



Memorandum

Date: October 23, 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 Activity Report – October 2014

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program - Fiscal Year Data

Food Operation Services	August 2013	August 2014		FY 13-14	FY 14-15	
Initial Inspections	2,118	1,657	↓	3,782	3,149	↓
Reinspections-Routine	192	238	↑	343	472	↑
Downgrades	186	203	↑	338	382	↑
Closures	106	54	↓	193	97	↓
Special Events	61	59	↓	96	93	↓
Temporary Food Establishments & Tasting Event Booths	334	246	↓	670	447	↓
TOTALS	2,997	2,457	↓	5,422	4,640	↓

1. Enforcement Actions and Investigations:

- A. **Huertas Bakery and Taco Shop Restaurant, 1195 E. Desert Inn Rd. Ste. B:** Staff closed the facility during a Change of Owner inspection with Plan Review.
- B. **Aria Buffet Warewash/Beverage Station, 3730 S. Las Vegas Blvd.:** Staff issued a Cease and Desist Order for missing ceiling tiles causing potential for contamination to clean dishes.
- C. **Café Verdi, 4023 S. Maryland Pkwy.:** Staff closed the facility during a Change of Owner inspection with Plan Review.
- D. **Quad Lounge Bar:** Staff closed the facility due to construction debris causing the bar to be unsafe during operation.

- E. Tacos El Burrito Loco, 2401 S. Valley View Blvd.:** Staff closed the facility for failing a "C" grade reinspection with 37 demerits and repeat critical and major violations. The reinspection occurred three days later resulting in a 0 demerit "A" grade.
- F. Ichiza, 4355 Spring Mountain Rd.:** Staff closed the facility on a routine inspection resulting in 50 demerits. The reinspection occurred two days later after a second supervisory conference resulting in a 0 demerit "A" grade.
- G. Pho Little Saigon, 3775 Spring Mountain Dr.:** Staff closed the facility for receiving 53 demerits on a routine inspection. The facility was reopened after management attended a managerial conference.
- H. Prommares Thai Food, 6362 W. Sahara:** Staff closed the facility for failing a "C" reinspection with 33 demerits with repeat critical and major violations and an imminent health hazard of inadequate refrigeration. It has been reopened following a supervisory conference.
- I. Hunan Jiu Jia, 3950 Schiff:** Staff closed the facility on a routine inspection due to an imminent health hazard of inadequate refrigeration and 28 demerits. The facility was required to attend a second supervisory conference and has since reopened.
- J. Shaanxi Gourmet, 3400 S. Jones Blvd.:** A routine inspection conducted on September 16 resulted in a closure due to an imminent health hazard of a cockroach infestation and 39 demerits. On September 22, the facility was reinspected resulting in an "A" grade and is now open and operating.
- K. Hong Kong Garden Seafood BBQ Cafe, 3407 S. Jones Blvd.:** A routine inspection conducted on September 17 resulted in a closure due to an imminent health hazard of a cockroach infestation and 58 demerits. On September 22, the facility was reinspected resulting in an "A" grade and is now open and operating.
- L. TK House of Bread, 9030 W. Flamingo:** Staff responded to a sprinkler system discharge resulting in exposed product being discarded. The facility was released to clean, sanitize and document sprinkler repair prior to reopening.
- M. Harley Harmon Elementary School, 5351 Hillsboro Ave.:** Staff investigated after receiving multiple complaints about an illegal vendor selling to children after school. Staff found an illegal vendor on school property and the Clark County School District (CCSD) Police were called for assistance. The illegal vendor was informed of the permit requirements and told his food may be confiscated if found again. Parents in the area interfered with the investigation and escalated the situation, demanding the illegal vendor be left alone. After this investigation, a protocol was established with the CCSD Police to respond to these complaints.
- N. Golden Nugget, 129 Fremont St.:** A routine inspection conducted September 5 found a pump room bar support facility operating with a cockroach infestation. The

facility was closed for an imminent health hazard. Necessary abatement by pest control was conducted and the area reopened September 6 with 0 demerits.

- O. Taj Palace Restaurant, 9530 S. Eastern Ave.:** A routine inspection conducted September 9 found the facility operating with inadequate refrigeration and 33 demerits. The facility was closed for an imminent health hazard. Due to previous noncompliance, the facility was required to contract with a Food Safety Consultant. The facility reopened September 11 with 0 demerits.
- P. Kaizen Fusion Roll & Sushi, 10271 S. Eastern Ave.:** Routine inspections conducted September 9 found the facility operating with inadequate refrigeration at the sushi bar and 55 demerits in the kitchen. The facility was closed for an imminent health hazard and greater than 40 demerits. The new operator was required to attend a supervisory conference. The facility reopened September 11 with 0 demerits.
- Q. Delhi Indian Cuisine, 4022 S. Maryland Pkwy.:** A routine inspection conducted September 10 found repeat critical and major violations totaling 45 demerits. The facility was closed for greater than 40 demerits. The facility was reopened September 11 with 0 demerits.
- R. JFE Sushi at Albertsons, 201 S. Stephanie St.:** A routine inspection conducted September 29 found the facility operating with inadequate refrigeration and 25 demerits. The facility was closed for an imminent health hazard. The facility reopened October 1 with 0 demerits.
- S. New York Pizza Ribs and Wings, 1000 S. Torrey Pines:** The facility earned a "C" downgrade after a 27 demerit routine inspection. On September 10, staff responded to a complaint and the facility was closed for operating with an imminent health hazard of a pest infestation. The facility successfully passed reinspection on September 16.
- T. Café El Mundo Cabano, 5781 W. Sahara Ave.:** The facility earned a "C" downgrade after a 27 demerit routine inspection. The facility successfully passed reinspection on September 26.
- U. Café Verde West, 3111 S. Valley View:** The facility was closed for operating with an imminent health hazard of a pest infestation. On September 6, staff responded to a complaint that the facility was continuing to operate while closed. Staff did verify that the facility was open for business and closed the facility again.
- V. Boodies Lounge, 7002 W. Charleston Blvd.:** The facility earned a "C" downgrade after a 30 demerit routine inspection. The facility successfully passed reinspection on September 24.
- W. Lobsta Trap, Mobile Vending:** The facility earned a "C" downgrade after a 30 demerit routine inspection.

- X. Smith's Food #399 Bakery, 4840 W. Desert Inn:** The facility earned a "C" downgrade after a 28 demerit routine inspection. The facility successfully passed reinspection on September 16.
- Y. JFE Sushi, 7511 W. Lake Mead Blvd.:** The facility earned a "C" downgrade after a 30 demerit routine inspection. The facility successfully passed reinspection on September 26.
- Z. El Trancazo Night Club, 3402 E. Lake Mead Blvd.:** The facility earned a "C" downgrade after failing a reinspection with repeat critical/major violations.
- AA. Los Amigos #2, Mobile Vending:** The facility was closed for an imminent health hazard of lack of adequate refrigeration. The mobile vender passed reinspection on September 18.
- BB. Osaka Restaurant, 7511 W. Lake Mead Blvd.:** The facility earned a "C" downgrade after a 39 demerit routine inspection.
- CC. Smokeit BBQ, Annual Itinerant:** The facility was closed after a 30 demerit routine inspection.
- DD. Pachuca Hidalgo Catering #2, Mobile Vending:** The facility was closed for operating with an imminent health hazard of lack of adequate refrigeration. The facility successfully passed reinspection on September 24.
- EE. Domino's Pizza #7451, 3100 E. Lake Mead Blvd.:** The facility was closed for operating with an imminent health hazard of sewage in the kitchen. The facility successfully passed reinspection on September 26.
- FF. El Porvenir Market, 3100 E. Lake Mead Blvd.:** The facility earned a "C" downgrade after a 24 demerit routine inspection.

2. Supervisory Conferences:

- A.** Supervisory Conferences were held with the following facilities: Casanova, 3377 S. Las Vegas Blvd.; Bally's Ichiban, 3645 S. Las Vegas Blvd.; Ichiza, 4355 Spring Mountain Rd.; Tacos El Burrito Loco, 2401 S. Valley View Blvd.; Prommares Thai Food, 6362 W. Sahara Ave.; Hong Kong Seafood BBQ Café, 3407 S. Jones Blvd.; Hunan Jiu Jia, 3950 Schiff Dr.; Kaizen Fusion Roll & Sushi, 10271 S. Eastern Ave.; Kung Pao Wok, 755 S. Grand Central Pkwy.; Sumo Japanese Restaurant, 2861 N. Green Valley Pkwy.; McDonald's #21815, 2886 S. Nellis Blvd.; New York Pizza Ribs and Wings, 1000 S. Torrey Pines; Café El Mundo Cabana, 5781 W. Sahara Ave.; Smith's Food #399 Bakery, 4840 W. Desert Inn Rd.; and Los Amigos #2, Mobile Vending.

3. Managerial Conferences:

- A.** Managerial Conferences were held with the following facilities: Pho Little Saigon, 3775 Spring Mountain Rd.; Sushi on Tropicana, 2625 E. Tropicana Ave.; and Café Verde West, 3111 S. Valley View.

4. Direct Training Provided to the Community:

- A. September 4, staff provided Food Safety training in Spanish to workers at the Venetian Grand Lux Café.
- B. September 16, staff met with Industry partners to present new grade card ideas.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted September 11, with 16 cases adjudicated, \$11,700.00 in penalties imposed and corrective actions ordered. There were 16 Notices of Violation mailed in September for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 92 complaints of illegal dumping in September.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 483 Waste Management Audits during September.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 76 full UST Compliance Inspections were conducted during September. A total of 27 UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, Reinspections and UST Abatement Oversight activities were carried out.
5. **Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 19 PDF Inspections and Reinspections. In addition 45 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits** – All Pro Hydrojetting & Pumping, LLC; ERC Inc.; MBT Nevada, LLC; United Recycling, LLC
 - B. **Permits issued in August:** MBT Nevada, LLC (temporary RC)
 - C. **Landfills** - Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy; Timet; and Wells Cargo
 - D. **Facility Applications Being Processed** – Recycling Centers (7); Landfills (2)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in October:** Apex Class I Landfill (DBOH)
7. **Subdivision Program:** Monthly Totals

Tentative Maps: Received (12), Lot Count (1,458); Final Maps: Received (32), Lot Count (1,130); Final Maps: Signed (15), Lot Count (685); Improvement Plans: Received (20), Lot Count (866); Expedited Improvement Plans: Received (4), Lot Count (307); Fees Paid \$28,835.76

8. **Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of September was \$13,590. The total number of ISDS permits was thirteen (13), (eleven (11) residential and two (2) commercial). The total number of tenant improvements was twenty-two (22). The number of loan certifications processed was three (3). There were two (2) pool locations processed.
9. **ISDS Program Compliance:** Twelve (12) compliance vouchers (warnings) were resolved in September. There was one compliance case resolved in September.

III. **VECTOR CONTROL OFFICE**

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

Vector Control and Other EH Services	September 2013	September 2014		FY 13-14	FY 14-15	
West Nile Virus Surveillance Traps Set	103	159	↑	324	481	↑
West Nile Virus Surveillance Mosquitoes Trapped	2,363	6,546	↑	6,455	16,733	↑
West Nile Virus Surveillance Mosquitoes Tested	2,087	6,546	↑	5,999	16,207	↑
West Nile Virus Surveillance Submission Pools Tested	117	388	↑	346	890	↑
West Nile Virus Surveillance Positive Mosquitoes	0	146	↑	134	975	↑
West Nile Virus Surveillance Positive Submission Pools	0	19	↑	9	68	↑
Elevated Blood Level Home Investigations	1	0	↓	2	0	↓
Healthy Homes/Landlord Tenant Response (LLT)	9	26	↑	29	55	↑
CMART/MATT Services	0	0	→	1	1	↑
Public Accommodations Inspections	34	15	↓	90	43	↓
Public Accommodations Complaints	17	18	↑	53	52	↓
Mobile Home/Recreational Vehicle Park Inspections	3	0	↓	4	3	↓
Mobile Home/Recreational Vehicle Park Complaints	2	8	↑	11	16	↑

1. **Mosquito Surveillance:**

The Department of Agriculture reported an additional 19 West Nile Virus (WNV) positive mosquito pools, from nine additional zip codes, totaling 146 mosquitoes in September. In 2014, 68 mosquito pools, totaling 975 mosquitoes, from 23 zip codes have tested WNV positive. The Office of Epidemiology reported the second human WNV case in 2014.

Staff conducted a concentrated mosquito trapping effort in the Mesquite, Moapa Valley, and Paiute Reservation area in response to heavy rains and severe flooding. Mosquito control chemicals were provided to Clark County Vector Control for emergency larvicide activities in the affected areas. Two community meetings were conducted in Moapa Valley to educate the residents about WNV and mosquito bite prevention.

Staff, working with the Public Information Office, completed numerous television, radio, and print media interviews.

- A. September 4: Staff responded to a complaint of stagnant water and mosquito breeding in the wash channel adjacent to the Summerlin Parkway East on-ramp at Town Center Drive. An excessive amount of vegetation was observed blocking the flow of water from a drainage pipe in the wash. A large amount of mosquito larvae were present. Two gravid traps were set and a pool of 15 mosquitoes was found to be WNV positive. The City of Las Vegas was notified of the results and immediately agreed to clear the vegetation. The area will continue to be monitored routinely. The complaint was closed.
- B. September 11: Staff responded to a report of a human WNV case; mosquitoes captured at the residence were WNV negative.
- C. September 22: Staff met with CCSD personnel at **Ute Perkins Elementary School, Moapa Valley**, to discuss ongoing trapping efforts to reduce adult mosquitoes on the property and to answer general mosquito related questions. Staff provided CCSD with five mosquito traps and instructions on how to use them. School staff planned to use the mosquito traps on a nightly basis as a non-chemical measure to reduce the adult population on school property.

2. **Public Accommodations:**

- A. September 10: Staff conducted a routine inspection of **Nellis Suites, 4555 N Las Vegas Blvd.** Observed were several unsanitary mattresses which were replaced onsite. One dysfunctional bathroom GFCI was replaced onsite. Violations observed on a routine inspection dated October 10, 2013 to an ice machine and the linen storage/laundry room remained uncorrected. The ice machine was red tagged out of service and will remain so until all corrections regarding plumbing are approved by the Health District.
- B. September 20: Staff responded to a complaint at the **Club De Soleil Hotel, 5499 W. Tropicana Ave.** Complainant stated staff at the facility were providing breakfast to guests without a health permit. A complaint investigation was conducted in conjunction with Food Operations staff and the complaint was valid. Breakfast service was issued a Cease and Desist Order while inspectors were onsite. Contact information for SNHD's Food Plan Review office was provided to management to obtain a health permit for breakfast service.
- C. September 23: Staff participated in a change of ownership inspection of the **Laughlin River Lodge, 2700 S. Casino Dr., Laughlin.** Observed were a number of unsanitary mattresses which were replaced onsite, carpeting by ice machines, and maintenance issues. Management has 30 days to complete all repairs and 90 days to identify any and all unsanitary mattresses and replace them. Their approval is subject to the satisfactory correction of all health violations. This approval is limited to floors 11, 12, 13, 20, 21, 22, 23 and 24.
- D. September 29: Staff conducted a routine inspection at **Hooters Hotel Casino, 115 E. Tropicana Ave.** Major violations included multiple unsanitary mattresses, lack of adequate hot water in public restroom, floor sink at ice machine clogged

with substantial amounts of biofilm and the floors, walls, ceiling and shelving in linen storage rooms were in disrepair. The facility management was instructed to develop and provide a written mattress replacement program plan within 30 days.

3. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**

- A. September 4: Staff responded to a complaint of excessive debris outside unit 79 at the **Royal Mobile Home Park, 4470 Vegas Valley**. Inspection revealed multiple garbage bags of recyclables including plastic bottles and aluminum cans accumulating along the northern and western facing areas around the unit. Staff discussed the complaint with both the resident and the manager. The manager was aware of the complaint and stated they had given the resident 24 hours written notice to remove the excessive debris or face the possibility of eviction. The complaint was closed.
- B. September 5: Staff participated in a change of ownership inspection of **Echo Trailer Park, 1322 S. Mojave Rd.** Minimal solid waste issues and missing backflow prevention devices were observed. The change of ownership was approved subject to correction of all observed violations within 30 days.
- C. September 19: Staff responded to a complaint of a rat and insect infestation due to excessive debris at **Villa Hermosa MHP, 2050 S. Magic Way, Space #101**. Staff did not observe evidence of an infestation, though some automotive parts and miscellaneous debris were located under the home's carport. A large bag of cans to be recycled were seen spilling out onto the driveway. Additionally, an uncapped sewer riser was observed. Management stated they had previously provided the tenant a notice to cleanup, but the tenant had not yet complied. Management was instructed to ensure a sewer cap was provided within 24 hours and to notify tenant to clean debris and keep recyclables in a secured container.

4. **Landlord Tenant Complaints:**

- A. September 19: Staff participated in a tenant complaint investigation at **29 Montelago Blvd. #147, Henderson**. The complaint was regarding mold and other maintenance issues. Observed were two areas of water intrusion on baseboards. The existence of mold cannot be ruled out. The shower is actively leaking in the underground parking garage when the faucets are turned on. The complaint was valid. The owner of this privately owned condominium will be contacted to make appropriate repairs. The tenant will contact City of Henderson Code Enforcement for a possible response also. Complaint closed
- B. September 19: Staff conducted a tenant complaint investigation at the **Woodridge Villas Apartments, 1591 Chartered Cir., #210**, regarding a leaking roof when it rains and mold. Extensive water intrusion damage was observed in the master bedroom ceiling and the carpeting below. The existence of mold is likely. In addition, a roach infestation was observed and the oven handle was missing. The carpeting throughout the apartment was filthy. Onsite management agreed to make all appropriate repairs. The complaint was valid and closed.

- C. September 25: Staff responded to nine landlord tenant complaints at the **Monterey Park Apartments, 5301 Pioneer Rd.** The majority of the complaints were regarding mold due to chronic sewage leaks and water intrusion, as well as a roach infestation. Four of the nine complaints were determined to be valid and the dwelling units were determined to be non-habitable per NRS 118A. Multiple units were found to have significant mold growth on bathroom surfaces and toilet basins from current or previous water damage. One unit had a severe, active, multi-generational roach infestation. The complaints were discussed at length with management and closed.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	August 2013	August 2014		FY 13-14	FY 14-15	
School Facility Inspections	63	1	↓	64	1	↓
School Facility Complaints	3	0	↓	6	2	↓
School Food Service Facility Inspections	14	2	↓	16	2	↓
School Food Service Facility Complaints	1	0	↓	1	0	↓
Child Care Facility Inspections	58	46	↓	101	105	↑
Child Care Facility Complaints	3	3	→	7	6	↓
Body Art Facility Inspections	36	18	↓	86	39	↓
Body Art Facility Complaints	2	0	↓	5	0	↓
Body Art Artist Special Event Inspections	2	112	↑	4	112	→
Body Art Cease & Desist Order To Artists Lacking Permits	N/T	3	↓	N/T	8	↓
Water Store and Bottling Plant Inspections	N/T	4	↓	N/T	4	↓
Water Store and Bottling Plant Complaints	N/T	1	↓	N/T	1	↓
Foodborne Illness Complaint Investigations	3	3	→	6	9	↑
Single Case of Legionellosis Investigations	2	0	↓	2	0	↓
Summer Food Service Program Inspections	7	7	→	20	14	↓
Public Water System Sanitary Survey	8	2	↓	8	2	↓
Public Water System Violation Letters Issued	1	20	↑	1	20	→
Public Water System Complaints Issued	0	0	→	0	0	→

N/T = Not Tracked

1. **Child Care:**

- A. September 19, **Springstone Lakes School Kitchen, 2750 Lake Sahara Dr.**, staff investigated a complaint that the food was being left out on the counter and a kitchen staff member was working without a valid food handler card. Staff found that one kitchen staff member did not have a food handler card. Complaint was found to be valid.
- B. September 19, **Lone Mountain Child Care Center, 6863 W. Lone Mountain Rd.**, staff investigated a complaint that the carpets were dirty and facility staff members were in the infant room without appropriate foot covers. Staff found that the carpets for the facility are cleaned every three months, including the infant room. Per SNHD regulations, this room needs to be cleaned once a month. Additionally, staff found facility staff in the infant room wearing street socks and not using socks dedicated to the room or other appropriate covers. The complaint was found to be valid.

2. **Schools:**

- A. September 12, **Hollingsworth Elementary School, 1776 E. Ogden**, during a routine inspection, staff discovered half of the restroom sinks in the school did not have any water. This condition was reportedly present since the beginning of the school year. Staff immediately contacted school maintenance personnel and required immediate corrective action be taken. The school implemented their lack of water contingency plan by placing portable hand sinks near the affected restrooms. The sinks were to remain in place until SNHD staff verified the water at the sinks were within regulations (90-110°F). On September 16, the issue was corrected.
- B. September 25, **Advanced Technology Academy, 2501 Vegas Dr. and Veterans Tribute Career & Technical Academy, 2551 Vegas Dr.**, staff responded to a report of a school-wide water outage at both schools. Both had established emergency protocols in place that included portable hand wash sinks near each restroom, toilets and urinal flushed manually. School food service had dishware bagged, packaged food for lunch was ordered and the food service staff operated with hand sanitizer available. CCSD Food Service was serving prepackaged foods. During the morning of September 26, both schools reported the water service was restored.

3. **Body Art:**

- A. September 18, **Voodoo Tattoo 2, 3140 S. Valley View Blvd. #8**, staff found during a routine inspection an inadequate hot water supply. The facility was able to correct on site during the inspection and was placed on a compliance schedule to maintain an adequate amount of hot water. Staff will conduct periodic surveys to ensure hot water is maintained.
- B. September 23, **Diversity, 330 S. Decatur Blvd. Ste. 147**, staff found that the facility lacked an adequate supply of hot water at the hand sinks. The facility could

not correct the condition before the end of the inspection and as a result was issued a Cease and Desist Order until the issue was corrected and the hot water was verified by staff. On September 24, staff surveyed the facility and found that the hot water was restored. The facility was approved to reopen.

- C. September 26, **Madd House Tattoos, 557 E. Sahara**, staff issued a Cease and Desist Order to the facility for operating without a valid health permit. Staff worked in conjunction with Clark County Business License and helped put the operator on a plan to get appropriate licenses and permits. Staff will follow up with plan review and return to the location if the operator does not obtain a health permit.

4. **Safe Drinking Water:**

- A. September 8, Moapa Valley, flash flood events exposed some water mains of the **Moapa Valley Water District**. Most of the exposed water mains were not damaged. Some water mains did experience minor ruptures but the pressure was maintained. The most severe damage was a wash out of a 100 foot section of a fourteen-inch water main. A precautionary tier one public notice to boil any water used for drinking and culinary purposes was issued for the residents affected by the flood damage. The notice was rescinded on September 13, after the larger washout was isolated, minor repairs were completed and confirmation total coliform samples were reported as being uneventful. The larger and more permanent repair of the washout was scheduled for a future date.

5. **Regulatory Action:**

- A. September 8, **Bright Child Learning Center, 8060 Blue Diamond Rd.**, staff along with representatives of the facility and Nevada State Child Care staff met for a Supervisory Conference to discuss how the facility failed to correct, over a period of multiple inspections, the same violations that had a direct effect on the public health. The facility agreed to provide a compliance plan for the correction of violations including a training program with verification of staff, and to maintain satisfactory compliance of infection control procedures, safety, facility cleanliness, and employee behaviors. The facility will remain on an increased frequency of inspections until ongoing control of health and safety issues is demonstrated.

6. **Outreach:**

- A. September 15, at the **Golden Nugget**, staff presented a lecture on bloodborne pathogens for the National Association of Barbers.
- B. September 22, **Overton and Moapa Community Centers**, staff presented a lecture on mosquito life cycles and prevention. Staff answered multiple questions from community members.

V. FOOD PLAN REVIEW

ENVIRONMENTAL HEALTH Consumer Health Pre-Permitting Program - Fiscal Year Data

Food Pre-Permitting Services	August 2013	August 2014		FY 13-14	FY 14-15	
Total Food Pre-Permitting Services	1,274	712	↓	2,378	1,619	↓
Total Service Request Intake	346	364	↑	638	589	↓
Total Service Request Released	327	164	↓	594	466	↓
Total Service Requests Current in Pre-Permitting	1,211	1,310	↑			

1. Enforcement Actions and Investigations:

- A. Staff conducted a rough plumbing survey at three new facilities under construction at the new **Shops at Summerlin**. During the survey at **Capriotti's, 11010 Lavender Hill Dr.**, **Panda Express, 11010 Lavender Hill Dr.** and **Moe's Southwest Grill, 10965 Lavender Hill Dr.**, staff noticed overhead roof drains and overflow drains were routed through food preparation and storage areas. These drains were not installed with a protective trough to protect food in the event of a leak due to a drain failure. Staff informed the general contractor at each facility that SNHD Regulation 5-201.11 requires all overhead waste drains to be protected by a trough. The general contractor for each facility agreed to install the protective troughs and staff will verify compliance at the final inspection for permit approval.
- B. **Café Verdi, 4023 S. Maryland Pkwy.**, failed a change of ownership inspection with 23 demerits. Critical and major violations observed were: no refrigerators able to maintain required temperatures, improper cooling and cold holding, sanitizer solution too strong and missing thermometers. The facility was reinspected the following week and passed with no repeat critical violations and 8 demerits.
- C. A remodel inspection conducted at **Nittaya's Secret Kitchen, 2110 N Rampart**, resulted in a "C" downgrade with 25 demerits. Critical and major violations observed were: facility operating outside the parameters of the health permit due to unapproved equipment installation and menu changes, foods at unsafe temperatures with refrigerators not operating at safe temperatures, lack of adequate refrigeration capacity for amount of food stored, and cooking equipment extending outside ventilation area of Type I hood. The equipment located outside the hood was red tagged. The establishment was instructed to schedule an appointment with Pre-Permitting to submit revised plans for the new equipment and menu changes. Additionally, a Supervisory Conference was scheduled due to a history of prior downgrades.
- D. Staff completed a change of ownership at the **Laughlin River Lodge, 2700 S. Casino Dr., in Laughlin**. The facility has undergone a partial remodel of the rooms and gaming floor and has 24 food permits. The facility plans to do more remodeling in the near future to turn bars into themed gaming areas. The casino hotel opened to the public on September 26.

- E. Panda Express** submitted plans to exchange their steam tables for induction tables and has slowly been completing the project in their fifty-six stores across the greater Las Vegas area. Pre-Permitting staff has been conducting ongoing remodel inspections as installations are completed. Final inspections have found other maintenance issues such as improperly sealed hoods and hand sinks, deteriorated grout in floor tiles and untested back flow devices.
- F. Terra Mia Trading Company, LLC, 3900 Civic Center Dr.**, applied for a warehouse conversion into an olive oil and vinegar processing facility. Pre-Permitting and Operations staff made an expedited site inspection to accommodate the out-of-state relocation of the operation, but was unable to approve the permit. The operator had not developed cleaning and sanitizing procedures for the removable filling nozzles of the clean-in-place (CIP) bulk oil dispensing equipment and was unreceptive to installing a three-compartment sink for cleaning the equipment. The lighting in the processing area was only 18-28 foot candles (FC), and the operator related that the cost would be exorbitant to install additional lighting fixtures necessary to achieve 50 FC light level in the processing area, as required by regulation. The principal of Terra Mia Trading Company was contacted by the Pre-Permitting Supervisor to discuss compliance measures. The operator agreed to install the three-compartment sink and install additional lighting in the bottling area. At this time, the operator has not requested a final inspection.
- G. A final inspection at Hello Tokyo, 3870 E. Flamingo Ste. A-1**, resulted in failure due to multiple construction violations including sushi cases not installed, walk-in refrigerator operating at unsafe temperature and insufficient light levels throughout the facility. A reinspection the following week also resulted in failure due to excessive operational violations with 30 demerits. Critical and major violations observed were: insufficient hot water, facility had stocked food without permit and had frozen foods thawing on the floor, shell eggs stored over produce in walk-in cooler, sushi case and work-top refrigerator not installed, and the person-in-charge (PIC) was unable to demonstrate adequate food safety knowledge. The PIC was instructed to schedule a Food Safety Assessment Meeting (FSAM) prior to rescheduling his final inspection. The FSAM is a new step in the Pre-Permitting process, currently in evaluation phase, where Food Operations and Pre-Permitting staff will meet with the PIC to assess their level of food safety knowledge. The PIC is required to complete a questionnaire describing risk factor control methods specific to their menu and discuss how they will implement and then verify the effectiveness of their methods. The FSAM for Hello Tokyo is scheduled on September 30, and a final operational inspection will be scheduled at that time.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Plan Review - Fiscal Year Data

Aquatic Health Program Services	August 2013	August 2014		FY 13-14	FY 14-15	
New Projects Submitted to Plan Review	22	52	↑	71	115	↑
All Projects Released from Pool Plan Review	38	69	↑	85	137	↑
Total Operation Inspections	1,037	735	↓	1,666	1,375	↓
Complaint Investigations	43	45	↑	111	113	↑
Inactive Body of Water Surveys	22	22	→	46	34	↓
Total Program Services Completed	1,162	923	↓	1,979	1,774	↓

1. Enforcement Actions:

- A. On September 4, staff inspected a natural bathing place at **Lovell Canyon**. Inspectors measured the beach area to determine how many lifeguards are required during operation. The facility had already closed for the season and was in the process of draining the man-made lake. During the inspection, water source, restrooms, rules, policies and procedures were discussed.
- B. September 8, the pool and spa for **Somerset Commons Apartments, 2775 Fremont St.**, were closed due to unacceptable circulation flow. Both bodies of water remain closed pending remodel submissions for necessary changes.
- C. On September 8, staff closed the **Redrock Gardens Pool, 1200 Redwood St.** The pool was closed due to the presence of chlorine tabs in the skimmer basket and because the gate was not self-closing and self-latching. The facility is still posted closed.
- D. September 11, staff met with contractors for the **Element Hotel Pool, 10555 Discovery Dr.** The facility received official approval for the previously undocumented remodel of an inline electrolytic Chlorine generator for disinfection; a peristaltic pump for acid feed to control the pH; and addition of a chemical controller. The new equipment was field inspected and approved on September 22. The pool is now operating with the new pH and disinfection system.
- E. On September 12, staff arrived on site for a complaint investigation for the main pool at the **Mirage, 3400 S. Las Vegas Blvd.** The complaint stated that the pool's circulation was periodically reduced to less than what is required to maintain a 6 hour turnover rate. During the visit it was determined that engineering staff reduce flow when backwashing the filters but return to normal operation once backwashing is complete. The flow was within required limits at the time of the investigation resulting in the complaint being classified as "unsubstantiated". During the follow-up inspection, however, it was discovered that the pool did not have adequate lifeguard coverage while open. The issue was quickly corrected on site, but management was cautioned that if adequate coverage wasn't provided at

all times the pool is open, it may result in a pool closure. Staff on property is currently working with SNHD to get a written lifeguard plan in place and sent to SNHD for review. Adequate lifeguard coverage has since been observed on subsequent visits to the property.

- F. On September 15, staff conducted a near-drowning investigation (occurred on Saturday, September 13) at the **Cancun Resort, 8335 S. Las Vegas Blvd.** Cancun representatives informed SNHD staff that a child's mother had removed the child's life jacket after playing in the pool. Sometime after the life jacket was removed, another guest observed the child under the water. The guest pulled the child from the pool and notified lifeguards. Emergency Response was notified and the child was transported to the hospital and reportedly released from the hospital the following day.
- G. On September 18, staff closed the pools and spa at the **Emory Apartments (formerly Casa Del Sol Apartments), 5100 O'Bannon Dr.** The closures were for failure to meet the Change of Ownership application compliance schedule. The facility changed ownership in June, which was subsequently discovered on September 3, during a routine inspection. A review of records showed that the Change of Ownership had not been applied for with SNHD. Staff advised the operators to apply for Change of Ownership by September 17.
- H. On September 19, staff closed the pool at the **Boulder Inn & Suites, 704 Nevada Hwy., Boulder City.** The closure was due to the pool's circulation system being turned off, but guests were still able to access the pool.
- I. On September 22, staff inspected **Sierra Madre HOA Pool and Spa, 5051 Spencer.** In looking at the spa, the inlets were observed with air bubbles, indicating a leak in the system and the deck has patches, presumably where leaks have been repaired in the past. In addition, the pump room walls were observed with holes in the walls and the enclosure is generally in a state of disrepair. The facility remains management closed and requires leak detection testing to provide findings to SNHD within 30 days for further instruction to avoid closure.
- J. September 23, **Resort at the Lakes, 9999 W. Katie Ave.,** the main pool and spa received a remodel approval for moving the filters out of the existing equipment room to a fully enclosed area outside to allow for better airflow around the pumps and for the maintenance personnel and inspectors to have adequate space for maintenance and inspection. The system required additional piping to be added. The original system and the flows on the pool and spa show a marked improvement.
- K. On September 24, a complaint was evaluated at **El Conlon/Versailles Senior Center, 2651 Clark Towers Ct.** The underwater light was observed to be completely out of its niche and lying on its side on the spa floor. The spa was closed on the subsequent routine inspection.

2. Supervisory Conferences:

- A.** On September 10, a meeting was conducted with **The New Tropicana Las Vegas** to discuss security issues at the main pool enclosure. During the routine inspections, several gates and doors were not self-latching properly. The facility's lifeguard/security plan stated that all gates and doors entering the enclosure would be properly maintained and that 24 hour security would be posted in the enclosure if the gates/doors were not operating properly. The facility is working on updating their lifeguard/security plan and to ensure these issues do not happen in the future. Additionally, unpermitted spas were found on the patios of six ground floor suites. The spas are not commercial spas and do not comply with NAC 444. SNHD is working with the facility to have the spas permitted and bring the spas into compliance.

VII. TRAINING

1. Training Office personnel conducted food handler training in Spanish at Palazzo Grand Lux on September 5 and at Caesar's Palace II Mulino on September 25.
2. 12 EHSs attended 8-hour HAZWOPER refresher training on September 9, and 7 EHSs attended 8-hour HAZWOPER refresher training on September 30.
3. Christine Sylvis and Nikki Burns-Savage attended the 2014 FDA Pacific Region Food Seminar on September 9-11 in Phoenix, AZ.
4. Christine Sylvis presented the new grade card format at the SNHD/Industry Consolidated Grade Card meeting on September 16.
5. Christine Sylvis presented training on Basic Microbiology and its relation to food safety at the Laughlin Industry meeting on September 17.
6. Christine Sylvis and Nikki Burns-Savage attended the quarterly Food Establishment Resource Library (FERL) meeting on September 19.
7. Training Office personnel attended EH Food Ops monthly staff meeting on September 23. Christine Sylvis presented training updates on Risk Control Plans, corporate and out of state labels, and non-permanent permit quick reference sheet.
8. Food Operations training continues for EHS Diane Meyer. Senior EHS Barbara Wall, who will be the Laughlin inspector, was welcomed into the EH Division and will be trained to SNHD standards through the training office.
9. Christine Sylvis attended meetings for the SNHD Accreditation Team.
10. The Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans and HACCP plans.
11. Special Processes released 13 HACCP plans and 3 waivers.
12. 17 label review files were released (including 2 administrative releases) totaling 251 labels. This is a 26.7% reduction in label review files currently in review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	August 2014	September 2014	
New Label Review Submissions	13	6	↓
Label File Releases	28	17	↓
Total Label Files Currently in Review	45	33	↓
Number of Labels Approved	50	251	↑

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	August 2014	September 2014	
Cook Chill/Sous Vide New Submissions	0	1	↑
Cook Chill/Sous Vide Releases	1	10	↑
Cook Chill/Sous Vide Total	38	29	↓
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	0	0	→
2-Barrier ROP Releases	2	3	↑
2-Barrier ROP Total	27	24	↓
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	0	→
Other Special Processes Releases	0	0	→
Other Special Processes Total	8	8	→

No data is available prior to 2/1/14

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

Waivers and Operational Plans Review	August 2014	September 2014	
Waivers Review New Submissions	2	2	→
Waivers Review Releases	3	3	→
Waivers Review Total	19	19	→
Operational Plans Submissions	0	0	→
Operational Plans Releases	2	0	↓
Operational Plans Total	12	11	↓

No data is available prior to 2/1/14

JLR/ps