

Memorandum

Date: July 10, 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–July 2014

I. FOOD OPERATIONS PROGRAM:

ACTION	May 2013	YTD 2013	May 2014	YTD 2014
Initial Inspections	2,051	10,742	1,850	11,037
Reinspections-Routine	170	879	311	1,497
EPI Related Inspections	11	25	16	44
Downgrades	184	870	269	1,500
Closures	46	175	54	248
Special Events	96	321	110	234
Temporary Food Establishments & Tasting Event Booths	1,049	3,929	815	2,738

Enforcement Actions and Investigations

- **Quality Food Service #2, mobile vendor:** The vendor was closed for operating with an imminent health hazard of no adequate refrigeration. This mobile vendor remains closed pending reinspection.
- **Sammy's Food Service #5, mobile vendor:** The vendor was closed for operating with an imminent health hazard of no adequate refrigeration. This mobile vendor successfully passed reinspection.
- **Quality Food Service #5, mobile vendor:** The vendor was closed for operating with an imminent health hazard of no adequate refrigeration and no hot water available. This mobile vendor successfully passed reinspection.
- **Al's Donuts, 1220 E Harmon:** The facility was closed for operating with an imminent health hazard of gross unsanitary conditions, pest infestation. This facility successfully passed reinspection.
- **El Buen Taco #1, mobile vendor:** The vendor was closed for operating with an imminent health hazard of gross unsanitary conditions, pest infestation and no hot water available. This mobile vendor successfully passed reinspection.
- **Orchid Gardens, 5485 W Sahara:** The facility was closed for operating with an imminent health hazard of gross unsanitary conditions, pest infestation. This facility successfully passed reinspection.
- **Nanay Gloria's Filipino Fast Food, 5980 Spring Mountain Rd.:** Staff closed the facility during follow up on a 48 hour contingency plan for inadequate hot water supply. Not only had the hot water capacity issue not been corrected, but the facility was operating under another imminent health hazard, liquid waste from HVAC actively leaking onto the clean side of dishwashing operations contaminating the clean kitchenware. The facility was closed due to these two imminent health hazards (no hot water and gross unsanitary occurrence or

conditions) and numerous violations resulting in 38 demerits. The facility was reinspected 3 days later after doubling their hot water capacity and earned a 3 demerit "A" grade. The operator was also required to attend a supervisory conference for non-compliance.

- **Share Nightclub Upstairs Bar, 4636 Wynn Rd.:** Staff closed the facility due to no hot water, an imminent health hazard. It remains closed.
- **Taqueria El Paisano, 3300 S. Decatur Blvd.:** Staff closed the facility for excessive demerits and repeat critical and major violations upon reinspection of a "C" downgrade. The reinspection occurred two days later with a 0 demerit "A" grade.
- **Culinary Dropout Hotline located in the Hard Rock Hotel:** The entire refrigerator cold line was red tagged. The facility went into a contingency plan to compensate for loss of most of their refrigeration. The facility is currently monitoring the cold line and will be determining if the line will need be completely replaced.
- **MKEM African Caribbean Market, 3585 Maryland Pkwy.:** The facility was issued a Cease and Desist Order of selling re-packaged raw chicken for retail from an unapproved source.
- **MGM Pub 1842:** Staff observed an unpermitted bar operating. The facility was given the opportunity to pay after the fact fees for a Temporary Food Establishment permit.
- **Mandalay Bay Beach Moorea Bar:** During a routine inspection, staff closed the facility after discovering that they were operating without any hot water available.
- **Oyster Bay restaurant, Miracle Mile Shops in the Planet Hollywood Hotel and Casino:** The facility was closed due to excess violations on a scheduled reinspection.
- **Caesar's Palace Poker Room:** Staff observed an unpermitted service bar which was issued a Cease and Desist Order.
- **Mon Ami Gabi at Paris/Bally's:** Food Handler Training was provided in Spanish to approximately 100 employees.
- **Tacos Mexico, 1800 S. Las Vegas Blvd.:** Staff provided training on proper cooling techniques and to provide an assessment of critical and major violations to the operators in both English and Spanish.
- **King & I #1, 1107 E. Tropicana Ave.:** A routine inspection resulted in 50 demerits and the facility was closed. A Supervisory conference was held and the facility was reinspected with 0 demerits and reopened.
- **Hot Dog on a Stick, 1659 W. Warm Springs Rd.:** A routine inspection found the facility operating without hot water and the facility was closed for an imminent health hazard. Repairs were made and the facility reopened with 0 demerits.
- **Plaza Hotel Pool Bar, 1 S. Main St.:** A routine inspection found the facility operating without water and the facility was closed for an imminent health hazard. Repairs were made and the facility reopened with 0 demerits.
- **Yama Japanese Restaurant, 1350 E. Flamingo Rd.:** A complaint investigation found the facility operating without adequate refrigeration after a power outage earlier that day and the facility was closed for an imminent health hazard. Due to previous non-compliance, the facility was required to contract with a Food Safety Consultant. A scheduled reinspection found repeat violations for improper food temperatures and cold holding units. The facility was again closed and required to attend a supervisory conference. The facility remains closed.

Supervisory Conferences

Supervisory Conferences were held with the following facilities: Qualify Food Service, 29 N 30th St.; Orchid Gardens, 5485 W Sahara; Shawarma Vegas, 2521 S. Fort Apache Rd.; Sam Woo BBQ Restaurant, 4215 Spring Mountain Rd.; Mother's Grill, 4215 Spring Mountain Rd.; Nanay Gloria's Filipino Fast Food, 5980 Spring Mountain Rd.; Pho Little Saigon, 3775 Spring Mountain Rd.; Dairy Queen #17798, 6125 Spring Mountain Rd.; Happy's Pizza, 6110 W. Flamingo Rd.; Dumpling and Noodle House, 3743 S Las Vegas Blvd.; Naked City Pizza, 4608 S. Paradise Rd.; Pamplemousse, 400 E. Sahara; Asada's Tacos, 318 Fremont St.; Boulevard Bar & Grille, 9860 S. Las Vegas Blvd.; JFE Partnership, 10616 S. Eastern Ave.; King & I #1, 1107 E. Tropicana Ave.; Nacho Daddy, 9925 S. Eastern Ave.; Sansei Japan, 3480 S. Maryland Pkwy.; Shabu Grill, 1263 E. Silverado Blvd.; Sushi Katsu, 2477 E. Tropicana Ave.; Sushi on Tropicana, 2625 E. Tropicana Ave.; Pepe's Tacos, 1401 N. Decatur; Sushi Tachi, 2745 W. Centennial Pkwy.; Supermercado Los Compadres, 4389 N. Steward; Thai Cuisine, 601 N. Nellis; and Sushi Loca, 6181 Centennial Center.

II. FOOD HANDLER SAFETY TRAINING:

Food Handler Cards volume in June 2014 decreased by 6.03% compared to June 2013. In June 2014, 9,802 cards were issued compared to 10,431 cards in June 2013. Food Handler Cards volume YTD Fiscal 2014 through June 2014 decreased by 8.61% compared to YTD Fiscal 2013 through June 2013.

APPLICANTS	June 2013	YTD Fiscal 2012-2013	June 2014	YTD Fiscal 2013-2014
New Applicants	4,580	45,034	4,723	46,774
Total Renewal/Extension Applicants	5,340	71,340	4,526	60,141
Non-Food	26	978	42	470
X-Ray Only	0	9	0	0
Skin Test Only	0	655	0	0
Duplicate Cards	485	6,219	511	6,153
TOTAL	10,431	124,235	9,802	113,538

APPLICANTS BY LOCATION	June 2013	YTD Fiscal 2012-2013	June 2014	YTD Fiscal 2013-2014
Valley View	5,295	18,288	5,160	59,147
East Las Vegas	2,825	48,009	2,336	28,760
Cambridge	0	39,760	0	0
Henderson	1,780	13,357	1,645	18,502
North Las Vegas	260	1,579	417	4,275
Laughlin	200	2,152	171	1,826
Mesquite	71	1,090	73	1,028
TOTAL	10,431	124,235	9,802	113,538

APPLICANT PROCESSING	June 2013	YTD Fiscal 2012-2013	June 2014	YTD Fiscal 2013-2014
Applicants Per Day	521.55	491.05	466.76	454.15
Applicants Per Hour	65.19	61.38	58.35	56.77
Applicants Per Minute	1.09	1.02	.97	.95

III. SOLID WASTE AND COMPLIANCE PROGRAMS

- A. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted June 12, with 11 cases adjudicated, \$7,500.00 in penalties imposed and corrective actions ordered. There were 15 Notices of Violation mailed for the Hearing Officer Meetings.
- B. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 128 complaints of illegal dumping in June.
- C. **Waste Management Audits:** The Solid Waste and Compliance Section completed 236 Waste Management Audits during June.
- D. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 76 full UST Compliance Inspections were conducted during June. A total of 29 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 19 Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition 47 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. **Solid Waste Issues:**
- Solid Waste and Compliance performed ongoing monitoring of the Electric Daisy Carnival held at the Las Vegas Motor Speedway from June 20 to June 23, to identify and correct sewage, gray water and solid waste violations at this large special event attended by over 140,000 visitors nightly.
 - Solid Waste and Compliance conducted a CMART follow-up action on June 5 at the Sierra Sunrise neighborhood (formerly "The Browns") at E. Lake Mead and N. Hollywood. From the April 24 initial event surveying 106 properties, 26 Solid Waste Orders and Notices were issued. Follow-up confirms all but three properties were substantially compliant.
- G. **Safe Drinking Water Program:** Staff were 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 and 2014 Sanitary Surveys
 - Drafting water hauling regulations specific to Clark County
 - Site Visits during the period were required for:
 - Palm Gardens Water Co Op
 - Indian Springs Water Co Inc.
 - Spencer W. Kimball Scott Reservation
 - Shetland Water District
 - Camp Potosi Clark Co
 - NDOT Searchlight Welcome Center
 - Floyd Lamb Park
 - Total Coliform Positives: 1
 - Spring Mountain Ranch State Park
 - Tier 1 water quality issues - water emergencies:

- Trout Canyon Water Users Ongoing
- Frontier Village MHP Ongoing since May 22
- Tier 2 water quality issues - ongoing MCL issues at:
 - Roark Estates Mobile Home Park : As TDS Ongoing since 2012
 - Desert Paradise Mobile Home Park : As Ongoing since 2012
- Administrative Orders:
 - Desert Paradise Mobile Home Park
- Active Corrective Action Plans:
 - Roark Estates Mobile Home Park
 - Girl Scouts of Southern Nevada Camp Foxtail
 - Lovell Canyon Residential LLC
 - Georgia Pacific Gypsum

H. Solid Waste Plan Review Program (SWPR):

1. **Temporary Permits** – All Pro Hydrojetting & Pumping, LLC; United Recycling, LLC
2. **Permits issued in June:** Georgia Pacific Gypsum, LLC (removing conditions 9B) (RC); Hollywood EMX; Las Vegas Sustainable Solutions and Consulting (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 (1)
5. **Facilities planned for approval at DBOH meetings/SNHD Workshops in July:** None

I. Subdivision Program: Monthly Totals

Tentative Maps: Received (14), Lot Count (1,221); Final Maps: Received (39), Lot Count (1,126); Final Maps: Signed (22), Lot Count (1,137); Improvement Plans: Received (35), Lot Count (1,074); Expedited Improvement Plans: Received (6), Lot Count (250); Fees Paid \$40,398.92.

J. Individual Sewage Disposal System (ISDS) Program: The revenue for the month of June was \$11,388.00. The total number of ISDS permits was twelve (12); (twelve (12) residential and zero (0) commercial). The total number of tenant improvements was sixteen (16). The number of loan certifications processed was one (1). There were thirteen (13) pool locations processed.

K. ISDS Program Compliance: Five (5) compliance vouchers (warnings) were resolved in June. There were no compliance cases resolved in June.

IV. VECTOR CONTROL OFFICE

A. Mobile Home/Recreational Vehicle Parks:

- June 3: Staff conducted a survey of **Acacia Mobile Home Park 1882 N. Walnut Rd.**, to verify remediation of multiple solid waste issues. Overall, the park was improved with only three units observed to have solid waste issues. Management was consulted and additional compliance surveys will be conducted.
- June 13: Staff conducted a reinspection of spaces 32-62 at **Tropicana Village Mobile Home Park, 5900 W. Tropicana Ave.**, as part of the facility's compliance schedule. Sixteen spaces had violations that had to be corrected and six of the spaces did not make the necessary

corrections. Staff met with management, who provided documentation including letters to residents regarding violations and eviction notices filed through their legal counsel. It was determined management continues to take the necessary steps to ensure compliance. Staff extended the compliance schedule to 45 days instead of 30 days for the next 30 spaces to allow more time for management's administrative process to proceed. Staff will reinspect spaces 63-93 in 45 days.

- June 17: Staff conducted a follow-up survey at **Arrow Palms Mobile Home Park, 543 N. Lamb Blvd.** Prior inspections identified this park as historically non-complaint with NAC 461A and NRS 444.583. Although some clutter and debris was observed at several units, overall the survey indicated that the majority of units are in minimum sanitation compliance. A follow-up inspection will be conducted in 4-6 months.

B. Public Accommodations:

- June 2: Staff participated in a reinspection of **Silver Queen Motel, 1401 E. Carson Ave.**, regarding non-compliance of a multitude of maintenance issues (floors, walls, ceilings, showers, etc.) observed during a recent routine inspection. The facility has now demonstrated compliance.
- June 11: Staff conducted a survey of **Sterling Gardens, 1808 Fremont St.**, to assess the status of the laundry room and guest rooms for change of ownership approval. A 60 day deadline was given to be ready to undergo a complete facility inspection for health permit approval.
- June 13: Staff conducted a survey at **Roulette Motel, 2019 Fremont St.**, which is currently in Plan Review for an extensive renovation. The survey was to assure that long-term tenants living on the property had been relocated to newly renovated rooms as required on May 21. With one exception, all guests had been relocated. Management is pursuing eviction proceedings with the guest refusing to relocate. Staff will follow-up in 30 days.
- June 17: Staff conducted a routine inspection of **Tahiti Village, 7200 S. Las Vegas Blvd.** Five rooms were inspected, two were found to have soiled mattresses which were replaced by management on site. Management was advised of tableware sanitizing requirements and the need to verify in-room dishwashers are achieving appropriate temperatures or that an approved sanitizer is added. A discrepancy was noted in the number of permitted rooms versus those actually being rented on a nightly basis. The general manager is to supply a written statement detailing the total number of rooms; staff will follow-up and update the permit as necessary.
- June 24: Staff conducted a routine inspection at **Harrah's Hotel, 2900 S. Casino Dr., Laughlin.** The facility is generally clean and well maintained, however, violations included unsanitary mattresses in the majority of the rooms inspected (corrected during inspection) and faulty ground fault circuit interrupter (GFCI) (corrected during inspection). No other major violations were observed. Management stated that they have started a comprehensive mattress replacement program. Other violations included damaged caulking in public restrooms and wall damage beneath the sink counter in the employee locker room. The solid waste area is clean and well-maintained.
- June 25: Staff responded to a complaint that a guest contracted scabies at **La Quinta Suites, 9570 W. Sahara Ave.** Staff surveyed the laundry room to ensure laundry machines were operable and laundry chemicals were present and in sufficient amounts. Storage and transport of clean linen was checked to ensure clean linen was not being cross-contaminated by dirty linen. Room 226 was occupied at the time of inspection. Management agreed to have the room inspected for bed bugs when the guest left and to provide documentation to

Southern Nevada Health District (SNHD), which they did. The room was negative for bed bugs and the complaint was closed.

C. Mosquito Surveillance

- June 18: Staff responded to a mosquito complaint at **9424 Teaberry Ct.** Three traps were set on the property and a total of 50 mosquitoes were collected. No obvious breeding source was identified. Staff will continue to routinely trap at the location throughout the season.
- In response to the emergence and spread of Chikungunya, a mosquito-borne virus, Vector Control staff worked with the Public Information Office and Office of Epidemiology to develop a fact sheet for SNHD's web site.
- Staff continued submitting mosquitoes to the Department of Agriculture's Animal Disease Lab in Reno for arboviral analysis. All mosquitoes tested in June were negative for West Nile Virus.

D. Landlord Tenant Complaints

- June 5: Staff responded to a complaint of water leaks, mold, pests and general maintenance issues inside a dwelling unit at **3153 Avondale Ave.** A large unsealed penetration in the dividing wall between the kitchen and the second bath with exposed sewer plumbing and sewage residue was observed. Evidence of water damage was also present in the bathroom and in one of the bedrooms. Additional problems observed included inoperable toilets, lack of bathroom ventilation, a slow draining kitchen sink and an unsecure dividing wall between two bedrooms. The property owner was contacted via phone and email and notified of necessary repairs. No response was received and the complaint was closed.
- June 10: Staff responded to a complaint regarding a roach infestation and a dysfunctional HVAC system at **Sunset Apartments, 1701 N. Rancho Dr. #13.** The landlord had repaired the HVAC system, but an extensive multi-generational roach infestation was observed.
- June 11: Staff responded to a complaint regarding mold at **6236 Bourbon Way.** Several areas observed had evidence of water intrusion and a "mold-like" substance. A multigenerational cockroach infestation was also documented.
- June 20: Staff participated in a complaint investigation regarding bed bugs and a dysfunctional sliding glass door at **925 Sierra Vista Dr. #317.** The complaint was valid and management agreed to remediate.

E. Summer Camps

- June 24: Staff conducted a routine inspection of **Camp Lee Canyon, HC 38.** Two buildings had deteriorated exterior paint. SNHD requested copies of the completed lead risk assessment and advised management to ensure any buildings with significant paint deterioration are remediated. Additionally, an exterior rock drain filled with stagnating water was observed being used as a mop sink. Staff will follow-up regarding the continued use of the rock drain and/or need to install a mop sink. The camp was found to otherwise be in good general repair.

West Nile Virus Surveillance					
June Traps Set	YTD Traps Set	June Mosquitoes Trapped	YTD Mosquitoes Trapped	YTD Culex spp. Submitted	YTD Positive Mosquitoes
131	358	2,210	4,399	3,192	0
Elevated Blood Lead Level Home Investigations (EBL)					
June 2014			YTD Total		
0			1		
Healthy Homes / Landlord Tenant Response (LLT)					
June LLT Responses			YTD LLT Responses		
16			36		
CMART/MATT Activities					
June CMARTS/MATTS			YTD CMARTS/MATTS		
0			3		
Public Accommodations Inspections					
June PA Inspections	YTD Inspections	June PA Complaints	YTD Complaints		
19	145	24	106		
Mobile Home/Recreational Vehicle Park Inspections					
June Inspections	YTD Inspections	June Complaints	YTD Complaints		
0	145	4	18		
Mattress Refurbishing Program					
June Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
0			0		
Health Clubs/Spas					
June Inspections	YTD Inspections	June Complaints	YTD Complaints		
0	5	0	7		

V. SPECIAL PROGRAMS

A. Outbreak Investigation Support:

- During June, staff conducted seven environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments. None of the investigations revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigations was adequately addressed.

B. Body Art:

- During June, staff issued six Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
- During June, staff also conducted inspections of two artists each at two body art special events.

C. Bottled Water Program

- June 6, Nevada Crystal Premium, 6175 S. Valley View: Staff received information that a routine weekly sample indicated coliform bacteria may be present in the water. The production lot was put on hold pending the result of a follow-up sample. That sample

indicated that coliform bacteria were not present in the water tested. The lot on hold was released.

- June 26, **Real Water, 3204 S. Desert Inn:** Supervisory staff met for a third time with the operator of the facility to determine when the facility will be in compliance with the equipment standards required by the Southern Nevada Health District Regulations Governing the Sanitation of Food Establishments. The facility is to provide staff with a written proposal within two weeks.

School Facility Inspections			
May Inspections	YTD Inspections	May Complaints	YTD Complaints
74	477	6	15
School Food Service Facility Inspections			
May Inspections	YTD Inspections	May Complaints	YTD Complaints
56	380	3	6
Child Care Inspections			
May Inspections	YTD Inspections	May Complaints	YTD Complaints
24	148	2	14
Body Art Inspections			
May Inspections	YTD Inspections	May Complaints	YTD Complaints
10	153	1	4
Body Art Artist Special Event Inspections			
May Inspections		YTD Inspections	
0		91	
Water Store and Bottling Plant Inspections			
May Inspections	YTD Inspections	May Complaints	YTD Complaints
0	0	0	0
Body Art Cease and Desist Orders issued to Artists Lacking Permits			
May Orders		YTD Orders	
0		13	
Foodborne Illness Complaint Investigation			
May Investigations		YTD Investigations	
11		29	
Single Case of Legionellosis Investigations			
May Investigations		YTD Investigations	
2		6	
Summer Food Service Program			
May Inspections		YTD Inspections	
0		1	

VI. FOOD PLAN REVIEW

FOOD PLAN REVIEW ACTIVITIES	MAY 2013	MAY 2014	YTD 2013	YTD 2014
TOTAL FOOD PLAN REVIEW ACTIVITIES:	1219	968	5640	4419
TOTAL SERVICE REQUEST INTAKE (FPR):	295	261	1534	1438
TOTAL SERVICE REQUEST RELEASED (FPR):	349	270	1289	1382
TOTAL SERVICE REQUESTS CURRENT IN PLAN REVIEW:	1143	1167		

- Staff conducted a preliminary field survey at the request of the owner at **Jack in the Box, 6345 Losee Rd.** The facility was in the process of a major remodel to rebuild the interior after a catastrophic fire had demolished interior finishes. During the survey it was noted by plan review staff that the soda dispensing system had been plumbed with copper water lines on the discharge side of the reduced pressure zone device (RPZ), which functions to prevent carbonated water from flowing back into the municipal water system. Carbonated water will react with copper and erode the copper pipe, which can result in acute copper poisoning. Staff informed the general contractor that SNHD regulation 4-201.15(C) (1) prohibits copper pipe on the discharge side of an RPZ backflow preventer and that the copper pipe must be removed. At the final field survey, plan review staff observed that all copper lines had been removed from the discharge side of the RPZ and the facility was compliant with SNHD regulations. The facility was granted approval to stock and operate.
- A change-of-ownership inspection at **Beijing Noodle Café, 4130 S. Sandhill**, resulted in closure due to excessive operational violations (30 demerits). Per SNHD regulations, an inspection for change-of-ownership must result in 10 demerits or less in order to issue the new permit. Critical and major violations observed were: evidence of improper cooling, garlic in oil and raw quail eggs stored in inadequate ice bath, resulting in holding temperatures of 55°F, foods observed double-stacked in prep-top cooler with no barrier between, raw pork stored over ready-to-eat foods in refrigerator, uncovered employee beverages on food prep surfaces, and person in charge unable to demonstrate knowledge on food safety practices. The operator was educated during the inspection on all violations and corrective actions and a reinspection the following day resulted in approval of the permit with 3 demerits.
- Staff performed a final permitting inspection at **El Pollo Loco, 1985 N. Martin Luther King Blvd.** A 2.5 inch gap located behind the grill presented a potentially non-cleanable surface. The construction team was directed to fabricate a piece of stainless steel flashing to seal the backside of the grill against the wall to avoid grease build-up. The permit was approved and the facility is open for business.
- Pre-operational inspections have been ongoing at **SLS Las Vegas, 2535 S. Las Vegas Blvd.**, for all venues including restaurants, bars, back of house service and warehouse. They were able to obtain a Temporary Certificate of Occupancy for the Employee Dining Room from the building department and passed their final health inspection with stipulations on June 18. Working in conjunction with the facility, building, fire and final health inspections will be done as each zone is completed to ensure a timely release of permits for their grand opening in August.
- On June 18, staff visited **Golden Corral, 1455 S. Lamb Blvd.**, to approve new health permits for the *Cold Choice* and *Grill house* buffet areas. During the inspection, it was discovered that several Sterno Candle Lamp 15k BTU butane portable stoves were being used outside of an exhaust ventilation hood equipped with an automatic fire extinguishing system. The portable cooking appliances were not American National Standards Institute (ANSI) sanitation certified and had a warning label attached that read "For Outdoor Use Only." The operator voluntarily removed the unapproved appliances from the premises.
- A final inspection at **Yong Kang Street Restaurant and Support Kitchen at the Paris Hotel** resulted in failure due to insufficient ware washing facilities. Staff had been told during the initial office meeting that disposable service ware would be used and that the restaurant had access to the hotel's ware washing equipment. During a preliminary construction inspection, it was discovered that the food would be served on china and that some of the cookware

(Dim Sum steamers) would not fit into the restaurant's three compartment sink. Staff instructed the operator to obtain written authorization from the facility to use their equipment. This documentation was not available at the final inspection and the refrigerator for the beverage station was not working. The final was rescheduled for July 1.

- A final inspection with **Chopstix 3, 560 Marks St.** resulted in failure due to unauthorized plan changes. During the inspection, staff noted that the layout of the restaurant differed from the original plans. Locations of equipment, work tables and hand sink were changed. Three work tables were added blocking off hand sink access, two reach-in coolers were added and a drink dispenser and cabinet were added. The drink dispenser cabinet was made of pine wood. The owner was instructed to submit revised plans and pay a failed final fee. The layout was changed to provide access to the hand sink and three compartment sink by moving work tables to suitable locations. The drink dispenser cabinet was completely rebuilt in stainless steel to meet non-absorbent and durable surface requirements and the permit was released at reinspection.

VII. AQUATIC HEALTH PROGRAM

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

AQUATIC HEALTH PROGRAM ACTIVITIES	May 2013	May 2014	YTD 2013	YTD 2014
New Projects Submitted to Plan Review	55	54	290	314
All projects released from Pool Plan Review	124	76	921	281
Total Operational Inspections	625	512	1,782	2,003
Complaint Investigations	35	27	96	79
Inactive body of water surveys	9	7	33	49
Total Program Activities Completed	959	854	3,604	3,398

Enforcement Actions:

- On June 3, staff investigated a complaint at **Reflections at the Lakes, 2601 S. Grand Canyon Dr.** The complainant stated that the restrooms to pool and spa area 2 were being locked from patron use during the hours when the pool is open. Staff found one restroom locked upon investigating and instructed management to keep both bathrooms unlocked during hours of operation.
- On June 10, a second complaint regarding restroom access was investigated at **Reflections at the Lakes.** Staff found that one of the restrooms remained locked during hours of operation. The facility was once again instructed to keep the restrooms unlocked during all hours of operation.
- On June 10, staff conducted a 30-day follow-up compliance inspection at two of the three pool and spa enclosures located within the **Liberty at Paradise Home Owners Association, 701 Conestoga Way.** The 30-day compliance inspection was a follow-up to verify that the emergency phones, which were found inoperable by staff during the routine inspections conducted in May, were operational. The emergency phones were still inoperable resulting in a pool closure. On June 11, the facility notified SNHD that the emergency phones were repaired and were operational. Staff conducted a reinspection on June 12, at which time both pool and spa enclosures were reopened.
- On June 10, a routine inspection was conducted on the spa at **Oasis Springs Apartments.**

The spa was found to have numerous imminent health and safety violations: the chlorine level was over 200ppm, the south gate did not self-close and self-latch, the equalizer line suction outlet cover was missing (entrapment hazard), the backflow prevention device had not been tested, and the electrical panel next to the pool and spa equipment had no cover, creating an eminent shock hazard. The pool and spa were closed. The facility was told to keep the spa and pool closed until the imminent health and safety items were corrected and the facility was inspected and approved to open.

- June 10, the south pool at **Glenview West Townhouses, 4202 Rollingstone Dr.**, was required to submit for a minor remodel due to pump flow exceeding the filter limit resulting in the incompatibility of the circulation system. A remodel to replace the pump was submitted June 10 and the final inspection was approved June 12.
- On June 12, **Villa Del Oro** had a routine inspection on the pool and spa pool. The spa pool originally had four booster/jet pumps installed. Only two pumps are currently functional and the piping has been cut on one of the 2 non-functional pumps. It was found that multiple holes on the wall had suction when the booster/jet pumps were turned on. Suction was detected on lines that were not protected with suction outlet covers. The facility was instructed to keep the booster/jet pumps turned off at the breaker for the remainder of the pool season. The facility was given until October 1 to decide either to abandon the booster/jet system completely or to repair it.
- June 16, the spa at **Malibu Pointe, 1375 E. Hacienda Ave.**, was closed due to the circulation pump not operating and chlorine tablets in the skimmer while the spa was open for use. The spa remains closed.
- June 17, a routine inspection occurred at **Cedar Village Family Apartments, 2850 E. Cedar Ave.** The pool and spa were locked and chained at the time of arrival waiting to be opened by the facility for the day's use. The inspection revealed the following health hazards: the pool and spa had no detectable disinfectant, the spa was missing main drain covers to shield the suction outlets, and the GFCI for underwater lights was inoperable. The property was not able to correct the issues with the inspector on site. The pool and spa were left closed and require a complete inspection by SNHD prior to reopening.
- On June 24, staff conducted a routine inspection at **Torrey Pines Village, 2247 Tall Pines Dr.** It was discovered that there was a picket missing in the fence and that a breach of approximately 10" was present in the barrier. This creates the possibility of unauthorized persons entering the pool, i.e. small children without adult supervision. The pool service company was able to correct the issue on site and temporarily secure the barrier before the inspection was completed.
- On June 27, staff conducted a scheduled final remodel inspection of the **Ridgeview Village HOA Spa, 1801 Scimitar Dr.** The remodel was for a skimmer replacement. Upon arrival, staff found that the spa was not ready for the scheduled inspection. The suction outlet (drain) cover for the skimmer's equalizer line was not installed, the spa was not full of water, and parts of the skimmer were missing. The remodel was not approved and the spa was left closed until the remodel with a complete inspection is passed.
- On June 27, an inspection was done at **Emerald Bay Apartments Pool 2, 4701 E Sahara Ave.** The pool was closed with a 10 day compliance schedule due to the inability to calculate the system flow at the time of inspection. The facility was instructed to correct the flow issues for the circulation system within 10 days to avoid closure of the facility. Additional violations found that were issued a 10 day compliance schedule include: Certified Pool Operator was not certified with SNHD and the hose bibs were not protected from backflow. The reinspection is scheduled for July 11.

- The **Cowabunga Bay Water Park** is nearing completion with an anticipated opening date of July 4. Still pending completion is the Mat Racer feature, which is waiting for a shipment from the slide manufacturer. The facility has scheduled final release inspections for July 1-3. Lifeguard and attendant plans are being finalized as well as construction on all attractions. SNHD representatives are working diligently to find innovative solutions for temporary fixes to areas pending completion to accommodate the facilities desire to open while alleviating public health concerns.

VIII. TRAINING

- The training office continues to train Sr. EHS Arta Faraday and EHS Diane Meyer in food operations. Sr. EHS Robert Cole has begun to cross-train in food operations.
- Christine Sylvis and Nikki Burns-Savage attended the quarterly Food Establishment Resource Library (FERL) core committee meeting on June 3.
- Brisa Soto provided training in Spanish to approximately 50 food handlers per session June 17 and 18 at Mon Ami Gabi, Paris Hotel and Casino.
- The Training Office helped to coordinate the EH Food Ops staff meeting on June 24, where Karla Shoup clarified requirements for live molluscan shellstock tanks, Larry Rogers discussed Annual Itinerant Notification, and Herb Sequera discussed Portable Units for the Service of Food (PUSF) Food Trailer Types.
- Christine Sylvis is working with IT in continuing development of Envision Connect Remote "Canned Comments" for Food Operations.
- Christine Sylvis attended weekly meetings for the SNHD Accreditation QI Council.
- Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
- Special Processes released 1 HACCP plan. Several other plans were reviewed and conditional letters sent, awaiting training records and field visit appointment from the operator.
- Labels were approved for twelve (12) facilities totaling 170 labels. Fourteen (14) new clients brought in labels in June. Two facilities' labels were closed administratively due to the facility's closure or that they no longer needed labels.
- 14 EHSs attended 8-hour HAZWOPER refresher training on June 5.

IX. SPECIAL PROCESSES:

A. LABEL REVIEW

End of month	New Submissions	Releases	Total in Review	# of Labels Approved	Net Difference
May 2014	8	12	52	234	4 files 7.3 percent reduction in balance of files
June 2014	14	14	52	170	0 files No difference

B. HACCP Plans

Environmental Health Monthly Report

Page 14

July 10, 2014

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	2		28	0
Sous Vide or Cook Chill	36	5	1	40	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	74	7	1	80	-6

C. Waivers and Operational Plans

	Previous Month's Totals	New Submissions	Releases	Total Currently in Review	Net Difference
Bare Hand Contact Waiver	16			16	0
Exempt from HACCP- FDA USDA etc.	4			4	0
Other Waivers & Operational Plans	11	1		12	-1
Total	31	1	0	32	-1

JR/ps