

Date: May 22, 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*

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Subject: Environmental Health Division Monthly Report-May 2014

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**I. FOOD OPERATIONS PROGRAM:**

ACTION	March 2013	YTD 2013	March 2014	YTD 2014
Initial Inspections	2056	6104	2357	7125
Reinspections-Routine	181	471	307	843
EPI Related Inspections	2	16	5	17
Downgrades	220	521	338	912
Closures	25	74	36	118
Special Events	38	84	31	65
Temporary Food Establishments & Tasting Event Booths	404	856	390	711

**Enforcement Actions and Investigations**

- **China A Go Go II, 2591 Anthem Village Dr:** A scheduled reinspection conducted April 1 resulted in repeat critical and major violations totaling 22 demerits. Facility was reclosed and fee assessed. Facility was required to attend a supervisory conference on April 3. Facility passed reinspection and was reopened April 3.
- **Planet Hollywood Resort & Casino:** April 2, an Epidemiological investigation was conducted in collaboration with SNHD Special Programs at the Banquet Kitchen and Garde Manger.
- **Cosmopolitan Resort & Casino:** April 2, staff attended a meeting with the executive chef and HACCP team from Comme Ca to review procedures and documentation for making charcuterie.
- **MGM Grand:** April 9, a Cease and Desist Order was issued to Rainforest Café for placing beer bottles inside of mixed drinks creating a potential contamination problem.
- **Rockin' Taco, 3717 S Las Vegas Blvd:** Closed April 14 with 30 demerits and two repeat violations after a scheduled reinspection.
- **Florida Cuban Café, 1401 S. Las Vegas Blvd:** Closed April 21 due to a failed reinspection.
- **Tacos Mexico Las Vegas, 1800 S. Las Vegas Blvd:** Closed April 22 during a 46 demerit routine inspection.



- **Caesar's Palace:** On April 23, four unpermitted bars were issued a Cease and Desist Order and were operating without handwash stations or sanitizer. The facility was given the opportunity to provide the necessary handwashing and sanitizer requirements and then resume operations after being charged after-the fact fees for four temporary food establishments.
- **NKEM African Caribbean Market, 3585 S. Maryland Pkwy:** On April 24, a Compliance Schedule was issued for improper labels on food items including the repackaging of raw meat.
- **Fiesta Market Snack Bar, 1195 E. Desert Inn Rd. Suite A:** A Cease and Desist Order was issued for bagging ice.
- **New Jumbo Buffet, 1617 S. Decatur:** A reinspection conducted on April 2, resulted in a 25 demerit closure. The closure was for failing a reinspection with more than 10 demerits and repeat critical and major violations. On April 3, the facility was reinspected resulting in an A grade and is now open and operating.
- **Hot N Juicy Crawfish, 3863 W. Spring Mountain Rd:** A reinspection conducted on April 3, resulted in a closure due to an imminent health hazard. The imminent health hazard noted at the time of the inspection was no hot water. On April 3, the facility was reinspected resulting in an A grade and is now open and operating.
- **Pho Little Saigon, 3775 Spring Mountain Rd:** A routine inspection conducted on April 3, resulted in a 61 demerit closure. The facility was closed for having more than 40 demerits and cockroach infestation creating an imminent health hazard. On April 14, the facility was reinspected resulting in an A grade and is now open and operating.
- **Baja Fresh, 8780 W. Charleston Blvd:** A reinspection conducted on April 4, resulted in a closure due to an imminent health hazard. The imminent health hazard noted at the time of the inspection was a cockroach infestation. On April 7, the facility was reinspected resulting in an A grade and is now open and operating.
- **Mr. Sandwich, 4218 Spring Mountain Rd:** A reinspection conducted on April 8, resulted in a 29 demerit closure. The closure was for failing a reinspection with more than 10 demerits and 4 repeat critical and major violations. On April 9, the facility was reinspected resulting in an A grade and is now open and operating.
- **Thai Style Noodle House, 3516 Wynn Rd:** A routine inspection conducted on April 10, resulted in a 50 demerit closure. The facility was closed for having more than 40 demerits and operating without hot water. On April 11, the facility was reinspected resulting in an A grade and is now open and operating.
- **Tofu Hut, 3920 Spring Mountain Rd:** A routine inspection conducted on April 10, resulted in a 52 demerit closure. The facility was closed for having more than 40 demerits. On April 17, the facility was reinspected resulting in an A grade and is now open and operating.
- **Sam Woo BBQ Restaurant, 4215 Spring Mountain Rd:** A routine inspection conducted on April 22, resulted in a 51 demerit closure. The facility was closed for having more than 40 demerits. On April 23, the facility was reinspected resulting in an A grade and is now open and operating.
- **Tacos La Carreta, mobile vending:** Closed April 3, for operating with an imminent health hazard: no refrigeration or hot water. The facility passed reinspection on April 11.
- **Zodie's Lounge, 3055 E Flamingo Avenue:** April 4, received a "C" downgrade for repeated violations on a reinspection. The facility successfully passed reinspection on April 17.
- **Chopstix Express, 2625 S Decatur Boulevard:** April 18, received a "C" downgrade following a 26 demerit routine inspection. The facility passed reinspection on April 28.

- **Orchid Gardens, 5485 W Sahara Avenue:** April 21, received a "C" downgrade following a 22 demerit routine inspection.
- **Coast 2 Coast, mobile vendor:** April 22, closed for operating with an imminent health hazard: No hot water. The truck passed reinspection on April 30.
- **Joy's Restaurant Buffet, 1430 E Charleston Boulevard:** April 24, received a "C" downgrade following a failed reinspection of 14 demerits.
- **Leles Sandwiches, 305 S. Bruce:** staff closed the facility during a routine inspection for the imminent health hazard of inadequate refrigeration. The reinspection is still pending.
- **McDonalds, 1003 E. Lake Mead:** staff closed the facility for failing a C grade reinspection. The facility repeated two major violations. The facility reopened the next day with an A grade inspection.
- **Montes Pizza, 5585 Simmons:** staff closed the facility for operating without a business license. Facility also failed to comply with directives from a supervisory conference. The business license made current and other requirements brought into compliance. The facility received an A grade inspection the next day.
- **Marketon Bakery, Deli & Meat Departments, 840 N. Decatur:** staff closed the facilities for operating without a municipal water supply during a water main break on Decatur. The three departments passed inspection the next day with A grade inspections.
- **Taqueria El Palenque, 2272 E. Lake Mead:** staff closed the facility for operating without running water. Operator stated facility had been using water from buckets for a week. The reinspection is still pending.

#### Supervisory Conferences

- Supervisory Conferences were held with the following facilities: China A Go Go II, 2591 Anthem Village Dr; Todd's Restaurant, 4350 E. Sunset Rd; Wing's Restaurant, 9985 S. Eastern Rd; China Max, 3743 S Las Vegas Blvd; Florida Café Restaurant, 1401 S Las Vegas Blvd; Wendy's, 3200 S. Las Vegas Blvd. (Fashion Show Mall); Imperial Spa Restaurant, 1070 E. Sahara Ave; Rockin' Taco, 3717 S Las Vegas Blvd; Tacos Mexico Las Vegas, 1800 S. Las Vegas Blvd; Samurai Sam's, 4175 S. Grand Canyon Dr; Pho Little Saigon, 3775 Spring Mountain Rd; Mr. Sandwich, 4218 Spring Mountain Rd; L&L Hawaiian, 7320 S. Rainbow Blvd; Thai Style Noodle House, 3516 Wynn Rd; Sam Woo BBQ Restaurant, 4215 Spring Mountain Rd; Tofu Hut, 3920 Spring Mountain Rd; Ho Ho Ho Chinese Gourmet Express, 10217 W. Charleston Blvd; Quality Food Service #4, mobile vending; Habib's Persian Food Restaurant and Bar, 2575 S Decatur Boulevard; Don Beto, 840 N. Decatur; MB China, 2100 E. Lake Mead; Dragon Wok, 3350 Novat St; McDonalds, 1003 E. Lake Mead; Saffron Flowers of India, 4450 N. Tenaya.

#### Administrative Actions

- None

**II. FOOD HANDLER SAFETY TRAINING:**

Food Handler Cards volume in April 2014 decreased by 9.90% compared to April 2013. In April 2014, 10,387 cards were issued compared to 11,528 cards in April 2013. Food Handler Cards volume YTD Fiscal 2014 through April 2014 decreased by 9.37% compared to YTD Fiscal 2013 through April 2013.

<b>APPLICANTS</b>	<b>April 2013</b>	<b>YTD Fiscal 2012-2013</b>	<b>April 2014</b>	<b>YTD Fiscal 2013-2014</b>
New Applicants	4495	36437	4576	37705
Total Renewal/Extension Applicants	6447	60313	5216	50730
Non-Food	33	917	42	385
X-Ray Only	0	9	0	0
Skin Test Only	0	655	0	0
Duplicate Cards	553	5235	553	5041
<b>TOTAL</b>	<b>11528</b>	<b>103566</b>	<b>10387</b>	<b>93861</b>
<b>APPLICANTS BY LOCATION</b>	<b>April 2013</b>	<b>YTD Fiscal 2012-2013</b>	<b>April 2014</b>	<b>YTD Fiscal 2013-2014</b>
Valley View	3028	6565	5485	48846
East Las Vegas	3077	42339	2517	24026
Cambridge	3210	40968	0	0
Henderson	1637	9818	1753	15178
North Las Vegas	217	1795	170	1473
Laughlin	113	966	107	866
Mesquite	246	1115	355	3472
<b>TOTAL</b>	<b>11528</b>	<b>103566</b>	<b>10387</b>	<b>93861</b>
<b>APPLICANT PROCESSING</b>	<b>April 2013</b>	<b>YTD Fiscal 2012-2013</b>	<b>April 2014</b>	<b>YTD Fiscal 2013-2014</b>
Applicants Per Day	524.00	490.83	472.14	451.25
Applicants Per Hour	65.50	61.35	59.02	56.41
Applicants Per Minute	1.09	1.02	0.98	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 April 10, 2014 with 10 cases adjudicated, \$21,250.00 in penalties imposed and corrective actions ordered. There were 19 Notices of Violation mailed in April 2014 for the Hearing Officer Meetings.
- B. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 221 complaints of illegal dumping in April.
- C. **Waste Management Audits:** The Solid Waste and Compliance Section completed 254 Waste Management Audits during April 2014.

- D. Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 40 full UST Compliance Inspections were conducted during April 2014. A total of 10 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 14 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 68 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. Solid Waste Issues:**
- **CMART Events:** Staff participated in a CMART action in the Sierra Sunrise neighborhood. Out of 106 properties surveyed:
    1. Number of orders issued-27 (Orders issued require removal of all solid waste by June 4, 2014)
    2. Number of notices issued- 32
    3. Number cases closed- 47Follow-up Surveys are scheduled for June 5, 2014
  - **Used Mattress Regulations:** Staff completed a major revision of the Used Mattress Regulations significantly reducing the volume of the regulations and bringing the regulations into line with the requirements of the NRS and NAC.
- G. Safe Drinking Water Program:** Staff were involved with the following activities during the month:  
Active Public Water Systems = 100  
Monitoring and Reporting (M&R) Compliance checks  
On-going follow-up of PWS responses to 2013 sanitary surveys  
Eight (8) Standard Operating Procedures (SOPs) have been finalized and implemented.

Site Visits during the period were required for:

- Wynn Resort
- Desert Paradise MHP

Total Coliform Positives:

City Center Hotels

1. 2014-04-07: TC + E.coli-
2. 2014-04-10: TC-
3. Overall, likely due to sampler's technique

Apex Regional Waste Management

1. 2014-04-10: TC + E.coli-

Tier 1 water quality issues: water emergencies

- Georgia Pacific Gypsum
- Trout Canyon Water Users

Tier 2 water quality issues: ongoing MCL issue

Roark Estates Mobile Home Park : As, TDS  
Desert Paradise Mobile Home Park : As  
Georgia Pacific : Total Coliform Rule MCL

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

1. **Temporary Permits** - Las Vegas Sustainable Solutions and Consulting; United Recycling, LLC
2. **Permits issued in March:** Reid Gardner/NV Energy (LF) 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 (6); Temporary Applications (2); Landfills (1)
5. **Facilities planned for approval at DBOH meetings/SNHD Workshops in May:**  
None

**I. Subdivision Program: Monthly Totals**

Tentative Maps: Received (11), Lot Count (831); Final Maps: Received (17), Lot Count (639); Final Maps: Signed (8), Lot Count (318); Improvement Plans: Received (16), Lot Count (605); Expedited Improvement Plans: Received (3), Lot Count (80); Fees Paid \$18,857.48

**J. Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of April 2014 was \$15,050. The total number of ISDS permits was Fourteen (14) (Nine (9) Residential and Five (5) Commercial). The total number of tenant improvements was Eleven (11). The number of loan certifications processed was Three (3). There were Seven (7) pool locations processed.

**K. ISDS Program Compliance:** Two (2) compliance vouchers (warnings) were resolved in April, 2014. No compliance cases were resolved in April, 2014.



**IV. VECTOR CONTROL OFFICE**

West Nile Virus Surveillance					
April Traps Set	YTD Traps Set	April Mosquitoes Trapped	April Culex spp. Submitted	YTD Culex spp. Submitted	YTD Positive Mosquitoes
115	115	365	0	0	0
EBLL Home Investigations					
April 2014			YTD Total		
0			1		
Healthy Homes / Landlord Tenant Response					
April Landlord/Tenant Responses			YTD Landlord/Tenant Responses		
5			16		
CMART/MATT Activities					
April CMARTS/MATTS			YTD CMARTS/MATTS		
0			3		
Public Accommodations Inspections					
April PA Inspections	YTD Inspections	April PA Complaints	YTD Complaints		
29	101	16	61		
Mobile Home/Recreational Vehicle Parks					
April Inspections	YTD Inspections	April Complaints	YTD Complaints		
6	143	4	11		
Mattress Refurbishing Program					
April Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
0			0		
Health Clubs/Spas					
April Inspections	YTD Inspections	April Complaints	YTD Complaints		
0	5	1	7		

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

- Staff conducted a routine sanitation inspection April 2, of **Aloha Vegas MHP, 500 Miller Avenue 89030**. The park had numerous violations including a large unmitigated sewage leak, open and exposed containers of used motor oil, and excessive debris. The violations were discussed at length with property management and staff assessed a failed reinspection fee. Park referred to SW&C for further oversight and follow-up.
- Staff conducted a compliance inspection April 4, at **Tropicana Village MHP, 5900 W Tropicana Ave, 89103**. A prior routine inspection of the park identified 80 out of 420 units having trash issues. Management was instructed to have residents remove trash from their spaces and that a reinspection would be scheduled to determine compliance. Upon this reinspection, it was observed that only a small number of the original 80 spaces had cleaned up and the remaining spaces had the same trash issues. A failed reinspection fee was issued and facility was put on a compliance schedule. After 30 days if compliance is not achieved, an additional failed reinspection fee will be assessed and SNHD's Solid Waste and Compliance notified.

- Staff responded to **Miracle Mile MHP, 3642 Boulder Hwy, 89121**, April 9, on a complaint of trash on the ground at a vacant space in facility. Upon inspection, a large amount of solid waste was observed on the ground, which included landscaping waste, couches, mattresses, TVs, and household putrescible waste. The waste was a result of park management requiring residents to clean up their spaces and place the trash in a dumpster on vacant lot. However, the dumpster filled up quickly, was removed and not replaced, however residents continued to dump waste on vacant lot. Staff instructed management to immediately properly dispose of the waste on the ground, provide more dumpsters for residents and increase the pickup. A follow-up inspection verified that management had met the requirements. A verified complaint fee was assessed and SNHD's Solid Waste Division issued a Notice of Violation.
- Staff responded April 18, to **Alta Vista MHP, 711 E. Lake Mead Parkway, 89015**, on a complaint of a tenant erecting a shelter and creating solid waste issues on his lot. It was observed that this unit and many other spaces were out of compliance regarding solid waste issues. A verified complaint fee was assessed and Clark County Code Enforcement and SNHD's Solid Waste and Compliance were contacted.

**B. Public Accommodations:**

- Staff conducted a routine inspection April 2, of the **Silver Queen Motel, 1401 E. Carson Ave, 89101**. Violations included UV+ stained mattresses, stained linen with holes, mildew accumulation in grout/caulk within showers, large amounts of caulking in disrepair or missing at toilets, sinks, escutcheons, bathtubs and HVAC units have broken covers and were sealed with duct tape. A reinspection of the facility is scheduled within 30 days.
- Staff conducted a routine inspection April 10, of **Whiskey Pete's Hotel & Casino, 31900 Las Vegas Boulevard, 89019**. Violations included unsanitary mattresses, faulty GFCI outlets, dirty ice machine chutes, and the linen storage rooms in disrepair. Solid Waste area noted to be under renovation however, there was a substantial amount of waste and standing water around trash compactor. Management instructed to keep area clean and free of debris and putrescible waste.
- Staff conducted a routine inspection of **Hampton Inn, 2852 E Craig, 89030** on April 18. Seven rooms were inspected with three 3 room closures due to unsanitary mattresses, which is an on-going issue at this facility. Other violations included: inoperable smoke alarms, cellulose sponges being used for cleaning guest bathrooms, and a missing air gap at commercial washing machine. The facility was assessed a room closure and a failed reinspection fee. The closed rooms were reinspected and opened on April 24.
- Staff responded to the **Silver Spur Hotel, 1502 S. Las Vegas Boulevard, 89104**, April 25, on a complaint that rooms continue to be rented despite being posted "CLOSED" by SNHD on April 3. The investigation identified the facility undergoing extensive renovation with three (3) rooms remaining occupied. Staff spoke with a tenant who stated they asked management for an extension until May 1, to allow more time to find alternate living accommodations. Staff posted a voucher at facility with instructions to contact health authority to discuss their plan for re-locating current tenants. Although valid, no complaint fee was assessed.

**C. Mosquito Surveillance**

- Staff resumed mosquito surveillance activities in April. The surveillance network has been expanded to include setting traps at plant nursery locations in an attempt to identify new invasive mosquito species found in California.



- Staff conducted a complaint investigation at **Canyon Gate Country Club, 2001 Canyon Gate Drive 89117**, April 8, of possible mosquito breeding sources at the ponds located on the golf course. No evidence of mosquito larvae was identified and the complaint was closed.
- Staff and the program manager met with Clark County Vector Control April 22, to discuss mosquito surveillance and control activities on Unincorporated Clark County property and future program collaborations.
- Staff, along with the program manager and Chief Health Officer, attended the Nevada Vector and Mosquito Control Association's annual West Nile Virus meeting April 24. The meeting provided an opportunity to discuss mosquito surveillance and control with all Nevada abatement districts. Outcomes if the meeting includes possibly resuming WNV surveillance in Lincoln and Nye Counties and updating the Nevada WNV Interlocal Agreement.

#### **D. Landlord Tenant Complaints**

- Staff responded to a complaint of sewage backing up inside a dwelling unit at **1500 Karen Ave #59, 89169** on April 4. Sewage was found to be present in the shower pan of the master bath with residue also being found on the exterior of the home surrounding an uncapped cleanout. Management contacted a plumbing company to complete repairs and remediation. The complaint was also forwarded to SNHD Solid Waste and Compliance.
- Staff responded to a complaint April 25, of no hot water in a dwelling unit at **6800 E Lake Mead Blvd #2128, 89156**. The maximum hot water temperature achieved at all the fixtures in apartment was found to be ~81°F. Management was contacted over the phone and stated the tenants were not readily available to allow entry for completion of necessary repairs.

#### **E. CMART**

### **V. SPECIAL PROGRAMS**

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

- On April 7 at **Valley High School, 2839 Burnham Ave.** during a routine inspection of the school facility, staff observed food handlers separating slices from whole pizzas and placing them onto plates without wearing gloves. There was also no access to appropriate hand washing facilities. Staff issued a cease and desist order. School has active permit for student store. The school staff was advised that sales could be made from that location. A survey conducted on April 8 found that the pizzas were being handled appropriately and sold from the student store. Staff allowed the sale of pizza from the student store to resume.
- On April 9, at **First Good Shepherd Lutheran School, 301 S Maryland Pkwy.** staff investigated a complaint that horizontal overhead ladder was too high and the supervision of children on the playground was inadequate. The investigation found that the horizontal overhead ladder had a fall height of 89 inches high which is above the maximum height of 84 inches. The horizontal overhead ladder was taken out of use until the height could be lowered or the equipment removed. Staff also requested documentation for surfacing installed to ensure that the surfacing was rated for the fall at the time of installation. On April 24 staff returned and found that the horizontal overhead ladder had been lowered to have a fall height of 74 inches and the facility provided adequate documentation and other evidence that the at the time of installation, surfacing installed was rated for the 74 inch fall height of the horizontal overhead ladder

- During a routine inspection on April 9, at **Triggs Elementary School, 4470 Rome Rd.**, staff observed entanglement hazards in the slide chutes on both playgrounds. Staff required the playgrounds be taken out of service until repaired. The playgrounds remain closed.
- April 24, during a routine inspection of the school facility **Virgin Valley High School, 820 Valley View Dr, Mesquite**, staff observed food preparation in school's culinary kitchen. An investigation revealed that food was being prepared on a daily basis from the culinary kitchen, which lacked the appropriate permit, and was being sold to students. Staff issued a cease and desist order to the school administrator and advised them to contact plan review for permitting of this kitchen.
- During a routine inspection on April 25 of **Moapa Valley Senior High School, 2400 St Joseph**, staff observed food preparation in the school's culinary kitchen. An investigation revealed that food was being prepared on a daily basis from the culinary kitchen, which lacks the appropriate permit, and was being sold to students. Staff issued a cease and desist order to the school administrator and advised them to contact plan review for permitting of this kitchen.
- April 28, at **Harney Middle School, 1580 S. Hollywood Blvd.**, during a routine inspection of the school facility a flyer was observed advertising pizza for sale at student store on Thursdays. At the time of the inspection, the student store did not have a separate permit for food service. Staff issued a Cease and Desist Order for the selling of pizza. Staff advised the school administration to contact plan review if the school wished to sell pizza from the student store.

**B. Child Care:**

- On April 23 at **Little Tots Daycare, 6531 Annie Oakley Drive, Henderson**, staff responded to a request from Nevada State Child Care Licensing to assist in an investigation alleging the facility was operating in a non-compliant manner with sanitation issues and a lack of materials, equipment and furnishings. Staff surveyed the two rooms that were currently in use and found numerous non-compliant issues. The issues observed included improper or total lack of cleaning and sanitizing, inadequate toilet facilities and single sink in use for both hand washing and food preparation. Facility was instructed to correct all violations prior to reopening on April 24. Because of the conditions and repeated non-compliance with SNHD regulations, the facility was assessed failed reinspection and verified complaint fees. On April 24, staff surveyed the facility to assure compliance with the issues identified on the previous day. Staff found the facility had closed and no children were present. The health permit was deleted.
- Staff assisted the Office of Epidemiology with investigating a report from **Henderson Center, 180 Westminster Way**. On April 30 the facility reported eleven children were sick with diarrhea and vomiting. During the investigation staff provided Norovirus information and obtained records of staff and children absences during the month of April.

**C. Outbreak Investigation Support:**

- During April, environmental health staff conducted three environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments and one environmental investigation of public facilities that may have a possible association of a single case of legionellosis. None of the investigations revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigations was adequately addressed.

- During April, staff assisted the Office of Epidemiology in responding to a community wide increase of norovirus. Staff contacted various facilities, informed the facilities of their association with a group that may have contracted norovirus, provided the facilities with information regarding the control of norovirus and collected information from the facility regarding any incidents of emetic events in public areas.

**D. Body Art:**

- During a routine inspection April 15, at **Diversity Tattoo, 3041 S Las Vegas Blvd, Suite 3**, staff observed no hot water in one of the tattooing cubicles; the toilet was found not well anchored onto floor; and the autoclave was found without current spore destruction test documentation. Staff issued a cease and desist order for all body art procedures in the work area being without hot water, repairs to toilet to be initiated within 24 hours, and spore destruction test be conducted within 7 days. Facility removed all body art supplies from work area during the routine inspection. Facility reported toilet repaired on April 16. A survey was conducted on April 28 and found the hot water was restored and the autoclave received a spore test. Staff authorized the body art to take place in the affected work area while the results of the spore test are pending.

**VI. Institutions**

On April 29 at **Spring Mountain Youth Camp, 2400 Angel Peak Lane, Mount Charleston**, staff observed during a routine inspection, hot water in all dormitories had temperature above 135°F. Facility ordered to reduce the temperature of hot water to being no hotter than 120°F within 24 hours. A reinspection is pending.

<b>School Facility Inspections</b>			
March Inspections	YTD Inspections	March Complaints	YTD Complaints
113	236	1	2
<b>School Food Service Facility Inspections</b>			
March Inspections	YTD Inspections	March Complaints	YTD Complaints
142	294	3	7
<b>Child Care Inspections</b>			
March Inspections	YTD Inspections	March Complaints	YTD Complaints
31	80	4	6
<b>Body Art Inspections</b>			
March Inspections	YTD Inspections	March Complaints	YTD Complaints
32	127	1	1
<b>Temporary Body Artists Inspections</b>			
March Inspections	YTD Inspections		
1	4		
<b>Water Store and Bottling Plant Inspections</b>			
March Inspections	YTD Inspections	March Complaints	YTD Complaints
0	0	0	0
<b>Body Art Cease and Desist Orders issued to Artists Lacking Permits</b>			
March Orders	YTD Orders		
1	12		



Foodborne Illness Complaint Investigation	
March Investigations	YTD Investigations
5	16
Single Case of Legionellosis Investigations	
March Investigations	YTD Investigations
0	1
Summer Food Service Program	
March Inspections	YTD Inspections
0	1

## VII. FOOD PLAN REVIEW

FOOD PLAN REVIEW ACTIVITIES MARCH	MAR 2013	MAR 2014	YTD 2013	YTD 2014
TOTAL FOOD PLAN REVIEW ACTIVITIES:	1091	919	1638	1772
TOTAL SERVICE REQUEST INTAKE (FPR):	299	301	713	551
TOTAL SERVICE REQUEST RELEASED (FPR):	845	543	1071	793
TOTAL SERVICE REQUESTS CURRENT IN PLAN REVIEW:	1145	1252		

- Plan review staff, in co-operation with Special Programs staff, investigated and resolved a playground issue at the *First Good Shepherd Lutheran School, located at 301 S Maryland Parkway, Las Vegas, NV*. During a routine inspection of the facility it was noted by Special Programs staff that a new play structure had been installed without prior review from Plan Review staff. The new equipment was tagged out of service. NAC 444.56818 requires any remodeling of a school, including new play ground equipment, to be reviewed by Plan Review staff to determine compliance with state regulations governing schools and play ground equipment - in this particularly case, NAC 444.56846, which adopts the *Handbook for Public Playground Safety* as the standard for play equipment design and installation. A representative of the *First Good Shepherd Lutheran School* scheduled a plan review appointment and submitted equipment specifications. Plan Review staff conducted a field survey and confirmed that the new equipment was compliant with Southern Nevada Health District requirements. The new equipment was released for use by the school.
- Plan Review staff inspected the new **Tao Beach Spa Bar at the Venetian Hotel and Casino located at 3377 S Las Vegas Blvd**. During pre-operational inspections it was discovered that no operational hand sink was designed and built for the service side of the bar. The closest hand sink for service was at the main bar service station or in the restrooms. During the inspection, staff and facility management mapped the food service routes and the bussing routes to determine a suitable location for a hand sink. *Tao* management chose a location for the hand sink, and arranged for the use of two portable hand sinks for temporary service in order to operate the bar on its scheduled opening date. *Tao Beach Spa Bar* is currently operating weekends only as agreed to by the health authority. Staff also required a comprehensive operational plan from *Tao* management to describe procedures for the pool deck and outdoor bar operations including wind and insect controls, cleaning and sanitizing cycles, and restrictions for food service on the pool deck. Staff will complete inspections and issue the health permit when the hand sink is installed.

- Plan review staff performed a construction evaluation for **Cowabunga Bay Water Park at 900 Galleria Drive** to evaluate layout of the beverage station. Submitted plans indicated an enclosed beverage station with soft serve machines, hand sink, drink dispensers and an associated floor sink. When staff arrived at the construction site, it was discovered that *Cowabunga* was installing outside Icee machines in addition to the indoor beverage area. The establishment made corrections to the outdoor area to provide durable non-absorbent, easy to clean surfaces for counter and walls and overhead protection. The indoor beverage area was out of compliance as the hand sink was inset into the counter top and the walls were specified to be painted dry wall. The establishment was instructed to install an ANSI certified wall- hung hand sink with the inset sink to be used as a dump sink. The establishment agreed to correct walls by covering with FRP. All corrections were made in three days. The beverage area is now in compliance.
- **Ohana Hawaiian BBQ Noodle Kitchen, located at 4360 Blue Diamond Rd**, had submitted plans to expand the operation of the facility into the next suite and add a noodle kitchen. While conducting a pre-operational inspection for the new addition, it was observed by plan review staff that several containers and bags full of meat appeared to have to been left out over night to thaw improperly on the three compartment sink. Temperatures of the product were found to be between 32 to 60 degrees. No employees were currently working to take care of the issue so the product was put on hold and the operational inspector was notified. Staff addressed the violation when the restaurant employees arrived.
- A change-of-ownership inspection conducted at **Roulette Motel, 2019 E Fremont St**, failed due to incomplete renovation of rooms. A \$239 failed final fee was assessed. The bathtubs were in the process of being refinished and the restrooms were not useable at the time of the inspection. Long- term tenants were occupying seven rooms in which no renovation had taken place. The operator agreed to have seven rooms completed the following week to relocate the existing tenants to, and a "Do Not Re-Rent" order was issued on the remaining rooms. A reinspection on April 24 resulted in release of seven rooms with instructions to relocate the existing tenants to those rooms by April 18. The "Do Not Re-Rent" order remains in place for the remaining fourteen rooms until renovation is complete. The permit for the property will be released once all outstanding fees are paid.
- Plan Review staff filed a Request for Investigation with the NSF Public Health & Safety Organization concerning Chinese range equipment that was installed at **Hibachi Grill & Supreme Buffet, located at 313 N Nellis Blvd**. The cooking surface of the wok ranges has corroded, and loose insulation material is protruding from the fire chambers. NSF relayed that the steel construction installed around the wells is acceptable; however, it is required to be made corrosion resistant by the manufacturer. Additionally, the crumbling insulation is a concern, and an investigation is warranted to examine the equipment. NSF International Organization will be directing this on-site evaluation.

**VIII. AQUATIC HEALTH PROGRAM**

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

<b>AQUATIC HEALTH PROGRAM ACTIVITIES</b>	<b>March 2013</b>	<b>March 2014</b>	<b>YTD 2013</b>	<b>YTD 2014</b>
New Projects Submitted to Plan Review	77	71	181	201
All projects released from Pool Plan Review	199	45	416	119
Total Operational Inspections	247	321	451	905
Complaint Investigations	12	9	29	22
Inactive body of water surveys	7	14	8	32
<b>Total Program Activities Completed</b>	<b>566</b>	<b>575</b>	<b>1182</b>	<b>1524</b>

**Enforcement Actions:**

- On April 1, 2014, staff found the underwater light Ground Fault Circuit Interrupter breaker (GFCI – a device designed to shut off power when it detects a loss of energy, an indication of faulty wiring and electrocution hazard) was not functioning properly during a routine inspection at the **Paris Hotel main pool, 3655 S. Las Vegas Blvd.** The nonfunctional GFCI presented a safety hazard for electrical shock or even death to unsuspecting patrons. The facility repaired the light and GFCI while the inspector was on site to avoid the pool from remaining closed. A closure fee was assessed to the facility and a reinspection was conducted after the light and GFCI were repaired, allowing for the pool to reopen for use by hotel patrons. The closure fee was paid the following day.
- On April 3, 2014, staff posted the pool closed for broken main drain covers during a routine inspection at the **Edgewater Hotel, 2020 S Casino Dr in Laughlin, Nevada.** Broken main drain covers are at increased risk of causing hair or body entrapment, which could result in severe injury or death. The pool was required to stay closed until the drain covers were replaced, the closure fee was paid, and the pool passed a complete inspection. The pool was re-inspected the following morning and found to be in compliance.
- On April 9, 2014, routine inspections for **Desert Paradise Resort** were conducted for the facility’s five bodies of water. One of the doors leading to the pool enclosure was found to not positively self-latch from any open position. The door would only self-latch when opened greater than six inches. The enclosure and associated bodies of water were posted closed and the associated closure fee was assessed. The doors and gates that do not properly close and latch pose a safety hazard for young children that may easily wander into the pool enclosure. The facility repaired the door while the inspector completed the remainder of the inspections. A reinspection was conducted and the door was found to self close and positively self-latch from any open position, the facility was allowed to reopen provided the closure fee was paid the next day.
- On April 11, 2014, remodel projects at the **Palms men’s and women’s cold plunge spas** were evaluated allowing for these bodies of water to return to active status for use by facility patrons. To date, the only body of water still on inactive status at this facility is the Acrylic bottom pool due to leaking of the structure. While the pool remains inactive, no one but authorized maintenance and emergency personnel are allowed on this pool deck.



- On April 11, 2014, staff investigated a complaint at the **Belmont Apartments, located at 10000 S Maryland Parkway in Henderson, Nevada**. The complaint was in regard to inoperable gate latches. The complainant indicated that they were prevented from entering one pool area; and, although they were allowed access to a second pool area, they were not able to exit the pool enclosure. The time the complainant reported being locked inside the enclosure was 11:30 pm. The complaint was not verified. Access and egress at the pool areas was verified, and all gate latches were found to be operational from both the interior and exterior of the pool enclosure.
- On April 15, 2014, a routine inspection for the **Red Roof Inn, 4350 S Paradise Rd.** was conducted. The door to the pool enclosure was found to be non-compliant because the door stuck in the open position at full travel. The pool was closed and fees were assessed for the non-compliant barrier. After further file review, it was discovered that the property has failed to meet previous compliance schedules for repairing severely chipped plaster. The property has contacted SNHD and is in the process of correcting the violations and meeting previously stated compliance schedules before scheduling a reinspection.
- On April 16, 2014, a remodel final inspection for a filter installation at **Buffalo Highlands, 7551 W Charleston Blvd**, on the phase 3 swimming pool failed due to a mismatch of the pump impeller and motor horsepower. The reinspection and failed remodel fee payment are still pending.
- On April 16, 2014, at the **Quest Apartments, 210 Quest Park Road, Henderson**, an inspection for a pump replacement project at the pool resulted in a closure due to the presence of a damaged drain cover. This pool was previously closed in January of 2014 for the circulation system's rate of flow exceeding its approved maximum flow rate.
- On April 17, 2014, at the **Cabana Club Apartments, 7000 Paradise Rd**, the pool and spa were posted closed for a gate that was not self-closing and a door that was not self-latching to the club house. Payment was made April 23, 2014 and the reinspection was conducted Friday April, 25, 2014.
- On April 18, 2014, the pool at **Red Bluffs at the Crossings HOA, 10107 Covington Cross Drive**, was posted closed for exceeding the maximum flow capacity of the filter. On April 21, following a risk assessment of the specifics of the recirculation system issue, the facility was allowed to remain open as long as the compliance schedule for the required modification was met by May 12, 2014. The pool is currently open and SNHD is awaiting the required permit application for correcting the water recirculation system issues.
- April 21, 2014, a new construction final inspection at **Nellis Professional Plaza Novena Faith spa, 1900 N Nellis Blvd**, was failed due to an improperly plumbed filter valve. A failed plan review inspection fee was assessed. The reinspection has yet to be scheduled.
- On April 22, 2014, an operational inspection was conducted on the pool at **Estancia Apartments**. Upon arrival, the pool gates were all padlocked as the facility had not yet opened the pool for the day. There was a duck swimming in the pool. The Certified Pool Operator stated that they have been chasing the duck away but it keeps returning. Duck feces were observed in the pool and on the deck. The facility was informed that the pool water must be treated per the CDC guidelines for fecal contamination. They were also informed that the pool/spa must remain management closed as long as the duck is residing in the pool enclosure.

- On April 23, 2014, staff responded to a complaint referred by OSHA regarding the **24 Hour Fitness, 2106 W Craig Rd**, involving a fecal incident within the spa. Staff checked water chemistry and determined levels were within the range identified by regulation. Staff reviewed maintenance logs for the spa and observed the timeframe associated with the complaint was blank. Staff then proceeded to review video of the dates in question. Staff observed the entire pool enclosure had been closed by management the day of the incident by 8am prior to the arrival of the onsite pool operator at 9am. Onsite operator was observed chlorinating the pool to an unknown concentration. Two hours after chlorination the operator was observed removing the fecal debris and cleaning spa interior. The spa was then drained and the interior was cleaned rinsed and refilled. The area remained blocked until reopened by the pool operator two days after the incident occurred. Onsite operator was provided further education regarding log maintenance. The CDC fecal incident handout was provided to promote awareness regarding recreational waterborne illnesses (RWI's). The pool area was allowed to stay open as facility passed full inspection.
- April 24, 2014, the pools and spa at **Viera Condos, 30 Strada di Villaggio**, were closed due to a gate not properly self-closing and positively self-latching. The gate was corrected during the inspection resulting in an immediate reinspection. The closure fee was paid the next day.

#### **IX. TRAINING**

- A. Christine Sylvis continued to train Sr. EHS Arta Faraday and welcomed EHS Diane Meyer into the food operations training program.
- B. Christine Sylvis worked on the testing of EnvisionConnect 5.2.1 and worked with IT regarding revisions to food inspection voucher.
- C. Christine Sylvis was appointed to the SNHD Accreditation QI Council for which she will attend weekly meetings.
- D. The Training Office assisted with inspections at the Crafting Fair (April 11), Pure Aloha (April 17).
- E. Training was provided to EHSs at general staff meeting (April 17) by the Special Processes and Label Review team regarding submission protocols, label review, waivers, operational plans, and HACCP plans.
- F. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
- G. Special Processes approved 1 operational plan and 2 waivers.
- H. Labels were approved for 14 facilities totaling 250 labels.
- I. 12 EHSs attended 8-hour HAZWOPER refresher training on April 16.

**X. Special Processes**

**A. LABEL REVIEW**

End of month	New Submissions	Releases	Total in Review	# of Labels Approved	Net Difference
February 2014	19	10	64		
March 2014	10	15	60	428	4 files 6.3 percent reduction in balance of files
April 2014	9	14	55	250	5 files 8.3 percent reduction in balance of files

Labels were approved for fourteen (14) facilities totaling 250 labels. Nine (9) new clients brought in labels in April.

**B. HACCP Plans**

Type of Plan	Previous Month's Totals	New Submissions	Releases	Total Currently in Review	Net Difference
Shellstock Tank	0			0	0
Curing	1			1	0
2-Barrier ROP	24	2		26	-2
Sous Vide or Cook Chill	35	2		37	-2
Preservatives	1			1	0
ROP of Cheese	4			4	0
ROP of Fish	1			1	0
Juice	2			2	0
Unknown	1			1	0
Custom Processing	2			2	0
<b>Total</b>	<b>71</b>	<b>4</b>	<b>0</b>	<b>75</b>	<b>-4</b>



**C. Waivers and Operational Plans**

	Previous Month's Totals	New Submissions	Releases	Total Currently in Review	Net Difference
Bare Hand Contact	16			16	0
Exempt from HACCP-FDA USDA etc.	5		1	4	1
Other Waivers & Operational Plans	14	1	2	13	1
<b>Total</b>	<b>35</b>	<b>1</b>	<b>3</b>	<b>33</b>	<b>2</b>

**D. Product Assessment**

	Previous Month's Totals	New Submissions	Releases	Total Currently in Review	Net Difference
Product Assessment	1			1	0
<b>Total</b>	<b>1</b>			<b>1</b>	<b>0</b>

JR/JB