



Memorandum

Date: November 24, 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

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Sept. 2013	Sept. 2014		FY 13-14	FY 14-15	
Initial Inspections	1,665	1,921	↑	5,447	5,070	↓
Reinspections-Routine	186	218	↑	529	690	↑
Downgrades	148	208	↑	486	590	↑
Closures	79	41	↓	272	138	↓
Special Events	76	89	↑	172	182	↑
Temporary Food Establishments & Tasting Event Booths	973	1,112	↑	670	1,559	↑
TOTALS	3,127	3,589	↑	7,576	8,229	↑

1. Enforcement Actions and Investigations:

- A. **Dominoes Pizza, 2085 N. Jones:** Staff closed the facility for the misuse of poisonous and toxic materials. The facility was being painted while actively preparing food and prep surfaces and kitchenware were contaminated. The facility opened the next day with an "A" grade inspection.
- B. **Gilcrease Snack Bar, 7810 N. Tenaya Way:** Staff closed the facility for the lack of an operational handsink. The facility opened the next day with an "A" grade inspection.
- C. **Café De Cebu, 6680 W. Flamingo Rd:** Staff closed the facility for lack of adequate refrigeration during a scheduled reinspection. The facility received a reopening inspection 3 days later with a 3 demerit "A" grade. They purchased additional refrigeration and now have 2 coolers total

- D. **Joyful House Chinese Restaurant, 4601 Spring Mountain Rd:** Staff closed the facility for an imminent health hazard of a cockroach infestation. The facility has since reopened.
- E. **Tokyoto Sushi, 1000 S. Rampart Blvd:** Staff closed the facility for an imminent health hazard of no hot water and 45 demerits including no knowledgeable person in charge (PIC), critical and major violations and poor overall sanitation. The operator may not resume operations due to financial hardship.
- F. **Tiffany's Café, 1700 S. Las Vegas Blvd:** Staff issued a notice to contact Food Plan Review for a change of owner, the facility is now Vicky's Café.
- G. **Kusina Ni Lorraine, 3507 S. Maryland Pkwy. Ste. #1:** Staff issued a Cease and Desist Order for improper thawing of reduced oxygen packaging (ROP) fish products. The product is intended to remain frozen until sold according to distributors.
- H. **Aria:** Staff observed an unpermitted food storage area. The area was referred to Plan Review to obtain a health permit.
- I. **Palazzo Canal Shops, Moderna Tea:** Staff issued a Cease and Desist Order for sampling and selling tea without a health permit.
- J. **New York Chinese, 9430 W. Lake Mead Blvd.:** The facility earned a "C" downgrade after a 39 demerit routine inspection. The facility successfully passed a later reinspection.
- K. **Dancy Market, 600 W. Lake Mead Blvd.:** The facility earned a "C" downgrade after a 26 demerit routine inspection. The facility successfully passed a later reinspection.
- L. **McDonald's #10764, 3229 Losee Rd.:** The facility earned a "C" downgrade after a 32 demerit routine inspection. The facility successfully passed a later reinspection.
- M. **Lobsta Trap, Mobile Vending:** The facility was closed after a failed reinspection. The mobile vender successfully passed a later reinspection.
- N. **Island Style Restaurant, 3909 W. Sahara Ave.:** The facility earned a "C" downgrade after a 30 demerit routine inspection. The facility successfully passed a later reinspection.
- O. **Wings Restaurant, 3011 W. Lake Mead Blvd.:** The facility was closed for operating with an imminent health hazard of a roach infestation. The reinspection is pending.
- P. **7-Eleven #25607 Deli, 2000 N. Las Vegas Blvd.:** The facility earned a "C" downgrade after a 36 demerit routine inspection. The reinspection is pending.

2. Supervisory Conferences:

- A. Supervisory Conferences were held with the following facilities: Sisters Oriental Snack Bar, 1732 Fremont St.; Ascar Café, 3231 N. Decatur; Dae Jang Keum, 3943 Spring Mountain Rd.; New York Chinese Restaurant, 3545 S. Fort Apache Rd.; Chapala's Mexican Restaurant, 3331 E. Tropicana Ave.; El Sombrero Mexican Bistro, 807 S. Main St.; International Foods, special event vendor; La Favorita Kitchen, 573 E Twain Ave.; Pampas Churrascaria, Planet Hollywood Miracle Mile Shops; Lobsta Trap, Mobile Vending; and New York Chinese Restaurant, 9430 W. Lake Mead Blvd.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

- 1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted October 9, with 13 cases

adjudicated, \$4,300.00 in penalties imposed and corrective actions ordered. There were 32 Notices of Violation mailed in October for the Hearing Officer Meetings.

2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 145 complaints of illegal dumping in October.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 339 Waste Management Audits during October.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 62 full UST Compliance Inspections were conducted during October. A total of 14 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 25 PDF Inspections and Reinspections. In addition 35 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 October:** Darling Ingredients, Inc (RC Name Change); Desert Oil Collection (RC Modification); GYBB Recycling, LLC/BB Recycling, Inc. (RC Modification); Renu Oil of America, Inc. (RC Modification)
 - 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 (5); Landfills (2); MRF (1)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in November:** None
7. **Subdivision Program:** Monthly Totals
Tentative Maps: Received (15), Lot Count (710); Final Maps: Received (34), Lot Count (1,376); Final Maps: Signed (15), Lot Count (336); Improvement Plans: Received (32), Lot Count (1,186); Expedited Improvement Plans: Received (10), Lot Count (367); Fees Paid \$40,000.04
8. **Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of October was \$14,224. The total number of ISDS permits was thirteen (13), (twelve (12) residential and one (1) commercial). The total number of tenant improvements was seventeen (17). The number of loan certifications processed was six (6). There were four (4) pool locations processed.
9. **ISDS Program Compliance:** Seven (7) compliance vouchers (warnings) were resolved in October. There were no compliance cases resolved in October.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Oct. 2013	Oct. 2014		FY 13-14	FY 14-15	
West Nile Virus Surveillance Traps Set	58	28	↓	422	509	↑
West Nile Virus Surveillance Mosquitoes Trapped	814	332	↓	5,454	16,975	↑
West Nile Virus Surveillance Mosquitoes Tested	506	332	↓	3,929	16,539	↑
West Nile Virus Surveillance Submission Pools Tested	50	40	↓	173	930	↑
West Nile Virus Surveillance Positive Mosquitoes	11	0	↓	0	975	↑
West Nile Virus Surveillance Positive Submission Pools	1	0	↓	0	68	↑
Elevated Blood Level Home Investigations	1	2	↑	3	2	↓
Healthy Homes/Landlord Tenant Response (LLT)	5	14	↑	34	69	↑
CMART/MATT Services	1	1	→	2	2	↑
Public Accommodations Inspections	42	51	↑	132	94	↓
Public Accommodations Complaints	23	16	↓	76	68	↓
Mobile Home/Recreational Vehicle Park Inspections	3	4	↑	7	7	↑
Mobile Home/Recreational Vehicle Park Complaints	5	5	→	16	21	↑

1. Mosquito Surveillance:

Mosquito trapping for West Nile Virus surveillance ceased for the year in October. In 2014, staff set 504 Encephalitis Vector Surveillance (EVS) traps, 281 gravid traps and 115 sentinel traps. No new human cases were reported by the Office of Epidemiology.

2. Public Accommodations:

- A. October 7: Staff responded to a complaint at the **Capri Motel, 3245 Fremont St.** The complaint stated that rooms were in disrepair, mattresses were unsanitary and units did not have functional HVACs. No specific room numbers were given so staff inspected three vacant rooms and they had minor maintenance issues; mattresses were new. Complaint closed.
- B. October 8: Staff conducted a routine inspection of the **Edgewater Hotel, 2020 S. Casino Dr, Laughlin.** Five of the six rooms inspected were found to have biostained mattresses which were discarded and replaced onsite by management. Excessive amounts of pigeon droppings and overflowing grease traps were observed, which management was instructed to clean and maintain. The area was reinspected on October 21 and found to be sufficiently clean.

- C. October 9: Staff responded to a complaint at the **Silver Spur Hotel, 1502 S. Las Vegas Blvd.** Complaint involved the possibility of individuals living on property and selling seafood. Security staff and construction workers are living onsite but not paying rent and there was no evidence of food items being sold on the property. The property is closed at this time while renovations are completed. The facility will need a new health permit prior to reopening. Complaint closed.
- D. October 13: Investigated a smoking complaint at the **Mirage Hotel and Casino, 3400 S. Las Vegas Blvd.** No persons were observed smoking in the lobby area and required signage was posted. Complaint closed.
- E. October 14: Staff conducted a routine inspection at the **Embassy Suites Convention Center, 3600 S. Paradise Rd.** Three rooms were closed because the unsanitary mattresses could not be replaced during staff time onsite. Management has thirty days to provide a written facility mattress replacement program for all rooms. Other violations included faulty GFCI's, furniture not clean and in good repair and dirty ice machines. Staff will follow-up in thirty days.
- F. October 16: Staff conducted a change of ownership (COO) survey at **Siegel Suites Boulder II, 3625 Boulder Hwy.** Major violations included a leaking RPZ valve, multiple unsanitary mattresses, painted GFCIs, furniture in disrepair, cracked sink basins, unlabeled chemicals on housekeeping carts, no linen service, and no biohazard response plan. One guest room occupied by a long term tenant could not be inspected due to the overwhelming odor of cat urine and feces. The condition of the guest room was determined to be causing a public nuisance and public health hazard. Management contacted Animal Control and Metro to intervene. Animal Control responded and removed 20 cats found in the unit. The room was posted "DO NOT RE-RENT." The report was reviewed extensively and management was instructed to inspect all guest rooms to ensure that all violations outlined in the survey were properly corrected prior to COO inspection. Management was informed that failure to do so could result in additional fees being assessed and may delay the approval of the health permit. Staff will follow-up in thirty days.
- G. October 17: Staff participated in a complaint investigation of **Siegel Suites Cambridge, 3825 Cambridge St. #175**, regarding whether their business practice was to rent rooms less than monthly which would require them to obtain a Public Accommodation Health Permit. In addition, the complainant reported bed bug and roach infestations in the room which management verified and is having their pest control operator address. The complaint was verified and management was instructed to cease short term rentals or obtain a public accommodations health permit.
- H. October 24: Staff conducted a routine inspection of the **Overton Motel, 137 N. Moapa Valley Blvd.** The facility is in poor condition. The Building Department has placed the facility on a compliance schedule to complete all needed repairs by February 2015. The operator will be submitting plans to SNHD for a major remodel.
- I. October 28: Staff responded to a complaint of a water leak and mold in **Unit #B-123 at the Town & Country Manor III, 5390 Boulder Hwy.** A large water leak from the piping in the bathroom wall had caused extensive water damage to the room. Mold-like growth was present in the bathroom and neighboring closet and laundry room. The room was posted 'Do Not Re-Rent' until repairs and remediation are completed. Management responded appropriately.

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

- A. October 10: Staff conducted a compliance inspection for sixty spaces at the **Tropicana Village MHP, 5900 W. Tropicana Ave.** Twenty-two spaces were still non-compliant, eleven of those were because of weeds. Management will remove weeds at a cost to the tenant. The compliance schedule continues.
- B. October 14: Staff met with management and Animal Control at the **Tropicana Village MHP, 5900 W. Tropicana Ave.** The meeting was to discuss ongoing feral cat concerns at the park. SNHD staff reiterated their role in this matter as the enforcing agency for sanitation issues only. Animal Control discussed a plan for removal of feral cats since management does not want to maintain a feral cat colony at the park. Trapping and removal of feral cats is ongoing.
- C. October 23: Staff responded to a complaint of an improperly graded road causing rain water accumulation at **El Dorado Estates MHP, 4525 W. Twain Ave. #51.** The complainant's unit sits at the southeast corner of the park, the point at which rain and runoff exits out onto the main road. Management reported having installed a drainage ditch further uphill and a diversion ditch directly next to the unit in attempts to improve drainage. The water accumulation was found to be naturally occurring. Complaint closed.
- D. October 24: Staff participated in a COO inspection at the **Meadows Mobile Park, 1286 S. Mojave Rd.** Staff observed many missing backflow prevention devices, solid waste issues and installation of a new water and sewer line which may not be in compliance with appropriate building codes. The new owner was instructed to contact all appropriate governmental agencies to make certain any remodeling is in compliance with applicable law. Follow-up will occur within ninety days to assess compliance.
- E. October 30: Staff responded to a complaint at **Carefree Country MHP, 3325 N. Nellis Blvd.** Complaint was that the tenants at Space #229 were feeding feral cats and that the cats were defecating around the park. The tenant at Space #229 had a full water bowl outside and several cats were observed around the unit. Management will notify the resident to stop feeding cats and begin trapping for removal. A follow-up visit has been scheduled for thirty days and if conditions are still ongoing at that time a failed reinspection fee will be assessed and a supervisory conference will be scheduled.

4. **Landlord Tenant Complaints:**

- A. October 1: Staff conducted a complaint investigation at **5261 Pioneer Ave #104.** Complaint was of mold growth from multiple sewage leaks. No evidence of a sewage leak was identified; however there was evidence of significant water intrusion along the ceiling in the closet adjacent to the front door, a water leak at the P-trap under the kitchen sink, faulty GFCI at the kitchen sink and in the master bedroom, a clogged toilet in the guest bathroom, and mold/mildew accumulating along the grout line on the tub in the master bathroom. The complaint was valid and closed.
- B. October 17: Staff conducted a complaint investigation at **5241 Pioneer Ave #204.** The complaint was of mold and mildew due to sewage leaks. Staff could not identify any mold/mildew or evidence of sewage leaks in the unit. Staff did observe evidence of substantial water damage to the ceiling in one bedroom. Management had placed a temporary patch on the area, but had not properly repaired the damage. Staff also identified two faulty GFCI outlets. Complaint closed.

- C. October 20: Staff conducted a complaint investigation at **924 De Met Dr.** The complaint was of mold, roaches and sewer backups. An active water leak from the washing machine and water damage to the surrounding walls and kitchen cabinets was observed. Water damage and slow draining plumbing fixtures were also observed in the bathrooms. Evidence of a multi-generational roach infestation was present throughout the home. Property management was notified of these violations and repairs began the following day. Complaint was valid and closed.

5. **CMART:**

- A. October 1: Staff participated in a CMART inspection at the **Harbor Island Apartments, 370 E. Harmon Ave.** One smoke alarm was in disrepair and corrected on site. Some exterior structural issues were observed regarding the staircases that will be addressed by Clark County Building Department. SNHD Solid Waste staff addressed some outdoor areas with excessive dog feces.

IV. **SPECIAL PROGRAMS**

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Sept. 2013	Sept. 2014		FY 13-14	FY 14-15	
School Facility Inspections	126	92	↓	661	579	↓
School Facility Complaints	7	0	↓	35	17	↓
School Food Service Facility Inspections	100	73	↓	496	455	↓
School Food Service Facility Complaints	1	1	→	5	7	↑
Child Care Facility Inspections	8	4	↓	395	296	↓
Child Care Facility Complaints	4	3	↓	27	25	↓
Body Art Facility Inspections	22	50	↑	309	244	↓
Body Art Facility Complaints	2	2	→	12	8	↓
Body Art Artist Special Event Inspections	1	3	↑	210	211	↑
Body Art Cease & Desist Order To Artists Lacking Permits	N/T	6	↓	N/T	14	↓
Water Store and Bottling Plant Inspections	N/T	9	↓	N/T	23	↓
Water Store and Bottling Plant Complaints	N/T	0	↓	N/T	4	↓
Foodborne Illness Complaint Investigations	1	3	↑	32	47	↑
Single Case of Legionellosis Investigations	0	1	↑	8	4	↓
Summer Food Service Program Inspections	1	0	↓	67	118	↑
Public Water System Sanitary Survey	N/T	11	↓	N/T	27	↓
Public Water System Violation Letters Issued	N/T	1	↓	N/T	22	↓
Public Water System Complaints Issued	N/T	0	↓	N/T	0	↓

N/T = Not Tracked

1. **Child Care:**

- A. On October 17 during a routine inspection of **Shenker Academy, 9001 Hillpointe Rd.**, staff found new climbable play equipment and surfacing installed without obtaining approval through Plan Review for safety compliance. The playground was

taken out of service until approval is obtained. Additionally, in April staff gave the facility instructions to contact plan review when work on the installation of the new play yard was observed, but the facility failed to contact Plan Review. Currently, the facility is scheduled to come into Plan Review for review of the construction of the playground.

2. Schools:

- A.** On October 1, during a routine inspection of **Tartan Elementary School, 3030 E. Tropical Pkwy.**, staff found an entanglement hazard on the slide of the playground used by the school age children. Staff closed the playground to prevent any injury and the playground remains closed pending repair of the hazard.
- B.** On October 1, during a routine inspection of **Simmons Elementary School, 2328 Silver Clouds Dr.**, staff found an entanglement hazard on the slide of the playground used by the school age children. Staff closed the playground to prevent any injury and the playground remains closed pending repair of the hazard.
- C.** On October 7, during a routine inspection of **Bridger Middle School, 2505 N. Bruce St.**, staff found hot water in the locker rooms and restrooms exceeding 110°F. Staff closed the locker room restrooms and gave the school one week to correct the issue. On October 15 staff found that the hot water in the main building had been addressed, but the hot water in the locker rooms was at 120°F. Staff also found that the locker restrooms are connected to the hot water supply of the kitchen. Staff is currently working with the Operations Manager for the school to develop a solution so that hot water is provided at the appropriate temperatures in both the locker restrooms and the cafeteria kitchen.
- D.** On October 10, during a routine inspection of the **Meadows School, 8601 Scholar Ln.**, staff found new climbable play equipment and surfacing installed without obtaining approval through Plan Review for compliance. The playground was taken out of use until approval obtained. The facility is scheduled to come into Plan Review for review of the construction of the playground.
- E.** On October 24, during routine inspection of **Doral Academy Saddle Campus Kitchen, 9625 Saddle Ave.**, staff found a service animal in the kitchen. Staff advised the owner of the service animal that the dog was not to be in the kitchen while open food was being served. Staff conducted further research on service animals and found that they are allowed to be anywhere where the general public is normally allowed to go. Kitchens are not considered public areas, therefore service animals are not allowed in the kitchen. Staff will follow-up with the facility to ensure service animals are not allowed in the kitchen, but limited to the cafeteria and other parts of the school.
- F.** On October 27, during a routine inspection of **Durango Sr. High School; 7100 W. Dewey Dr.**, staff found Qdoba Mexican Grill selling food to the students. The facility was invited to sell food on the campus by the school administrators. Staff found that Qdoba was not holding the food at a proper temperature and did not have proper permitting. Staff issued a Cease and Desist Order to the operation and informed CCSD Food Services of the finding. Since this has been a repeated occurrence, the Qdoba catering permit will be subject to further administrative action.
- G.** On October 27, during a routine inspection of **Reedom School, 10025 Rumrill St.**, staff found a restroom's hot water temperature exceeded 110 °F. Staff ordered the affected restroom closed until the hot water temperature could be brought into compliance. On October 28, staff returned to the facility and found that the hot water was 108°F. The restroom was reopened.

3. Outbreak Investigation Support:

- A. During October staff conducted two environmental investigations of public facilities that may have a possible association of a single case of legionellosis. None of the investigations revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigations was adequately addressed.

4. Body Art:

- A. During October staff issued six Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

5. Safe Drinking Water:

- A. Total Coliform Rule compliance checks discovered four monitoring violations for the third quarter of 2014. The facilities found to be non-compliant include: **Blue Diamond Travel Center, Camp Potosi, Pioneer Saloon and Spencer W. Kimball Scout Reservation.** The facilities should be returned to compliance barring non-cooperation or Coliform-positive sampling by the end of the fourth quarter of 2014.
- B. October 8, **Deer Creek Spring, Spring Mountain Area**, a drought has impacted the artesian well for Deer Creek Spring Water System. The US Forest Service connections supplied by this system began their off-season in late September, before the water outage and were not affected by the outage. The Spring Mountain Youth Camp (SMYC), a year-round facility operated by Clark County, remained open and suffered a loss of water. SMYC entered a contract with a water hauler to sustain distribution demand during this drought. During the transition to the water hauler, a precautionary tier one public notice was issued. That notice was rescinded on October 23, after confirmation of total Coliform samples were reported as being uneventful. Ongoing water hauling will occur for the duration of the drought.

6. Training:

- A. October 7-10, two staff members attended a class room training for the Safe Drinking Water Program, How to Conduct a Sanitary Survey. The training was hosted by the US EPA and funded by the Nevada Division of Environmental Protection, Bureau of Safe Drinking Water.

V. CONSUMER HEALTH PRE-PERMITTING

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

	Sept. 2013	Sept. 2014		FY 13-14	FY 14-15	
Food Pre-Permitting Services						
Total Food Pre-Permitting Services	1,238	930	↓	3,616	2,570	↓
Total Service Request Intake	329	267	↓	964	852	↓
Total Service Request Released	277	302	↑	871	774	↓
Total Service Requests Current in Pre-Permitting	1,257	1,259	↑			

1. Enforcement Actions and Investigations:

- A. Plans were submitted for nineteen **Fresh & Easy Markets** to add Snack Bar permits. Construction has begun at several stores and will be completed in phases. The scope of work includes relocation and replacement of existing refrigeration units to accommodate the snack bar kiosk. The project is anticipated to be completed in mid December.
- B. Staff completed **The Market, 611 Fremont St.** The 6,000 square foot market consists of 3 permits: a grocery, deli and coffee/bakery permit. The facility had trouble with more than half its open refrigerated cases not operating at proper temperature. The problem was identified, repaired and the facility was approved the day before the grand opening on October 8. The facility provides groceries including fresh produce to neighboring residents in an area where it is scarce.
- C. Staff conducted a pre-final survey at the **Hearthstone Restaurant, Red Rock Casino, 11011 W. Charleston.** During the survey, staff noticed the food shields did not appear to have been constructed out of materials which meet the standards set by the SNHD regulations. Galvanized pipe was used to form the framework of the food shield and tempered glass was attached to form the barrier to the food. Staff informed the contractor that the galvanized pipe would require an impermeable coating in order to comply with National Sanitation Foundation (NSF) standards for splash zone materials. The contractor indicated that the materials will be sent for application of a powder coat material that would meet the NSF standards. Documentation was provided by the manufacturer for the powder coat materials and the food shields were approved for use.
- D. Staff visited **Mr. Taco, 2218 E. Cheyenne Ave,** a business entity that plans to operate a food service cart. The waste water tank for the hand wash sink was overflowing onto the pavement and the food preparation surfaces were deteriorated and not easily cleanable, resulting in a failed inspection. The operator contracted with a certified stainless steel fabricator to refurbish the food cart and install a monitoring gauge for the gray water tank. Staff found that satisfactory repairs were made at the reinspection visit and approved the vendor's seasonal health permit.
- E. A final construction and equipment evaluation was performed at **The Brewery, 3088 E. Sunset Rd.,** resulting in approval with stipulations/corrections. The reach-in refrigerator was not operating properly and was removed from service. An additional hand sink was required at the ice machine. The establishment agreed to complete the corrections the next day. The establishment was reinspected two days later and the facility was found to be in compliance with SNHD regulations.
- F. Staff inspected remote storage for **Casanova Restaurant at the Venetian Hotel** and found several five gallon containers of pasta sauce and other food items which were not stored at the proper temperature due to the refrigerator not operating properly. Because the storeroom did not have a health permit, it was closed for violations. The owner had the refrigerator repaired and a permit was approved on a subsequent inspection.
- G. Interviews were conducted and a lateral transfer was offered to a current employee from the Food Operations department. Additional staff will assist the department in conducting timely plan review meetings and inspections. The department is currently booked out an average of three weeks for office plan reviews and about seven days for field inspections. Additionally, staff have been actively involved in preliminary implementation of Food Safety Assessment Meetings with permit applicants. Four meetings have been scheduled and

completed. Although effectiveness of the meetings cannot be evaluated until grading inspections begin and adequate data has been generated for analysis, feedback from both staff and permit applicants thus far has been positive.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Plan Review - Fiscal Year Data

Aquatic Health Program Services	Sept. 2013	Sept. 2014		FY 13-14	FY 14-15	
New Projects Submitted to Plan Review	26	56	↑	97	172	↑
All Projects Released from Pool Plan Review	85	71	↓	208	210	↑
Total Operation Inspections	640	553	↓	2,308	1,934	↓
Complaint Investigations	14	32	↑	126	147	↑
Inactive Body of Water Surveys	24	9	↓	70	43	↓
Total Program Services Completed	789	721	↓	2,809	2,506	↓

1. Enforcement Actions:

- A. On October 1, the routine inspection for **Kensington Suites, 2200 Bonanza** was conducted. During the inspection it was noted that there were windows that opened directly into the pool enclosure from the adjacent laundry room. Although the pool was management closed (pool gates contained locks and pool closed signs), the windows may serve as an alternate entry way into the pool enclosure. The facility was instructed to maintain the windows so that they cannot be opened greater than four inches. The facility was also instructed to provide written confirmation that this had been completed.
- B. On October 2, staff conducted a preliminary inspection of the **City of North Las Vegas' Petitti Park Municipal Pool, 2505 N. Bruce St.** Due to funding reasons, the facility has been closed for the past several years. The preliminary inspection was conducted at the request of the Mayor's office for the purpose of determining what would need to be done in order to 1) reopen the facility as is; 2) convert the facility into a wading pool; and 3) convert the facility into a splash pad.
- C. On October 4, staff went out to inspect a temporary water slide for an event located across the street from **Luxor Hotel and Casino**. The slide was intended to be used during a music festival that weekend. The water slide was set-up with a "mobile" circulation equipment room containing all necessary equipment to properly run the water slide. Staff inspected the water chemistry, slide safety and circulation system. The system was found be compliant and approved for temporary use.
- D. On October 10, staff conducted a COO inspection at **Tropicana DE LLC (Siegel Suites), 3890 Graphic Center Dr.** Pool 1 passed both the COO and the inspection, however pool 2 and spa 2 were closed by facility management as one of the gates was not self-closing and was missing compliant latching hardware. The gates are all chained and padlocked closed. The drinking fountain in the pool enclosure was not functional and the pool's deep end ladder was missing a handrail. The plaster in the spa is crumbling and the pool plaster has been damaged by aggressive spot treatment, exposing the gunite shell. The property is

on a compliance schedule and is required to call for inspection after all items are corrected by the 2015 season.

- E. On October 15, a final inspection was conducted for a major remodel of the **North Spa at the Mirage Hotel and Casino**. The circulation system flow was calculated at over 400 gpm based on the vacuum and pressure gauge readings. The maximum allowable flow of the EPD-150 sand filter is 270 gpm. The final inspection failed because the system flow exceeded the filter maximum flow by over 30%. The circulation pump return line valve was partially closed to slow down the flow enough to bring it within acceptable operating range. However, this is a temporary fix to allow the spa to remain open until the facility decides how to permanently correct the issue. The facility has 30 days to correct the issue or submit an application for a remodel permit and was informed that a remodel permit would be required if the existing equipment is changed or additional equipment is installed.
- F. October 24, the spa at **City Athletic Club, 7980 W. Sahara Ave.**, was closed due to low circulation flow and water in the underwater light. Reinspection is pending.

VII. TRAINING

1. 11 EHSs attended 8-hour HAZWOPER refresher training on October 7 and 1 EHS attended 40-hour HAZWOPER training on October 20-23.
2. Nikki Burns-Savage and Tara Edwards attended the EH Strip Office's monthly staff meeting to discuss Hazard Analysis and Critical Control Point (HACCP) topics on October 13.
3. Christine Sylvis and Tara Edwards conducted the supervisory conference for Rachel's Kitchen, Hualapai and N. Las Vegas Blvd. locations due to violations against the approved HACCP plan on October 15.
4. Christine Sylvis attended pilot training for EnvisionConnect Remote on October 17.
5. Christine Sylvis attended and presented on basic food microbiology at the Nevada Food Safety Task Force/Nevada Environmental Health Association conference on October 22-23.
6. Brisa Soto was welcomed into the training office as the EH Training Officer on October 27. Sr. EHS Barbara Wall is continuing her food operations training.
7. Christine Sylvis and Nikki Burns-Savage attended Industry HACCP meeting on October 29.
8. The training office submitted two Retail Program Standards grants to the Food and Drug Administration (FDA) and Association of Food and Drug Officials (AFDO) on October 8.
9. The training office submitted a grant to the National Association of County and City Health Officials (NACCHO) for funding to carry out a self assessment for the FDA Voluntary Retail Food Program Standards on October 30.
10. Christine Sylvis attended weekly meetings for the SNHD Accreditation QI Council.
11. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans and HACCP plans.
12. Special Processes released 3 HACCP plans, 2 waivers and 1 operational plan.
13. 12 label review files were released (including 2 administrative releases) totaling 143 labels. This is a 9% reduction in label review files currently in review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Sept. 2014	Oct. 2014	
New Label Review Submissions	6	8	↑
Label File Releases	17	12	↓
Total Label Files Currently in Review	33	30	↓
Number of Labels Approved	251	143	↓

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Sept. 2014	Oct. 2014	
Cook Chill/Sous Vide New Submissions	1	1	→
Cook Chill/Sous Vide Releases	10	0	↓
Cook Chill/Sous Vide Total	29	30	↑
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	0	1	↑
2-Barrier ROP Releases	3	3	→
2-Barrier ROP Total	24	22	↓
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	Sept. 2014	Oct. 2014	
Waivers Review New Submissions	2	2	→
Waivers Review Releases	3	2	↓
Waivers Review Total	19	19	→
Operational Plans Submissions	0	0	→
Operational Plans Releases	0	1	↑
Operational Plans Total	11	10	↓

No data is available prior to 2/1/14

JLR/ps