-through inspection. The bar did not meet the general construction requirements of the SNHD Food Establishment Regulations and could not be approved. Staff made a subsequent visit to reinspect the premises on December 23, at which time the main bar permit was approved to stock and operate.
- It was discovered by staff that the walls on the front of Chayo Cocina at 3665 S. Las Vegas Blvd., are retractable, a fact which had not been made clear to the inspector who reviewed the plans. A meeting was conducted with the kitchen and bar designer and it was agreed that the contractor would install doors which would isolate the kitchen and pantry from the dining rooms. The owner would amend the control plan for the outdoor bar to include the interior dining areas prior to the final plan review inspection.
- During final inspection for approval of a remodel for a new beer keg dispensing walk-in at the Flamingo Hotel and Casino, 3555 S Las Vegas Blvd., a small sump pump on the exterior of the walk in cooler was revealed. The sump pump was installed to dispose of the condensate from the cooling unit. Health District regulations require condensate to be drained indirectly to a floor sink. Plan review staff recommended installation of an evaporative pan which was installed and approved the next day.
- On December 19, Wine and Canvas, 730 W Sunset Rd. came in for a plan review. The establishment planned to use a portable bar and provide wine and beer to potential buyers at Art Gallery openings. The establishment was informed by staff that they would need to install a floor sink for indirect draining, a three compartment sink for ware washing, a hand sink and a mop sink. To solve the permit issue and bring the establishment into compliance, staff required a permit for a Portable Unit for the Service of Food. The establishment rented a commissary, applied for the permit, and was approved.
- A change-of-ownership inspection at Don Tortaco, 3085 N Rainbow, resulted in closure due to excessive operational violations. Major violations observed were refrigerated drawers not operating at safe temperature with foods requiring time/temperature control for safety, raw chicken stored over raw beef in walk-in, door to outside not pest-proof, and no air gap at the

2-compartment prep sink. Reinspection resulted in approval of the change-of-ownership with an "A" grade and zero demerits.

- Home Shopping Korea, 953 E. Sahara, made application for an exemption, however upon inspection by staff it was found that they were selling more than just candies and drinks as stated on their application. Various frozen foods as well as open foods such as pickles were issued a Cease and Desist Order from sale. The facility has made application for a market and snack bar permit. Final permitting is not yet complete.

VII. AQUATIC HEALTH PROGRAM

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

ACTIVITIES	October 2012	October 2013	YTD 2012	YTD 2013
New Projects Submitted to Plan Review	48	91	654	662
All projects released from Pool Plan Review	161	85	1280	1622
Total Operational Inspections	203	304	3555	4782
Complaint Investigations	16	17	189	268
Inactive body of water surveys	8	19	78	135
Total Program Activities Completed	584	538	8210	7734

ACTIVITIES	November 2012	November 2013	YTD 2012	YTD 2013
New Projects Submitted to Plan Review	83	66	737	736
All projects released from Pool Plan Review	204	58	1484	1680
Total Operational Inspections	176	153	4295	5270
Complaint Investigations	6	7	225	298
Inactive body of water surveys	5	5	92	143
Total Program Activities Completed	478	349	9509	8565

ACTIVITIES	December 2012	December 2013	YTD 2012	YTD 2013
New Projects Submitted to Plan Review	50	46	787	782
All projects released from Pool Plan Review	174	47	1658	1727
Total Operational Inspections	171	53	4466	5269
Complaint Investigations	5	6	230	304
Inactive body of water surveys	10	6	102	149
Total Program Activities Completed	433	207	9942	8772

Enforcement Actions:

- November 2, Mirage Spa, 3400 S. Las Vegas Blvd., Both spas (Men & Women) was found to be operating with only a trace amount of disinfectant. Inspectors and property worked to correct the issue on site. The operator increased the disinfectant output on the controller and increased circulation using the jets. Property is investigating the cause of low disinfectant.

- November 27, 2013, inspector received a phone call from a pool company regarding a spa at Rancho Del Rey. The spa has three *Aquastar* 10-inch round covers for the three outlets. The operator asked if we had information in our records that indicated that the spa had a split drain system. Inspector researched the archive file and determined each cover was serviced by two pipes. The operator advised they would test to determine how the drain lines were connected and let the inspector know the results. The inspector will follow up on this request to determine how this system is plumbed and to ensure that it will be properly resolved.
- November 15, inspections were completed on six bodies of water at Covington of Coronado. While inspecting the north and main pools/spas, staff found the south gate on both enclosures to be non-compliant in regards to self-closing or positively self-latching. The north enclosure was fixed while inspectors were on-site and reopened following a re-inspection. The broken gate at the main pool/spa was not able to be fixed on-site and had to keep this area closed.
- November 5, Palazzo Women's spa had water so turbid that the main drains were not visible in three feet of water. Bromine levels were extremely low. The spa was closed with a fee of \$716. The spa was drained and refilled with clean water; adequate bromine residual was established and the spa was re-opened while inspector remained on property.
- November 15, Las Versailles Apartments Pool 1153 Sierra Vista Dr.; apartment complex pool had been vacated. The pool was drained of water and the complex was chained and padlocked so that it was inaccessible to the public.
- Nov 5, Palazzo Canyon Ranch Men's Spa, 3325 S. Las Vegas Blvd., spa Bromine levels were below required limits and water temperature was above 104°F. Facility drained the spa and refilled it with fresh water; the chemicals were adjusted to meet required ranges.
- November 21, Santa Barbara Palms Senior Apartments, 4880 Santa Barbara Street. A follow-up survey was completed on the GFCI installations for the pumps and lights. All four pumps including the solar pump are now GFCI protected in accordance with (IAW) article 680 of the National Electric code (NEC). The closed sign was removed and the pool and spa are back in operation.
- November 13, Cantera at Coronado Ranch 7600 S. Rainbow Blvd., Las Vegas. Inspection resulted in facility closure of South Pool. Closure was for calculated rate of flow (220 gpm) exceeding maximum rate of flow (196 gpm). A10/A10E Contractor remodel meeting occurred on November 22 for upsizing the filters and drain covers to establish system compatibility. The remodel release inspection is scheduled for November 26, 2013.
- November 15, Country Club@the Meadows was closed with a fee due to non-compliant barriers (multiple doors were not self-closing and positively self-latching). The spa was located indoors within a room that opened into both the clubhouse and pool enclosure; both doors were non-compliant. Additionally, the pool enclosure had a jammed door.
- Nov 27, Mesa Ridge Apartments 4895 E. Russell Rd., survey of facility for closure status regarding both pool and spa. Closure signage was removed from both the pool and the spa. The pool barrier was not chained and locked upon arrival as is required for facilities that have been closed by SNHD. Interviewed management staff regarding removal of closure signs from both bodies of water. Each visit management states the cleaning crew removed signage. Facility has failed to contact supervisor for supervisory conference. Facility continues to fail inspections and is unwilling to maintain compliance with SNHD regulations. Due to the unresponsiveness of the onsite management, the property owner was contacted via phone and informed of the situation. She indicated that she was unaware of the situation and advised she will follow up with onsite operator regarding inspections, closures and conference.

- November 8, during operational inspections of the health club spas at The Hotel at Mandalay Bay, staff discovered that all five spas had been changed from white plaster interior to a black interior. Staff was not sure if the plaster had been painted or was re-plastered with black plaster. The black interior was deemed a safety hazard and the facility was told to change back to white plaster by the end of December or the spas would be closed. Also, a survey of the main pool area revealed that the Wave Pool had only four lifeguards when 18 are required; the Lazy River had zero lifeguards when five are required, and the Highroller Pool had one lifeguard when two are required. Each body of water was closed with a closure fee. The facility provided the required lifeguards within 10 minutes and the bodies of water were allowed to re-open.
- November 25, Bill's Gamblin' Hall, 3595 Las Vegas Blvd. S., variance candidate meeting held with contractor for the construction of five spas having fully raised edges around the entire perimeter resulting in a complete deck obstruction. Staff requested the addition of stairs on the outside of the spas and handrails at the stairs to provide a safe means of ingress and egress for the spas.
- December 6, Crescent Ridge Apts, 375 Conestoga Way, Henderson. Posted closed for operating without a valid health permit. Change of Owner Application and Fees were received December 9 and the inspection was completed December 12, 2013.

Training:

- December 10-11, the National Swimming Pool Foundation Certified Pool Operator Course was attended. The course covered information that was learned through on-the-job training as well as new information. It covered topics that included pool and spa regulations, pool and spa upkeep, record keeping, technical information regarding pool and spa equipment, and maintaining proper pool and spa chemistry. The course concluded with a passing score on the Certified Pool Operator (CPO) exam.

VIII. TRAINING

- Christine Sylvis continues to train three new hires in the food operations training program.
- Ms. Sylvis attended a one-day Food Safety Microbiology course on November 4 and a two-day HACCP conference on November 5-6, 2013.
- Ms. Sylvis participated in an FDA/DHRD workshop reviewing the current retail food curriculum against the job task analysis that was completed for retail food inspectors by NEHA November 18-20 in Rockville, MD. She was nominated by the FDA to attend the workshop, which was funded by the International Food Protection Training Institute (IFPTI).
- Ms. Sylvis commenced work with IT on a tracking program for EH staff training and certification.
- Ms. Sylvis worked with EH staff to create an Envision Connect report for Event Coordinator inspections. She also created an Envision Connect Temporary Food Establishment Inspection Report template from the existing form.
- Ms. Sylvis attended food regulation update meetings.
- Ms. Sylvis created an EH standby call response table which she reviewed with standby duty staff and the EH Manager on December 17. On December 19, Ms. Sylvis conducted a meeting

to review standby procedures with five new standby duty volunteers and EH Manager Rose Henderson.

- Ms. Sylvis was on standby duty during the Rio Norovirus Outbreak and participated in the investigation, hot wash and follow up meeting with the Rio.
- All EHSs and EH administrative staff attended Interaction Skills training presented by Human Resources. There were seven classes conducted during November and December. Twelve EHSs attended 8-hour HAZWOPER refresher training on November 6.

IX. MISCELLANEOUS

During the November 26, 2013 Board meeting, Member Beers requested information regarding the requirement of Nevada Department of Agriculture Producer's Certificates for locally-grown produce as proof of approved source. On Dr. Iser's request, staff researched the issue regarding such producer's certificates.

Regulations 3-101.11 and 3-201.11 together require that foods, prepared and/or sold from regulated establishments, must be "...Honestly Presented...wholesome, free from spoilage, adulteration, and misbranding..." and "...obtained from an approved source..."

Approved source refers to "...FOOD for sale or consumption that is from a grower... that is acceptable to the HEALTH AUTHORITY, based on a determination of conformity with principles, practices, and generally recognized standards that protect public health."

In regard to produce, we must rely on other agencies of jurisdiction for verification of Approved Source. AGENCY OF JURISDICTION refers to "...agencies, other than the HEALTH AUTHORITY, having jurisdiction...growing of farm products...including but not limited...state and local health departments, federal regulatory agencies, and departments of agriculture." For produce, this generally involves ability to conduct trace-back in regard to potential outbreaks, maintaining GMP's for raw produce, and grading of produce. For out-of-state produce, this is done by USDA-AMS (produce shipped via interstate commerce).

The agency of jurisdiction for Nevada intrastate-state commerce of produce is the Nevada Department of Agriculture (NDA). According to NAC 576.320, the purpose of a Producer's Certificate is to certify that the person listed on the certificate "...is the actual producer of each agricultural product of the soil which is listed on the certificate." This provides proof of source for produce grown in-state.

The NDA will provide a Producer's Certificate to any grower meeting the criteria as required by NAC 576. According to Peggy McKie, Agriculturist IV, Nevada Department of Agriculture / Plant Industry Division, although they do not directly regulate health and safety issues, they would withhold issuing a certificate if issues related to health or safety were found that would directly impact the produce being grown. These issues would include pesticide and fertilizer use. The NDA would also investigate any instances of illness traced back to a farm/grower related to pesticide or fertilizer use/misuse, or other adulteration. Producers are required to monitor and comply with any quarantine orders issued by NDA. Ms. McKie also advised me that she encourages growers to obtain GAP (good agricultural practices) training, and that the office is considering including this as part of the application/inspection process on a voluntary basis.

To Summarize:

- The Health District is charged with verifying approved source for produce, the purpose of which is to verify source of the product and conformity of the grower with principles, practices, and generally recognized standards that protect public health.
- Interstate produce is subject to regulation by the agency of jurisdiction, USDA-AMS program, which provides source verification & grading (which includes criteria for wholesomeness);
- As intra-state and self-grown produce is not regulated by USDA, NDA issues producer's certificates to compliant operations to validate source and general compliance to those local growers.
- This allows for ready source verification for locally-grown produce, and allows for trace-back and investigation in the event of an outbreak.

PK/MG