



# Memorandum

**Date:** October 9, 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	July 2014	July 2015		FY 14-15	FY 15-16	
Initial Inspections	1,492	2,239	↑	1,492	2,239	↑
Reinspections-Routine	234	249	↑	234	249	↑
Downgrades	179	246	↑	179	246	↑
Closures	43	18	↓	43	18	↓
Special Events	34	38	↑	34	38	↑
Temporary Food Establishments & Tasting Event Booths	201	136	↓	201	136	↓
<b>TOTALS</b>	<b>2,183</b>	<b>2,926</b>	<b>↑</b>	<b>2,183</b>	<b>2,926</b>	<b>↑</b>

### 1. Enforcement Actions and Investigations:

- A. **Chopstix, 430 E. Silverado Ranch:** A routine inspection on August 26 resulted in 50 demerits and the facility was closed for excessive demerits. The facility owner was required to attend a supervisory conference prior to reopening. The facility passed reinspection on August 28 with zero demerits and was reopened.
- B. **Café Noodle & Chinese BBQ, 4355 Spring Mountain Rd.:** The facility was closed for an Imminent Health Hazard (IHH) of inadequate refrigeration. It was reinspected and reopened with an "A" grade the next day after attending a supervisory conference.
- C. **MIGA-Koreatown, 6850 W. Spring Mountain Rd.:** The facility was closed during a "C" reinspection for repeat critical violations. It was reinspected and reopened

with an "A" grade the next day after attending a supervisory conference and completing required staff training.

- D. **Mo's Pizzeria, 6101 Vegas Dr.:** Staff closed the facility for failure to apply for a change of ownership (COO) and the presence of imminent health hazards. The facility reopened after a COO was initiated and the scheduling of a Food Safety Assessment Meeting.
- E. **Illegal Goat Milk Sales Complaint, 1781 Linn Ln.:** Staff conducted an investigation on the illegal dispensing of raw goat's milk on August 9. At the time of the investigation, no raw milk was observed being dispensed or consumed. The investigation was supported with four Metro Officers. The property owner's daughter said that they had potluck meals going on for family members.
- F. **Rachel's Kitchen, 150 N. Las Vegas Blvd.:** The facility was closed on August 12 for operating under an imminent health hazard of inadequate refrigeration. The facility successfully passed reinspection on August 13.
- G. **Sammy's Food Service #4, mobile vending:** The facility was closed on August 13 for operating under an imminent health hazard of inadequate refrigeration. A reinspection is pending.
- H. **Carefree Catering #12, mobile vending:** The facility was closed on August 14 for operating under an imminent health hazard of inadequate refrigeration. The facility successfully passed reinspection on August 17.
- I. **M M Soul Food, 3923 W. Charleston Blvd.:** The facility was closed on August 24 after failing a scheduled reinspection. The facility successfully passed reinspection on August 26.
- J. **El Dorado Cantina, 3025 Industrial Rd.:** On August 7 staff issued a Cease and Desist Order for preparing open food in the kitchen while servicing the ventilation hood over the cook line. Staff visited the facility in response to a complaint that the ventilation hood was not operating properly and the restaurant was smoky. The complaint was verified and the inspection resulted in a "C" downgrade. The facility self-closed to replace the exhaust fan later that evening and self-opened after providing the Re-Opening Inspection after an Imminent Health Hazard Checklist to SNHD.
- K. **Hawaiian Marketplace Berry Berry/Little Italy, 3743 S. Las Vegas Blvd.:** On August 10 staff closed the facility for operating with no hot water and 41 demerits.
- L. **Cosmopolitan Buffet Asian Station:** On August 21 staff issued a Cease and Desist Order for operating while a floor sink was actively backing up and overflowing. All food service operations were suspended until the situation could be rectified. The entire area was cleaned and sanitized prior to re-opening.
- M. **Cosmopolitan Jaleo Prep Kitchen:** On August 24 staff issued a Cease and Desist Order for reduced oxygen packaging (ROP) of raw meat and unpasteurized juice without an approved Hazard Analysis and Critical Control Point (HACCP) plan and/or waiver. The operator voluntarily discarded ROP items.

## 2. Supervisory/Managerial Conferences:

- A. Supervisory Conferences were held with the following facilities: Las Vegas Buffet, 4300 E. Sunset; Tacos Y Tortas El Panzon, 3720 E. Sunset; China Wan Wan, 6510 Boulder Hwy.; Chopstix, 430 E. Silverado Ranch; Pin Kaow III Thai Restaurant, 9530 S. Eastern; Kaya Restaurant, 4355 Spring Mountain Rd.; Taqueria El Paisano, 3300 S. Decatur Blvd.; Bambu Desserts & Snacks, 4810 W. Spring Mountain Rd.; Krung Siam Thai Restaurant, 3755 Spring Mountain Rd.; Café Noodle & Chinese BBQ, 4355 Spring Mountain Rd.; Kapit Bahay Filipino Fast

Food, 4115 Spring Mountain Rd.; Diamond Bakery, 4255 Spring Mountain Rd.; MIGA-Koreatown, 6850 W. Spring Mountain Rd.; Saffron Flavors of India, 4450 N. Tenaya Way; Taqueria El Buen Pastor Seasonal, 4777 E. Charleston Blvd.; M M Soul Food, 3923 W. Charleston Blvd.; Harley Davidson Café, 3725 S. Las Vegas Blvd.; Earl of Sandwich, Planet Hollywood Hotel; and Gold Key Shops-Kimchi, 3049 S. Las Vegas Blvd.

**3. Community Outreach:**

- A. August 14, staff met with representatives from Circus Circus Hotel to discuss the inspection process and answer questions regarding food safety.
- B. August 21, staff met with representatives from Aria Hotel to discuss the inspection process and to answer questions regarding food safety.
- C. August 24, staff met with representatives from Luxor and Excalibur Hotel to discuss the inspection process and answer questions regarding food safety.
- D. August 31, staff held the first in a series of Food Safety Partnership Meetings geared towards small business owners and managers. Emails were sent to over 208,000 valid email addresses for food handlers in Clark County.

**II. SOLID WASTE AND COMPLIANCE PROGRAMS**

- 1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted August 13, with 7 cases adjudicated, \$5,500.00 in penalties imposed and corrective actions ordered. There were 5 Notices of Violation mailed for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 111 complaints of illegal dumping in August.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 243 Waste Management Audits during August.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 89 full UST Compliance Inspections were conducted during August. A total of 6 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 17 Permitted Disposal Facilities (PDF) Inspections and Reinspections.
- 6. **Solid Waste Plan Review Program (SWPR):**
  - A. **Temporary Permits** – All Pro Hydrojetting & Pumping, LLC; Simple ESG Recycling
  - B. **Permits issued in August** – MBT Nevada LLC (RC)
  - C. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy/Reid Gardner; Timet; and Wells Cargo
  - D. **Facility Applications Being Processed** – Compost Plant (1); Recycling Centers (3); Landfills (2); MRFs (2)
  - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in September:** None

**ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data**

Asbestos Permitting Services	August 2014	August 2015		FY 14-15	FY 15-16	
Asbestos Permits Issued	61	58	↓	99	112	↑
Revised Asbestos Permits Issued	4	2	↓	5	7	↑

**ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data**

Subdivision Plan Review	August 2014	August 2015		FY 14-15	FY 15-16	
Tentative Maps-Received	9	11	↑	19	26	↑
Tentative Maps-Lot Count	598	2,037	↑	1,335	3,030	↑
Final Maps-Received	21	18	↓	58	42	↓
Final Maps-Lot Count	721	1,133	↑	2,442	2,425	↓
Final Maps-Signed	14	14	→	37	38	↑
Final Maps (Signed)-Lot Count	440	349	↓	1,071	1,571	↑
Improvement Plans-Received	18	19	↑	51	38	↓
Improvement Plans-Lot Count	765	1,216	↑	2,129	2,449	↑
Expedited Improvement Plans-Received	4	6	↑	8	9	↑
Expedited Improvement Plans-Lot Count	166	309	↑	477	547	↑
Fees Paid	\$24,078	\$37,276	↑	\$72,663	\$74,027	↑

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

Individual Sewage Disposal System Program	August 2014	August 2015		FY 14-15	FY 15-16	
Residential ISDS Permits	5	11	↑	10	18	↑
Commercial ISDS Permits	8	4	↓	9	6	↓
Residential Pool Plan Reviews	4	5	↑	10	13	↑
Loan Certifications	2	4	↑	6	7	↑
Tenant Improvements	19	23	↑	32	40	↑
Revenue	\$16,153	\$18,350	↑	\$24,466	\$31,902	↑
Compliance Vouchers Resolved	7	4	↓	16	12	↓
Compliance Cases Resolved	0	4	↑	0	4	→

7. **ISDS Program Activity:** The number of tenant improvements processed, new commercial and residential permits issued, pools reviewed and revenue increased from August 2014 to August 2015. The number of Loan Certifications continues to lag compared to past years even though only the SNHD ISDS program can certify a home on a septic system located in Clark County, as required by VA and FHA loans applications.

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

Even though the Used Mattress and Bedding Amendment was adopted by the SNDBOH on January 22, 2015, it was revised to satisfy the Nevada State Board of Health (NSBOH) comments and it was heard at the SNDBOH on August 27 and adopted by the SNDBOH. The Regulation was submitted to the NSBOH to hear and adopt the Regulation Amendment at the September meeting. Per SNDBOH, the program staff will have initial inspections prior to registration and final approval for Used Mattress Sanitizing facilities. Also, SNHD staff will contact the appropriate Business License department with all non-compliance and new registration information. Finally, SNHD staff will work with PIO to initiate an education and outreach program, a complaint hotline, increase website visibility and create Public Service Announcements in various languages.

A page on the website was created and is now explaining to customers that used mattresses and bedding must be sterilized by an SNHD approved method and re-labeled as used and sterilized per SNHD Requirements. A copy of the labels that must be affixed to used mattresses is shown on the website.

Staff is investigating complaints based on non-compliance with NRS 444.010 to NRS 444.040 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	August 2014	August 2015		FY 14-15	FY 15-16	
West Nile Virus Surveillance Traps Set	146	213	↑	273	437	↑
West Nile Virus Surveillance Mosquitoes Trapped	3,723	7,960	↑	5,853	12,115	↑
West Nile Virus Surveillance Mosquitoes Tested	2,503	7,960	↑	4,633	12,115	↑
West Nile Virus Surveillance Submission Pools Tested	149	248	↑	284	437	↑
West Nile Virus Surveillance Positive Mosquitoes	176	1,851	↑	553	2,363	↑
West Nile Virus Surveillance Positive Submission Pools	16	70	↑	26	107	↑
Elevated Blood Level Home Investigations	0	0	→	0	1	↑
Healthy Homes/Landlord Tenant Response (LLT)	12	18	↑	29	39	↑
CMART/MATT Services	1	0	↓	1	0	↓
Public Accommodations Inspections	17	7	↓	28	18	↓
Public Accommodations Complaints	20	16	↓	34	33	↓
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	3	1	↓
Mobile Home/Recreational Vehicle Park Complaints	4	3	↓	8	10	↑

**1. Public Accommodations:**

- A. August 5: Staff participated in a routine inspection of the **Tropicana Express Hotel, 2121 S. Casino Dr., Laughlin**. Observed were several unsanitary mattresses and one faulty Ground Fault Circuit Interrupter (GFCI) which was replaced onsite and some maintenance issues. Management was instructed to develop an unsanitary mattress identification/replacement program within thirty days. Overall, the facility was compliant.
- B. August 7: Staff participated in a survey at the **Town & Country Manor, 4311 Boulder Hwy.**, to reopen three rooms which were closed during a recent routine inspection due to a dysfunctional GFCI and smoke alarm and unsanitary mattresses. The rooms were approved for rental.
- C. August 10: Staff participated in a routine inspection of the **Ingles Motel, 1636 N. Boulder Hwy., Henderson**. Observed were several dysfunctional GFCIs which were corrected onsite and a number of maintenance issues. Overall, the facility was in compliance.
- D. August 10: Staff participated in a complaint investigation at **Arizona Charlie's East Hotel, 4575 Boulder Hwy.**, regarding a fenced outdoor area which is being used by the homeless for urination and has a "foul smell of urine". Some areas of

trash/debris were observed along the rear of the property; however, the complaint could not be substantiated. Management was instructed to maintain the rear area free of trash/debris. The complaint was closed.

- E. August 13: Staff participated in a routine inspection of the **Villa Inn, 225 S. Las Vegas Blvd.** Observed were several unsanitary mattresses which were replaced onsite and some maintenance issues. Management also revealed that laundry was being serviced at a laundromat by staff. Management was instructed to utilize a commercial laundry service or construct an SNHD approved laundry room. Overall, the facility was in compliance.
- F. August 18: Staff participated in a complaint investigation at the **Sunset Station Hotel, 1301 W. Sunset Rd., Henderson**, regarding bathtub water temperature that was too hot (132° F) in a guest room. Observed the water temperature ranged from 128 – 132° F. Engineering was aware of the problem and had already ordered replacement of faulty valves (copy of invoice provided). The complaint was valid.
- G. August 19: Staff conducted a routine inspection of the **Circus Circus Hotel, 2880 S. Las Vegas Blvd.** Observed were a number of unsanitary mattresses which were replaced onsite and some maintenance issues. Management was instructed to develop a written unsanitary mattress replacement program by October 1. Overall, the facility was in compliance.
- H. August 20: Staff participated in a routine inspection of **Harrah's Hotel, 2900 S. Casino Dr., Laughlin.** Observed were unsanitary mattresses in every room inspected, which were replaced onsite. Management has initiated an unsanitary mattress replacement program of fifty mattresses per month. A waterproof mattress cover is provided for every new mattress. Some maintenance issues were also observed. Overall, the facility was in compliance.
- I. August 24: Staff participated in a routine inspection of the **Doubletree Club Hotel, 7250 Pollock Dr.** Observed were a few unsanitary mattresses and one GFCI which were replaced onsite. The facility is undergoing a cosmetic remodel which includes a mattress replacement program. The remodel is anticipated to be completed by January, 2016.
- J. August 27: Staff conducted a change of ownership inspection at the **Eureka Hotel, 275 Mesa, Mesquite.** Six guestrooms were inspected and all found to meet a high level of sanitation. One mattress was found to be biologically stained and marked for discard. Waterproof encasements were observed on all mattresses and pillows. The public areas of the facility were also found to be in good repair. The change of ownership was approved and the new permit released.
- K. August 27: Staff conducted a change of ownership inspection at the **Holiday Inn Express Mesquite, 1030 Pioneer Rd., Mesquite.** Six guestrooms were inspected. One pullout sofa mattress was marked for discard and two guestrooms required repair of damaged bathroom baseboard tiles. Trash was observed around the dumpsters of the solid waste area. No other significant sanitation or maintenance violations were documented. The change of ownership was approved.

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

- A. August 17: Staff participated in a complaint investigation at the **Desert Sands RV Park, 1940 N. Boulder Hwy.,** regarding leaking sewage connections at space #10. The complaint could not be substantiated, however some debris was observed and

water dripping from a valve on the RV. Management was instructed to make appropriate corrections. The complaint was closed.

- B. August 21: Staff assisted SNHD ISDS staff on a new facility inspection of the **Clark County Shooting Complex RV Park, 11357 Decatur Blvd.** The facility was approved for operation.

3. **Landlord Tenant Complaints:**

- A. August 7: Staff participated in a tenant complaint investigation at the **Cottonwood Creek Apartments, 3149 E. Desert Inn Rd., Bldg. #4, Unit #113**, regarding a roach infestation, water intrusion issues, and general maintenance problems. Observed was evidence of a roach infestation, water intrusion damage in the under kitchen sink cabinet, damaged front door weather-stripping, a faulty GFCI by the hallway sink, a missing window screen, an unsecured kitchen countertop, and a stove top in disrepair. Onsite management agreed to make appropriate repairs. The complaint was valid and some of the described issues do not meet the habitability requirements of NRS 118 A.
- B. August 13: Staff participated in a tenant complaint investigation at the **Rancho Viejo Condos, 7885 W. Flamingo Rd. #1047**, regarding water intrusion with subsequent significant damage to the wood flooring in the master bedroom. Observed was wood flooring separated and buckled from apparent water intrusion damage. The complaint was valid. Conditions observed do not meet the habitability requirements of NRS 118A.290. The landlord will be contacted to make appropriate remediation.
- C. August 14: Staff responded to a tenant complaint at the **Libertwo Apartments, 1155 E. Flamingo Rd. #201**, regarding a rat infestation. Observed was a significant outdoor rat infestation. Management has initiated a Certified Pest Control Operator (CPCO) response with traps observed in place along the rear wall of the property. This infestation appears to be related to an improperly contained grease receptacle by Paymon's Restaurant trash area on the east side of the property wall. SNHD Solid Waste and Compliance has responded, notifying the restaurant to comply. SNHD's Food Operations was also notified. Staff will continue to monitor the remediation.
- D. August 18: Staff participated in a tenant complaint investigation at **Pine Hills Lodge, 1500 Karen Ave. #249**, regarding a roach infestation and plumbing issues. Observed were a significant roach infestation and a poorly draining bathtub and kitchen sink. Onsite management did initiate a pest control response with their CPCO and will follow up with additional treatments. The plumbing issues will be addressed. Conditions observed do not meet the habitability requirements of NRS 118A.290.
- E. August 25: Staff participated in a tenant complaint investigation at the **Olive Tree Apartments, 5800 Bromley Ave. #2**, regarding bed bugs. The tenant apparently vacated the property and management was onsite at the unit. A horrible foul odor from human waste left in an un-flushed toilet made entry impossible. Management was aware of the bed bug complaint and provided evidence of an appropriate response from their CPCO. The complaint was closed.
- F. August 25: Staff conducted a tenant complaint investigation at **379 Steelhead Ln., Unit #203**, regarding a roach infestation, mold, and maintenance issues. Observed was a significant active multigenerational roach infestation, a dysfunctional A/C unit with a room temperature of 89.4° F, cabinets, a tub and shower enclosure in disrepair, inadequate front door weather-stripping, and a dysfunctional washing



machine. Onsite management agreed to make appropriate repairs and provide pest control intervention. Some of the conditions observed do not meet the habitability requirements of NRS 118A.290. The complaint was closed.

- G. August 28: Staff participated in a tenant complaint investigation at the **Canyon Pointe Apartments, 5421 E. Harmon Ave., Bldg. 1, Unit #20**, regarding a roach infestation. Observed was an active significant multi-generational roach infestation. These findings were discussed with onsite management. They are aware of the issue and have identified the source from the tenants in Unit #20. Pest control efforts will be intensified by their CPCO. These observations do not meet the habitability requirements of NRS 118A.290. The complaint was closed.
- H. August 31: Staff conducted a tenant complaint investigation at **3152 Blackford Ct.**, regarding a non-functional air conditioner. The complaint was valid. Neither the fan nor compressor turned on with the thermostat set at 70° F. The room temperature was 95° F. This observation represents a lack of an essential service which does not meet the habitability requirements of NRS 118A.290. The landlord will be contacted to make appropriate repairs.
- I. August 31: Staff conducted a tenant complaint investigation at **South Valley Apartments, 10250 Spencer St., Bldg. 14, Unit #1106**, regarding a roach infestation. Observed was a multi-generational roach infestation. Excessive amounts of boric acid was observed spread along the edges of the kitchen allegedly by the prior tenant. This condition does not meet the habitability requirements of NRS 118A.290. These findings were discussed with onsite management who agreed to provide appropriate pest control.

#### 4. Vector Surveillance:

- A. August 6: Staff responded to a possible mosquito breeding complaint in a wash channel at **7150 S. Durango Dr.** Staff surveyed the entire area around the above address. No mosquito breeding sources were identified and the area was noted to be free and clear of debris. Staff was unable to substantiate the complaint; the complaint was closed.
- B. August 11: Staff responded to a request from the Director of Operations and The Golf Course Superintendent at **South Shore Lake Las Vegas** to plant mosquito fish in one of the ponds at the golf course. Residents had concerns that the pond may be a source for mosquito breeding. Water in the pond is not regularly circulated. Staff surveyed the pond and found no obvious mosquito breeding sources or larval activity. Staff did plant approximately 200 mosquito fish in the pond as a preventative measure. Staff surveyed other areas within the community. Staff will initiate a schedule with South Shore staff to set mosquito traps at various locations in the community and establish regular vector surveillance activities.
- C. August 11: Staff responded to a complaint of stagnant ponds and mosquito breeding at **Silverstone Golf Club, 8600 Cupp Dr.** The golf course was surveyed and three ponds were identified as possible mosquito breeding sources. With the permission of property management, mosquito fish were added to the three ponds and three mosquito traps were set in the area. Two pools of mosquitoes were identified to be West Nile Virus (WNV) positive through testing. Management was informed of the results and additional traps were set on August 24. Staff will continue routine surveillance of the property.
- D. August 27: Staff responded to complaint of mosquito activity at **4404 Oasis Valley Ave., North Las Vegas.** Staff previously spoke with the complainant and was informed that mosquitoes have decreased but are still present after the neighbor

cleaned out the pool drain where numerous larvae were observed. Staff set mosquito traps and captured approximately 15 mosquitoes which were submitted for WNV testing.

- E. In 2015, 107 mosquito pools, totaling 3,411 mosquitoes, from 22 zip codes have been reported WNV positive; no human cases have been identified. Additionally, 1 pool of 50 mosquitoes tested Saint Louis Encephalitis Virus positive. The positive zip codes include 89011, 89012, 89014, 89025, 89027, 89029, 89031, 89074, 89107, 89113, 89117, 89118, 89119, 89123, 89128, 89129, 89130, 89131, 89134, 89143, 89146 and 89147.

**IV. SPECIAL PROGRAMS**

**ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data**

Special Programs	July 2014	July 2015		FY 14-15	FY 15-16	
School Facility Inspections	0	0	→	0	0	→
School Facility Complaints	0	1	↑	0	1	↑
School Food Service Facility Inspections	0	0	→	0	0	→
School Food Service Facility Complaints	0	0	→	0	0	→
Child Care Facility Inspections	59	30	↓	59	30	↓
Child Care Facility Complaints	3	2	↓	3	2	↓
Body Art Facility Inspections	21	54	↑	21	54	↑
Body Art Facility Complaints	0	0	→	0	0	→
Body Art Artist Special Event Inspections	1	1	→	1	1	→
Body Art Cease & Desist Order To Artists Lacking Permits	5	5	→	5	5	→
Water Store and Bottling Plant Inspections	1	13	↑	1	13	↑
Water Store and Bottling Plant Complaints	0	0	→	0	0	→
Total Special Programs Request Intake	5	7	↑	5	7	↑
Total Special Programs Request Released	4	1	↓	4	1	↓
Foodborne Illness Complaint Investigations	4	0	↓	4	0	↓
Single Case of Legionellosis Investigations	0	1	↑	0	1	↑
Summer Food Service Program Inspections	7	35	↑	7	35	↑
Public Water System Sanitary Surveys	1	1	→	1	1	→
Public Water System Violation Letters Issued	20	0	↓	20	0	↓
Public Water System Complaints Received	0	0	→	0	0	→

**1. Child Care:**

- A. On August 10, at **Village of Hope, 5005 Keenan Ave.**, staff conducted a routine survey of a vending site for summer food service. During the survey, staff found that the site was receiving individual boxed meals from *Culinary Training Academy* to serve to the children. Before the meals were served, the facility staff would open the boxes and remove the food. The facility staff would then place the food on a

tray and in the oven to warm the food. Facility staff said they would heat the food for about 10-15 minutes, then place the items back into the original boxes. Facility stated they had a waiver to heat the children's food. Staff issued a Cease and Desist Order for the handling and heating of children's food, as the facility is not properly equipped to do so. The waiver was for children to be allowed access to a microwave so that they use it to heat their own boxed food. The facility discarded all of the opened boxes that were being heated and used cold unopened boxes to serve children.

**2. Outbreak Investigation Support:**

A. Staff conducted no environmental investigations of potential outbreaks of foodborne illness or legionellosis at Clark County food establishments or other public facilities.

**3. Body Art:**

A. Staff issued seven Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

**4. Safe Drinking Water:**

A On August 15, at **Vans Trailer Oasis, 3610 Las Vegas Blvd.**, a water emergency occurred. This emergency created a system-wide loss of pressure within the water distribution system. Bottled water was distributed by the property management to community residents. The emergency was caused by a failed submersible water well pump. The pump was replaced on August 17. The water system operator oversaw a tier 1 public notice which outlined the emergency and directions to boil water after water pressure was reestablished within the distribution system. The tier 1 public notice was rescinded on August 20.

B On August 21, **Georgia Pacific, 11401 N. Hwy. 91**, experienced a water emergency related to the failure of a submersible pump in the water well. Water hauling occurred during this emergency until August 25. A precautionary tier 1 public notification with instructions to boil water prior to use was overseen by the water system operator. This public notification has not yet been rescinded.

**5. Community Outreach:**

A. On August 17, SNH along with *Phigenics* sponsored a workshop on the new ASHRAE guidelines designed to reduce the risk of contracting Legionellosis within built environments. During the work shop, staff held a presentation on the current status of Legionella investigations in Clark County.

B. From August 25 to 27, staff attended the *12th Annual U.S. EPA Drinking Water Workshop* hosted by the US EPA in Cincinnati, Ohio. The workshop focused upon emerging contaminants of concern, biological treatment methods, regulations governing the compliance of small drinking water systems, and a tour of the US EPA laboratory in Cincinnati, Ohio. At the workshop, staff also held a presentation for the conference attendees on regulation of secondary disinfection of premise plumbing.

**V. FACILITIES DESIGN ASSESSMENT & PERMITTING**

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

Food Pre-Permitting Services	July 2014	July 2015		FY 14-15	FY 15-16	
<b>Total Food Pre-Permitting Services</b>	914	663	↓	914	663	↓
<b>Total Service Request Intake</b>	193	285	↑	193	285	↑
<b>Total Service Request Released</b>	304	176	↓	304	176	↓
<b>Total Service Requests Current in Pre-Permitting</b>	878	814	↓			

**1. Enforcement Actions and Investigations:**

- A. Staff conducted a final permitting inspection for **Terrible Herbst Convenience Store Snack Bar, 928 N. Decatur Blvd.** Staff observed that the floor sink located at the soda dispenser counter had been filled in with cement and was out of service. Upon further investigation, staff observed that the drain line from the soda dispenser and ice machine had been re-routed to an area behind the cabinetry, and it appeared that the drain line had been directly connected to a sewer line. SNHD Regulations require that all food service drain lines be indirectly drained to a floor sink with a minimum 1 inch gap between the end of the drain line and the top of the floor sink. Staff immediately informed the facility operator of the regulation violation and the need to take the soda dispenser out of service until the soda dispenser is indirectly drained to the sewer. The facility operator promptly removed the unit from service and notified the facility maintenance of the violation. Staff informed the facility maintenance personnel that once an indirect connection was provided and verified, the soda dispenser could be returned to service.
- B. Upon arrival for a final permitting inspection at **Puff N Stuff Market, 120 E. Bruner Ave.,** it was discovered that the facility was stocked with food and had been in operation for approximately six weeks. An operations inspection found major and critical violations including previously melted and refrozen ice cream, expired potentially hazardous foods, unauthorized repackaging of bulk product, no hand washing supplies in the restroom, and no backflow protection at the mop sink, resulting in 20 demerits. The operator was instructed to close. A reinspection conducted the next day found all violations corrected and the permit was released.
- C. A final permitting inspection was conducted at **Born and Raised, 10050 S. Eastern, Henderson.** The dishwasher was observed to be located underneath the beer and wine tappers. In addition, a dirty drain board was located to the left in a hard-to-reach corner next to a jockey box. The location of the dirty drain board and dishwasher would result in cross contamination sources. Another dishwasher existed in the bar meeting SNHD requirements. Two dish washers were not necessary. To reach an amicable solution, the establishment agreed to remove the dish washer at the location that poses the health risks. The drinking establishment permit was approved.
- D. **Pho Little Saigon Restaurant, 3775 Spring Mountain,** applied for a change-of-ownership following health permit suspension/revocation under the previous ownership. Due to the suspension and the fact that many of the same staff were to continue working under the new owners, staff required the owners to apply as a new facility. In addition to presenting plans and a menu, the new owners were also required to attend and pass a Food Safety Assessment Meeting (FSAM) prior to

scheduling a permitting inspection at the facility. The first permitting inspection of the facility failed due to the observed presence of multigenerational insects in the facility. The new owners contacted the pest control company they had contracted with to mitigate the vermin problem. Numerous gaps, penetrations and openings within the facility were sealed or minimized and pesticide was broadly applied. Upon reinspection, the pest issue was being managed and the health permit was approved.

- E. Staff performed a final permitting inspection for **Refine Catering at Branching Out Commissary, 6235 S. Pecos Rd.** *Branching Out Commissary* has multiple vendors operating out of their facility at different times. Insufficient hot water recovery was observed following ware washing by one tenant. With two additional tenants planning to utilize the space, staff instructed the operator to increase the hot water capacity, as hot water must be available at all hand sinks at all times. After working with a plumber, the facility installed a new 80 gallon water heater and a subsequent inspection showed no issue with the hot water.
- F. Staff conducted a progress check at **Starbucks Coffee Company, Bally's Grand Bazaar, 3645 S. Las Vegas Blvd.** Several construction related items were noted that were out of compliance with SNHD Food Establishment Regulations. A number of utility sinks were directly drained to the public sewer system, and a food preparation station lacked food shields at the *Clover2*<sup>®</sup> brewing station. At the subsequent final permitting inspection, the plumbing corrections were completed and a temporary food shield was constructed at the customer interface of the food preparation area. The operator was allowed 60 days to install a permanent food shield and the permit was approved.
- G. **Venue Las Vegas, 750 E. Fremont**, is a new banquet and event facility with five permit applications pending (two on a full-service banquet kitchen, two bars, and a storage area). The permits for the banquet kitchen and storage area were approved with minor corrections, but the bar permits have not been released due to problems with equipment installations. An additional hand sink is needed at one bar, along with completion of plumbing and installation of additional lighting. The second bar requires installation of FRP on the back bar and backflow device testing by a licensed backflow plumber. The project is expected to be completed within two weeks.
- H. **The Orleans Arena, 4500 W. Tropicana Ave.**, applied for and received an Annual Event Coordinator permit. This will allow their Food and Beverage Operations Manager to be responsible for all the events occurring at the arena rather than needing to make separate application for numerous temporary permits. The Event Coordinator will ensure that all booths operating at the events have either a temporary permit for the particular event, or a valid Annual Itinerant or other Food Vendor Permit. An inspection of the facilities showed that there are two three-compartment sinks that dispense prepared sanitizer, adjacent hand sinks, and two ice machines available for use by booth operators. Most events will occur indoors with good lighting and restrooms available. For outdoor events, the Event Coordinator will be responsible for providing necessities such as restrooms, electrical service, solid waste removal, and water.
- I. The FDAP Supervisor and Administrative Assistant worked with Food Operations Supervisors and Seniors to coordinate permitting and billing processes for state-run food facilities. Some facilities were found to out of compliance with SNHD regulations due to insufficient number of hand sinks, unpermitted areas, etc. SNHD will work with the operators to bring these facilities into compliance over the next 60 days.

- J. Staff conducted a self-guided EnvisionConnect Remote (ECR) training session to standardize staff on operational procedures and ensure all staff members have the same basic knowledge of the system. ECR Update Meetings with IT staff reflect that hardware and software issues are being resolved, with very few open items remaining, most of which are Decade Software design issues. Food Operations staff have made favorable comments regarding the timeliness and legibility of the ECR-generated reports.
- K. **Food Safety Assessment Meetings (FSAM)** – number of FSAMs conducted during month per jurisdiction:

Clark County	6
Las Vegas	3
Henderson	0
North Las Vegas	0
Mesquite	0
Boulder City	0
<b>Total</b>	<b>9</b>

**VI. AQUATIC HEALTH PROGRAM**

**ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data**

Aquatic Health Program Services	July 2014	July 2015		FY 14-15	FY 15-16	
<b>New Projects Submitted to Plan Review</b>	40	72	↑	40	72	↑
<b>All Projects Released from Pool Plan Review</b>	56	53	↓	56	53	↓
<b>Total Operation Inspections</b>	594	552	↓	594	552	↓
<b>Complaint Investigations</b>	70	77	↑	70	77	↑
<b>Inactive Body of Water Surveys</b>	12	17	↑	12	17	↑
<b>Total Program Services Completed</b>	<b>772</b>	<b>771</b>	<b>↓</b>	<b>772</b>	<b>771</b>	<b>↓</b>

**1. Enforcement Actions:**

- A. On August 13, staff investigated a complaint for a green pool at the **Waikiki Palms Apartments, 2565 Lynnwood Ave.** The pool was closed by SNHD staff in 2013 for numerous violations. Since then, the pool has had several green pool complaints. Upon arrival, staff noted that the pool gates were chained and locked. The circulation system was not running, either the main drain or the skimmer has been disconnected from the pump, and the approved pump has been replaced with a pump that has not been approved. There is no pool service company or certified pool operator taking care of this pool. A closure fee assessed in 2014 due to reopening the pool without SNHD inspection has not been paid.
- B. On Aug 21, staff inspected pools and spas at **Safari Apartments, 2675 S. Nellis Blvd.** It was observed that the main drain cover was broken. The service company was unaware of the broken drain; SNHD staff educated the service company staff of what to look for when assessing a drain cover, and pointed to a fully intact drain cover within the same body of water. The service company promptly removed the cover and replaced with a compliant drain cover.

- C. On August 3, staff conducted an inspection at **Meadows Mobile Home Park, 2900 S. Valley View Blvd.** Upon inspecting the equipment room, staff found that the pool and spa fill lines had an improper backflow prevention device installed. Staff instructed the facility that the device needed to be replaced with an approved and inspected backflow prevention device within 30 days or the pools and spa would be closed.
- D. On August 6, a complaint for a green pool at **Cashman Field Inn, 1101 Las Vegas Blvd.,** was reported. Upon arrival, the pool was found to be management closed with the entrance gate being locked with a padlock. However, one of the fence pickets had been removed allowing for a nine inch breach in the barrier. The inspector was able to gain access to the pool through the breach. The pool was green, due to an inoperable pump (per the manager). The facility was required to immediately provide a means to fix the breach. The full routine inspection will be conducted at a later date and time when the water quality has improved and the circulation equipment has been repaired.
- E. On August 25, staff was conducting an annual pool inspection at **Ashford Manor Apartments Pool, 2820 Tucumcari Dr.** It was discovered that the filter installed had a maximum filter rate of 68 gallons per minute (GPM), with the system having a minimum allowable circulation rate was 50 GPM, which leaves only an eighteen GPM operational range. The facility was notified that new gauge readings were required and that if the system could not run within the narrow flow range with the currently installed variable speed pump, that the filter must be replaced, under permit, with a unit that allows more flow.
- F. On August 5, staff arrived at **Mountain Vista Townhomes Pool, 5383 Mountain Vista St.** Staff arrived to conduct a routine inspection on the pool and observed that the pool lights were not working and that the GFCI was tripping while the underwater light circuit was energized. The facility was given a 30 day compliance schedule to repair the lights to be fully operational. Staff observed one of the skimmers to be plugged with debris; this item was also given a 30 day compliance schedule or the facility will face closure of this body of water.
- G. On August 21, staff responded to a report of a diving accident at the **Harrah's (Laughlin) North Pool, 2900 S. Casino Dr., Laughlin.** Staff determined that three of the gates/entryways into the pool enclosure were not positively self-closing/self-latching from any open position. The facility corrected the issue on site and other lesser violations were noted for a follow up operational inspection.
- H. On August 11, staff, while cross-training, visited the **Apex Landfill, 13550 N. Hwy. 93.** The landfill was receiving the final inspection for a new cell. It was observed that the site was built according to specifications and precautions were being taken to maintain the integrity of the cell prior to and during the trash collection. The location was approved for trash collection as a result of the inspection.

## **VII. TRAINING AND COMPLIANCE**

1. Christine Sylvis and Nikki Burns Savage attended the National Association of County and City Health Officials (NACCHO) Retail Program Standards Mentorship In Person meeting in Washington, D.C. from August 3-5.
2. Training office staff and trainees attended the EH General Staff meeting held at Springs Preserve on August 6.
3. Training Office trainee, Joseph Franceschini, conducted inspections at a temporary food establishment for Buggy's Showroom Bar and main showroom front bar, Flamingo Hotel & Casino, on August 7.

4. Brisa Soto conducted food handler training in Spanish at Colombian Cuisine with 12 people in attendance on August 11.
5. The Training Office trainees visited APEX with Solid Waste on August 11.
6. Director Jacqueline Reszetar, Christine Sylvis, and Nikki Burns Savage participated in a conference call with the FDA SAN-DO State Liaisons and Emergency Response Coordinators to discuss the support FDA San Francisco District can provide to the Southern Nevada Health District on August 18.
7. Christine Sylvis and Nikki Burns Savage attended the Nevada Restaurant Association's quarterly meeting to discuss HACCP and other related topics on August 19.
8. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation QI Council.
9. Christine Sylvis attended meetings for developing the new Food Safety Partnership Meeting throughout the month of August and the first Food Safety Partnership Meeting on August 31.
10. The training office continued to train three new hires throughout the month of August.
11. Training office staff continued standardization training with food operations throughout the month of August.
12. Special Processes staff participated in joint inspections at the request of Food Operations and Facility Design Assessment and Permitting (FDAP) for facilities conducting complex food preparation, i.e. reduced oxygen packaging, and other special processes throughout the month of August.
13. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of August.
14. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
15. Six label review files were released totaling 98 labels.
16. Special Processes released 2 HACCP plans, 2 operational plans and 1 waiver.

**VIII. SPECIAL PROCESSES**

**ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data**

Label Review	July 2015	August 2015	
<b>New Label Review Submissions</b>	5	5	→
<b>Label File Releases</b>	9	6	↓
<b>Total Label Files Currently in Review</b>	20	19	↓
<b>Number of Labels Approved</b>	109	98	↓

No data is available prior to 2/1/14



**ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data**

Special Processes Review	July 2015	August 2015	
Cook Chill/Sous Vide New Submissions	1	1	→
Cook Chill/Sous Vide Releases	0	1	↑
Cook Chill/Sous Vide Total	26	26	→
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	1	2	↑
2-Barrier ROP Releases	0	0	→
2-Barrier ROP Total	22	24	↑
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	1	2	↑
Other Special Processes Releases	0	1	↑
Other Special Processes Total	9	10	↑

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	July 2015	August 2015	
Waivers Review New Submissions	3	2	↓
Waivers Review Releases	0	1	↑
Waivers Review Total	14	15	↑
Operational Plans Submissions	0	0	→
Operational Plans Releases	0	2	↑
Operational Plans Total	10	8	↓

No data is available prior to 2/1/14

JLR/ps