

Memorandum

Date: June 12, 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–June 2014

I. FOOD OPERATIONS PROGRAM:

ACTION	April 2013	YTD 2013	April 2014	YTD 2014
Initial Inspections	2,308	8,691	2,062	9,187
Reinspections-Routine	232	709	364	1,186
EPI Related Inspections	5	14	7	28
Downgrades	166	686	319	1,231
Closures	45	129	76	194
Special Events	96	225	59	124
Temporary Food Establishments & Tasting Event Booths	1049	2880	1033	1923

Enforcement Actions and Investigations

- **Ozark Mountain BBQ at Best Dam BBQ Challenge 2014, Boulder City:** Staff conducted a pre-event survey on May 22 and found cooked meats held over for use from a previous special event. The operator was instructed to discard the foods, purchase new food products, to prepare onsite and serve each day, and that same day receipts are required during a temporary food establishment inspection. Staff returned May 23 for inspection and found same cooked meats being reheated, several foods at improper temperatures, handsink not functioning inside trailer and no sanitizer prepared. The operation was issued a Cease and Desist Order. The owner was required to attend a Managerial Conference on May 30 outlining requirements to obtain future special event permits.
- **Joy's Restaurant Buffet, 1430 E Charleston:** On May 9, the facility failed a reinspection and was closed for repeated violations and operating with an imminent health hazard of no adequate refrigeration. The facility successfully passed reinspection on May 13.
- **Del Valle Catering #3:** The facility was closed on May 21 with an imminent health hazard of no adequate refrigeration. This mobile vendor successfully passed reinspection on May 22.
- **La Huerta Market's Meat Department, 1942 E Sahara Ave.:** On May 29, the facility was closed with an imminent health hazard of no hot water. The facility *successfully passed* reinspection on May 30.
- **She by Morton's Restaurant, 3720 S. Las Vegas Blvd. (Crystals):** The facility was closed on May 1, due to a failed reinspection.

- **McCormick & Schmicks, 335 Hughes Center Dr.:** On May 6 the facility was issued a Cease and Desist Order for using Reduced Oxygen Packaging (ROP) foods.
- **Venetian Rock of Ages Annual Itinerant Low Risk (AILR) Lobby Bar, 3355 S. Las Vegas Blvd.:** The facility failed an inspection on May 13, and was closed for imminent health hazard of no water at hand washing station.
- **Restaurant El Rey, 3969 Maryland Pkwy.:** On May 15 the facility was issued a Cease and Desist Order for preparing juices in the customer's path to the restrooms.
- **La Favorita Market, 573 E. Twain:** The facility was issued a Cease and Desist Order on May 15 for selling grab-and-go desserts without the appropriate label.
- **Ocha Cuisine, 1201 S. Las Vegas Blvd.:** The facility was closed May 27, due to a failed reinspection.
- **La Mojarra Loca Restaurant and Fish Market, 821 N. Lamb:** Staff closed the facility during a routine inspection for the imminent health hazard of inadequate hot water. The facility reopened later the same day.
- **Western Beef and Seafood, 3840 N. Civic Center:** Staff placed all product on hold during a complaint investigation. The product was released five days later.
- **Boda Café, 7980 W Sahara:** Retail sale of refrigerated ROP fish and meat was issued a Cease and Desist Order; the ROP food was unlabeled and from an unapproved source. The product was placed on hold and denatured 2 days later.
- **O'Aces Grill, 4955 S. Decatur:** Plan review and operations staff closed the grill during a change of ownership inspection. The facility passed reinspection and was reopened and approved for new ownership 2 days later.
- **Cathay House Restaurant, 5300 Spring Mountain Rd.:** A complaint investigation and subsequent routine inspection resulted in a closure due to an imminent health hazard of an infestation of cockroaches and flies breeding between cutting boards. On May 22, the facility was reinspected and approved to open and operate.
- **World Noodle, 4355 Spring Mountain Rd:** Staff closed the facility during their first inspection following a change of ownership. The reinspection occurred two days later resulting in a 3 demerit "A" grade.
- **Bale LV Sandwiches, 4821 Spring Mountain Rd:** Staff closed the facility during their first inspection following a change of ownership. The reinspection occurred the next day resulting in a 0 demerit "A" grade.
- **Bambu Desserts & Snacks, 4810 Spring Mountain Rd:** Staff closed the facility during their first inspection as a result of no available employees having a foodhandler card and excessive demerits. The reinspection occurred the following day resulting in a 0 demerit "A" grade.
- **Alberto's Restaurant, 3100 Needles Hwy., Laughlin:** Staff closed the facility for failing a "C" grade reinspection due to repeat critical and major violations. The facility was reopened on May 23.

Supervisory Conferences

Supervisory Conferences were held with the following facilities: Sushi Wa, 790 Coronado Center Dr.; Golden Nugget Grotto Kitchen, 129 E. Fremont St.; Fausto's Mexican Grill #1, 2654 W. Horizon Ridge Pkwy.; Ozark Mountain BBQ at Las Vegas Elks Helldorado Days Rodeo special event; BFK Express, 1300 W. Sunset Rd.; Fiesta Filipina Cuisine, 2980 Saint Rose Pkwy.; Straight from the Bayou Crawfish Festival 2013 and 2014 special event; Kung Pao Wok, 755 S. Grand Central Pkwy.; IHOP #1611, 3260 E Tropicana Ave.; Joy's Restaurant Buffet, 1430 E Charleston; Ocha Cuisine, 1201 S. Las Vegas Blvd.; Mon Ami Gabi, 3655 S. Las Vegas Blvd.; China One, 921 S. Rainbow; Sunrise Inn, 910 E. Cheyenne; Peggy Sue's, 380 N. Sandhill, Mesquite; Lele's Sandwiches, 305 S. Bruce; Nanay Gloria's Filipino Fast Food, 5980 Spring Mountain Rd., New Jumbo Foods, 1617 S. Decatur Blvd.; and Mothers Grill, 4215 Spring Mountain Rd.

Managerial Conferences

Managerial Conferences were held with the following facilities: Ozark Mountain BBQ at Best Dam BBQ Challenge 2014, Boulder City; and East Ocean Restaurant, 9570 S. Eastern Ave.

Administrative Actions

- **Cosmopolitan Hotel:** On May 28 staff attended a Hazard Analysis and Critical Control Point (HACCP) review meeting for upcoming changes in plans and change of owner with HACCP team.
- Spring Valley office staff attended a Laughlin Chamber of Commerce meeting with Southern Nevada Health District (SNHD) management and food industry to discuss community concerns with the inspection process and inspector consistency. This was a follow up to a previous meeting where the food and beverage industry had expressed frustration over these concerns due to the recent turnover of personnel in this unassigned area. The meeting was positive and industry attendees expressed appreciation for SNHD's consideration, training and consistency provided by staff during inspections.
- On May 30, Spring Valley office staff attended an entire shift ride along with Nevada Highway Patrol (NHP) Commercial Enforcement. NHP requested the joint ride along to give SNHD guidance on how and when they stop commercial trucks potentially carrying food. This experience will be used to develop a presentation in partnership with NHP which will be provided to Environmental Health (EH) food staff.
- On May 28 and 29, surveys of Ethiopian markets were conducted with Food and Drug Administration (FDA) Investigator John Myung and United States Department of Agriculture (USDA) Officer Sandra Brown, to identify imported products, how they are coming into Clark County and what role the FDA has in the import and inspection process.

II. FOOD HANDLER SAFETY TRAINING:

Food Handler Cards volume in May 2014 decreased by 9.26% compared to May 2013. In May 2014, 9,875 cards were issued compared to 10,883 cards in May 2013. Food Handler Cards volume YTD Fiscal 2014 through May 2014 decreased by 8.85% compared to YTD Fiscal 2013 through May 2013.

APPLICANTS	May 2013	YTD Fiscal 2012-2013	May 2014	YTD Fiscal 2013-2014
New Applicants	4,256	40,454	4,346	42,051
Total Renewal/Extension Applicants	6,067	66,000	4,885	55,615
Non-Food	34	952	43	428
X-Ray Only	0	9	0	0
Skin Test Only	0	655	0	0
Duplicate Cards	526	5,734	601	5,642
TOTAL	10,883	113,804	9,875	103,736

APPLICANTS BY LOCATION	May 2013	YTD Fiscal 2012-2013	May 2014	YTD Fiscal 2013-2014
Valley View	4,728	12,993	5,141	53,987
East Las Vegas	2,961	45,184	2,398	26,424
Cambridge	1,001	39,760	0	0
Henderson	1,698	11,577	1,679	16,857
North Las Vegas	225	1,319	386	3,858
Laughlin	187	1,952	182	1,655
Mesquite	83	1,019	89	955
TOTAL	10,883	113,804	9,875	103,736

APPLICANT PROCESSING	May 2013	YTD Fiscal 2012-2013	May 2014	YTD Fiscal 2013-2014
Applicants Per Day	494.68	488.43	470.24	453.00
Applicants Per Hour	61.84	61.05	58.78	56.63
Applicants Per Minute	1.03	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 May 8, with 8 cases adjudicated, \$6,600.00 in penalties imposed and corrective actions ordered. There were 17 Notices of Violation mailed in May for the Hearing Officer Meetings.
- B. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 115 complaints of illegal dumping in May.
- C. **Waste Management Audits:** The Solid Waste and Compliance Section completed 244 Waste Management Audits during May.

D. Underground Storage Tanks (UST) Full Compliance Inspections: A total of 74 full UST Compliance Inspections were conducted during May. A total of 16 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 22 PDF Inspections and Reinspections. In addition 39 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.

F. Solid Waste Issues:

Ongoing compliance efforts at the Frontier Village Mobile Home Park between Solid Waste staff and Nevada Division of Environmental Protection (NDEP) are producing results with the installation of a new septic system on the property, replacing two failed commercial scale leach fields.

G. Safe Drinking Water Program:

Staff was involved with the following activities during the month:

- Active Public Water Systems (PWS): 101
- Monitoring and Reporting (M&R) Compliance checks
- Ongoing follow-up of PWS responses to 2013 Sanitary Surveys
- Drafting water hauling regulations specific to Clark County

Site Visits during the period were required for:

- Blue Diamond Water Co-op
- Sunrise Acres Water Association
- Sloan Army Reserve Center
- Total Coliform Positives: 0

Tier 1 water quality issues - water emergencies:

- Georgia Pacific Gypsum
- Trout Canyon Water Users
- Frontier Village Mobile Home Park

Tier 2 water quality issues - Ongoing MCL (Maximum Contaminant Level) issues at:

- Roark Estates Mobile Home Park: Arsenic, Total Dissolved Solids
- Desert Paradise Mobile Home Park: Arsenic

H. Solid Waste Plan Review Program (SWPR):

1. **Temporary Permits** – All Pro Hydrojetting & Pumping, LLC; Las Vegas Sustainable Solutions and Consulting; United Recycling, LLC
2. **Permits issued in May** - All Pro Hydrojetting & Pumping, LLC (RC) temp; Champion Recycling (RC) modification; Georgia Pacific Gypsum, LLC (RC)
3. **Landfills** - Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; Nevada Energy; Timet; and Wells Cargo
4. **Facility Applications Being Processed** – Recycling Centers (6); Temporary Applications (1)

5. **Facilities planned for approval at Board of Health meetings/Workshops in June:**
All Shred

I. Subdivision Program: Monthly Totals

Tentative Maps: Received (19), Lot Count (2,054); Final Maps: Received (23), Lot Count (918); Final Maps: Signed (18), Lot Count (1,003); Improvement Plans: Received (20), Lot Count (858); Expedited Improvement Plans: Received (4), Lot Count (210); Fees Paid \$24,867.08.

J. Individual Sewage Disposal System (ISDS) Program: The revenue for the month of May was \$17,436. The total number of ISDS permits was fifteen (twelve residential and three commercial). The total number of tenant improvements was eighteen (18). The number of loan certifications processed was six (6). There were four (4) pool locations processed.

K. ISDS Program Compliance: Twelve (12) compliance vouchers (warnings) were resolved in May. There were no compliance cases resolved in May.

IV. VECTOR CONTROL OFFICE

West Nile Virus Surveillance					
May Traps Set	YTD Traps Set	May Mosquitoes Trapped	May Culex spp. Submitted	YTD Culex spp. Submitted	YTD Positive Mosquitoes
106	218	1,104	878	878	0
EBLL Home Investigations					
May 2014			YTD Total		
0			1		
Healthy Homes / Landlord Tenant Response					
May Landlord/Tenant Responses			YTD Landlord/Tenant Responses		
4			20		
CMART/MATT Activities					
May CMARTS/MATTS			YTD CMARTS/MATTS		
0			3		
Public Accommodations Inspections					
May PA Inspections	YTD Inspections		May PA Complaints		YTD Complaints
22	126		21		82
Mobile Home/Recreational Vehicle Parks					
May Inspections	YTD Inspections		May Complaints		YTD Complaints
2	145		3		14
Mattress Refurbishing Program					
May Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
0			0		
Health Clubs/Spas					
May Inspections	YTD Inspections		May Complaints		YTD Complaints
0	5		0		7

A. Mobile Home/Recreational Vehicle Parks:

- May 5: Staff conducted a compliance survey at **Tropicana Village Mobile Home Park**, 5900 W Tropicana Ave., to determine if the first 30 spaces had violations corrected as part of the facility's compliance schedule. Management did make the necessary corrections. Spaces 31-61 will be inspected after another 30 days to ensure continued compliance.
- May 5: Staff conducted a routine inspection of the **Oasis Trailer Court**, 455 Clark Ln., Indian Springs. Thirty-eight of the forty units were inspected and multiple units were found with open containers of used motor oil and old automobile batteries, as well as excessive weeds, clutter and animal feces in the yards. A compliance inspection will be scheduled within 30-60 days.
- May 5: Staff conducted a routine inspection of the **JC Mobile Home Park**, 720 Bel Air Rd., Indian Springs. Thirty of the thirty-four units were inspected and multiple units were found with open containers of used motor oil and old automobile batteries, as well as excessive weeds, clutter and animal feces in the yards. A compliance inspection will be scheduled within 30-60 days.
- May 7: Staff assisted the Nevada State Division of Manufactured Housing in a conference with the owner of **Desert Paradise Mobile Home Park**, 4070 Las Vegas Blvd. Issues of ongoing non-compliance were addressed and the owner committed to maintain minimum sanitation and building standards.
- May 23: Staff participated in a survey to assess compliance regarding multiple solid waste issues at **Sunrise Terrace Mobile Home Park**, 2182 N. Pecos Rd. The park was observed to be non-compliant and a cross-complaint was filed with SNHD Solid Waste and Compliance Section.

B. Public Accommodations:

- May 1: Staff conducted a routine inspection of the **Sky Ranch Motel**, 2009 Fremont St. Six of the property's 26 rooms were inspected and it was noted that management had made substantial sanitation improvements since the facility closure in 2013. Noncritical violations were found in the guest rooms. The laundry room had numerous violations including no hand sink, floors, walls and ceilings in need of repair, and shelving not constructed of smooth, non-absorbent material. Management was instructed to ensure employees wash hands thoroughly before handling clean linen.
- May 5: Staff assisted the Special Programs office with delivery of notification and prevention information regarding a potential Norovirus outbreak at the **Stratosphere Hotel**, 2000 S. Las Vegas Blvd.
- May 8: Staff conducted a routine inspection of the **El Cortez Hotel**, 600 Fremont St. Several stained mattresses and inoperable smoke detectors were found and replaced by management on site. There were also several unlabeled chemical bottles on housekeeping carts and in storage areas. Management was also instructed to paint, seal or replace particle board shelving being used in the linen lockers for clean linen storage. No rooms were closed or fees assessed.
- May 14: Staff conducted a routine inspection of the **Dragon Hotel**, 117 N. 9th St. One inoperable smoke detector was found and replaced on site, no other critical violations were observed in any of the rooms. The property was found to be in good repair and general compliance. No rooms were closed or fees assessed.

- May 14: Staff responded to **Treasure Island Hotel**, 3300 S. Las Vegas Blvd., on a complaint of scabies in a guest room resulting in "bites" on the guest's leg. The facility's Certified Pest Control Operator was contacted and responded finding no activity. The complaint was not verified and closed.
- May 16: Staff responded to a complaint of sewage backup and improper sewage disposal at the **Town & Country Manor III**, 5390 Boulder Hwy. Maintenance staff stated that a backup of grey water at the toilets and showers occurred and was repaired on May 14. The affected rooms were cleaned and disinfected. Additionally, an SNHD Solid Waste and Compliance inspector responded on May 14 and did not issue a notice of violation; refer to case SW14-711/32. No fees were assessed as management responded appropriately.
- May 19: Staff conducted a routine inspection of the **Ingles Motel**, 1636 N. Boulder Hwy., Henderson. Four vacant and three occupied rooms were inspected with three total rooms closed for unsanitary mattresses. Several inoperable smoke detectors were found and replaced onsite by management. The rooms were found to be unsanitary and in general disrepair. Management was provided a work list to comply with and complete in 30 days and was also instructed to ensure bathroom surfaces are always cleaned and sanitized at least once per week when occupied.
- May 20: Staff conducted a routine inspection of the **Sportsman's Royal Manor**, 5600 Boulder Hwy. A total of 44 rooms were inspected with no room closures. Although critical violations were identified, including unsanitary mattresses, inoperable smoke alarms and non-functioning GFCI's, property management corrected all major violations while onsite. Management has improved oversight of the facility and no failed inspection fees were assessed.
- May 27: Staff conducted a routine inspection of the **Sunset Motel**, 6000 Boulder Hwy. The facility was not well maintained and critical violations were found throughout the property including unsanitary mattresses, inoperable smoke alarms, human and avian excrement in front and back of the property and a multi-generational roach infestation. One room was closed. Management was instructed to use proper personal protection equipment and assure that pigeon feces and human excrement are routinely cleaned up and that these areas of the property are properly maintained.
- May 30: Staff conducted a routine inspection of the **Bargain Motel**, 200 S. 8th St. Twenty-one of eighty-four rooms were inspected and three rooms were closed and posted do not re-rent for vermin infestations. Unsanitary mattresses and dysfunctional smoke alarms were corrected on site. The facility has made improvements with remodeling rooms and management has taken a more active approach to clean rooms on a regular basis. Another inspection will be conducted later in the year to inspect more rooms.

C. **Mosquito Surveillance**

Staff resumed submitting mosquitoes to the Department of Agriculture's Animal Disease Lab in Reno for arboviral analysis. All mosquitoes tested in May were negative for West Nile Virus.

D. **Landlord Tenant Complaints**

- May 12: Staff responded to complaints of a dysfunctional HVAC system, a missing smoke alarm, missing or defective window screens, a dysfunctional toilet and a roach infestation at **Lakewood Cove Apartments**, 1100 Center St. #2226, Henderson. The complaint was valid and violates Nevada Revised Statute (NRS) 118A. The leasing office manager was informed and instructed to make repairs.

- May 23: Staff responded to a complaint of no air conditioning at 5313 W. Cheyenne Ave. #4. The complaint was valid as the HVAC for the unit was not working. Property management was notified and provided a copy of the inspection report. Management stated they were aware of the air conditioning problem; however, the rental unit's owner was procrastinating on replacing the unit despite being notified by the tenant over 30 days ago.

V. SPECIAL PROGRAMS

A. Schools:

- May 8, **Mountain View Christian School Kitchen, 3900 E Bonanza Rd.:** During a routine inspection staff found that the facility did not have any hot water and the one adult staff member working did not have a valid health card. The facility was closed for an imminent health hazard. On May 12, the facility was reinspected and opened with a 3 demerit "A" grade. During that inspection the facility's high temperature ware wash machine only reached 151° and the machine was red tagged. On May 13, the machine was reinspected and found to be operating properly. The red tag was removed.
- May 13, **Smith, JD Jr. High School; 1301 E Tonopah Ave.:** During a routine inspection staff found foods used for an after-school program were not held under appropriate temperature control. Food delivered from Three Square contained cooked chicken and salad being held at 60°. The equipment used to hold the food was found to be holding a temperature of 51°. A Cease and Desist Order was issued against serving after-school foods with approval to order food destruction.
- May 20 and May 29, **Liberty Baptist Academy, 6501 W. Lake Mead:** During a routine inspection staff observed multiple and various violations of the regulations governing the safety of school laboratories. These violations included a lack of emergency eye wash or shower, lack of hand sink and unsafe chemical storage. Staff returned with staff from the Solid Waste and Compliance Section to ensure that the facility properly stores and disposes of any chemicals used in the science laboratory.

B. Child Care:

- May 8, **Granny's Inc. at Southpoint Casino:** Approved temporary child care event during concurrent inspection with Child Care Licensing.
- May 1, **Kidz Kidz Kidz Preschool-Tropicana, 6018 W. Tropicana Ave.:** During a routine inspection staff found a toddler playground to have inadequate depth of playground wood chip surfacing. The playground was closed until adequate surfacing could be provided. On May 30 staff reinspected the playground and found it to have an adequate depth of surfacing, so the playground was reopened.
- May 30, **Las Vegas Athletic Club Child Care, 9615 W. Flamingo Rd.:** Staff investigated a complaint alleging improper cleaning practices were being used at the facility. The investigation revealed that the facility was only using disinfectant for all surfaces in the facility including infant mouth toys in violation of SNHD regulations. Additionally, no test strips were available for staff to use to verify sanitizer strength. Toys and surfaces are being cleaned once a day but are not cleaned correctly following the two-step clean and sanitizing process. Sanitizer is immediately rinsed off. Staff educated the facility on the correct disinfectant and sanitizer strengths to be used for different surfaces. Staff also provided education on the appropriate cleaning and sanitizing process and handouts were provided.

C. Outbreak Investigation Support:

- During May staff conducted nine investigations of potential outbreaks of foodborne illness at various Clark County food establishments and two investigations of public facilities that may have a possible association of a single case of legionellosis. One of the two investigations occurred at a facility associated with a previous case in the last 365 days. None of the investigations conducted in May 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 investigation was adequately addressed.
- During May staff continued to work with staff from the Office of Epidemiology in conducting environmental investigations of the community wide increase of norovirus.

D. Body Art:

- During May staff issued eight Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
- May 23, staff assisted Clark County School District (CCSD) staff in investigating an illegal body piercing complaint. Staff found that a CCSD student had conducted multiple body piercings at a middle school. Staff accompanied school officials to the student's residence and issued a Cease and Desist Order to the parent of the student.

E. Institutions

May 8, **Spring Mountain Youth Camp, 2400 Angel Peak Ln., Mount Charleston:** During a routine inspection on April 29, staff found hot water at scalding temperatures in all the dormitories. The water temperature was lowered, the scalding hazard was removed and the condition was verified as corrected on May 8.

School Facility Inspections			
April Inspections	YTD Inspections	April Complaints	YTD Complaints
108	403	1	9
School Food Service Facility Inspections			
April Inspections	YTD Inspections	April Complaints	YTD Complaints
88	324	1	3
Child Care Inspections			
April Inspections	YTD Inspections	April Complaints	YTD Complaints
44	124	6	12
Body Art Inspections			
April Inspections	YTD Inspections	April Complaints	YTD Complaints
16	143	2	3
Temporary Body Art Events			
April Inspections		YTD Inspections	
87		91	
Water Store and Bottling Plant Inspections			
April Inspections	YTD Inspections	April Complaints	YTD Complaints
0	0	0	0
Body Art Cease and Desist Orders issued to Artists Lacking Permits			
April Orders		YTD Orders	
0		13	

Foodborne Illness Complaint Investigation	
April Investigations	YTD Investigations
3	19
Single Case of Legionellosis Investigations	
April Investigations	YTD Investigations
1	2
Summer Food Service Program	
April Inspections	YTD Inspections
0	1

VI. FOOD PLAN REVIEW

FOOD PLAN REVIEW ACTIVITIES APRIL	APRIL 2013	APRIL 2014	YTD 2013	YTD 2014
TOTAL FOOD PLAN REVIEW ACTIVITIES:	1,186	821	4,421	3,451
TOTAL SERVICE REQUEST INTAKE (FPR):	292	291	1239	1,184
TOTAL SERVICE REQUEST RELEASED (FPR):	243	276	940	1,114
TOTAL SERVICE REQUESTS CURRENT IN PLAN REVIEW:	1,206	1,186		

- A pre-final inspection was conducted at **Chilly Jilly's Bakery, 1680 Nevada Hwy., Boulder City**. During the inspection staff noted an unpermitted storage area being added and a four compartment sink with one drain board. The establishment was given 5 days to apply for a remodel permit for the bakery. The establishment is in the process of remediating the four compartment ware wash sink and will finish before the final inspection.
- A change of ownership inspection conducted at **Sorrento Pizza, 860 N. Rainbow**, resulted in a closure due to an imminent health hazard. Critical and major violations included bare hand contact with ready-to-eat foods, a refrigerator operating at 48-50° and a lack of adequate hand washing facilities. A supervisory conference was conducted with the owner to review the violations and discuss ways to prevent future downgrades. A reinspection was conducted the next afternoon and the facility was approved to operate.
- Plan review staff conducted a final inspection for **Johnny Rockets at Excalibur Casino, 3850 S. Las Vegas Blvd.** The facility was previously permitted as American Burger Works. During the remodel several facilities were converted to form the newly constructed *Johnny Rockets*. In an effort to be energy compliant, the contractor installed recessed LED lighting in the food preparation area. It was noted at the inspection that light levels measured 25 foot candles on work surfaces, far below the required 50 foot candles necessary in food preparation areas. Staff recommended installation of additional lights to increase lighting levels. The general contractor agreed to install additional lighting and is awaiting delivery of new light fixtures to be installed in the hamburger preparation area. The permit was approved with a 30 day compliance schedule.
- A final inspection conducted at **Fame Restaurant, 3555 S. Las Vegas Blvd.**, resulted in a conditional approval pending completion of construction on the second floor within 90 days. The facility's restrooms were to be located on the second floor, which was not complete at the time of the inspection, but the operator wanted to open in time for the Memorial Day weekend. Plan Review staff approved the facility to operate with an amended lease from

Caesar's corporation allowing use of public restrooms located in the same building as *Fame* for 90 days, by which time construction on the second floor must be completed.

- A change of owner inspection conducted at **O'Aces Bar & Grill, 4955 S. Decatur**, resulted in closure for greater than 10 demerits. Food that had been cooked and cooled was found above proper cold holding temperature and the same food was found to be held in storage past its expiration date marked on the food. Chemicals were stored over food in storage and the person-in-charge failed to take immediate corrective action after being advised of the situation. The person-in-charge was questioned on basic food safety, cooking and cooling of cooked foods and was unable to correctly respond. Additionally, the facility was not properly posted with required postings informing customers that smoking at the bar was allowed and all patrons must be 21 years old or older. A Supervisory conference was conducted with the facility operators to review critical and major violations and to discuss ways to prevent reoccurrence of such violations. A reinspection found no repeat violations and the facility was approved to stock and operate.

VII. AQUATIC HEALTH PROGRAM

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

AQUATIC HEALTH PROGRAM ACTIVITIES	April 2013	April 2014	YTD 2013	YTD 2014
New Projects Submitted to Plan Review	83	75	264	276
All projects released from Pool Plan Review	196	123	612	242
New/Remodel site inspections/site visits	88	111	320	425
Total Operational Inspections	207	492	657	1,397
Complaint Investigations	12	28	41	50
Inactive body of water surveys	12	9	20	41
Total Program Activities Completed	598	838	1,914	2,431

Enforcement Actions:

- On April 1, staff found the underwater light GFCI (ground-fault circuit interrupter) breaker not functioning properly during a routine inspection at the **Paris Hotel main pool, 3655 S. Las Vegas Blvd.** The nonfunctional GFCI presents a hazard of 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 re-inspection 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, during a routine inspection at the *Edgewater Hotel, 2020 S Casino Dr.* in Laughlin, staff posted the pool closed due to broken main drain covers. The risk associated with a broken main drain cover is that hair or body entrapment may occur, 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 needed to be opened greater than

six inches in order to self-latch. 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 re-inspection 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, remodeling projects for the *Palms* men's and women's cold plunge spas were evaluated allowing for these bodies of water to return to active status allowing 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 pool complaint at the *Belmont Apartments*, located at 10000 S Maryland Parkway in Henderson. The complaint was for 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 to pool enclosure. The time the complainant reported being locked inside the enclosure was 11:30 pm. The complaint was not able to be verified. Access to and from the pool areas was able to be accomplished 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 pool 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 hung open when opened all the way. 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 re-inspection.
- On April 16, 2014, a remodel project 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 re-inspection and failed remodel fee payment are still pending.
- On April 16, 2014, at the *Quest Apartments*, 210 Quest Park Road, Henderson, a final remodel inspection for a pump change-out 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 re-inspection was conducted Friday April, 25, 2014.
- On April 18, 2014, the pool was posted closed for exceeding the maximum flow capacity of the filter at *Red Bluffs at the Crossings HOA*, 10107 Covington Cross Drive. On April 21, following a risk assessment of the specifics of the flow issue, the facility was allowed to remain open as long as the compliance schedule for the required remodel was met by May 12, 2014. The pool is currently open and SNHD is awaiting the required remodel permit for correcting the flow problem.
- 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 re-inspection 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 took 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.

VIII. TRAINING

- A. Christine Sylvis attended the Conference for Food Protection as a member of Council II from May 2 to 7.
- B. Christine Sylvis continues to train Sr. Environmental Health Specialist (EHS) Arta Faraday and EHS Diane Meyer.
- C. Christine Sylvis, Nikki Burns-Savage and Tara Edwards worked on continuing development of a Special Processes section on the EnvisionConnect General Program Management page.
- D. Christine Sylvis attended weekly meetings for the SNHD Accreditation QI Council.
- E. The Training Office assisted with inspections at the San Gennaro Festival (May 7) and Tortilla Industry Association Convention (May 30).
- F. Christine Sylvis provided training to EHSs at the Food Operations staff meeting (May 28) regarding updates to the Violations Standard Document and EH policies. Also, Christine Sylvis and Nikki Burns-Savage provided updates regarding curing HACCP plans and submissions during the staff meeting.
- G. Nancy Hall coordinated meetings with the FDA, USDA, and SNHD Food Operations regarding joint investigations in Las Vegas.
- H. The Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
- I. Special Processes released 1 HACCP plan, 1 operational plan, 1 waiver, and 1 bare hand contact waiver. (See table below.)

- J. Labels were approved for 10 facilities totaling 234 labels; 2 facilities' labels were closed administratively due to the facility's closure or they no longer needed labels. Eight (8) new clients brought in labels in May. (See table below.)

IX. SPECIAL PROCESSES:

A. LABEL REVIEW

End of month	New Submissions	Releases	Total in Review	# of Labels Approved	Net Difference
April 2014	9	14	55	250	5 files 8.3 percent reduction in balance of files
May 2014	8	12	52	234	4 files 7.3 percent reduction in balance of files

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	26			26	0
Sous Vide or Cook Chill	37		1	36	1
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
Total	75	0	1	74	1

C. Waivers and Operational Plans

	Previous Month's Totals	New Submissions	Releases	Total Currently in Review	Net Difference
Bare Hand Contact	16	1	1	16	0
Exempt from HACCP- FDA USDA etc.	4			4	0
Other Waivers & Operational Plans	13		2	11	2
Total	33	1	3	31	2

JR/ps