



Memorandum

Date: September 25, 2014

To: Southern Nevada District Board of Health

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

RE: Environmental Health Division Monthly Report – September 2014

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program - Calendar Year Data

Food Operation Services	July 2013	July 2014		YTD 2013	YTD 2014	
Initial Inspections	1,664	1,492	↓	14,138	14,455	↑
Reinspections-Routine	151	234	↑	1,199	1,985	↑
Downgrades	152	179	↑	1,177	1,963	↑
Closures	87	43	↓	323	360	↑
Special Events	35	34	↓	423	342	↓
Temporary Food Establishments & Tasting Event Booths	336	201	↓	4,786	3,288	↓
TOTALS	2,425	2,183	↓	22,046	22,393	↑

A. Enforcement Actions and Investigations

- **Renaissance LV Bar, 3400 S. Paradise:** The facility was closed for operating with no hot water.
- August 19-20, staff assisted with large food transport truck inspections at the **Sloan Check Point** with Nevada Highway Patrol and Metro officers.
- **McDonald's, 10020 S Eastern Ave.:** The facility was closed for operating without hot water.
- **Tropicana Havana Pool Bar:** The facility was closed for operating without hot water.
- **Howard Hughes Bahama Breeze Outdoor Bar, 375 Hughes Center Dr.:** The facility was closed for operating without hot water.

- **Church's Chicken #8616, 4800 E. Flamingo Rd.:** A routine inspection conducted August 4 found the facility operating with multiple ceiling leaks in food preparation areas and inadequate refrigeration resulting in 30 demerits. The facility was closed for imminent health hazards. Repairs were made and the facility reopened August 15 with zero demerits.
- **Chapala's Mexican Restaurant, 3331 E. Tropicana Ave:** A routine inspection conducted August 5 found the facility operating with inadequate refrigeration and 44 demerits. The facility was closed for an imminent health hazard and greater than 40 demerits. The facility reopened August 7 with zero demerits.
- **Curbside Café, 875 S. Grand Central Pkwy:** A routine inspection conducted August 6 found the facility operating with inadequate refrigeration and 36 demerits. The facility was closed for an imminent health hazard and required to attend a supervisory conference. The facility reopened August 8 with zero demerits.
- **Casa Mexico Restaurant, 3050 E. Desert Inn Rd:** A routine inspection conducted August 11 found the facility operating without hot water and 60 demerits. The facility was closed for an imminent health hazard and excessive demerits. The facility was required to attend a supervisory conference. The facility conducted training, made necessary repairs and was reopened August 21 with zero demerits.
- **Long John Silver's/A & W, 240 E. Lake Mead Pkwy:** A complaint investigation conducted August 15 found the facility operating with multiple ceiling leaks in food preparation areas. The facility was closed for an imminent health hazard. Repairs were made and the facility reopened August 18 with zero demerits.
- **HK Star Cantonese Restaurant, 3400 S. Jones Blvd.:** Staff closed the facility due to 50 demerits and an imminent health hazard of a cockroach infestation. The facility was required to attend a supervisory conference and then failed the reinspection due to an ongoing infestation which resulted in a managerial conference. They were reinspected and reopened after gaining managerial control of food safety, resolving the pest problem and attending the second conference.
- **Sammy's Pastrami, 4035 S. Decatur Blvd.:** Staff closed the facility due to an imminent health hazard of no hot water. The facility has been reinspected and reopened.
- **China Star Super Buffet, 4595 W. Charleston Blvd.:** Staff closed the facility for failing a "C" grade reinspection. The failed reinspection resulted in 44 demerits with multiple repeat violations. The facility was reopened two days later with a 6 demerit "A" grade.
- **Tea Station, 4355 Spring Mountain Rd.:** Staff closed the facility on a routine inspection resulting in 58 demerits. The reinspection occurred one day later resulting in a 9 demerit "A" grade.
- **Cafe Noodle & Chinese BBQ, 4355 Spring Mountain Rd.:** Staff closed the facility on a routine inspection resulting in 55 demerits. The facility requested a reinspection 3 days later which resulted in 27 demerits with multiple repeat violations and a continued closed status. A supervisory conference was required and the facility was reopened 2 days later with a 0 demerit "A" grade.
- **Yunnan Garden, 3940 Schiff Dr.:** Staff closed the facility during a routine inspection resulting in 47 demerits. A supervisory conference was required and the facility was reopened 3 days later with a 3 demerit "A" grade.
- **Mr. Tofu, 3889 Spring Mountain Rd.:** Staff closed the facility following a change of ownership (COO) inspection resulting in 33 demerits. The new owner became hostile and was required to meet with supervision to address intimidating behavior, at which time he was apologetic. The facility was reinspected and reopened with a 3 demerit "A" grade and the COO permit was approved.

- **Booming Pot, 3466 S. Decatur Blvd.:** Staff closed the facility on a COO inspection resulting in 21 demerits. The facility was reinspected and reopened with a 5 demerit "A" grade and the COO permit was approved.
- **Panda Express and Villa Pizza, 4300 Meadows Ln.:** Staff closed the facilities during a complaint investigation for the imminent health hazard of no electrical power. The electrical power was shut off for repairs in the food court and the above facilities continued to operate. The facilities reopened later the same day with two "A" grade inspections.
- **Jasmine Express, 5546 Camino Al Norte:** Staff closed the facility during a routine inspection with 50 demerits. Staff called 911 for assistance because the owner attempted to commit suicide after learning of the closure of his facility and the owner was taken by ambulance from the facility. Another operator handled the supervisory conference and the "A" grade reinspection the following week.
- **Nutrition Rush Snack Bar, 1560 N. Eastern:** Staff closed the snack bar for the imminent health hazard of lack of available hand washing available in the restroom. The reinspection is still pending.
- **Hot Diggity Dog Annual Itinerant, 311 Park View:** Staff closed the annual itinerant at Craig Ranch Park after failing a special event inspection. The reinspection is still pending.
- **Orchids Gardens, 5485 W. Sahara:** The facility earned a "C" grade after a 31 demerit routine inspection.
- **Denny's #8096, 2400 N Rancho:** The facility earned a "C" grade after a 31 demerit routine inspection. The facility later successfully passed reinspection.
- **Playas de Cancun, 3513 E. Charleston Blvd.:** The facility earned a "C" grade after a 23 demerit routine inspection. The food establishment successfully passed reinspection.
- **Quality Food Service #5, Mobile Vending:** The vendor was closed for operating with an imminent health hazard of no adequate refrigeration. The food establishment successfully passed reinspection.
- **Kenia's Catering #2, Mobile Vending:** The vendor was closed for operating with an imminent health hazard of no adequate refrigeration. The food establishment successfully passed reinspection.
- **El Buen Taco #2, Mobile Vending:** The vendor was closed for operating with an imminent health hazard of no adequate refrigeration. The food establishment successfully passed reinspection the next day.
- **Carefree Catering #35, Mobile Vending:** The vendor was closed for operating with an imminent health hazard of no adequate refrigeration. The reinspection is pending.
- **Texas Station Feast Buffet American, 2101 N. Texas Star Ln.:** The facility earned a "C" grade after a 27 demerit routine inspection. The reinspection is pending.
- **El Rincon Nayarita, 1820 E. Lake Mead Blvd.:** The facility earned a "C" grade after a 36 demerit routine inspection. The reinspection is pending.
- **Blaqcat Ultrahookah Lounge, 6340 W. Charleston Blvd.:** The facility earned a "C" grade after a 28 demerit routine inspection. The reinspection is pending.

B. Supervisory Conferences

Supervisory Conferences were held with the following facilities: Grand Lux Café at the Venetian; Grand Lux Café at the Palazzo; Sushi Twister, 5566 Boulder Hwy.; Big Ern's BBQ, 707 E. Fremont; Roberto's Taco Shop, 6355 E. Russell Rd.; Curbside Café, 875 S. Grand Central Pkwy.; Casa Mexico Restaurant, 3050 E. Desert Inn Rd.; La Cabana Mexican Restaurant, 526 S. Martin Luther King Blvd.; Le Thai, 523 Fremont St.; HK Star Cantonese Restaurant, 3400 S. Jones Blvd.; Cathay House Restaurant, 5300 Spring

Mountain Rd.; Cafe Noodle & Chinese BBQ, 4355 Spring Mountain Rd.; Long John Silver's/A & W #31334, 4675 W. Charleston Blvd.; China Star Super Buffet, 4595 W. Charleston Blvd.; Da Lat Restaurant, 4553 W. Flamingo Rd.; Yunnan Garden, 3940 Schiff Dr.; China One, 7080 N. Durango; Taqueria El Buen Pastor Seasonal, 301 S. Decatur; Jasmine Express, 5546 Camino Al Norte; Nattaya's Secret Kitchen, 2110 N. Rampart Blvd.; Café Verde West, 3111 S. Valley View Blvd.; Quality Food Services, 29 N. 30th St.; and Orchid Gardens, 5485 W Sahara.

C. Managerial Conferences

Managerial Conferences were held with the following facilities: New Jumbo Buffet, 1617 S. Decatur Blvd.; and HK Star Cantonese Restaurant, 3400 S. Jones Blvd.

D. Direct Training Provided to the Community

- August 4, staff worked in developing a Contingency Plan with operators from Aria for a scheduled power outage.
- August 11-13, staff met with industry partners at Mandalay Bay, Luxor/Excalibur and Wynn to discuss concerns and ideas to increase the partnership between industry and SNHD.
- August 27, staff conducted a walk-thru survey at the Paris Yong Kang Street to address concerns prior to the facility opening to the public.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

A. Solid Waste Management Authority (SWMA) Hearing Officer Process: The monthly SWMA Hearing Officer Meeting was conducted August 14, with 14 cases adjudicated, \$18,000.00 in penalties imposed and corrective actions ordered. There were 16 Notices of Violation mailed in August for the Hearing Officer Meetings.

B. Complaints of Illegal Dumping: The Solid Waste and Compliance Section received 114 complaints of illegal dumping in August.

C. Waste Management Audits: The Solid Waste and Compliance Section completed 234 Waste Management Audits during August.

D. Underground Storage Tanks (UST) Full Compliance Inspections: A total of 92 full UST Compliance Inspections were conducted during August. A total of 13 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 PDF Inspections and Reinspections. In addition, 65 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.

F. Solid Waste Plan Review Program (SWPR):

1. **Temporary Permits** – All Pro Hydrojetting & Pumping, LLC; ERC Inc.; United Recycling, LLC
2. **Permits issued in August:** BMC, LLC (Modification/RC); A1 Organics Nevada, LLC (Modification/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 (7); Landfills (2); Compost Plants (1)
5. **Facilities planned for approval at Board of Health meetings/SNHD Workshops in September:** K&M Diversified

G. Subdivision Program: Monthly Totals

Tentative Maps: Received (11), Lot Count (580); Final Maps: Received (22), Lot Count (790); Final Maps: Signed (14), Lot Count (440); Improvement Plans: Received (16), Lot Count (582); Expedited Improvement Plans: Received (4), Lot Count (166); Fees Paid \$20,337.65

- H. Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of August was \$16,153.00. The total number of ISDS permits was 13 (5 residential and 8 commercial). The total number of tenant improvements was 19. The number of loan certifications processed was 2. There were 4 pool locations processed.

- I. ISDS Program Compliance:** Seven compliance vouchers (warnings) were resolved in August. There were no compliance cases resolved in August.

III. VECTOR CONTROL OFFICE

ENVIRONMENTAL HEALTH Vector Control and Other EH Services - Calendar Year Data

Vector Control and Other EH Services	August 2013	August 2014		YTD 2013	YTD 2014	
West Nile Virus Surveillance Traps Set	104	146	↑	392	714	↑
West Nile Virus Surveillance Mosquitoes Trapped	2,468	3,723	↑	5,454	12,890	↑
West Nile Virus Surveillance Culex sp. Submitted	2,464	2,503	↑	4,903	10,050	↑
West Nile Virus Surveillance Submission Pools	128	149	↑	337	498	↑
West Nile Virus Surveillance Positive Mosquitoes	60	176	↑	164	634	↑
West Nile Virus Surveillance Positive Submission Pools	4	16	↑	11	29	↑
Elevated Blood Level Home Investigations	1	0	↓	5	1	↓
Healthy Homes/Landlord Tenant Response (LLT)	4	12	↑	128	65	↓
CMART/MATT Services	1	1	→	4	4	↑
Public Accommodations Inspections	39	17	↓	218	175	↓
Public Accommodations Complaints	15	20	↑	157	140	↓
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	160	148	↓
Mobile Home/Recreational Vehicle Park Complaints	2	4	↑	22	26	↑
Mattress Refurbishing Services Complaints	0	0	→	0	0	→

A. Mosquito Surveillance

- The Nevada Department of Agriculture reported an additional 16 West Nile Virus (WNV) positive mosquito pools, from 9 additional zip codes, totaling 176 mosquitoes. The Office of Epidemiology reported the first human WNV case in 2014.
- Staff completed a 'WNV Human Case Response' policy to ensure records for zoonotic disease investigations are documented and protected from release as public records.

B. Public Accommodations

- August 13: Staff conducted a routine inspection at **Sunrise Inn, 910 E. Cheyenne**. Upon arrival, staff found the entire downstairs floor had been flooded due to failure of the facility's sump pump in the wet well/sewage lift station. This leak affected all guest rooms and the laundry room on that floor. Although the failure occurred on August 9 and an environmental remediation company had been hired immediately, management failed to notify SNHD. Management was instructed that the floor was to remain closed until the remediation had been completed and all affected rooms were inspected by the SNHD and deemed to be sanitary. The facility will be using third party linen provider until which time laundry rooms is approved to operate. Other violations noted included unsanitary ice machine and floor drain, unsanitary mattresses, inoperable smoke alarms, and non-functioning GFCI's; all violations corrected on site.
- August 19: Staff participated in a complaint investigation at the **Four Queens Hotel, 202 Fremont St.** regarding a bio-stained headboard, torn furniture, wallpaper in disrepair, bathtub faucet caulking in disrepair, mold and leaking around a toilet base, dirty A/C vent, a dusty artificial plant, torn pillowcase, a coffee table in disrepair and a cracked bathroom sink. Observed was a cracked sink, a torn couch back cushion and a worn headboard without bio-stain. Management will make appropriate repairs.
- August 18: Staff conducted a routine annual inspection of the **Fortune Hotel, 325 E. Flamingo Rd.** Six rooms were inspected of which 4 were closed for unsanitary mattresses and 1 inoperable smoke detector. Several repeat violations noted during the 2013 inspection were observed, including identification of several mattresses excessively stained with bodily fluids, numerous unlabeled chemical bottles, continued use of cellulose sponges for cleaning of guestrooms, and several deficiencies in the laundry room. Additionally, an active water leak was observed in the Women's Public Restroom.
- August 20: Staff conducted a routine inspection at the **Club de Soleil Hotel, 5499 W. Tropicana**. Five rooms were inspected resulting in 5 unsanitary mattresses being discarded and replaced with new ones during the inspection. The facility was given a compliance schedule of 30 days to begin inspection of mattresses in rooms and to voluntarily discard and replace unsanitary mattresses. A follow-up inspection will be scheduled to ensure compliance.
- August 29: Staff conducted a complaint investigation of the **Aviator Suites, 4244 N. Las Vegas Blvd.** regarding a bed bug infestation in a guest room. The complaint was not found to be valid. Supporting CPCO documentation copies were obtained. Management was also issued a Cease and Desist Order regarding renting units less than 30 days if they are to be considered an

apartment complex. A Clark County Business License indicating they are operating as an apartment complex must also be provided. If that documentation is not provided, a full facility inspection will be scheduled in the month of September.

C. Mobile Home Park (MHP) / Recreational Vehicle Park (RVP)

- August 6: Staff conducted an inspection at **Tropicana Village MHP, 5900 W. Tropicana**, as part of the facility's 45 day compliance schedule. Space 81 was previously reported to management as having excessive cat feces located in desert landscaping around the unit. It was observed during reinspection that the area had not been remediated. Due to an extreme amount of feces, management was required to remediate the area as a sewage spill within 48 hours. Management did comply and area was remediated as required within the given time frame.
- August 27: Staff responded to a complaint of a bedbug infested mattress being kept in the carport at **Pleasant Valley MHP, 3800 S. Decatur Blvd., Unit #3**. Staff observed a box spring present in the driveway; the mattress showed evidence of a bedbug infestation but no bedbugs were observed. Management was instructed to ensure the tenant properly discards the box spring to prevent harborage and eliminate the possibility of spreading the infestation.

D. Landlord Tenant Complaints

- August 8: Staff participated in a tenant complaint investigation at **Antigua Bay, 5225 E. Charleston Blvd. #2110** regarding a leaking A/C unit resulting in water intrusion damage with possible mold. Other maintenance issues were identified. Closer examination of the HVAC unit revealed that the compressor was dysfunctional. Staff was met on site by the regional maintenance supervisor who agreed to make all appropriate repairs in a timely manner. An UNLV graduate student participating in the Healthy Housing program met us on site.
- August 13: Staff responded to a complaint of water leaks causing mold in **Unit 41, 5050 Tamarus**. There was evidence of water damage at different areas in the unit. Mushrooms were observed growing in one area with water damage. Tenant stated leaks were repaired; however, no mold remediation had occurred. Staff spoke with onsite management regarding the complaint. Management stated they were going to move tenants to another unit to begin mold remediation as soon as possible. Staff provided management with a copy of the inspection report with remediation recommendations.
- August 26: Staff participated in a tenant complaint investigation at **4840 E. Charleston Blvd. #11** regarding a sewage backup into the bath tub, a dysfunctional toilet and water intrusion damage to the restroom wall and ceiling with subsequent mold growth. The tenant took photos to document these conditions; however, they were not occurring at the time of inspection. Management agreed to respond appropriately.

E. CMART/MATT Services

August 29: Staff assisted City of Henderson and SNHD's Solid Waste and Compliance (SW) staff on a hoarding complaint at **662 Cervantes Dr**. Solid Waste staff had observed rodent feces in the home and requested assistance

from Vector Control to determine what type of rodent was infesting the unit to determine if a route of entry and exit from the residence to the rest of the neighborhood existed. The feces observed in the unit appeared to be from roof rats and the conditions within could support a rodent population as harborage, food stuffs and water sources were all present. Vegetation around the unit was maintained by the Homeowners Association and manicured. No entry/exit point was observed inside or outside the unit; however, the entry/exit point may be on the unit's roof. SW staff will write a Notice of Conditions and provide it to Henderson Code Enforcement who will obtain a warrant to remediate the residence.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Calendar Year Data

Special Programs	July 2013	July 2014		YTD 2013	YTD 2014
School Facility Inspections	0	0	→	472	477
School Facility Complaints	3	0	↓	25	15
School Food Service Facility Inspections	0	0	→	380	380
School Food Service Facility Complaints	0	0	→	3	6
Child Care Facility Inspections	42	51	↑	329	253
Child Care Facility Complaints	4	3	↓	20	19
Body Art Facility Inspections	50	21	↓	251	176
Body Art Facility Complaints	3	0	↓	8	6
Body Art Artist Special Event Inspections	2	0	↓	207	95
Body Art Cease & Desist Order To Artists Lacking Permits	N/A	5	↓	N/A	33
Water Store and Bottling Plant Inspections	N/A	0	↓	N/A	2
Water Store and Bottling Plant Complaints	N/A	0	↓	N/A	0
Foodborne Illness Complaint Investigations	4	5	↑	27	40
Single Case of Legionellosis Investigations	N/A	0	↓	N/A	6
Summer Food Service Program Inspections	13	7	↓	59	104
Public Water System Sanitary Surveys	N/A	1	↓	N/A	16
Public Water System Violation Letters Issued	N/A	20	↓	N/A	23
Public Water System Complaints Issued	N/A	0	↓	N/A	2

A. Child Care

- On August 5, at **Children's Choice Learning Center/Sunset, 1310 W. Warm Springs Rd.**, staff accompanied Nursing Division staff for a site visit regarding non-compliance with immunization requirements. Staff reviewed attendance information and determined that of the 55 non-compliant children, 34 were no longer attending the child care center. The Director of the preschool was provided exclusion letters to be delivered to the parents of the 21 non-compliant children who are enrolled at the facility. Notice was given to the Director that failure to exclude the non-compliant children would result in further administrative

action including assessment of a fee and possible suspension of the Health Permit.

- On August 22, at **Gold Standard Childcare and Preschool, 5120 S. Eastern**, staff investigated a complaint that facility staff responsible for preparing food did not have Food Handler Safety Training cards. The investigation revealed that the Director was not aware that facility staff members who prepare food were required to have cards.
- On August 25, at **Bright Child Learning Centers, 8060 Blue Diamond Rd.**, staff found several repeat violations that affected the health and safety of the children in care. Violations noted during these inspections included improper sanitizer/disinfectant in use, incorrect sanitizer/disinfectant strengths, no 2-step procedure followed, hazards accessible to children, kitchen refrigerator not holding temperature and not removed from use, hand sinks used for food prep and utensil rinsing, improper diapering procedures. Staff assessed fees for failing to correct the violations and a Supervisory Conference was scheduled for September.

B. Outbreak Investigation Support

During August staff conducted 4 environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments and an environmental investigation of public facilities that may have a possible association of a single case of legionellosis. None of the investigations conducted in August 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.

C. Body Art

- During August, staff issued 3 Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
- August 8-9, **Art-'n-Ink Festival, Southpoint Hotel and Casino**, at this special body art event, staff conducted inspections of numerous artists that were providing tattoos and piercing services to individuals.

D. Safe Drinking Water

August 1, **Kyle Canyon Water District** was allowed to rescind a tier 1 public notice following repair to a damaged water main in the Lower Rainbow subdivision (Kyle Canyon).

E. Outreach

August 7, staff gave a presentation on basic sanitation of serving food in classrooms. The presentation was for teachers of the Clark County School District that are participating in the USDA Fresh Fruit and Vegetable Program.

V. FOOD PLAN REVIEW

ENVIRONMENTAL HEALTH Food Plan Review Program - Calendar Year Data

Food Plan Review Services	July 2013	July 2014		YTD 2013	YTD 2014	
Total Food Plan Review Services	981	891	↓	7,806	6,204	↓
Total Service Request Intake (FPR)	292	225	↓	2,159	1,948	↓
Total Service Request Released (FPR)	267	299	↑	1,847	1,945	↑
Total Service Requests Current in Plan Review	1,197	1,108	↓			

- Staff conducted a final inspection at **Chili's, 5757 Wayne Newton Blvd., McCarran Airport**, for approval to stock and operate. Upon entrance to the facility it was noted that water temperatures were not consistent. Water temperatures along the back wall of the facility, at a hand sink and prep sink, were providing hot water at both the hot and cold side faucets. The general contractor was unaware of the situation and promptly began to investigate the source of the issue. The general contractor proceeded to re-plumb the cold water lines and the sinks were then providing hot and cold water at the faucets. Upon correction the facility was issued the appropriate health permits and approved to stock and operate.
- During the plan review for **Chili's at the Hawaiian Marketplace**, it did not appear that the *Shock A Vodka* dispenser was American National Standards Institute (ANSI) sanitation certified as required by SNHD regulations. Staff spoke to the manufacturer of the equipment and confirmed that the dispenser was not certified. Chili's management was given the option to either have the dispenser field certified by National Sanitation Foundation (NSF), UL/Intertek or ETL, or remove it from the bar. Chili's management decided to remove it and repair the gap left in the bar top after it was removed.
- A pre-operational inspection at **Raising Cane's Chicken Fingers, 3023 St. Rose Pkwy.**, on August 19 found multiple construction violations. The most critical issue was the installation of a 3-compartment sink with only 1 integral drain board on the right side. SNHD Regulations require 2 integral drain boards, 1 for dirty dish storage and 1 for air drying of clean dishes. Original plans submitted at the initial Plan Review meeting showed the appropriate sink. The operator was given a list of corrections which should be completed before the final inspection.
- Staff attempted a final inspection at **Quest Academy K-6, 1300 E. Bridger**, but was advised prior to entering the building that the "popcorn" covering on the ceiling had been disturbed and fallen onto the floors throughout the building and had been determined to contain asbestos. The operator contacted MSE Environmental, a certified asbestos abatement company, to perform remediation on the ceiling and dispose of the asbestos-contaminated materials. The facility is in the process of updating their asbestos management plan following the incident, as required by the EPA's Asbestos Hazard Emergency Response Act, and was scheduled for final inspection on September 4.
- Plan Review staff performed final inspections at **The Bunkhouse, 124 11th St.** The facility consists of 4 permits, with an outside bar still pending completion. A full remodel of the interior had been done. The facility's plan is to turn the

outside of the restaurant into an entertainment area with live music. The facility will contact staff when the outdoor bar is complete.

- A final inspection at **Rivas Mexican Grill, 3025 East Desert Inn** resulted in failure due to no approval from the fire and building departments. The refrigerator was red-tagged for not operating at a safe temperature due to improperly sealing door gaskets. After the owner repaired the refrigerator, the facility was reinspected and approved.
- A change of ownership inspection conducted at the **Trop Mini Mart, 5785 W. Tropicana Ave.**, resulted in staff red-tagging out the ice bin/machine and issuing a Cease and Desist Order to stop the ice bagging operation in the establishment. The ice machine and bin were modified with materials that would not meet NSF/ANSI standards for food contact when galvanized metal was used to repair the ice bin. The ice bin was replaced with a new unit and was reinspected. The ice bagging operation is still suspended, pending label submission and approval by Hazard Analysis and Critical Control Point (HACCP) team staff. The change of ownership was approved pending correction of the items noted above on the compliance schedule.
- On August 5, staff visited the **La Flor de Michoacan Ice Cream, 2670 N. Las Vegas Blvd.**, to approve a construction remodel of the operator's ice cream store. A used ice cream dipping cabinet could not be approved because it did not meet the requirements of NSF/ANSI Standard 7 for the design and construction of commercial refrigerators and freezers. The operator contracted with an NSF Certified stainless steel fabricator to make the necessary repairs to both the freezer and sneeze guard that included making the welds continuous around the stanchions of the refrigerated cabinet and replacing the light fixture. The glass shield and deteriorated frame component parts of the sneeze guard were also replaced, to meet the requirements of NSF/ANSI Standard 2 for the design and construction of food equipment. A follow-up Plan Review inspection was made to the premises on August 26 to inspect the equipment, at which time the premises remodel was approved and operator allowed to stock and operate the area.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Plan Review - Calendar Year Data

Aquatic Health Program Services	July 2013	July 2014		YTD 2013	YTD 2014	
New Projects Submitted to Plan Review	57	395	↑	63	435	↑
All Projects Released from Pool Plan Review	53	771	↑	69	469	
Total Operation Inspections	570	2,618	↑	640	3,010	↑
Complaint Investigations	62	181	↑	68	151	
Inactive Body of Water Surveys	22	65	↑	12	72	↑
Total Program Services Completed	764	4,030	↑	852	4,137	↑

Enforcement Actions:

- On August 8, **Orland Apartments Pool, 201 Orland St.** was observed to have a chain linked fence with areas void of slats or tennis netting. Chain linked fences are considered to have handholds/footholds within the barrier,

which is prohibited per NAC 444.136.2, as handholds/footholds present in a barrier may allow for unauthorized individuals to gain access to the pool. The SNHD defines a handhold/foothold in a chain linked fence as having an opening greater than 1.75 inches measured on the diagonal. The fence was measured to be five feet tall and the gaps in the chain links were about 2.5 inches on the diagonal. The facility was given a 1 year compliance schedule to correct the violation.

- On August 8, the spa at **Westcliff Pines 2, 8206 Silver Sky Dr.** failed a new construction final inspection due to the spa area gate not properly self-closing. The spa was reinspected August 25 and approved for operation.
- On August 8, illegal remodels were discovered at **Sunrise Villa 5 Home Owners Association, 3165 Espanol Dr.** The *East Pool* had a new heater installed without obtaining the proper review and approval from SNHD. The west pool had a new variable speed pump installed without obtaining the proper review and approval from SNHD.
- On August 11, **Studio Plaza Apartments, 915 S. Casino Center Dr.,** received a change of ownership inspection. This is significant as this property was in arrears over a year in permit fees and closure fees due to immediately dangerous to life and health issues. The facility also had all the equipment that was approved for this pool replaced without authority to lesser equipment. The pump and sand filter have been replaced along with secure main drain covers and adequate disinfection and a certified pool company has been obtained.
- On August 13, staff found an unapproved remodel at **Desert Shade Apartments, 261 Sun Valley Dr., Mesquite.** The disinfectant system for the pool and spa had been changed from its original design without proper notification to SNHD. Staff instructed the facility to have a contractor submit plans for review.
- On August 13, staff investigated a complaint about a green pool with mosquito larvae as well as gaps in the pool barricade, which allowed kids to access the pool at the **Lantana Apartments, 6501 W. Charleston Blvd.** Staff found the complaint to be valid. Due to the gaps in the barricade, the pool was posted closed by staff due to an imminent hazard and staff stayed at the property until the gaps in the pool barricade were secured.
- On August 19, staff discovered unapproved pool enclosure decks at the **Sahara West Condos, 2301 Redwood St.** As the decks did not appear to compromise pool patron safety, staff allowed the pools to remain open, pending remodel applications be applied for within 10 business days from the date of discovery.
- On August 19, routine inspections were conducted at **Summerhill Villas, 2150 N. Tenaya Way Office Pool and Spa.** Two separate breaches in the barrier that enclose the pool and spa exceeded 7 inches in width each. The facility was allowed to correct the violations on site and immediate and permanent repairs were made to secure the barrier. The facility was advised that should this particular violation occur on a subsequent inspection, the pool and spa will be closed for 24 hours.
- On August 20, staff arrived on site for a complaint investigation for the pool at **Evergreen Apartments, 5400 W. Cheyenne Ave.** The complaint stated that the pool was green. It was observed that the pool was green during the investigation, but the facility was in the process of draining the pool and

correcting the issue. The pool gates were chained and padlocked. Upon speaking with the manager, it was discovered that the property was changing owners the following week. Management was instructed to apply for a change of ownership within 10 days of the new owners taking over the property.

- On August 22, an operational inspection was conducted on the two spas at the **Daylight Beach Club at the Mandalay Bay, 3950 S. Las Vegas Blvd.** Both spas had variable speed drives installed without the appropriate approval from SNHD. The facility informed the inspector that the contractor had installed the variable speed drives on numerous bodies of water. Accurate flow meters were not installed along with the variable speed drives as required by the SNHD. The facility was informed to adjust the variable speed drives to 100% and to submit applications for after-the-fact remodels within 10 working days or the bodies of water would be closed.

VII. TRAINING

- 13 EHSs attended 8-hour HAZWOPER refresher training on August 6.
- Training Office personnel attended an SNHD/Industry Meeting on August 21, and Sr. EHS Nikki Burns Savage presented SNHD's HACCP Plan Updates during the meeting.
- Christine Sylvis and Brisa Soto met with Wolfgang Puck chefs at the Palazzo to discuss curing requirements on August 25.
- The Training Office has worked with the Food and Drug Administration (FDA) to arrange for and organize "FD218 Risk Based Inspection Methods at Retail" training over the past few months. The FDA provided this valuable training to 66 EHSs August 26-27 and August 28-29.
- EHS Diane Meyer and EHS Nathan Diaz continue to train in Food Operations.
- Christine Sylvis attend 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 3 HACCP plans and 5 waiver/operational plans.
- 28 label review files were released (including 16 administrative releases) totaling 50 labels. This is a 19.6% reduction in label review files currently in review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Calendar Year Data

Label Review Services	July 2014	August 2014	
New Label Review Submissions	5	13	↑
Label File Releases	2	28	↑
Total Labels Currently in Review	56	45	↓
Number of Labels Approved	4	50	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Calendar Year Data

Special Processes Review Services	July 2014	August 2014	
Cook Chill/Sous Vide New Submissions	2	0	↓
Cook Chill/Sous Vide Releases	3	1	↓
Cook Chill/Sous Vide Total	39	38	↓
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	1	0	↓
2-Barrier ROP Releases	4	2	↓
2-Barrier ROP Total	29	27	↓
Other Special Processes (including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	1	0	↓
Other Special Processes Releases	0	0	→
Other Special Processes Total	8	8	→

ENVIRONMENTAL HEALTH Special Processes Waivers & Operational Plans Review - Calendar Year Data

Waivers and Operational Plans Review Services	July 2014	August 2014	
Waivers Review New Submissions	1	2	↑
Waivers Review Releases	1	3	↑
Waivers Review Total	20	19	↓
Operational Plans Submissions	2	0	↓
Operational Plans Releases	0	2	↑
Operational Plans Total	14	12	↓