

Memorandum

Date: March 13, 2014

To: Southern Nevada District Board of Health

From: Jacqueline L. Reszetar, M.S., *Director of Environmental Health*
Joseph P. Iser, MD, DrPH, MSc, *Chief Health Officer*



Subject: Environmental Health Division Monthly Report–March 2014

I. FOOD OPERATIONS PROGRAM:

ACTION	January 2013	YTD 2013	January 2014	YTD 2014
Initial Inspections	2,189	2,189	2,353	2,353
Reinspections-Routine	153	153	229	229
EPI Related Inspections	4	4	6	6
Downgrades	166	166	296	296
Closures	22	22	38	38
Special Events	22	22	29	29
Temporary Food Establishments & Tasting Event Booths	476	473	208	208

A. Enforcement Actions and Investigations

- **Teriyaki Madness, 43 S. Stephanie St.:** A routine inspection conducted February 4 found the facility operating without hot water. The facility was closed for an imminent health hazard. The facility passed reinspection on February 5 and was reopened.
- **China AAA, 9775 S. Maryland Pkwy.:** A routine inspection conducted February 5 found the facility operating without hot water. The facility was closed for an imminent health hazard. The facility passed reinspection on February 6 and was reopened.
- **New Dragon Buffet, 230 N. Nellis Blvd.:** A scheduled "C" downgrade reinspection on February 5 resulted in 22 demerits. The facility was closed. The facility passed reinspection on February 7 and was reopened.
- **Yalla Mediterranean Grill, 10895 S. Eastern Ave.:** Staff responded to a complaint on February 11 and found the facility operating during a sewage back-up. The facility was closed for an imminent health hazard. The facility passed reinspection and was reopened later that day.

- **Sushi Wa, 790 Coronado Center Dr.:** Routine inspections conducted February 13 found excessive violations totaling 47 demerits for the sushi bar resulting in closure. The facility passed reinspection on February 14 and was reopened.
- **Court House Bar & Grill, 330 S. 3rd St.:** A routine inspection conducted February 24 found the hot dog cart operating without a functional handsink. The unit was closed. The facility passed reinspection on February 26 and was reopened.
- **Casa Don Juan, 1204 S. Main:** The facility was closed on February 3 due to a failed scheduled reinspection of a "C" downgrade.
- **Aria Five 50, 3730 S. Las Vegas Blvd.:** A Cease and Desist Order was issued February 5 for bagging in-house made fish stock in a Reduced Oxygen Packaging (ROP) environment.
- **Hooter's Restaurant, 115 E Tropicana Ave.:** On February 19 staff investigated and verified a complaint for improper holding temperatures of potentially hazardous foods.
- **Harrah's Hotel and Casino, 3475 S. Las Vegas Blvd.:** On February 27 staff discovered a hot water shortage affecting ware washing facilities. Staff explained the need for Harrah's to communicate with Food and Beverage whenever a situation arises that could affect public health. The facility Food and Beverage department was required to submit a control/contingency plan for ware washing.
- **Yolie's Brazilian Steak House, 3900 S. Paradise Rd.:** The facility was closed February 28 due to a failed reinspection from a "C" downgrade with repeat violations.
- **Sin City Wings, mobile vending:** The facility failed a routine inspection on February 3 for the imminent health hazard of no water available. The truck successfully passed reinspection on February 5.
- **Carefree Catering, mobile vending:** The facility received a "C" downgrade on February 6 as a result of a 30 demerit routine inspection. The truck successfully passed reinspection on February 7.
- **Quality Food Service #2, mobile vending:** The facility failed a routine inspection on February 12 as a result of a 42 demerit routine inspection. The truck successfully passed reinspection on February 20.
- **Sammy's Food Service #5, mobile vending:** On February 13 the facility failed a routine inspection for an imminent health hazard of no refrigeration available. The truck successfully passed reinspection on February 20.
- **Casa Di Amore, 2850 E. Tropicana Ave.:** On February 13 the facility received a "C" downgrade as a result of a 26 demerit routine inspection. The facility successfully passed reinspection on February 26.
- **El Santaneco, 4632 S. Maryland Pkwy.:** On February 18 the facility received a "C" downgrade as a result of a failed reinspection. A reinspection is pending.
- **Raff's Dogs and More, Annual Itinerant:** The facility failed a routine inspection on February 21 for an imminent health hazard of no water available. A reinspection is pending.
- **Los Amigos, mobile vending:** On February 25 the facility received a "C" downgrade as a result of a 34 demerit routine inspection. A reinspection is pending.
- **Tacos Colima #4, mobile vending:** On February 25 the facility received a "C" downgrade as a result of a 30 demerit routine inspection. A reinspection is pending.
- **Nuevo Vallarta Hot Truck, mobile vending:** On February 26, the facility received a "C" downgrade as a result of a 33 demerit routine inspection. The truck successfully passed reinspection on February 27.

- **Qdoba Mexican Grill, 5045 W. Tropicana:** On January 30, a Cease and Desist Order and notice of closure fee were issued for serving food at a school without the proper permit.
- **Chef Zen of Los Angeles, 5643 W. Charleston Blvd.:** On February 2, a Cease and Desist Order was issued for operating without a permit.
- **Nestle Toll House, 6629 S. Las Vegas Blvd.:** A routine inspection conducted on February 18 resulted in a 25 demerit closure due to an imminent health hazard. of no hot water.
- **Samurai Sam's Catering, 4175 S. Grand Canyon Dr.:** On February 11, a Cease and Desist Order and notice of closure fee was issued for serving food at a school without the proper permit.
- **Baja Taco, 4225 S. Ft. Apache:** A routine inspection conducted on February 28 resulted in a closure due to an imminent health hazard of no hot water. On February 28 the facility was reinspected resulting in an "A" grade and is now open and operating.
- **Tacos El Centenario Seasonal, 2021 E. Stewart:** Staff closed the facility after failing a "C" grade reinspection. A Supervisory conference was held and the reinspection is pending.
- **Sultan's Grill, Upper Crust Pizza and Port of Subs, all located at 1910 Village Center:** Staff closed the three facilities during a routine inspection due to a blocked grease interceptor that caused the floor sinks to back up into the facilities. Repairs were completed and the facilities opened later that day.
- **El Borrego De Oro Hot Dog Cart, 640 N. Eastern:** Staff issued a Cease and Desist Order for the use of a vertical grill unit with al pastor raw meat.

B. Supervisory Conferences

Supervisory Conferences were held with the following facilities: Yama Japanese Sushi, 1350 E. Flamingo Rd.; New Dragon Buffet, 230 N. Nellis Blvd.; Las Pupusas #4, 641 N. Stephanie St.; Sushi Wa, 790 Coronado Center Dr.; Thai Room, 3355 E. Tropicana Ave.; Los Compadres #4, 4545 E. Tropicana Ave.; Doña Norma Restaurant, 1122 S. Maryland Pkwy.; Hacienda Del Rey, 2797 S. Maryland Pkwy.; Little Dumpling, 6572 N. Decatur; S & K Mini Mart, 1625 N. Lamb; Smith's Deli, 1421 N. Jones; and El Pollo Mobile #2, 2425 N. Rainbow.

II. FOOD HANDLER SAFETY TRAINING:

Food Handler Cards volume in February 2014 increased by .99% compared to February 2013. In February 2014, 9,090 cards were issued compared to 9,001 cards in February 2013. Food Handler Cards volume YTD Fiscal 2014 through February 2014 increased by 3.98% compared to YTD Fiscal 2013 through February 2013.

APPLICANTS	February 2013	YTD Fiscal 2012-2013	February 2014	YTD Fiscal 2013-2014
New Applicants	3,130	23,455	3,756	28,566
Total Renewal/Extension Applicants	5,344	41,479	4,749	40,008
Non-Food	34	806	43	308
X-Ray Only	0	9	0	0
Skin Test Only	0	655	0	0
Duplicate Cards	493	3,610	542	3,919
TOTAL	9,001	70,014	9,090	72,801

APPLICANTS BY LOCATION	February 2013	YTD Fiscal 2012-2013	February 2014	YTD Fiscal 2013-2014
Valley View	15	15	4,800	37,827
East Las Vegas	3,409	32,253	2,220	18,781
Cambridge	3,655	30,657	0	0
Henderson	1,487	4,902	1,487	11,687
North Las Vegas	185	384	354	2,739
Laughlin	172	1,198	142	1,107
Mesquite	78	605	87	660
TOTAL	9,001	70,014	9,090	72,801

APPLICANT PROCESSING	February 2013	YTD Fiscal 2012-2013	February 2014	YTD Fiscal 2013-2014
Applicants Per Day	473.74	560.11	478.42	577.79
Applicants Per Hour	59.22	70.01	59.80	72.22
Applicants Per Minute	.99	1.17	1.00	1.20

III. SOLID WASTE AND COMPLIANCE PROGRAMS

- A. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted February 13, with 11 cases adjudicated, \$12,900.00 in penalties imposed and corrective actions ordered. There were 14 Notices of Violation mailed in February for the Hearing Officer Meetings.
- B. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 171 complaints of illegal dumping in February.
- C. **Waste Management Audits:** The Solid Waste and Compliance Section completed 273 Waste Management Audits during February.
- D. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 64 full UST Compliance Inspections were conducted during February. A total of 9 UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, Reinspections and UST Abatement Oversight activities were carried out.
- E. **Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 16 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 33 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. **Solid Waste Issues:**
 - **CMART Events:** Staff participated in the Palos Verdes/Twain CMART action in February. Out of 78 properties:
 1. number of orders issued - 34
Orders issued require removal of all solid waste by March 31
 2. number of notices issued - 15
 3. number of case closures - 29
 4. number that will proceed to Notice of Violation - 0 at this time

G. Safe Drinking Water Program: Staff were involved with the following activities during the month:

- Maintaining the SDWIS database
- Compliance checks for the total coliform rule and ground water rule
- Training administrative staff for data entry
- Providing guidance to the Program's new supervisor
- Following up with topics raised by Nevada Division of Environmental Protection (NDEP)
- Reviewing sampling plans
- Drafting technical and regulatory training manuals for water systems. The first draft of a public notice manual has been provided to Southern Nevada Health District (SNHD) and NDEP supervisors for review
- Drafting water hauling regulations specific to Clark County

Site Visits during the period were required for:

- Blue Diamond Water Co Op
- Blue Diamond Travel Center
- Sky Ranch Estate

No water emergencies were reported to have occurred during February.

No total coliform positive results were reported during February. Follow-up monitoring events for January total coliform-positive results at Sunrise Mountain Trailer Park and Indian Springs Water Co. Inc. have been reported for compliance during February.

A monitoring violation for the Desert Paradise Public Water System was issued for failure to collect Total Coliform Rule compliance samples during the month of January. This event occurred after the disinfection of their ground water source and distribution system. Data for this event were total coliform negative.

Monitoring reminder reports are being processed for distribution by mail the first week of March. It is estimated that less than 200 individual letters will be mailed.

H. Solid Waste Plan Review Program (SWPR):

1. **Temporary Permits** – Las Vegas Sustainable Solutions and Consulting; MBT Nevada, LLC; United Recycling, LLC
2. **Permits issued in February** – A Honey Wagon (RC) (modification); Pabco Gypsum (RC); Restaurants Technology Inc. (RC (modification); SA Recycling, LLC-Sirius (RC) (modification); Searchlight Convenience Center (PWSBF) (modification)
3. **Landfills** - Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy; Timet; and Wells Cargo
4. **Facility Applications Being Processed** – Recycling Centers (5); Temporary Applications (3)
5. **Facilities planned for approval at District Board of Health meetings/SNHD Workshops in February:** None

I. **Subdivision Program:** Monthly Totals

Tentative Maps: Received (13), Lot Count (672); Final Maps: Received (29), Lot Count (1,692); Final Maps: Signed (14), Lot Count (513); Improvement Plans: Received (22), Lot Count (1,509); Expedited Improvement Plans: Received (3), Lot Count (144); Fees Paid \$24,474.76

J. **Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of February was \$13,750. The total number of ISDS permits was eleven (11) (six (6) residential and five (5) commercial). The total number of tenant improvements was eight (8). The number of loan certifications processed was two (2). There were three (3) pool locations processed.

K. **ISDS Program Compliance:** Five (5) compliance vouchers (warnings) were resolved in February. One (1) compliance case was resolved in February.

IV. VECTOR CONTROL OFFICE

West Nile Virus Surveillance					
February Traps Set	YTD Traps Set	February Mosquitoes Trapped	February Culex spp. Submitted	YTD Culex spp. Submitted	YTD Positive Mosquitoes
0	0	0	0	0	0
EBLL Home Investigations					
February 2014			2014 Total		
1			1		
Healthy Homes / Landlord Tenant Response					
February Landlord/Tenant Responses			YTD Landlord/Tenant Responses		
5			8		
CMART/MATT Activities					
February CMARTs/MATTs			YTD CMARTs/MATTs		
1			1		
Public Accommodations Inspections					
February PA Inspections	YTD PA Inspections		February PA Complaints	YTD PA Complaints	
19	23		17	33	
Mobile Home/Recreational Vehicle Parks					
February Inspections	YTD Inspections		February Complaints	YTD Complaints	
39	121		3	7	
Mattress Refurbishing Program					
February Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
0			0		
Health Clubs/Spas					
February Inspections	YTD Inspections		February Complaints	YTD Complaints	
5	8		4	5	

A. Mobile Home/Recreational Vehicle Parks:

- **West Valley Mobile Home Park, 6300 W. Tropicana Ave.:** Staff conducted a routine inspection of the park. Violations included uncapped sewer lines, a damaged lateral sewer line, a large area of sewage residue and improperly stored old vehicle tires and used motor oil.
- **Alta Vista Mobile Home Park, 711 E. Lake Mead Pkwy.:** Staff conducted a routine full inspection of the park. Violations included the presence of old sewage residue on the ground, uncapped sewer lines, an active sewage leak, lack of vacuum breakers throughout the park and trash/debris accumulation on several spaces. Management failed to remediate all sewer violations by the reinspection date. Violations were corrected on the following reinspection.

B. Public Accommodations:

- **Holiday Inn Express, 5760 Polaris Ave.:** Staff conducted a routine inspection of the facility. Violations included six stained mattresses and ice machine chutes had bio film. The management was unable to correct the mattress issues and three rooms were closed. Reinspection was later conducted.

- **Holiday House Motel, 2211 S. Las Vegas Blvd.:** Staff conducted a routine inspection of the facility. Five of five rooms were closed for stained mattresses, both visible and stains found under ultraviolet light examination. An extensive follow-up inspection is scheduled for April 1.
- **Holiday Motel, 2205 S. Las Vegas Blvd:** Staff conducted a routine inspection of the facility. Four of five rooms were closed due to stained mattresses, both visible and stains found under ultraviolet light examination. Management is the same as for the Holiday House Hotel and the reinspection of this property will occur on April 1.
- **Bay Shore Inn, 1955 W. Casino Dr., Laughlin:** Staff responded to a complaint regarding operating food service without a health permit. The complaint was found to be valid and a Cease and Desist Order was issued. The kitchen was posted closed.
- **El Rey Motor Lodge, Searchlight:** Staff conducted a routine inspection of this facility. Violations included stained mattresses and pillows, both visible and stains found under ultraviolet light examination, non-functional smoke alarm and a faulty Ground Fault Circuit Interrupter (GFCI) in the restroom. One room was posted closed.
- **Holiday Inn Express, 5760 Polaris Ave.:** Staff conducted a routine inspection of this facility. Violations included six stained mattresses both visible and stains found under ultraviolet light examination and improperly maintained ice machines. Three rooms were closed. Reinspection was later conducted.
- **Fairfield Inn, 3850 S. Paradise Rd.:** Staff identified a hotel gift shop selling pre-packaged potentially hazardous food (PHF) / time/temperature control for safety (TCS) foods without a valid health permit. Management contacted SNHD Plan Review within the required timeframe and is working to obtain a permit.

C. Mosquito Surveillance

Staff began surveying known mosquito breeding sites last month to determine if the recent warm weather has impacted mosquito production. This month staff has continued to find larvae and pupae in areas including the following zip codes 89014 and 89011. Visual surveys of mosquito breeding areas will continue and mosquito trapping will commence in April.

D. Landlord Tenant Complaints

Catholic Charities of Southern Nevada, 1501 N. Las Vegas Blvd.: Staff responded to a bed bug complaint in areas P1 & P2. Management was aware of the complaint and already had the areas treated by a Pest Control Operator. One mattress did still have evidence of infestation. Management agreed to discard and replace the mattress.

E. CMART

Claremont Hotel, 2601 Westwood: A joint inspection was conducted with staff from the City of Las Vegas Fire Department, Las Vegas Metropolitan Police and City of Las Vegas Code Enforcement. Four additional rooms were closed for violations including lack of heat, bedbug infestation, stained mattresses and non-functional GFCIs. The Fire Department and Code Enforcement staffs have safety concerns regarding the structure and are working with the owners to have them addressed. Neither agency felt these concerns required the closure of the hotel.

F. LEAD

An EBL investigation was conducted at the home of a 12 month old child with a blood level of 12.1 µg/dl (reportable at 5 µg/dl; SNHD investigates at 10 µg/dl). Household items

tested were within acceptable levels except for the father's car keys and the family's dinnerware. The primary source of lead seems to be the lead dust the father is bringing home from work. The father test fires guns at a local arm's manufacturing plant. His clothing, shoes and car floor mats all tested positive, with some levels over 2000 PPM. The mother was instructed not to let the baby play with or chew on the keys, the father will be keeping all of his clothing separate from the family's clothing and will not wear work clothing home. He was advised to consult his personal physician for testing as he too had symptoms of lead poisoning. The dinnerware was discarded by the family. SNHD management has been advised of the issues in this case to determine if a referral to OSHA is appropriate.

V. SPECIAL PROGRAMS

A. Schools:

- On February 13, staff conducted a routine inspection of **Quest Academy Prep Kindergarten, 7550 W Alexander Rd.**, and found a climbable playground structure had been added to an outdoor play area without approval from SNHD. The playground structure was taken out of use until the facility could submit plans and obtain inspections from SNHD Plan Review Staff to assure the playground was adequately constructed. On February 25, the plan review process was completed, the playground was found to be constructed in compliance with SNHD regulations and the area was put back into use.
- On February 28, during a routine inspection of **Spring Valley High School, 3750 S Buffalo Dr.**, staff found two incidents of food sales that lacked the proper permits. Samurai Sam's was observed selling foods directly to students without a remote site permit. The food originated from the facility located at 4175 S Grand Canyon Dr. The temperature of foods was 124°F and was ordered to be destroyed. Additionally, a Cease and Desist Order was issued to Samurai Sam's. Staff also found a school student organization routinely selling food delivered from Qdoba Mexican Grill. A Cease and Desist Order was issued and the school administration was given information on how this activity could occur in the future.

B. Child Care:

On February 18, staff conducted a follow-up inspection of **Little Tots Day Care, 6531 Annie Oakley**, subsequent to a routine inspection conducted on January 14. Staff found that the violations noted in January were not corrected. Additionally, the staff observed a number of conditions that may have been violations of State Child Care Licensing Regulations. Staff contacted State Child Care Licensing who responded and took appropriate action. Staff also determined, based on the facility's consistent non-compliance, that a Manager's conference is warranted, which is scheduled for March 11.

C. Outbreak Investigation Support:

During February staff conducted six environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments. None of the investigations above revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazards identified as a result of the investigations were adequately addressed.

D. Body Art:

- During February staff issued five Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
- On February 18, staff conducted three temporary body art booth inspections at the **MAGIC Convention** that was held at Mandalay Bay Convention Center.
- On February 25, during a routine inspection of **Rock Star Ink, 3049 S. Las Vegas Blvd.**, staff observed that the facility did not have a supply of hot water. Staff issued a Cease and Desist Order that closed the facility. After the facility's hot water system was repaired, staff reinspected the facility on February 26 and found it to be in compliance with SNHD regulations. The facility was permitted to resume operations.

VI. FOOD PLAN REVIEW

<i>FOOD PLAN REVIEW ACTIVITIES JANUARY 2014</i>	<i>JAN 2013</i>	<i>JAN 2014</i>	<i>YTD 2013</i>	<i>YTD 2014</i>
<i>TOTAL FOOD PLAN REVIEW ACTIVITIES:</i>	<i>829</i>	<i>1003</i>	<i>829</i>	<i>1,003</i>
<i>TOTAL SERVICE REQUEST INTAKE (FPR):</i>	<i>242</i>	<i>365</i>	<i>242</i>	<i>365</i>
<i>TOTAL SERVICE REQUEST RELEASED (FPR):</i>	<i>254</i>	<i>293</i>	<i>254</i>	<i>293</i>
<i>TOTAL SERVICE REQUESTS CURRENT IN PLAN REVIEW:</i>	<i>912</i>	<i>1,183</i>		

- February 3, **J & M Foods, 6380 S. Valley View**: Prepackaged Bundt cakes were observed in a reach-in cooler at *Capriotti's Sandwich Shop* at 9620 S. Las Vegas Blvd. with suspicious labels. The labels stated *Becky's Bundt Cakes* on the front and *Cactus Cookies* with an address of 7400 S. Las Vegas Blvd. on the back, which is the *Las Vegas Premium Outlets*. Upon investigation, no such facility could be found at that address nor did *Cactus Cookies* have a health permit. *Capriotti's* was instructed to remove all products and inform *Cactus Cookies* to contact SNHD. The owner did make contact and apparently old labels had been used. They had moved facilities and changed their business name. They understand they have to remove all mislabeled products.
- February 11, **Lindt Chocolates, 32100 S. Las Vegas Blvd., Primm**: *Lindt Chocolates* brought plans in for a retail space at the *Primm Outlet Mall*. They were found operating without a health permit by staff and referred to Plan Review for permitting. Evidence indicated that *Lindt Chocolates* had been operating since November of 2013. They claimed that Business License had not advised them of the need for a Health Permit, but it was found they had not even applied for a Business License yet. Operations staff also spoke with Mall Management about ensuring their Lessees have proper permits before they open.
- Plan Review staff completed a change-of-ownership on the **Lazy River Lounge, 1955 W. Casino Dr., Laughlin**. Plan review staff identified structural and equipment deficiencies that required compliance schedules and staff follow up to ensure the facility is properly repaired to National Sanitation Foundation (NSF)/American National Standards Institute (ANSI) standards.
- Plan Review staff completed a survey of **Minato Sushim, 2311 S. Casino Dr., Laughlin** at the request of an Operations staff member. Plan review staff identified structural and equipment deficiencies, as well as notifying the facility owner that they must apply with the SNHD for an additional permit for the sushi bar. The facility has also applied for a waiver

from the requirement of an additional 3-compartment sink for the sushi bar area. Follow up is pending the facility's permit application.

- At the initial final inspections for the **Yard House, 3545 S. Las Vegas Blvd.**, located in *The Linq* complex, it was discovered that the second floor beverage station was relocated from its original location off of the kitchen to a main walkway, allowing the customers to walk through the food zone, which is a violation. The beverage station was marked off with stanchions and signs to prevent the public from walking through the area. The project was approved on February 6.
- The catwalk over the bars at **Double Barrel in the Monte Carlo Hotel**, which provides a venue for live entertainment, was designed and built with a Plexiglas floor, which required the installation of fire sprinklers below it. However, the owners decided to remove the Plexiglas flooring, leaving an open steel grating, and since the sprinklers were no longer required had those removed as well. The owners were informed at the final inspection that the catwalk may not be used unless the solid surface floor is replaced to prevent possible contamination of the food zones below it. The facility was given conditional approval on February 19.
- **Brooklyn Bowl, 3545 S. Las Vegas Blvd.**, located in the *The Linq* complex, was approved by SNHD Plan Review staff on February 27 after correction of violations discovered during the pre-final inspections. The violations included installation of a required 3-compartment sink and replacement of a back splash made of rough-sawn wood. The back bar which houses draft beer towers requires a non-absorbent counter surface and back splash.
- On February 20, plan review staff performed a construction evaluation for **Sprouts Grocery Store, 515 N. Stephanie St., Henderson**. During the inspection plan review staff noted that the ceiling in the warehouse had exposed fiberglass bat insulation. SNHD Regulations require the ceiling in a food establishment warehouse where packaged food is stored to be covered in scrim sheeting at a minimum. The contractor agreed to install scrim sheeting over the fiberglass insulation and the facility was issued a health permit.
- An inspection on February 21 at **Rincon Catracho, 4110 S. Maryland Pkwy.**, resulted in a failed final inspection due to a non-operational ventilation hood over cooking equipment. Additionally, there was no detectable sanitizer at the dish machine and the detergent alarm tripped during operational testing. One reach-in refrigerator was not operating at a safe temperature and the walk-in refrigerator had a black, oily substance on the interior walls. The facility was not approved to operate. A reinspection on February 27 found all violations corrected, however, the walk-in refrigerator had been painted without prior approval. Fortunately, the cans of epoxy-based paint used were on-site and verified by the manufacturer to be safe for use inside walk-in coolers. The facility was approved to stock and operate with the exception of the bar, which is still pending plan approval.
- Plan review staff is currently investigating whether the source of foods stored at **Zedagem Mart, 6120 W. Tropicana, Ste. A17**, were obtained from an approved source and are properly labeled for import into the United States. On a routine inspection, Plan Review staff found food stored at the facility in addition to that which was imported by the owners of the market from Ethiopia. Documents provided show Food and Drug Administration (FDA) declarations, U.S. Customs clearance and invoices for the food from Ethiopia. When staff inspected the food it was unclear whether the facility in Ethiopia is an approved source for the food and whether the labels are correct per FDA import label requirements. Staff contacted the United States Department of Agriculture (USDA) Animal and Plant Health Inspection Service (APHIS) for support on the products at the facility. After review from USDA staff it was determined that some of the products were misbranded and the other

products were not properly labeled. Labeling and manufacturer requirements of import food products fall under the purview of the FDA. Staff contacted an FDA representative for advice on who to contact at the federal agency for guidance on the source of the food (manufacturer) and on food labeling requirements for the imported products. Plan Review staff is awaiting a return message or call and will inspect the facility a final time to issue the health permit, after the investigation is completed and all federal, state and local regulations are met.

- On February 13, Plan Review staff inspected **That's Amore**, a mobile vending full service coach. The vehicle was not approved due to the cold preparation top and exhaust ventilation hood system are non-compliant with Chapter 10, Part 203.18 of the Food Establishment Regulations that requires NSF/ANSI or equivalent refrigeration equipment and a grease baffle hood equipped with an Ansul system. A final inspection will be completed by Plan Review subsequent to the operator installing two deep cycle batteries and a power generator. An application was completed to waive the equipment requirement regarding an installed fire suppression system for a Full Service Mobile Coach as provided in 10-203.18 paragraph (F).

VII. AQUATIC HEALTH PROGRAM

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

ACTIVITIES	January 2013	January 2014	YTD 2013	YTD 2014
New Projects Submitted to Plan Review	59	72	59	72
All projects released from Pool Plan Review	200	41	200	41
Total Operational Inspections	223	268	223	268
Complaint Investigations	6	17	6	17
Inactive body of water surveys	7	4	7	4
Total Program Activities Completed	628	464	628	424

Enforcement Actions:

- February 3, **Kari Lee Apartments, 1301 Kari Lee Ct.:** In response to a request from SNHD to the City of Las Vegas Code Enforcement, the City indicated in an email that they would open a case for the debris in the pool. The pool is drained and inactive, but has nuisance issues relating to the abandoned pool and SNHD has been unsuccessful in contacting the property owner to correct the nuisance issues. In December 2013, SNHD sent a certified letter to the property owner of record, instructing them they need to correct standing water observed in the empty pool and also to pay their health fees or they would be closed. The certified letter was returned "*unclaimed and unable to forward*". Therefore, the empty pool was posted closed. On January 29, SNHD visited the property to verify that the closure sign was still posted and to survey the abandoned pool's nuisance condition. Based upon nuisance conditions still present, SNHD requested assistance of the City of Las Vegas Code Enforcement.
- February 3, during surveys for non-payment of fees at **Lakewood Cove Apartments, 1100 S. Center St.**, two pools were posted closed for non-payment of annual health permit fees. Payment for fees was received February 18, however the facility has not yet requested a reinspection and the bodies of water remain closed.

- February 5, a complaint was investigated at **Torrey Lane Apartments**. The complainant stated there were car tires inside the pool. At the time of the investigation, the pool enclosure was management closed and locked. It was discovered that two car tires were floating inside a filled pool with two inflatable balls inside the center of each tire acting as a support to keep the makeshift pool cover elevated. The facility was instructed to remove the tires.
- February 19, **Cowabunga Bay** representative Shayne Huish submitted the Lifeguard and Attendant Plan for all bodies of water and the respective slides and flumes. The plan meets the requirements of Nevada Administrative Code (NAC) Chapter 444 paragraphs 444.270 and 272 for the VIP pool (one life guard) and the Kid's Activity Lagoon (3 life guards), however it is not clear if the guards will have elevated chairs as required in NAC 444.132. The raft slide and the tube slide landing pools will have adequate life guards which will also be used as the slide attendants but the plan lacks the needed clarification on communication between the slide attendants, NAC 444.1946, and whether or not the lifeguard required for the landing pool will be in an elevated chair NAC 444.132. The Mat Racer meets the number of required attendants again by the use of actual life guards although no life guards are actually required at the Mat Racer only slide attendants; however all the necessary information specified in NAC 444.1946 has not been provided relative to the communication between the slide attendants, rescue, back-up attendants and crowd control especially during peak usage times. The Wave Pool requires 17 lifeguards and only 6 have been proposed to cover this water recreation attraction. The Adventure River requires 14 lifeguards and only 7 have been proposed to cover this water recreation attraction. Additional guards and specifics are required before the Lifeguard and Slide Attendant Plan can be approved.
- February 20, inspectors went on a minor plumbing remodel inspection at **Polo Towers Spa**. An indirect suction scheme using a small reservoir instead of direct suction lines was discovered during the inspection. The spa was found to be compliant and the inspectors requested a copy of the as-built spa plans.
- February 25, during a routine inspection for the pool and spa at **Rock Springs Vista VII**, GFCI issues were discovered as follows: the spa light was not working and the pool underwater light and the pool outside lighting were energized. Further evaluation revealed that the GFCI circuit had been bypassed. The circuit breaker marked for the pool and spa lights in the power panel was new but was not a GFCI breaker as required. The facility was closed for failure to provide a GFCI that is required to protect the underwater lights.
- February 26, routine inspections for the six bodies of water present at **Covington @ Coronado Ranch** were conducted. Four bodies of water were closed due to a non-compliant barrier (one of two gates was left unlatched/blocked open) and two of three pools had minimum required turnover rates that exceeded the installed drain covers' maximum rated flow. Consequently the pools must be closed until compliant drain covers are provided. In total, five bodies of water were closed in conjunction with the closures.
- February 26, staff conducted routine inspections on women's health spas at **Caesars Palace Qua Health Spas, 3570 S. Las Vegas Blvd**. The cold spa and the rain spa were observed with a pump and motor horse power miss-match. The rain water feature was disconnected from the cold spa and was allowed to remain open until proper repairs are made. The rain spa impeller was corrected to match horse power of motor and allowed to remain open meeting system flow requirements. An unapproved food storage area was also identified during the spa inspections. Photos were provided to the assigned food inspector for follow up.

- On February 26, an operational inspection was conducted for the training pool at the **Centennial Hills YMCA**. It was noted during the inspection that the facility had corrected their non-compliant barrier issue which had been noted as a violation on numerous inspection reports over a span of several years. Due to positive air pressure created by the air handling system, the door into the pool area would not self-close and positively self-latch. As a result, the facility was required to post an attendant at the door to ensure small children do not enter unattended. With the issue corrected, the facility no longer needs to post the attendant at the entrance into the pool enclosure.
- On February 27, while inspecting for approval of the filter remodel at **Victory Village Apartments, 501 E. Lake Mead Pkwy.**, the pool was closed due to the barrier doors not adequately self-closing and positively self-latching.
- February 28, a routine inspection was conducted at the **Villas @ South Point Spa** in Laughlin. The inspection revealed that the facility had added a heater without pulling a remodel permit. The old heater was still plumbed in place, but the flow is bypassed to the new heater. The system does not meet system flow requirements with this configuration. The facility was posted closed and is required to come in for submittal of a minor remodel which will include after the fact remodel fees. The spa is to remain closed until the final remodel inspection is passed.

Special Events/Activities:

- On February 10, at the Quad Hotel and Casino, 3535 Las Vegas Blvd South, staff met with facility a representative to discuss conditions for a variance to allow a pool to be built with an obstructed deck.
- On February 28, at the JW Marriott Hotel and Casino, 221 N Rampart Blvd, staff met with facility representative to discuss conditions for a variance to reclassify a spa to a swimming pool.

VIII. TRAINING

- A. Christine Sylvis continues to train three new hires in the food operations training program and three solid waste inspectors in food operations for standby duty.
- B. She took new hires to conduct inspections in Laughlin on February 4, 13 and 20.
- C. She met several times with Environmental Health (EH) management and supervisors to discuss the risk category project and determine how EH would personalize the FDA guidelines. She also consulted John Marcello, FDA Regional Food Specialist, regarding risk categories.
- D. She worked with SNHD's Office of Information Technology to finalize adding "Risk Category" to the inspection entry process and the General Program Details page of EnvionConnect. She also arranged to have the food establishment inspection form altered to add a space for the risk category.
- E. She trained the food operations staff (in two sessions February 25 and 26) on the different risk categories, the types of establishments in each category, the changes to EnvionConnect and how to capture the risk category on the inspection report. She also trained the Food Operations administrative staff (February 26 and 27) on the changes to EnvionConnect and how to enter the risk category. This new project goes into effect March 1.
- F. Seventeen Environmental Health Specialists attended 8-hour HAZWOPER refresher training on February 19.