



Memorandum

Date: July 23, 2015

To: Southern Nevada District Board of Health

From: **Jacqueline L. Reszetar, REHS**, *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	May 2014	May 2015		FY 13-14	FY 14-15	
Initial Inspections	1,850	2,134	↑	22,085	19,750	↓
Reinspections-Routine	311	234	↓	2,685	2,484	↓
Downgrades	269	225	↓	2,613	2,350	↓
Closures	54	9	↓	699	258	↓
Special Events	110	117	↑	647	873	↑
Temporary Food Establishments & Tasting Event Booths	815	883	↑	6,586	7,431	↑
TOTALS	3,409	3,602	↑	35,315	33,146	↓

1. Enforcement Actions and Investigations:

- A. **Terrible Herbst #264 Snack Bar, 4910 S. Maryland Pkwy. and Popeye's Chicken & Biscuits #10347, 4910 S. Maryland Pkwy:** Complaint investigation on June 26 found these co-located facilities open and operating without functional restrooms due to a collapsed sewer lateral line; portable restrooms were onsite but inadequately maintained. Both facilities were closed for an imminent health hazard of gross unsanitary conditions including lack of adequate employee restrooms for the foodhandlers. Facility representatives requested a meeting which was held later that day to establish parameters for a contingency plan including the timeframe for definitive repairs. Emergency permits were obtained with Clark County Public Works with assistance from Clark County Water Reclamation and Nevada Department of Transportation. A portable restroom trailer with flush toilets

and pressurized hot water for handwashing is onsite. The facilities were reopened that evening, with repairs scheduled for the week of July 6.

- B. **China Ginger, 5035 S. Fort Apache Rd.:** The facility was closed for an imminent health hazard of a cockroach pest infestation. It was reinspected and reopened with a 0 demerit "A" grade 4 days later.
- C. **Pupuseria El Codero at Broadacres Swap Meet, 2930 N. Las Vegas Blvd:** Staff closed the facility during a routine inspection for the imminent health hazard of inadequate refrigeration. The prep table refrigerator was red-tagged for non-use, improper cooling observed, and PHF (potentially hazardous food) in the danger zone. The facility remains closed.
- D. **Smith's Grocery #372 Deli, 1421 N. Jones Blvd:** Staff closed the facility during a reinspection after repeating critical and major violations. Repeat violations included improper hand washing, PHF foods in temperature danger zone, improper thermometer, and hot holding equipment not operating properly. The facility opened later the same day with an "A" grade inspection.
- E. **Aria Bardot Brasserie:** On June 16, staff issued a Cease and Desist Order for violations regarding special process Reduced Oxygen Packaging (ROP) such as sous vide, cook chill, and 2 barrier raw and ready to eat. The food was placed on hold. On June 18, staff did a field evaluation on the ROP food product placed on hold. Many pounds of cooked product were discarded.
- F. **Haifa Restaurant, 900 E. Karen Ave.:** The facility was closed June 1, following a failed reinspection from a "C" downgrade. The reinspection resulted in 17 demerits and repeat critical/major violations. The facility successfully passed reinspection on June 2.
- G. **Vegeneration, 618 E. Carson Ave.:** The facility was closed June 11, for operating under an imminent health hazard of no adequate refrigeration. The facility successfully passed reinspection on June 12.
- H. **Los Amigos #2, mobile vending:** The facility was closed June 15, for operating under an imminent health hazard of no adequate refrigeration. The truck successfully passed reinspection on June 22.
- I. **Pachuca Hidalgo Catering #2, mobile vending:** The facility was closed June 25, for operating under an imminent health hazard of no adequate refrigeration. The reinspection is pending.
- J. **Napoli Pizza, 4760 W. Sahara Ave.:** The facility was closed June 30, for operating under an imminent health hazard of no adequate refrigeration. The facility successfully passed reinspection on June 30.

2. Supervisory/Managerial Conferences:

- A. Supervisory Conferences were held with the following facilities: Sakun Thai Restaurant, 1725 E. Warm Springs Rd; Diamond Chinese Restaurant, 3449 Industrial Rd.; Dong Ting Taste, 4850 W. Flamingo Rd.; Basil 'N Lime Authentic Thai Cuisine, 3665 S. Fort Apache Rd.; Bangkok Market Deli, 4825 W. Flamingo Rd.; Tina's Gourmet Sausage House, 2101 S. Decatur; Red Shrimp Company, 4060 S. Jones Blvd.; Dal Toro, 3325 S. Las Vegas Blvd.; Hafia Restaurant, 900 E. Karen Ave.; and Los Amigos #2, Mobile Vendor.

3. Direct Training Provided to the Community:

- A. On June 13, staff met with representatives from **Giada Restaurant at the Cromwell Hotel and Casino, 3595 S. Las Vegas Blvd.**, to talk with operators about recent inspections.

- B. On June 18, staff met with representatives from **Caesars Entertainment** to discuss recent inspections and to answer questions regarding food safety.
- C. On June 22, staff met with **Ecolab** to discuss new sanitizer and test strips to be used in food establishments.
- D. On June 25, staff met with representatives from **MGM Grand** to discuss the inspection process and answer questions regarding food safety

II. SOLID WASTE AND COMPLIANCE PROGRAMS

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted June 11, with 6 cases adjudicated, \$8,600.00 in penalties imposed and corrective actions ordered. There were 11 Notices of Violation mailed in June for the Hearing Officer Meetings.
Fiscal Year 2014-2015: SWMA Hearing Officer Meeting: 156 cases adjudicated, \$145,380.00 in penalties imposed and corrective actions ordered. There were 177 Notices of Violation mailed FY2014-2015 for the Hearing Officer Meetings
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 167 complaints of illegal dumping in June; Fiscal Year 2014-2015 Illegal Dumping Complaints: 1,396.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 257 Waste Management Audits during June; Fiscal Year 2014-2015 Waste Management Audits: 3,459.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 135 full UST Compliance Inspections were conducted during June. A total of 12 UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, Reinspections and UST Abatement Oversight activities were carried out; Fiscal Year 2014-2015 UST Compliance inspections: 788. Other FY2014-2015 UST inspections, reinspections, etc: 140.
5. **Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 20 Permitted Disposal Facilities (PDF) Inspections and Reinspections in June. In addition 52 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved. Fiscal Year 2014-2015 the Solid Waste and Compliance Section completed a total of 234 PDF Inspections and Reinspections. In addition 668 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; Simple ESG Recycling
 - B. **Permits issued in June** – Harbor Green Las Vegas, LLC (MRF)
 - 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 (3); Landfills (2); MRFs (3)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in July:** MBT Nevada; K&M Diversified**Fiscal Year 2014-2015**
 - A. **Temporary Permits Issued** – 5
 - B. **Permits Issued**-25 (this includes new permits, modifications, etc)
 - C. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy; Timet; and Wells Cargo

D. Facility Applications Processed – Compost Plants (2); Landfills (6); MRFs (6); Recycling Centers (27) [this includes new permits, modifications, etc]

E. Facilities planned for approval at DBOH meetings/SNHD Workshops - 10

7. Subdivision Program: Monthly Totals

Tentative Maps: Received (18), Lot Count (791); Final Maps: Received (23), Lot Count (1,003); Final Maps: Signed (15), Lot Count (559); Improvement Plans: Received (18), Lot Count (890); Expedited Improvement Plans: Received (5), Lot Count (214); Fees Paid \$23,622.04.

Fiscal Year 2014-2015

Tentative Maps: Received (157), Lot Count (13,006); Final Maps: Received (310), Lot Count (13,014); Final Maps: Signed (224), Lot Count (8,907); Improvement Plans: Received (278), Lot Count (11,528); Expedited Improvement Plans: Received (61), Lot Count (3,071); Fees Paid \$386,977.98

ENVIRONMENTAL HEALTH Individual Sewage Disposal System (ISDS) Program - Fiscal Year Data

Individual Sewage Disposal System Program	June 2014	June 2015		FY 13-14	FY 14-15	
Residential ISDS Permits	12	9	↓	77	95	↑
Commercial ISDS Permits	0	1	↑	28	41	↑
Residential Pool Plan Reviews	13	13	→	63	67	↑
Loan Certifications	1	3	↑	40	38	↓
Tenant Improvements	16	29	↑	143	227	↑
Revenue	\$11,388	\$18,120	↑	\$159,070	\$215,963	↑
Compliance Vouchers Resolved	5	3	↓	74	71	↓
Compliance Cases Resolved	0	2	↑	11	16	↑

8. **ISDS Program Activity:** The number of Tenant Improvements issued increased from 143 for Fiscal 2013-2014 to 227 for Fiscal 2014-2015. The number of Loan Certifications continued to lag compared to past years, even though only the SNHD ISDS program can certify a home located in Clark County, as required by VA and FHA loan applications. Without a Loan Certification, a home buyer risks inheriting compliance issues that can prove to be costly. The number of Residential ISDS permits issued increased from 77 for Fiscal 2013-2014 to 95 for Fiscal 2014-2015. The number of Commercial ISDS and Holding Tank permits issued increased from 28 in Fiscal 2013-2014 to 41 in Fiscal 2014-2015 for the period of July to June.

Staff processed two Variance Applications for undersized lots located in Mount Charleston and these variances were approved on June 25 by the Southern Nevada District Board of Health (SNDBOH).

9. **Used Mattress and Bedding Program Activity:**

Though the Used Mattress and Bedding Amendment was adopted by the SNDBOH on January 22, SNHD is making changes to the Regulations based on Nevada State Board of Health recommendations that the CDC temperatures/times for dry heat sterilization be followed. There will be some additional requirements for a Hearing Officer process, Inspections and Suspension/Revocation of Registration. Staff is

investigating complaints based on non-compliance with NRS444.010 to NRS444.040 until the Regulation Amendment is adopted.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	June 2014	June 2015		FY 13-14	FY 14-15	
West Nile Virus Surveillance Traps Set	195	193	↓	746	858	↑
West Nile Virus Surveillance Mosquitoes Trapped	2,900	5,026	↑	9,928	25,097	↑
West Nile Virus Surveillance Mosquitoes Tested	2,900	5,026	↑	9,928	25,097	↑
West Nile Virus Surveillance Submission Pools Tested	145	362	↑	519	1,584	↑
West Nile Virus Surveillance Positive Mosquitoes	0	674	↑	134	1,749	↑
West Nile Virus Surveillance Positive Submission Pools	0	35	↑	9	107	↑
Elevated Blood Level Home Investigations	0	0	→	5	7	↑
Healthy Homes/Landlord Tenant Response (LLT)	16	12	↓	81	152	↑
CMART/MATT Services	0	0	→	6	4	↓
Public Accommodations Inspections	19	10	↓	333	268	↓
Public Accommodations Complaints	24	13	↓	212	195	↓
Mobile Home/Recreational Vehicle Park Inspections	0	2	↑	158	155	↓
Mobile Home/Recreational Vehicle Park Complaints	4	1	↓	42	44	↑

1. Public Accommodations:

- A. June 9: Staff conducted a routine annual inspection of the **Diamond Inn Motel, 4605 S. Las Vegas Blvd.** Seven guest rooms were inspected and only one was found to have an unsanitary mattress which was replaced onsite. All rooms were observed to have minor maintenance and sanitation issues including improperly cleaned bathroom surfaces, dirty upholstery and carpeting, and improperly installed bathroom fixtures. The facility overall demonstrated a significant improvement from past inspections and no rooms were posted closed. Staff may return for a reinspection later in the year to ensure continued compliance.
- B. June 10: Staff conducted a complaint investigation at the **Rio Suites Hotel, 3700 W. Flamingo Rd.**, regarding a hallway in front of a linen room in the convention center being covered in bird feces. After speaking with housekeeping staff, it was determined that the linen room in question was used to store banquet linen and not housekeeping linen. Banquet operations staff was able to locate the linen room and hallway based on description in complaint. No evidence of birds or bird feces

observed in the hallway in front of the linen room, both of which are located inside. Complaint closed.

- C. June 11: Staff participated in a routine inspection of the **Town & Country Manor, 4311 Boulder Hwy.** Observed were unsanitary mattresses and a dysfunctional smoke alarm which were not corrected onsite. Management was given a written directive to give tenants of occupied units 24 hours notice of this inspection, but failed to do so. Staff will return in the next couple of weeks to inspect occupied rooms in all 5 buildings.
- D. June 15: Staff participated in a routine inspection of the **Howard Johnson/Value Place, 5300 E. Craig Rd.** Observed were several unsanitary mattresses which were not replaced onsite. This resulted in the closure of 4 rooms. In addition, multiple rooms had non-functioning air exhaust fans in restrooms which were not corrected from the previous year's inspection. There were a few other violations observed.
- E. June 22: Staff participated in a change of ownership (COO) inspection at the **Henderson Motel, 85 W. Lake Mead Blvd., Henderson.** All but 3 units were inspected. All mattresses were replaced with new sanitary mattresses and 2 GFCIs were dysfunctional and replaced onsite. Some maintenance issues were also observed. Vent hoods must be provided in any room with a kitchenette. The change of ownership was approved and a health permit was issued. This approval is subject to correction of all violations as described on the June 22 COO inspection form within the written timeframes.
- F. June 26: Staff conducted a complaint investigation at **Town & Country Manor II, 4360 Boulder Hwy.,** regarding bedbugs in room #106. The room was inspected and found to have a substantial bedbug infestation. Management claimed the room had been treated, but was unable to produce any documentation to substantiate this. The room was posted 'Do Not Re-Rent'. A secondary complaint of bedbugs throughout the facility was simultaneously investigated. Room #214 was inspected as part of this complaint. The room was occupied and had been previously treated for a bedbug infestation, at which time the bed was removed but never replaced. No bedbugs were observed but the room was also posted 'Do Not Re-Rent' for the lack of a bed. Management was instructed to contact SNHD upon completion of treatment of room #106 and delivery of a bed in room #214.

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

- A. June 1: Staff conducted a compliance inspection at **Carefree Country MHP, 3325 N. Nellis Blvd.,** to determine progress with compliance to violations noted in the facility's annual inspection. Management had made sufficient progress to get individual spaces cleaned up. Management was advised that a failed reinspection fee may be assessed during the next annual inspection if the same solid waste issues were observed during that inspection.
- B. June 3: Staff conducted a compliance survey at **El Adobe MHP, 825 N. Lamb Blvd.** Although the facility has a history of violating NAC461A and NRS444.583, staff found the MHP generally to be in compliance. Sanitation of the park was markedly improved when compared to previous inspections.
- C. June 8: Staff conducted a reinspection of **Desert Sands RV Park, 1940 N. Boulder Hwy.** The facility showed general improvement from past inspections though several small sewer leaks and improper connections were identified. The amount of trash, debris and harborage was observed to be significantly less overall. Management was instructed to continue monitoring sewer connections throughout

the park to identify and make repairs prior to leaks occurring. Staff may conduct another inspection later in the year to ensure continued compliance.

- D. June 10: Staff conducted a survey at the **Silverado MHP, 3401 N. Walnut Rd.**, as a courtesy prior to the change of ownership inspection. Multiple units were found to have excessive solid waste and compliance issues associated with excessive trash, debris and clutter scattered on a number of lots. The violations were discussed at length with the onsite property manager. Staff will contact the new park owner to discuss a compliance schedule to address the solid waste and compliance issues and to schedule the facility's COO inspection.
- E. June 26: Staff participated in a routine inspection of the **Kay Motel Campsite, Searchlight**. Observed were numerous solid waste violations of various types, primarily trash, clutter and old tires. Some of these violations were repeat offenders from the year prior. SNHD Solid Waste and Compliance will be contacted as well as the State of Nevada Manufactured Housing Division. Follow-up inspections must be scheduled to assure compliance or further administrative actions will be implemented.

3. Landlord Tenant Complaints:

- A. June 3: Staff participated in a tenant complaint investigation at the **Pinewood Crossing Apartments, 764 E. Twain Ave. #18-G**, regarding a roach infestation, a dysfunctional front door lock, and a torn rear patio screen. These complaints were observed to be valid. The conditions observed do not meet the habitability requirements as defined in NRS 118A. These findings were reviewed with onsite management who were encouraged to provide pest control to make the appropriate corrections.
- B. June 6: Staff participated in a tenant complaint investigation at the **Rebel Park Condos HOA, 1381 E. University Ave. Unit A-309**, regarding a dysfunctional A/C unit, roach infestation, holes in the walls and ceiling, and missing electrical outlet covers. Complaints were valid and the conditions observed did not meet habitability requirements as defined in NRS 118A. The landlord will be contacted to make appropriate repairs.
- C. June 8: Staff conducted a tenant complaint investigation at **1381 E. University Ave. A-309**, regarding a broken HVAC unit. The HVAC unit was observed to be non-functional. Evidence of a cockroach infestation was also found. The investigation findings were discussed with the property owner and immediate repair of the HVAC unit recommended.
- D. June 9: Staff conducted a tenant complaint investigation at **2996 Savers Ct.**, regarding a broken dishwasher and garbage disposal, and mold. Observed was evidence of water intrusion in the kitchen sink cabinet with damage to the wood surfaces. The dishwasher was also found to be completely inoperable. The investigation findings were discussed with property management and repairs and remediation were recommended.
- E. June 11: Staff conducted a tenant complaint investigation at **2575 Sherwood St. #21**, regarding a non-functional A/C unit. The complaint was valid. In addition, a roach infestation was observed. The unit was exceptionally filthy and the tenant was advised that it must be cleaned for effective pest control. Onsite management agreed to repair the A/C unit and provide their Certified Pest Control operator to address the cockroach infestation. Complaint was valid and closed.
- F. June 22: Staff conducted a tenant complaint investigation at **5450 Clydesdale St.**, of an inoperable A/C unit, faulty plumbing, and electrical problems. Staff confirmed

the inoperable A/C unit along with reduced water pressure at kitchen faucets and loss of electrical power in multiple outlets throughout the dwelling. The conditions documented during the investigation did not meet the general habitability requirements outlined in NRS118A. Complaint was valid and closed.

- G. June 24: Staff conducted a tenant complaint investigation at **5292 S. Maryland Pkwy. #166**, regarding a bed bug infestation. Staff was unable to confirm an active bed bug infestation, but did document evidence of a previous infestation. Management was aware of the infestation and was in the process of having their pest control operator evaluate and treat the affected unit. The conditions documented during the investigation did not meet the general habitability requirements outlined in NRS118A. Complaint was valid and closed.

4. Vector Surveillance:

- A. June 15: The first West Nile Virus (WNV) positive mosquitoes from Clark County were reported by the department of Agriculture from 17 mosquito submission pools from eight zip codes, totaling 318 mosquitoes. Jurisdictional counterparts were notified of the results and the Public Information Office generated a press release.
- B. June 15: Staff met with the **Moapa Paiute Reservation** staff and the first round of trapping was completed. Suggestions were made regarding vegetation control in the sewage ponds and mosquito fish were stocked in both ponds, although the water quality makes survival questionable.
- C. June 23: Staff responded to a complaint of possible mosquito breeding sources in the area of **War Bonnet and Wigwam, 89113**. Staff surveyed the entire area at this location and found there to be no mosquito breeding sources. The majority of the area is sparsely populated with the vast majority of the area noted to be open desert. Staff was unable to substantiate the complaint.
- D. June 23: Staff responded to a resident concern regarding a possible mosquito breeding source at **Red Rock Country Club 89135, Pond at Arroyo Hole # 7**. Staff noted the water in the pond to be well circulated with areas of cattails surrounding the pond and no mosquito larvae were identified. Traps were set along the border of the pond and no mosquito activity was noted. Staff was unable to substantiate mosquito breeding and discussed the complaint results with the resident.
- E. June 23: Staff responded to a complaint of standing water and possible mosquito breeding at **Jovana Villas Apts., 2720 W. Serene Ave., 89123**. The complaint was valid in that there is long term standing water in the irrigation valve. No mosquito larvae were present at the time of inspection. Management stated that they would resolve the issue quickly.
- F. June 30: The Department of Agriculture reported an additional 21 mosquito submission pools from 4 new zip codes, totaling 420 mosquitoes.
- G. In 2015, 38 mosquito pools, totaling 738 mosquitoes from 12 zip codes have been reported WNV positive; no human cases have been identified. The positive zip codes include 89011, 89012, 89014, 89025, 89027, 89107, 89118, 89123, 89128, 89129, 89134 and 89146.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	May 2014	May 2015		FY 13-14	FY 14-15	
School Facility Inspections	74	73	↓	945	956	↑
School Facility Complaints	6	5	↓	43	21	↓
School Food Service Facility Inspections	56	67	↑	766	779	↑
School Food Service Facility Complaints	3	0	↓	11	6	↓
Child Care Facility Inspections	24	18	↓	346	370	↑
Child Care Facility Complaints	2	3	↑	40	25	↓
Body Art Facility Inspections	10	9	↓	342	358	↑
Body Art Facility Complaints	0	0	→	19	8	↓
Body Art Artist Special Event Inspections	0	1	↑	110	435	↑
Body Art Cease & Desist Order To Artists Lacking Permits	NT	5	↑	NT	33	↑
Water Store and Bottling Plant Inspections	NT	0	→	NT	51	↑
Water Store and Bottling Plant Complaints	NT	0	→	NT	3	↑
Foodborne Illness Complaint Investigations	9	1	↓	49	43	↓
Single Case of Legionellosis Investigations	1	0	↓	5	12	↑
Summer Food Service Program Inspections	0	0	→	23	18	↓
Public Water System Sanitary Surveys	NT	6	↑	NT	49	↑
Public Water System Violation Letters Issued	NT	0	→	NT	36	↑
Public Water System Complaints Received	NT	0	→	NT	3	↑

N/T = Not Tracked

1. Child Care:

- A. On June 3, **Kids Quest Santa Fe Station, 4949 N. Rancho Dr.**, staff conducted a routine inspection of the child care facility and found that the facility was still using only one strength of a quaternary ammonium based sanitizer on all surfaces. The sanitizer was between 200-400 ppm. The facility was instructed on the necessity and required usage of a sanitizing strength vs. a disinfecting strength. The facility is also only using a one-step cleaning process to clean surfacing (sanitizer strength only) and it is immediately wiped off after being sprayed. The facility was instructed on the two-step cleaning and sanitizing/disinfecting process for cleaning. The final item that requires follow up is use of foot covers in the infant play area. The facility had one pair at the entrance door that was severely worn with large holes in the bottom. The person in charge then walked into the area in her street socks to find a new pair. The facility was given notice a reinspection would be conducted on or after July 3.
- B. On June 16, **Reynaldo Martinez Center, 2901 Harris Ave.**, staff conducted a routine inspection and observed violations that require a follow up inspection. One violation observed was the use of disinfectant to clean all surfaces, including dishes. The facility was instructed on the necessity and required usage of a

sanitizing strength vs. a disinfecting strength. The other violation was the water at the three compartment dishwashing sink was not reaching 120°F. The facility was given notice that a reinspection would be conducted on or after July 16.

2. Outbreak Investigation Support:

- A. During June, staff conducted environmental investigations of potential outbreaks of gastrointestinal illness at various Clark County food establishments and two environmental investigations of public facilities that may have a possible association of a single case of legionellosis. None of the investigations conducted in June 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.

3. Body Art:

- A. During June, staff issued four Cease and Desist Orders to individuals operating without valid health permits and advertising in internet classified ads.
- B. On June 20, staff conducted one temporary body art inspection at the International Esthetics Cosmetics and Spa Conference.

4. Water Facilities

- A On May 29, the **Red Rock Canyon Visitor's Center** was advised to provide information regarding loss of operation within their exclusive water well. Although SNHD has routinely reached out to the water system, SNHD has not received further updates from the water system.
- B On June 1, **Camp Stimson** resumed using hauled water for their 2015 summer camp population. Water is exclusively used for culinary purposes. Bathing utilizes spring water. Restroom facilities do not utilize plumbed water. Water hauling is expected to continue until the Engineering Branch approves the Camp's spring as public water system source water.
- C On June 9, at **Pioneer Saloon, 310 W. Spring St. in Goodsprings**, SNHD staff met with the facility manager to discuss compliance issues. Issues of *coliform* monitoring and public notification are projected to be resolved during June with compliance projected to begin in July.
- D On June 22, staff was notified by the **Spring Mountain Youth Camp, 2400 Angel Peak Pl., Mt. Charleston**, that water hauling would be discontinued. Water hauling was in response to a drought which spanned from October 2014 to June 22, 2015. The water system was directed to continue 40 CFR 141 Subpart H monitoring until the distribution system and storage facilities experienced a full turnover of water after the last hauled water delivery.
- E On June 23, staff arranged site visits with **Bureau of Safe Drinking Water** staff to two public water systems that are utilizing chlorine dioxide. The purpose of the site visits was to expose Bureau staff with the treatment plants used to generate chlorine dioxide.
- F Six violation letters were distributed to water systems during the beginning of June for monitoring violations during 2014. One monitoring violation was calculated for May 2015 coliform monitoring. Seven *coliform*-positive sampling events occurred within the county during June 2015. All events were *Escherichia coli*-absent.
- G There are chronic water quality issues at **Desert Paradise Mobile Home Park** (arsenic), **Roark Estates** (arsenic), and **Sunrise Mountain Trailer Park** (nitrate). Staff is involved with ensuring water quality issues do not arise at **Harris Springs**

Ranch. The **Searchlight Water Company** is moving forward with resolving their arsenic concentration issues. Construction of an industrial sized ferric oxide treatment plant is scheduled to begin during 2015 Q3. **Laker Plaza** continues to experience water quality issues related to manganese, sulfate, and total dissolved solids. The **Sloan Army Reserve Center** has concluded their total dissolved solids follow-up monitoring. The results of these events indicate the water system on average has concentrations above the maximum concentration level.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING

ENVIRONMENTAL HEALTH Food Facilities Design Assessment & Permitting Program - Fiscal Year Data

Food Pre-Permitting Services	May 2014	May 2015		FY 13-14	FY 14-15	
Total Food Pre-Permitting Services	973	531	↓	11,731	8,614	↓
Total Service Request Intake	219	216	↓	2,754	2,672	↓
Total Service Request Released	239	183	↓	2,721	2,496	↓
Total Service Requests Current in Pre-Permitting	961	1,169	↑			

1. Enforcement Actions and Investigations:

- A. Staff conducted a final permitting inspection for **Blue Ribbon Chicken, 1720 Festival Plaza**. During the inspection, staff noted that hot water temperatures at the restroom hand sinks were below the required 100° F. Upon investigation staff noted two issues: First, the water heater was set for a maximum temperature of 120° F. Second, the rest room hand sink faucets were designed for low water flow. Staff recommended that the water heater minimum temperature be increased to compensate for the temperature drop in the water lines and that the rest room hand sink aerators be replaced to increase water flow. The operator increased the water heater minimum temperature which corrected the temperature concern. However, due to the low water flow, the delivery time for hot water was lengthy. It is expected that replacement of the aerators will correct that issue. The permit was approved with the stipulation that the aerators at the rest room hand sinks be replaced to increase water flow and provide the minimum 100° F water within a reasonable time.
- B. A final remodel inspection at **7-Eleven Food Store #25610, 1805 E. Tropicana**, resulted in failure due to numerous construction and operational violations. There was no sanitizer solution located in the snack bar and the sanitizer dispensing system was inoperable. The hand wash sink at the snack bar was not stocked and the soap dispenser was inoperable. The hand wash sink in the ware-wash area was not accessible, because the path was obstructed. The new reach-in freezer was not functioning properly and was red-tagged at the time of the inspection. The person in charge was unknowledgeable regarding food safety and sanitation. A subsequent reinspection visit was conducted, at which time the remodel permit was released and the operator was allowed to stock and operate with the new, hot food menu items.
- C. **Smith's #399 Deli, 4840 W. Desert Inn**, submitted plans for a minor remodel to relocate a hand sink and add refrigeration. When the contractor called for a pre-final inspection, he mentioned new equipment and sinks for a "sushi operation"

that was being added to the deli area. As this was not what was presented during review, the operator was instructed to submit plans for the new sushi area. The sushi vendor submitted plans for the sushi operation and both the remodel and the new permit were approved following field inspections.

- D. Two potential health risks were noted at a change-of-ownership inspection at **Haggen Market, 2910 Bicentennial Pkwy. in Henderson**. The fish coffin freezer was only working on one side and shrimp had thawed in the freezer. The manager was advised that since the shrimp had thawed, the establishment was required to label the packages with an expiration date of seven days. The product was pulled and labeled properly. Staff also observed that the meat cooler was shut down for 30 minutes while employees were stocking. Although the food in the cooler was at 40 degrees, the operator was advised that shutting off the refrigerator during stocking is a violation regarding improper operation of equipment to ensure food safety. The issues were addressed directly with the General Manager, corrected immediately, and the permit was approved.
- E. Staff closed **China Inn, 894 S. Boulder Hwy.**, during a change-of-ownership inspection due to the imminent health hazard of inadequate refrigeration. Two refrigeration units were over 50°F, and food was found in the walk-in freezer at 55°F dated two days prior. The operator was required to come in for a Food Safety Assessment Meeting. The facility passed a subsequent reinspection with zero demerits and the permit was released.
- F. A final inspection for **Anchor Bar at the Venetian Food Court, 3377 S. Las Vegas Blvd.**, was conducted. During the inspection it was observed that the drain pipe of the ice machine extended into a wall. Food equipment is required to drain to a floor sink with an approved air gap. Staff and contractors went to the neighboring suite to see if the pipe drained into a floor sink, but it did not. The contractors then contacted the casino's engineering staff and they could not verify where the pipe drained. The ice machine was filled with water while contractors and engineering staff searched potential drainage portals, but none could be found. The ice machine was taken out of operation, and the operator was directed to contact SNHD for approval to operate the machine once proper drainage was provided.
- G. A change-of-ownership inspection at **Southern Style Eatery, 450 S. Buffalo Dr.**, resulted in a 17 demerit closure. The walk-in cooler was operating at 51°F and all foods stored in it were at unsafe temperatures. This created an imminent health hazard due to lack of adequate refrigeration in the facility. Additionally, one of two hot water heaters was in disrepair, leaving only one working hand wash sink located over 30 feet away from the cook and food preparation lines. A worker was observed improperly thawing fish in hot water, then putting the fish directly into a cold preparation table which was not able to cool the fish down from 61°F to 41°F. A reinspection resulted in 0 demerits. The new permit was approved and the restaurant was re-opened.
- H. Staff is continuing to work closely with SNHD's IT department to identify and correct issues with EnvisionConnect Remote (ECR) inspection software and associated hardware. Office workflow appears to be stabilized with the only concerns being expediency of finished report generation and length of time required to synchronize data from ECR to the EnvisionConnect database. Staff continues to have inconsistent access to the cellular hotspot access in the field, and some field data transfer issues have been noticed. Staff has been instructed to save "PDF" copies of reports until they can verify that data has been uploaded to the main database as a failsafe measure.

I. Food Safety Assessment Meetings (FSAM) – number of FSAMs conducted during month per jurisdiction:

Clark County	1
Las Vegas	0
Henderson	0
North Las Vegas	4
Mesquite	0
Boulder City	0
Total	5

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	May 2014	May 2015		FY 13-14	FY 14-15	
New Projects Submitted to Plan Review	43	94	↑	485	650	↑
All Projects Released from Pool Plan Review	64	34	↓	578	449	↓
Total Operation Inspections	549	521	↓	4,861	4,551	↓
Complaint Investigations	31	23	↓	240	254	↑
Inactive Body of Water Surveys	7	6	↓	149	84	↓
Total Program Services Completed	694	678	↓	6,313	5,988	↓

1. Enforcement Actions:

- A. On June 9, an elderly male was found unresponsive in the spa at the **Las Vegas KOA at Sam's Town**. EMS responded, but the man was determined to be deceased. The facility closed the pool/spa and called the pool service company to clean the spa. The pool service company drained and acid washed the spa and cleaned the deck. Staff was contacted and inspected the facility afterwards. There were no safety issues and the water chemistry was in the acceptable range.
- B. On June 9, staff conducted an operational inspection at **Rancho De Montana, 9105 W. Flamingo Rd.** While inspecting the pool, water was found to be inside the underwater light housing. The water was causing the GFCI connected to the light to trip. The facility was unable to resolve the problem while SNHD was on-site, so the pool was closed.
- C. On June 13, a near drowning incident was reported at **Entrata di Paradiso**. The facility was surveyed for the presence of any imminent safety or health hazards, which may have contributed to the incident. This process involved testing the water chemistry, barrier stability and compliance, water clarity, and proper safety signage. There were no imminent hazards observed at the facility during the time of the survey.
- D. On June 1, the **Symphony Condos Pool, 2606 S. Durango Dr.**, was closed due to chlorine tablets being found in the skimmer baskets and bathers being denied access to restroom facilities as a result of water damage. The pool remains closed pending repairs to the restroom facilities.
- E. On June 24, staff was conducting the annual inspection at **Bel Aire Village Townhouses Pool, 160 N. Nellis Blvd.** It was discovered that the main drain line

had been disabled to the circulation pump. The main drain piping to the circulation pump had been capped inside the equipment room with only the skimmers to circulate the water in the 8 foot deep pool. The facility will be required to submit plans for approval to correct the recirculation plumbing through a licensed contractor.

- F. **Reflections at the Lakes, 2601 S. Grand Canyon Dr.**, recently applied for a remodel to change the heater. Upon review, staff determined that the pump output was rated too high for the filter and could not approve the redesign. It was discovered that the pump had been changed without the required permits. The facility submitted revised applications to include a new pump with a compatible rating and passed the final inspection.
- G. On June 17, staff arrived at **Parc West Apartments, 8440 Westcliff Dr.**, to conduct routine unannounced inspections. After speaking with management, staff was informed that the facility was in escrow and would be changing ownership. Staff advised the facility as to how to proceed to complete the change of ownership paperwork. The change of ownership is now in process.
- H. June 22, staff responded to a complaint of the **Robindale Villas Pool and Spa, 2756 Robindale Rd.** Complaint stated that underwater lights were inoperable, spa temperature was too high and trash was full and unsanitary. The inspector could only verify the trash complaint. Follow up operational inspections were completed and only minor violations were noted.

VII. TRAINING AND COMPLIANCE

1. Training office staff continued to participate in the NACCHO FDA Retail Program Standards Mentorship Program. The Self-Assessment of all 9 Program Standards was concluded and submitted to the FDA on June 4.
2. Training office staff attended the Food Ops Staff meeting on June 10. Christine Sylvis presented information regarding the Voluntary National Retail Food Regulatory Program Standards. Nikki Burns Savage presented information from the SB441 Craft Foods bill. Brisa Soto presented Training Updates.
3. The training office welcomed three new hires on June 15.
4. 11 EHSs attended 8-hour HAZWOPER refresher training on June 16.
5. Brisa Soto and Tara Edwards conducted inspections at the Electric Daisy Carnival on June 19.
6. Christine Sylvis and Brisa Soto attended the Academic Affairs Committee meeting on June 23.
7. Training office staff along with the Spring Valley office supervisor and senior conducted a meeting of non-compliance with the owner/operator of Tina's Gourmet Sausage Pantry, 2101 S. Decatur Blvd., #22B, Las Vegas, NV, on June 24.
8. Brisa Soto conducted food handler training at the Suncoast Hotel and Casino on June 24, 25, and 30 with 16, 21, and 22 attendees respectively.
9. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation QI Council.
10. The training office continued to train four new hires throughout the month of June. Korie Northam and Michelle Reese were proudly released to Food Operations on June 29.
11. Training office staff continued standardization training with food operations throughout the month of June.
12. Special Processes staff participated in joint inspections at the request of Food Operations and Facility Design Assessment and Permitting for facilities conducting complex food preparation, i.e. reduced oxygen packaging and other special processes throughout the month of June.

13. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of June.
14. Training office staff worked with the Envision Connect Remote Train the Trainer Team and IT on several projects for the projected roll-out of the software.
15. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and Hazard Analysis and Critical Control Point (HACCP) plans.
16. Special Processes released 2 HACCP plans and 6 waivers.
17. Three label review files were released totaling 34 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	May 2015	June 2015	
New Label Review Submissions	3	2	↓
Label File Releases	2	3	↑
Total Label Files Currently in Review	25	24	↓
Number of Labels Approved	4	34	↑

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	May 2015	June 2015	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	1	1	→
Cook Chill/Sous Vide Total	26	25	↓
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	0	2	↑
2-Barrier ROP Releases	1	0	↓
2-Barrier ROP Total	19	21	↑
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	2	↑
Other Special Processes Releases	0	1	↑
Other Special Processes Total	7	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	May 2015	June 2015	
Waivers Review New Submissions	3	1	↓
Waivers Review Releases	2	6	↑
Waivers Review Total	16	11	↓
Operational Plans Submissions	2	0	↓
Operational Plans Releases	1	0	↓
Operational Plans Total	10	10	→

No data is available prior to 2/1/14

JLR/ps