

# Memorandum

Date: April 14, 2014

To: Southern Nevada District Board of Health

From: Jacqueline L. Reszetar, M.S., *Director of Environmental Health*  
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**Subject:** Environmental Health Division Monthly Report–April 2014

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## I. FOOD OPERATIONS PROGRAM:

ACTION	February 2013	YTD 2013	February 2014	YTD 2014
Initial Inspections	2,027	4,216	2,415	4,768
Reinspections-Routine	142	295	286	515
EPI Related Inspections	2	6	10	16
Downgrades	135	301	278	574
Closures	27	49	44	82
Special Events	36	58	35	64
Temporary Food Establishments & Tasting Event Booths	405	878	292	500

- Enforcement Actions and Investigations
- **Room Service Garde Manger, Hard Rock Hotel:** March 10, the facility was closed due to an imminent health hazard of no water at the only hand sink. The facility was reinspected and opened on March 11.
- **Kaew Thai, 2211 S. Las Vegas Blvd.:** March 21, staff issued a Cease and Desist Order for making beef jerky.
- **D'Amores Pizza in Miracle Mile at Planet Hollywood:** March 28, facility was closed for no hot water. The facility remains closed pending repair and restoration of hot water.
- **MGM Grand Hotel and Casino:** March 31, staff found an unpermitted food prep/storage area in the basement of the MGM Grand Hotel and Casino. The facility has contacted Plan Review to start the permitting process.
- **IHOP #1611, 3260 E. Tropicana Ave.:** The facility received a "C" downgrade March 14, as a result of a 33 demerit routine inspection. The facility successfully passed reinspection on March 17.

- **Mary's Catering, mobile vending:** Mobile vendor failed a routine inspection on March 24, for operating under an imminent health hazard; lack of adequate refrigeration. A reinspection is pending.
- **Quality Food Service, mobile vending:** March 26, vendor received a "C" downgrade as the result of a failed reinspection. A second reinspection is pending.
- **Habib's Persian Food Restaurant and Bar, 2575 S. Decatur:** The facility received a "C" downgrade as the result of a 34 demerit routine inspection on March 31. A reinspection is pending.
- **Circle K #1309, 1324 N. Boulder Hwy:** In response to a complaint on March 18, the facility was operating during a sewage back-up in the deli area. The affected permitted area was closed for an imminent health hazard. The facility passed reinspection and was reopened later that day.
- **China A Go Go II, 2591 Anthem Village Dr:** A routine inspection conducted March 31 resulted in 46 demerits. The facility was closed and remains closed.
- **Jersey Mike's Subs, 1772 S Rainbow:** A routine inspection conducted on March 19, resulted in a closure due to an imminent health hazard of no hot water. On March 20, the facility was reinspected resulting in an "A" grade and is now open and operating.
- **Snatch Burger Portable Unit for Service of Food (PUSF), 6007 Dean Martin:** On March 27, a Cease and Desist Order was issued for operating without a valid health permit.
- **Plaka Restaurant, 2550 S. Rainbow:** A routine inspection conducted on March 13, resulted in a 47 demerit closure. Major and critical violations included bare hand contact with ready-to-eat foods, improper cooling, food held at improper temperature, food not protected from contamination, dish machine not sanitizing, no soap at hand sinks, hand sinks blocked and food contact surfaces dirty. On March 14, the facility was reinspected resulting in an "A" grade and approved to open and operate.
- **Terrible's Deli, 8590 W. Lake Mead:** Staff closed the deli for no hot water in the entire facility. The facility received an "A" grade inspection the next day and reopened.
- **Culinary Training Academy Restaurant, 710 W. Lake Mead Blvd:** Staff closed the facility during a complaint investigation stating lack of hot water for eight days. The facility remained closed for six more days until the water heater was replaced and then received an "A" grade inspection.
- **Taqueria El Pastorcito, 1655 E. Charleston:** Staff issued a Cease and Desist Order for the use of a vertical grill unit with al pastor raw meat.
- **Tacos Mi Ranchito, 4350 E. Bonanza:** Staff closed the PUSF during a routine inspection for the imminent health hazards of inadequate hot water and no access to restrooms for employees. Staff also issued a Cease and Desist Order for the use of an outdoor grill unit and an outdoor vertical broiler for raw al pastor meat. The facility received an "A" grade inspection five days later and reopened.
- **Tacos Los Parados, 417 N. Eastern:** Staff closed the mobile vendor for setting up as a PUSF in a parking lot without permission and no restroom access. Two written warnings were given on previous occasions.
- **Leles Sandwiches, 305 S. Bruce:** Staff closed the facility during a routine inspection for the imminent health hazard of no foodhandler available with a foodhandler's card. Staff also issued a Cease and Desist Order for the use of an outdoor barbeque grill and other unapproved household cooking devices in the facility. The facility received an "A" grade inspection two weeks later and reopened.

- **Helados La Tapatia, 1201 Searles:** Staff placed a hold on all product from this vendor at Ice Cold Storage after notification of an Food and Drug Administration (FDA) recall. Product disposition is still pending.
- **Sunrise Inn Continental Breakfast, 910 E. Cheyenne:** Staff closed the facility after failing a "B" grade reinspection and no foodhandler present with a card. Reinspection is pending.
- **M B China, 2100 E. Lake Mead:** Staff closed the facility during a routine inspection for the imminent health hazard of a multi-generational roach infestation. The facility reopened three days later with an "A" grade inspection.
- **Vons Service Deli, Bakery, Meat/Fish, 7530 W. Lake Mead:** Staff closed the three departments during a complaint investigation of no hot water in the facility. The gas to the facility was off because of a leak. The three departments opened two days later with "A" grade inspections.
- **Supervisory Conferences**  
Supervisory Conferences were held with the following facilities: Kabuki, 3949 S. Maryland Pkwy.; El Santaneco, 4632 S. Maryland Pkwy.; Laurita's Taco Shop, 2860 Boulder Hwy.; Thai House, 9850 S. Maryland Pkwy.; Los Tacos, 4001 W. Sahara; New Jumbo Buffet, 1617 S. Decatur; Leles Sandwiches, 305 S. Bruce; Tacos El Centenario, 2021 E. Stewart; Cook on Wok, 8380 W. Cheyenne; Tortas El Rey, 2300 E. Lake Mead; VIP Chinese, 313 N. Moapa Valley Blvd.; and Hawaiian BBQ, 4990 W. Craig Rd.

**Administrative Actions**

- The Special Event Office released an expedited administrative process for mobile vendors to apply for a waiver. The waiver will allow mobile vendors to stay in a single location more than 30 minutes, up to four hours. The waiver can also allow mobile vendors to operate after 7:00 p.m. These changes will mirror the requirements of other local jurisdictions.
- March 6, strip office staff participated in a meeting with food and beverage management from several Light Group restaurants located within the strip casinos to discuss inspection violations and provide regulatory guidance on the Food Regulations. The operators were concerned about consistency in inspections and were appeased by the guidance they were provided and assurances on consistent interpretation.
- March 6, strip office staff attended a meeting with Southern Nevada Health District's (SNHD) Hazard Analysis and Critical Control Point (HACCP) team and Caesar's Entertainment Food and Beverage staff to summarize the review of their corporate HACCP plan for cook-chill and 2 barrier Reduced Oxygen Packaging (ROP) processes.

**II. FOOD HANDLER SAFETY TRAINING:**

Food Handler Cards volume in March 2014 increased by 1.69% compared to March 2013. In March 2014, 10,673 cards were issued compared to 10,496 cards in March 2013. Food Handler Cards volume YTD Fiscal 2014 through March 2014 increased by 3.68% compared to YTD Fiscal 2013 through March 2013.

APPLICANTS	March 2013	YTD Fiscal 2012-2013	March 2014	YTD Fiscal 2013-2014
New Applicants	3,992	27,447	4,563	33,129
Total Renewal/Extension Applicants	5,940	47,419	5,506	45,514
Non-Food	45	851	35	343

X-Ray Only	0	9	0	0
Skin Test Only	0	655	0	0
Duplicate Cards	519	4,129	569	4,488
<b>TOTAL</b>	<b>10,496</b>	<b>80,510</b>	<b>10,673</b>	<b>83,474</b>
<b>APPLICANTS BY LOCATION</b>	<b>March 2013</b>	<b>YTD Fiscal 2012-2013</b>	<b>March 2014</b>	<b>YTD Fiscal 2013-2014</b>
Valley View	494	509	5,534	43,361
East Las Vegas	3,932	36,185	2,728	21,509
Cambridge	3,891	34,548	0	0
Henderson	1,642	6,544	1,738	13,425
North Las Vegas	239	623	378	3,117
Laughlin	163	1,361	196	1,303
Mesquite	135	740	99	759
<b>TOTAL</b>	<b>10,496</b>	<b>80,510</b>	<b>10,673</b>	<b>83,474</b>
<b>APPLICANT PROCESSING</b>	<b>March 2013</b>	<b>YTD Fiscal 2012-2013</b>	<b>March 2014</b>	<b>YTD Fiscal 2013-2014</b>
Applicants Per Day	499.81	435.19	508.24	448.78
Applicants Per Hour	62.48	54.40	63.53	56.10
Applicants Per Minute	1.04	0.91	1.06	0.94

### III. SOLID WASTE AND COMPLIANCE PROGRAMS

- A. Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted March 13 with 14 cases adjudicated, \$15,900.00 in penalties imposed and corrective actions ordered. There were 10 Notices of Violation mailed in March for the Hearing Officer Meetings.
- B. Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 112 complaints of illegal dumping in March.
- C. Waste Management Audits:** The Solid Waste and Compliance Section completed 392 Waste Management Audits during March.
- D. Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 70 full UST Compliance Inspections were conducted during March. A total of 20 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 18 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 58 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. Solid Waste Issues:**
- **CMART Events:** While there no CMART actions scheduled in March, staff followed up on the Palos Verdes/Twain CMART action from 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

Follow-up Surveys on April 2

1. Number of case closures - 39

2. Second orders issued or reminder letter for incomplete clean-up/proof of disposal - 9

3. Time Extension Request - 1

4. New SW Case opened - 1

5. New SW Case with sewage - 1

- **Henderson Closed Landfill:** Staff completed a review of the Post-Response Site Control Plan for the City of Henderson's closed landfill. This annual report documents monitoring activities for the previous year at this closed landfill and includes the sample results for groundwater and landfill gas monitoring. Only one area of concern was identified and the City of Henderson has been notified of the concern.

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

Active Public Water Systems - 100

Following up with topics raised by Nevada Division of Environmental Protection (NDEP)

Ongoing follow-up of Public Water System (PWS) responses to 2013 Sanitary Surveys

Site Visits conducted during the period:

- H<sub>2</sub>O-4-U LLP (water hauler for the NASCAR event)
- Mandalay Bay
- Sloan Army Reserve Center
- Georgia Pacific Gypsum

Eight (8) Standard Operating Procedures (SOPs) undergoing peer-review for Public Water Systems with significant issues:

- Georgia Pacific Gypsum: The March 11 total coliform positive event is being resolved.
- Roark Estates Mobile Home Park: The PWS has modified their corrective action plan submitted to the SNHD during October 2013.
- Desert Paradise Mobile Home Park: The PWS owner has been given a final administrative order by the NDEP.
- Trout Canyon Water Users: No updates have been reported.

**H. Solid Waste Plan Review Program (SWPR):**

1. **Temporary Permits** - Las Vegas Sustainable Solutions and Consulting; United Recycling, LLC

2. **Permits issued in March:** Goodwill Industries of Southern Nevada, Inc. (RC) modification; SA Recycling-Losee (RC)

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 (2)

5. **Facilities planned for approval at Board of Health (BOH) meetings/SNHD**

**Workshops in April: Georgia Pacific Gypsum, LLC**

**I. Subdivision Program: Monthly Totals**

Tentative Maps: Received (10), Lot Count (493); Final Maps: Received (22), Lot Count (1,102); Final Maps: Signed (13), Lot Count (618); Improvement Plans: Received (15), Lot Count (995); Expedited Improvement Plans: Received (0), Lot Count (0); Fees Paid \$29,242.68

**J. Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of March was \$8,595. The total number of ISDS permits was six (6), (four (4) residential and two (2) commercial). The total number of tenant improvements was eleven (11). The number of loan certifications processed was two (2). There were eight (8) pool locations processed.

**K. ISDS Program Compliance:** Two (2) compliance vouchers (warnings) were resolved in March. There were no compliance cases resolved in March.

**IV. VECTOR CONTROL OFFICE**

West Nile Virus Surveillance					
March Traps Set	YTD Traps Set	March Mosquitoes Trapped	March Culex spp. Submitted	YTD Culex spp. Submitted	YTD Positive Mosquitoes
0	0	0	0	0	0
EBLL Home Investigations					
March 2014			2014 Total		
0			1		
Healthy Homes / Landlord Tenant Response					
March Landlord/Tenant Responses			YTD Landlord/Tenant Responses		
3			11		
CMART/MATT Activities					
March CMARTs/MATTs			YTD CMARTs/MATTs		
2			3		
Public Accommodations Inspections					
March PA Inspections	YTD PA Inspections		March PA Complaints	YTD PA Complaints	
45	69		12	45	
Mobile Home/Recreational Vehicle Parks					
March Inspections	YTD Inspections		March Complaints	YTD Complaints	
14	135		0	7	
Mattress Refurbishing Program					
March Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
0			0		
Health Clubs/Spas					
March Inspections	YTD Inspections		March Complaints	YTD Complaints	
0	5		1	6	

**A. Mobile Home/Recreational Vehicle Parks:**

- Staff conducted a follow-up compliance inspection of **Santiago Estates Mobile Home Park, 4650 E. Carey Ave.** During the facility's annual inspection in January, many spaces were observed with solid waste issues. Management requested 45 days to clean up the spaces. During the compliance survey, management provided copies for 3 dumpster rentals to remove the solid waste and they provided a report from Clark County Public Response Office for spaces which they did not gain compliance. Spaces noted in the original report were reinspected and solid waste issues were remediated.
- Staff conducted a routine annual inspection at **Palm Grove Mobile Home Park, 1624 Palm St.** The facility was found to have 20 sewage issues requiring correction within 24 hours. Additionally, numerous backflow devices were missing and a couple spaces had large amounts of clutter and debris. Due to repeated critical violations, the facility failed the inspection; the property passed a subsequent reinspection.

**B. Public Accommodations:**

- Staff conducted a routine inspection at **Palace Station Hotel, 2411 W. Sahara Ave.** All six of the rooms inspected were found to have UV+ and visibly stained mattresses which management replaced while staff was onsite. Management was advised to enlist necessary protocols and staff training to ensure stained mattresses are identified and changed out when necessary. Management provided a cleaning procedure post inspection for removal of mattress stains. Two inoperable smoke detectors were also observed and replaced while staff was onsite. No rooms were closed, but the facility will be reinspected to ensure progress is made with regard to the condition of mattresses.
- Staff conducted a routine inspection at **Diamond Inn Motel, 4605 Las Vegas Blvd.** Six of seven guest rooms inspected were closed for unsanitary mattresses, inoperable smoke detectors and use of space heaters as the only heat source. The bathrooms were found to be in general disrepair including broken/damaged shower tiles and grout, inoperable exhaust fans and unsanitary environmental surfaces. Management was assessed a failed reinspection fee in addition to a room closure fee for continued use of space heaters and of unsanitary mattresses previously marked for 'discard' by SNHD in 2008, 2010 and 2012. Management will be required to pay all assessed fees and attend a supervisory conference prior to the reopening of rooms.
- Staff conducted a reopening inspection of the **Stagecoach Depot Motel, 2280 E. Glendale Blvd.**, after closure of the facility for a failed septic system. A new system has been installed and approved by NDEP. A full inspection of the property was conducted and four rooms were closed for lack of hot water and UV+ stained mattresses.

**C. Mosquito Surveillance**

Staff completed preparation of the mosquito surveillance and control equipment; surveillance will resume in April with specimens being submitted for testing in May.

**D. Landlord Tenant Complaints**

- The Housing and Urban Development (HUD) grant awarded to University of Nevada, Las Vegas (UNLV) to administer and analyze the effectiveness of the Landlord Tenant Hotline was implemented in March. Citizens with rental unit habitability concerns will be routed to UNLV through SNHD's web site and hotline. Complainants will be triaged by UNLV staff and those requiring response will be forwarded to Vector Control staff for follow-up. SNHD will receive \$236 per complaint we respond to, thereby covering the cost of time spent on field activities.
- Staff responded to a complaint of a broken heater, stove and toilet in disrepair, hot water depleted rapidly and other maintenance issues at **301 W. Cleveland Ave. #7.** The heating, ventilation and air conditioning (HVAC) was found to have a broken fan but was emitting hot air. Other maintenance issues were identified including inadequate weather stripping on windows/door, evidence of past water damage and missing electrical outlet covers and smoke detectors. The stove and hot water issues



were repaired. Management was advised of the issues, but stated the tenant had declined entry for repairs several times. The complaint was closed.

- Staff responded to a complaint of lack of heat, bedbug and roach infestation, mold and toilet problems at **1410 S. Casino Center Blvd. #20**. No bedbugs were observed, but evidence of a past roach infestation was present. No mold-like substance or active water intrusion was visible. A window mounted HVAC unit was found to be operable, though no air was detected blowing from the central system's vents. The tenant reported urine staining on the toilet was from a previous occupant - unable to verify this. Management was advised of the issues and pest control was recommended as well as repairs of other minor maintenance issues. The complaint was closed.

#### **E. CMART**

- Staff assisted the Clark County Public Response Office (CCPRO), Clark County Building Department and Nevada State Elder Protective Services with a response to an ongoing intervention with a hoarder at **4955 Jeffreys Ave**. Interior conditions included putrescible and non-putrescible garbage, no functioning toilets or sinks, multigenerational cockroach infestation, exposed sewer pipes in the bathroom and kitchen and miscellaneous household waste. A Letter of Conditions was provided to CCPRO as support for their abatement of the interior.
- Staff assisted the City of Las Vegas Code Enforcement with a survey of a potential hoarding case at **6444 Deadwood Rd**. The backyard of the residence contained significant amounts of trash and debris including several half empty containers of cat food by the gate. An intense odor of cat urine was noted which extends into the neighboring residences and cat droppings were noted throughout the property. The resident is a hoarder whose backyard has become a nuisance. The complaint was referred to Solid Waste staff.

#### **V. SPECIAL PROGRAMS**

##### **A. Schools:**

- On March 6 at **Lincoln Elementary School, 3010 Berg St.**, staff observed a hazard on the school playground. A metal step was found to be separated from the structure, creating a hazard. The playground was closed and the Operations Manager for the facility was contacted.
- During a routine school inspection at **Durango Senior High School, 7100 W Dewey Dr.** on March 27, staff observed unpermitted foods being sold by **Samurai Sam's**. The food handler present provided a grade card issued to a remote permit located at a different school. Staff found foods out of temperature and issued a Cease and Desist Order. All foods found out of temperature were also ordered to be destroyed. Staff issued a closure fee for **Samurai Sam's, 4175 S. Grand Canyon Dr. Ste. 103**. Staff advised the inspector of that area of the issue and they have scheduled a supervisory conference with the facility.

##### **B. Child Care:**

- On March 11, management staff from **Little Tots Childcare, 6531 Annie Oakley**, met with staff to discuss the ongoing non-compliance with SNHD regulations. The facility agreed to make definitive changes, train the facility staff and correct the violations found during the most recent inspections. On March 28, staff returned to the facility to conduct an inspection and meet with facility staff to discuss the status of the compliance plan outlined by SNHD during the Managerial Conference. Items discussed with the facility were the changes and verification that corrective actions were taken on the following items: Appropriate soap/water, sanitizer and disinfectant bottles were obtained and stocked; all sinks were clearly identified and utilized properly; foot covers were provided and accessible in the infant room; temperature logs were maintained and temperatures compliant. Items that require correction include a lack of a proposed training program for approval by SNHD. The facility was instructed to provide the training proposal before close of business on April 2. The training must include hand-washing; diaper changing; two-step cleaning and sanitizing/disinfecting; chemical storage and identification; sink usage and restrictions. The training must also include the importance of properly following the procedures, the reasons they are important to the health and safety of the children and staff, and a means of measuring employee understanding and compliance. During April, staff will follow-up with the facility to ensure it maintains compliance with the items addressed in the Manager's Conference.
  - On March 25, staff accompanied Community Health Nursing staff on a site visit to **Childtime Learning Center, 7980 S. Eastern Ave.**, regarding the facility's non-compliance with immunization requirements. Eighteen children had been identified by Community Health Nursing as non-compliant. Staff met with the director who stated that the children had either disenrolled, returned to their health care provider who stated that the immunizations were current, or had taken no action. The facility was directed to exclude the children on March 26 and they will remain excluded until immunizations occur or an explanatory note from the health care provider is provided.
  - On March 26, staff investigated a complaint of a dirty and unkempt facility at the **Kidz Kidz Kidz Childcare, 6018 W. Tropicana Ave.** During the investigation, staff found that the carpet was last cleaned on December 21, 2013, in violation of SNHD Regulations that require carpets are to be cleaned at least once a month in infant rooms and every three months in the other areas. Staff also found that the required two-step cleaning and disinfecting process was not being followed. Staff observed the facility using only a disinfecting step at an improper strength. Staff gave the facility instructions on how to properly clean and disinfect surfaces.
- C. Outbreak Investigation Support:**
- During March staff conducted five 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 hazard identified as a result of the investigations was adequately addressed.

- Staff also assisted the Office of Epidemiology on the report of a possible norovirus illness occurring at one resort property.

**D. Body Art:**

- On March 7, staff investigated a complaint that illegal tattoo procedures were being conducted at a residence located at **2215 W. San Miguel Ave.** The investigation found that the residence had tattoo equipment in the garage. A Cease and Desist Order was issued and contact information for SNHD was given to the resident. The complaint originated from the City of Las Vegas Business License department.
- On March 26, staff investigated a complaint of illegal body piercing occurring at a residence. Staff spoke to an occupant of the residence who admitted to hosting a “piercing party”. Staff informed the occupant of the possible health risks and issued a Cease and Desist Order.

**VI. FOOD PLAN REVIEW**

<i>FOOD PLAN REVIEW ACTIVITIES FEBRUARY 2014</i>	<i>FEB 2013</i>	<i>FEB 2014</i>	<i>YTD 2013</i>	<i>YTD 2014</i>
<i>TOTAL FOOD PLAN REVIEW ACTIVITIES:</i>	<i>747</i>	<i>853</i>	<i>1,573</i>	<i>1,856</i>
<i>TOTAL SERVICE REQUEST INTAKE (FPR):</i>	<i>414</i>	<i>250</i>	<i>656</i>	<i>615</i>
<i>TOTAL SERVICE REQUEST RELEASED (FPR):</i>	<i>226</i>	<i>275</i>	<i>480</i>	<i>568</i>
<i>TOTAL SERVICE REQUESTS CURRENT IN PLAN REVIEW:</i>	<i>1,102</i>	<i>1,166</i>		

- **Look Style Society, 6539 S. Las Vegas Blvd:** A follow-up inspection was conducted to ensure an espresso machine was replaced with an appropriate third party sanitation-certified unit. The facility was selling several packaged pastries, cookies and desserts they had purchased from a local bakery that were either not labeled or had labels that did not meet SNHD and FDA labeling requirements. Photos and information for the bakery, **Chocolate and Spice Bakery**, were forwarded to the district office to investigate.
- On March 13 at the **Cosmopolitan, 3708 S. Las Vegas Blvd:** A scheduled inspection for a remodel on the *Hotline of STK* became a “C” downgrade due to 28 demerits. The remodel consisted of adding a soda machine on a stainless table and installing the operating equipment. Violations noted during the inspection included an employee using bare hands on ready-to-eat raw fish, an employee placing gloves on without washing hands, an employee answering a cell phone with gloves on then returning to work without washing hands, an employee rinsing a knife in the hand-washing sink, an employee’s purse on the prep table and an employee eating while prepping food, which are cross-contamination violations. Potentially hazardous food was found to be out of temperature with no knowledge of the duration it was out of temperature and no person in charge.

- During a change of ownership inspection at **Five Guys Burgers & Fries, 10271 S. Eastern** on March 17, a grease recovery tank was noted at the back of the kitchen that was not there during the last routine inspection. The manager admitted that it was installed about eight months earlier. An application and plans for the change should have been submitted to SNHD. The installation was incorrectly performed, with the outlet pipe on the inside instead of the outside. The manager stated that the service company did come through the back door and run the hoses through the kitchen to pump the oil out, which is a violation of the regulations due to the contamination risk associated with the hoses and pumping waste through the kitchen. They were issued a Cease and Desist Order and directed to submit a plan for a remodel to install the equipment correctly.
- **Zedagem Mart, 6120 W. Tropicana**, has had product sourced from an Ethiopian company placed on hold by staff since late February. The products observed by staff were not correctly identified on the label and the labels did not appear to meet FDA requirements for food products imported into the U.S. Staff contacted the FDA for help on identifying the source of the food and for help with labeling. Management had a teleconference with FDA staff; information was presented to the FDA for guidance and for action and resolution on the status of the food. The FDA contacted SNHD with information that indicated the manufacturer of the product was an approved source and the food was to be released from additional restrictions resulting from the labels. Plan Review staff has completed inspections of the mart above and is waiting for the owners to inspect a processing facility where bulk import food items will be re-packaged with locally approved labels. The label review was completed by staff and approved.
- On March 6, staff visited **Golden Corral, 1455 S Lamb Blvd.**, to follow-up regarding numerous complaints made to SNHD about the potential contamination by consumers of the chocolate and caramel fountains, located at the self-serve dessert station. The facility was informed that a Cease and Desist Order for the operation will be issued if repeated issuance of citations addressing the same or similar conditions occurs. The franchisee submitted two design drawings to Plan Review showing proposed modifications to the existing countertop and food shield that would prevent the customer's hands from contaminating the food. The franchisee also asked the franchisor for permission to modify the existing food shield to control the exposure.
- On March 17, staff visited **Hibachi Grill & Supreme Buffet, 313 N. Nellis Blvd.** The construction and equipment was not in compliance with SNHD Regulations, so the new food establishment permits were not approved. The cooking surface of the Chinese range was corroded, in addition to ceramic material protruding from the wok chambers. The food shield openings, located on eight buffet stations and the exhibition cooking line, were too high and equipped with rough Plexiglas panels that did not meet the design requirements of National Sanitation Foundation (NSF) Standard 2. Additionally, the stainless steel backsplashes at the main and food preparation cook lines were improperly installed. Plan Review staff contacted the manufacturing manager at **Win Depot Restaurant Equipment**, the manufacturer of

the equipment, who verified that the 5/16-inch steel plate and Sherwin Williams coating was submitted to and approved by NSF. The manager also related that the coating material was lead free and in compliance with 16 CFR Part 1303: Ban of Lead-Containing Paint. A Request for Investigation (RFI) was also sent to NSF. Subsequent to the sneeze guards being lowered and corrections made to the reinforcing and framing members of the exhaust ventilation hoods, the food establishment permits were approved on March 28, and the operator was allowed to stock and operate the premises.

- Plan Review staff is starting inspections on the last 14 **Jack in the Box** facilities undergoing change of ownerships. Change of owner inspections were completed at 45 of the 59 stores late last year. All facilities were previously owned entirely by one corporation; with the change of ownerships the Jack in the Box restaurants have been split into four groupings and sold to different entities.
- Staff completed final inspections of **Home Shopping Korea (Market & Kitchen), 953 E. Sahara**. Staff identified food (macerated berries and sesame oil) from an indeterminable source which the owner voluntarily discarded. The facility has been thoroughly educated regarding foods from an approved source and consequences that can result from unidentifiable foods.
- A change of ownership inspection on March 12 at the **Arco Snack Bar, 850 N. Decatur Blvd.**, resulted in closure due to excessive operational violations. The operator received 20 demerits for critical and major violations including: improper hand washing and incorrect use of gloves, no detectable sanitizer in sanitizer bucket, sanitizer bucket stored adjacent to foods on prep surface, hand sanitizer and hand soap in identical, unlabeled dispensers and household pesticides on the premises. A reinspection on March 14 resulted in an "A" grade with zero demerits.
- On March 27 staff performed a construction evaluation for **Cowabunga Bay Water Park, 900 Galleria Dr**. A plan review was performed and accepted for a portable unit for the service of food. After inspecting the restaurant, the discussion turned to the **Dippin' Dots** portable unit permit. The plan review staff asked to see the plans. There were more than three accessory units, as Cowabunga Bay principals had decided to add more food options. The operator was informed by staff that they would be required to submit a waiver request to allow additional equipment. They will set up an appointment to request a waiver for additional equipment.
- An inspection on March 14 for **Liar Snack Bar Seasonal, 2930 N. Las Vegas Blvd. (Broad Acres Open Air Market)**, resulted in failure due to no commissary agreement for food storage and no access to ware-washing facilities. A reinspection on March 27 resulted in a second failure due to a suspicious commissary letter presented from **Putters Bar and Grill at 7150 S. Durango Dr**. The letter was signed by Chef Mike Gomez and offered a phone number of 490-9840. Staff contacted the facility directly and spoke to the kitchen manager, who did not know Mr. Gomez and did not know of any agreement to act as a commissary for this operator. The operator was advised he could not operate without a valid commissary agreement. The operator has not requested a reinspection.

- A remodel inspection on March 26 at **Marche Bacchus, 2620 Regatta Dr**, found an unpermitted bar in operation. The bar was reported by the operator to have been in operation for fourteen years. Customers were being served both food and beverages at the bar, which has no hand sink and other construction violations. The operator was instructed to make application for a bar permit by April 7.

**VII. AQUATIC HEALTH PROGRAM**

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

ACTIVITIES	February 2013	February 2014	YTD 2013	YTD 2014
New Projects Submitted to Plan Review	44	71	104	143
All projects released from Pool Plan Review	218	44	359	85
Total Operational Inspections	230	330	452	599
Complaint Investigations	12	6	29	12
Inactive body of water surveys	1	11	5	18
Total Program Activities Completed	556	546	1183	1015

**Enforcement Actions:**

- On March 6, staff approved an application submitted for an 'after the fact' remodel for the installation of a salt generation system as well as a different pump on the pool at the **Staybridge Suites, 5732 Dean Martin Dr**. The final inspection was scheduled for March 7. The pool passed the inspection and was allowed to reopen at that time.
- On March 14, during a routine inspection of the pools at the **Riverside Hotel in Laughlin**, the lower pool was closed by staff for a loose drain cover. The pool had not yet opened for the day when the inspector arrived for the inspection. Due to the facility's desire to operate the spa in the same enclosure, on-site staff immediately blocked off the pool with caution tape and posted a security guard in the pool enclosure to ensure that bathers did not use the pool. The facility replaced the drain cover and passed a reinspection on March 18.
- On March 17, a final inspection was conducted for a remodel of the equipment for the children's spray pool at **Town Square**. The original remodel was to replace the two filters with new filters. However, the two original filters were replaced with two filters that were too small for the system and the final inspection failed due to the system exceeding the maximum allowable flow through the filters. The contractor then replaced the two circulation pumps with different model pumps. This final inspection also failed as the pumps were not sized correctly for the system and the system flow was no longer meeting minimum flow requirements. The two circulation pumps were replaced with correctly sized pumps and the third final inspection passed. The remodel was approved and the facility was authorized to open the spray pool to the public.

- On March 18, a routine inspection revealed one spa with low disinfectant and another spa with a complete absence of disinfectant at the **Rio Hotel and Casino**. Both spas were closed immediately. The facility corrected the disinfectant residuals while staff was still on site. The spas were reopened and the facility agreed to pay the closure fee the following day in order to open both spas.
- On March 18, routine inspections for the pool and five spas at the **Resort at Tropicana/World Market** were conducted. The routine inspection revealed Spa 1 had a broken drain cover as well as high chlorine which resulted in a closure and Spa 2 had water in the light fixture as well as pump-motor mismatches on both the jet system and the circulation system, which resulted in a closure. A pump-motor mismatch was also found on the jet system for Spa 3. Spa 3 was allowed to remain open as long as the jet pump was disabled at the breaker.
- On March 18, staff developed a compliance schedule for a pool found to be exceeding the maximum filtration rate at the **Rio Hotel & Casino**. The property submitted a remodel permit within two days of the discovery of the improper system compatibility and met with staff to remedy the situation.
- On March 19, a change of owner inspection conducted at **Lake Mead Estates**, resulted in a failed inspection due to the facility not having a certified pool operator or service company contracted to provide required maintenance. Broken gauges and equipment were also observed. The facility will contact SNHD to schedule a reinspection.
- On March 19, a final remodel inspection was conducted for the installation of an Americans with Disabilities Act (ADA) lift and the complete re-piping of the spa at **Polo Towers**. The inspection failed due to the system's inability to meet required flow standards. The spa remained closed until March 21 when the flow requirements were acceptable and a full inspection was passed.
- On March 21, staff posted one pool and one spa closed for failure to meet the 30-day compliance schedule for the non-working emergency phone at the **Avalon at Seven Hills Condos, 2900 Sunridge Heights Dr.** in Henderson.

### **VIII. TRAINING**

- A. Christine Sylvis proudly released three new hires from training to food operations offices (Thomas San Nicolas to the Spring Valley Office, Nicole Reim to the Strip Office, Gary Robinson to the North Las Vegas Office). Senior EHS Arta Faraday was welcomed into the food operations training program.
- C. Completed testing of EnvisionConnect 5.2.1.
- D. The Training Office assisted with inspections at Nascar (March 9 and 10), Pizza Expo (March 25), NHRA Drag Racing (March 28).
- E. Training was provided in Spanish to 70 food handlers from Mariana's Supermarkets March 10, with two EHSs.
- F. Special Processes approved 2 HACCP plans and 1 waiver. Bare Hand Contact applications for 3 facilities and 1 product assessment were released.
- G. Labels were approved for 15 facilities totaling 428 labels.
- H. Fourteen (14) EHSs attended 8-hour HAZWOPER refresher training on March 12.