





Memorandum

Date: October 22, 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 | August 2014 | August 2015 | | FY 14-15 | FY 15-16 | |
|--|--------------|--------------|----------|--------------|--------------|----------|
| Initial Inspections | 1,657 | 2,120 | ↑ | 3,149 | 4,359 | ↑ |
| Reinspections-Routine | 238 | 222 | ↓ | 472 | 471 | ↓ |
| Downgrades | 203 | 215 | ↑ | 382 | 461 | ↑ |
| Closures | 54 | 12 | ↓ | 97 | 30 | ↓ |
| Special Events | 59 | 88 | ↑ | 93 | 126 | ↑ |
| Temporary Food Establishments & Tasting Event Booths | 246 | 333 | ↑ | 447 | 469 | ↑ |
| TOTALS | 2,457 | 2,990 | ↑ | 4,640 | 5,916 | ↑ |

1. Enforcement Actions and Investigations:

- A. **Royal Chicken Plus, 240 N. Jones:** Staff closed the facility during a routine inspection after receiving 47 demerits. Numerous food handling and temperature violations were documented. The facility is required to schedule a Food Safety Assessment Meeting due to the lack of operator food safety knowledge. The facility remains closed.
- B. **Tortas El Pariente, 2560 N. Las Vegas Blvd:** Staff closed the facility during a routine inspection due to the imminent health hazard (IHH) of inadequate refrigeration. The facility reopened 3 days later with an "A" grade inspection.
- C. **Felipe's Taco Portable Unit for Service of Food (PUSF) & Felipe's Hot Dog PUSF, 1615 N. Decatur:** Staff closed the facilities during routine inspections for

inadequate refrigeration. The facilities reopened four days later with an "A" grade inspection.

- D. **El Azteca Taqueria, 4518 E. Charleston:** Staff closed the facility after failure of a "C" grade reinspection, with 17 demerits and two repeat violations. The person in charge was hostile and has not scheduled a supervisory conference as a requirement before the reinspection. The facility remains closed.
- E. **El Coyote Charro, 325 Sandhill, Mesquite:** Staff closed the facility during an initial inspection after receiving 44 demerits. Education in proper food handling and temperature control was provided. The reinspection is pending.
- F. **Applebee's, 1635 W. Craig:** Staff issued a Cease and Desist Order for the use of a wait station and a portion of the grill area while rainwater was leaking from the roof during a complaint investigation. Food was voluntarily discarded and roof repairs completed. Staff reopened the affected areas the following day.
- G. **Delicias de Michoacan, 2021 Stewart Ave:** Staff issued a Cease and Desist Order for an unpermitted take-out kitchen discovered during a routine inspection of the market. Information was provided to the operator on submitting a permit application.
- H. **Nutrition Rush Snack Bar, 5310 W. Sahara Ave.:** The facility was closed for an IHH of an inoperable 3-compartment sink and inability to implement a contingency plan for ware washing. The facility was reinspected and reopened with a 9 demerit "A" grade 3 business days later.
- I. **Diamond Bakery, 4255 Spring Mountain Rd:** The facility was closed due to a failed scheduled reinspection resulting in 19 demerits with 1 critical and 2 major repeat violations. The facility reopened with 0 demerits the next day after completing required food safety training.
- J. **MGM Grand Gardens Aramark Grill/Fry Station:** The facility was closed for operating with no hot water.
- K. **See's Candy Kiosk at Caesar's Palace:** The facility was issued a Cease and Desist Order for operating without a valid health permit.
- L. **Caesar's Palace Piazza Lounge Liquor Pump Room:** The facility was closed for operating with sewage leaking from the ceiling.
- M. **Paris le Village Buffet Kitchen:** The facility was closed for operating with no hot water at the hand sinks.
- N. **Planet Hollywood Miracle Mile GNC:** The facility was issued a Cease and Desist Order for having food in an unpermitted storage area.
- O. **Sammys Doghouse, 2191 E. Tropicana Ave.:** A routine inspection on September 8 found the facility operating without adequate handwashing facilities, the single kitchen handsink was broken. The facility was closed for an imminent health hazard. The facility passed reinspection on September 10 with six demerits and was reopened.
- P. **Hummus Factory, Mobile Vendor:** The facility was closed September 2 for operating with an imminent health hazard of no refrigeration. The mobile vendor successfully passed reinspection on September 4.
- Q. **Nutrition Rush, 7501 W. Lake Mead Blvd.:** The facility was closed on September 16 for operating with an imminent health hazard of no hot water. This facility successfully passed reinspection on September 17.
- R. **Raising Cane's, 4655 W. Charleston Blvd.:** The facility was closed on September 24 for operating with an imminent health hazard of no hot water. This facility successfully passed reinspection on September 25.

2. Supervisory/Managerial Conferences:

- A. Supervisory Conferences were held with the following facilities: Mount Charleston Resort Restaurant, 2275 Kyle Canyon Rd; Jolly Bar Ethiopian Restaurant, 6182 W. Flamingo; Liang’s Kitchen, 4350 W. Spring Mountain; Little Dumpling, 180 S. Stephanie St.; Yummy Sushi and Grill, 7331 W. Lake Mead Blvd.; and Fofana Imports, 3913 W. Charleston Blvd.
- B. A Managerial Conference was held with the following facility: Nittaya’s Secret Kitchen, 2110 W. Rampart Blvd.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

- 1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted September 10, with 15 cases adjudicated, \$15,875 in penalties imposed and corrective actions ordered. There were 7 Notices of Violation mailed for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 110 complaints of illegal dumping in September.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 226 Waste Management Audits during September.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 63 full UST Compliance Inspections were conducted during September. A total of 19 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 14 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 September** – Clean the World (RC) modification; Par-3 Landscaping & Maintenance (MRF) modification; Terra Firma (CP) modification
 - 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 October:** Republic Services of Southern Nevada Compost Plant

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

| Asbestos Permitting Services | Sept 2014 | Sept 2015 | | FY 14-15 | FY 15-16 | |
|---------------------------------|-----------|-----------|---|----------|----------|---|
| Asbestos Permits Issued | 40 | 39 | ↓ | 140 | 148 | ↑ |
| Revised Asbestos Permits Issued | 2 | 5 | ↑ | 5 | 12 | ↑ |

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

| Subdivision Plan Review | Sept 2014 | Sept 2015 | | FY 14-15 | FY 15-16 | |
|---------------------------------------|-----------|-----------|---|-----------|----------|---|
| Tentative Maps-Received | 11 | 18 | ↑ | 30 | 44 | ↑ |
| Tentative Maps-Lot Count | 1,419 | 1,244 | ↓ | 2,754 | 4,274 | ↑ |
| Final Maps-Received | 30 | 17 | ↓ | 88 | 59 | ↓ |
| Final Maps-Lot Count | 1,093 | 561 | ↓ | 3,535 | 2,928 | ↓ |
| Final Maps-Signed | 15 | 13 | ↓ | 52 | 52 | → |
| Final Maps (Signed)-Lot Count | 685 | 489 | ↓ | 1,756 | 2,135 | ↑ |
| Improvement Plans-Received | 21 | 13 | ↓ | 72 | 52 | ↓ |
| Improvement Plans-Lot Count | 923 | 309 | ↓ | 3,052 | 2,800 | ↓ |
| Expedited Improvement Plans-Received | 4 | 2 | ↓ | 12 | 11 | ↓ |
| Expedited Improvement Plans-Lot Count | 307 | 32 | ↓ | 784 | 579 | ↓ |
| Fees Paid | \$31,347 | \$12,695 | ↓ | \$104,010 | \$87,750 | ↓ |

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

| Individual Sewage Disposal System Program | Sept 2014 | Sept 2015 | | FY 14-15 | FY 15-16 | |
|---|-----------|-----------|---|----------|----------|---|
| Residential ISDS Permits | 11 | 4 | ↓ | 21 | 22 | ↑ |
| Commercial ISDS Permits | 2 | 0 | ↓ | 11 | 6 | ↓ |
| Residential Pool Plan Reviews | 2 | 9 | ↑ | 12 | 22 | ↑ |
| Loan Certifications | 3 | 6 | ↑ | 9 | 13 | ↑ |
| Tenant Improvements | 22 | 24 | ↑ | 54 | 64 | ↑ |
| Revenue | \$13,590 | \$10,595 | ↓ | \$38,056 | \$42,497 | ↑ |
| Compliance Vouchers Resolved | 12 | 0 | ↓ | 28 | 12 | ↓ |
| Compliance Cases Resolved | 0 | 12 | ↑ | 0 | 16 | ↑ |

7. **ISDS Program Activity:** The number of tenant improvements processed, pools reviewed and loan certifications increased from September 2014 to September 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. The number of compliance cases that have been resolved this fiscal year has grown and the compliance vouchers for office activity resolution have declined.

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

The Used Mattress and Bedding Amendment adopted by the SNDBOH on January 22 was revised to satisfy the Nevada State Board of Health (NSBOH) comments. The Regulation Amendment was adopted by the SNDBOH on September 11. Per SNDBOH, the program staff will have initial inspections prior to registration and final approval for Used Mattress Sanitizing facilities. Also, staff will contact the appropriate Business License department with all non-compliance and new registration information. Finally, 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 are investigating complaints based on non-compliance with the newly approved Regulation Amendment

III. VECTOR CONTROL OFFICE

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

| Vector Control and Other EH Services | Sept 2014 | Sept 2015 | | FY 14-15 | FY 15-16 | |
|--|--------------|--------------|---|-------------|-------------|---|
| West Nile Virus Surveillance Traps Set | 159 | 145 | ↓ | 481 | 590 | ↑ |
| West Nile Virus Surveillance Mosquitoes Trapped | 6,546 | 3,539 | ↓ | 16,643 | 16,261 | ↓ |
| West Nile Virus Surveillance Mosquitoes Tested | 6,546 | 3,539 | ↓ | 16,207 | 16,261 | ↑ |
| West Nile Virus Surveillance Submission Pools Tested | 388 | 133 | ↓ | 890 | 595 | ↓ |
| West Nile Virus Surveillance Positive Mosquitoes | 146 | 85 | ↓ | 975 | 2,565 | ↑ |
| West Nile Virus Surveillance Positive Submission Pools | 19 | 4 | ↓ | 68 | 122 | ↑ |
| Elevated Blood Level Home Investigations | 0 | 0 | → | 0 | 1 | ↑ |
| Healthy Homes/Landlord Tenant Response (LLT) | 26 | 16 | ↓ | 55 | 55 | → |
| CMART/MATT Services | 0 | 0 | → | 1 | 0 | ↓ |
| Public Accommodations Inspections | 15 | 12 | ↓ | 43 | 29 | ↓ |
| Public Accommodations Complaints | 18 | 17 | ↓ | 52 | 51 | ↓ |
| Mobile Home/Recreational Vehicle Park Inspections | 0 | 0 | → | 3 | 1 | ↓ |
| Mobile Home/Recreational Vehicle Park Complaints | 8 | 3 | ↓ | 16 | 13 | ↓ |

1. Public Accommodations:

- A. September 1: Staff participated in a routine inspection of the **Holiday House Motel, 2211 S. Las Vegas Blvd.** Staff observed a significant number of management-closed rooms. Those rooms available for rental had unsanitary mattresses, numerous maintenance issues, and in general were not clean and sanitary. Two rooms were posted closed for unsanitary mattresses which could not be replaced onsite. Communication will be scheduled with the motel management company to formulate a long term plan to bring this facility up to regulatory standards.

- B. September 2: Staff participated in a complaint investigation at the **Downtowner Motel, 121-129 N. 8th St.**, regarding a bed bug infestation in a guest room. There was new management on property. Staff explained which surrounding rooms should also be checked for activity and treated if active. Staff observed the facility's Pest Control Operator (PCO) treating the affected room appropriately. The complaint was valid and was closed.
- C. September 2: Staff conducted a complaint investigation at the **Westgate Hotel, 3000 S. Paradise Rd.**, regarding a bed bug infestation in a guest room. Management engaged their PCO who found bed bug activity and initiated an appropriate treatment program. The complaint was valid and was closed. Management was reminded to provide SNHD with a written unsanitary mattress replacement program by September 15.
- D. September 4: Staff conducted a change-of-ownership inspection of the **Courtyard by Marriott, 2800 N. Green Valley Pkwy.** Staff observed some maintenance issues. The change-of-ownership was approved and a health permit issued subject to correction of violations observed. The entire first floor is still under renovation and will have to be approved by the Health Authority at a later date upon completion.
- E. September 8: Staff participated in a survey of the **Rodeway Inn, 2028 Fremont St.**, to determine if they were operating without a health permit. Management obtained a City of Las Vegas Business License to operate as a "residence hotel" which does not permit short term rentals. The facility is now named *Fremont Gardens*. They will be renting monthly and a Health Permit is not required as they are not operating as a public accommodation.
- F. September 9: Staff conducted a routine inspection of the **Extended Stay America, 3045 S. Maryland Pkwy.** Three of the five guestrooms inspected were found to have unsanitary mattresses and one room had an inoperable smoke detector. Management was able to provide replacement beds and a new smoke detector during the inspection. Other violations observed included improperly stocked hand wash stations in the laundry room and employee restroom, water damage to the flooring around the dishwasher, and an inoperable Ground Fault Circuit Interrupter (GFCI) in the employee restroom which was repaired. No rooms were closed.
- G. September 10: Staff participated in a follow up survey of the **Holiday House Motel, 2211 S. Las Vegas Blvd.**, to assess progress of repairs made to the linen storage room. The linen storage room was appropriately repaired.
- H. September 15: Staff participated in a complaint investigation at the **Spa at the Mirage Hotel, 3400 S. Las Vegas Blvd.**, regarding a solid waste backup in a storage room for bottled water, towels and other spa supplies. Management was aware of the complaint and responded appropriately with an outside plumbing company to make appropriate repairs. The complaint was valid and was closed.
- I. September 15: Staff responded to complaint at **Vdara, 2600 W. Harmon Ave.**, regarding an odor of mildew in room #42-001. Upon inspection and communicating with the hotel's facilities staff, it was found that the AC unit had been leaking which caused the carpet to become wet while the guest was in the room. The carpet had been cleaned but not pulled up so the padding could be dried with a fan, resulting in a very strong odor as noted. The facility was instructed to keep the room out of service until the carpet issue had been addressed. Staff received an update email from the Facilities Manager stating that the padding had been replaced and the smell was gone from the room.
- J. September 17: Staff conducted a change-of-ownership inspection of the **Casa Blanca Hotel, 2401 N. Las Vegas Blvd.** Staff observed many unsanitary

mattresses, a few dysfunctional smoke alarms and GFCIs which were corrected onsite, numerous maintenance issues, and an inadequate onsite laundry room. The facility failed the inspection. The change-of-ownership was not approved and a health permit was not issued. Management and SNHD will work together to create a compliance schedule for remediating these violations, bringing the facility up to minimum health standards.

- K. September 22: Staff participated in a complaint investigation at the **Valley Inn Motel and Apartments, 791 W. Mesquite Blvd., Mesquite**, regarding carpeting in disrepair, a foul odor, sinks in disrepair, stove in disrepair, inadequate lighting, and a broken air "intake." Staff observed carpeting edges in disrepair, a disconnected stove burner, and a great deal of clutter. The current tenant has lived in this unit for an extended period in the past. The tenant appears to be responsible for most of these issues and management is cooperating to make repairs. The complaint was closed.
- L. September 24: Staff participated in a routine inspection at the **Frontier Hotel, 2200 S. Casino Dr., Laughlin**. Staff observed several unsanitary mattresses which were replaced while onsite and some maintenance issues. The facility was instructed to develop an unsanitary mattress replacement program within 30 days. Overall, the facility was in compliance.
- M. September 30: Staff conducted a complaint investigation at the **Knotty Pine Motel, 1900 N. Las Vegas Blvd.**, regarding a bed bug and spider infestation in two guest rooms and cross-contaminating bed linens. Management had all rooms checked for pest activity on September 21. Linen handling was observed and handled properly. The complaint was not valid and was closed.

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

- A. September 17: Staff participated in a complaint investigation at **Casa Del Sol MHP, 4800 Vegas Valley Dr.**, regarding the Park Manager smoking on the premises. The complaint could not be substantiated and was closed.

3. **Landlord Tenant Complaints:**

- A. September 3: Staff participated in a tenant complaint investigation at **Desert Ridge Apartments, 7055 E. Lake Mead Blvd. #1130**, regarding an area of ceiling in disrepair after an A/C repair and a dysfunctional front door lock. Staff's observations documented these issues. In addition, the front door paint was peeling, a strong sewer odor was coming from the kitchen sink drains, and electrical connections above the water heater were in disrepair. Observations do not meet the habitability requirements of NRS 118A. Onsite management agreed to make appropriate repairs and the complaint was closed.
- B. September 3: Staff participated in a tenant complaint investigation at **2134 Ellis St. #5**, regarding a leaking A/C unit from the ceiling, roaches, holes in the ceiling, broken appliances, and many maintenance issues. Observations validated this complaint. Conditions observed do not meet the habitability requirements of NRS 118A.290. The landlord will be contacted to make appropriate repairs and the complaint was closed.
- C. September 8: Staff participated in a tenant investigation at **347 E. Van Wagenen**, regarding bed bugs, dirty carpet, and some maintenance issues. Staff observed some maintenance issues including dirty carpeting, kitchen floor tile in disrepair, a

- missing stove vent filter, and a dysfunctional bathroom exhaust fan. The landlord was contacted to make appropriate repairs and the complaint was closed.
- D. September 10: Staff participated in a tenant complaint investigation at **Viridian Apartments, 4255 W. Viking Rd. #708**, regarding a roach infestation and an ill fitting screen door. The complaint was valid. Also observed were a dysfunctional bathroom GFCI and a tub finish in disrepair. Conditions observed do not meet the habitability requirements of NRS 118A.290. Staff met with onsite management to discuss making appropriate repairs. The complaint was closed.
 - E. September 18: Staff participated in a tenant complaint investigation at **Sunrise Mobile Home Park, 6223 E. Sahara Ave. Unit #25**, regarding leaking windows, mold, and other maintenance issues. Observed were evidence of water intrusion around several windows, a missing bathtub hot water faucet handle, and a loose upper shower door attachment. Onsite management agreed to make appropriate repairs and the complaint was closed.
 - F. September 21: Staff conducted a tenant complaint investigation at a single family residence located at **4319 Bucking Bronco Rd.**, regarding a water leak, a dysfunctional dishwashing machine, and a roach infestation. Staff observed water intrusion damage in the under kitchen sink cabinet and extending to the adjoining lower cabinets on the east side of the kitchen. The dishwashing machine was not functioning and evidence of a prior roach infestation was noted with no current activity. Conditions observed do not meet the habitability requirements of NRS 118A.290. The complaint was valid and the property manager will be contacted to make appropriate repairs.
 - G. September 25: Staff participated in a landlord complaint at **Quail Ridge Apartments, 5292 S. Maryland Pkwy. #61**, regarding a strong odor coming from one of their apartment units. Staff observed a tenant with extremely poor hygiene, emanating a strong odor. There was an extensive multigenerational roach infestation, multiple areas of ceiling with water intrusion, no hot water faucet, a damaged shower/tub surround, and damaged carpeting. Management will remediate all findings and has contacted SNHD for advice and support. Conditions observed do not meet the habitability requirements of NRS 118A.290.
 - H. September 25: Staff participated in a tenant complaint investigation at **Pine Hills Lodge, 1500 Karen Ave. #354**, regarding a water leak. Staff observed multiple areas of water intrusion damage in the ceiling and an active multigenerational roach infestation. The tenant was informed that the condition of his unit with piles of clothing on the floor and old dishware soaking in the kitchen sink was not conducive to effective pest control management. Management agreed to provide appropriate remediation and pest control. Conditions observed do not meet the habitability requirements of NRS 118A.290. The complaint was closed.
 - I. September 25: Staff participated in a tenant complaint investigation at **Hesperian Falls Apartments, 3955 Algonquin Dr.**, regarding a roach infestation, an improperly functioning A/C unit, and some maintenance issues. Staff observed an active multigenerational roach infestation, a non-functioning A/C unit, and a kitchen and bathroom cabinet in disrepair. Conditions observed do not meet the habitability requirements of NRS 118A.290. Management agreed to make appropriate repairs and to provide effective pest control. The complaint was closed.

4. Vector Surveillance:

- A. September 23: Staff conducted a complaint investigation at the **Manor Suites, 7230 S. Las Vegas Blvd.**, regarding standing water in landscaping surrounding

the pool. Two fountains were observed in front of the pool. Both were functional; however, one did not have adequate circulation and as a result mosquito larvae were observed. Management was advised to drain the water from both fountains and refill with fresh water. It was also advised that the fountain with inadequate circulation be repaired before refilling it with fresh water. Onsite PCO was advised of findings and agreed to inspect fountains as part of weekly inspections. Management was advised that future valid complaints regarding fountains would result in a fee being assessed. Complaint closed.

- B. September 22: Staff assisted City of Las Vegas Code Enforcement with a survey of the ponds on the **Silverstone Golf Course, 8600 Cupp Dr.** One pond was identified as a mosquito breeding source and staff recommended environmental or chemical management for the stagnant water. All other ponds surveyed were not mosquito breeding concerns at the time.
- C. September 24: Staff conducted a complaint investigation at **Stallion Mountain Golf Course, 5500 E. Flamingo**, regarding standing water caused by overwatering on the course and standing water near hole #10. The assistant head groundskeeper stated the golf course was recently re-seeded and heavy watering was part of the process. Additionally, the standing water near hole #10 was a result of broken irrigation pipes that were recently repaired. An inspection of the standing water revealed mosquito larvae were present and a trap set at complainant's house resulted in 20 mosquitoes being captured. A follow-up inspection will be scheduled to determine if the standing water has evaporated.
- D. September 29: Staff responded to a possible mosquito breeding source at the **Willows Apartments, 5280 W. Hacienda Ave.** Complainant reported water pooling the sidewalk drains under the A/C condensation lines resulting in mosquito breeding. Staff identified standing water in these drains but no mosquito larvae were noted. Staff discussed the complaint with management who were aware of the pooling water and were planning to drill the holes to a depth of 24" allowing water in the drain to soak directly into the soil under the sidewalks. Staff was unable to substantiate the mosquito breeding complaint and the complaint was closed.
- E. In 2015, 122 mosquito submission pools, totaling 3,521 mosquitoes from 22 zip codes have been reported West Nile Virus positive, including 89011, 89012, 89014, 89025, 89027, 89029, 89031, 89074, 89107, 89113, 89117, 89118, 89119, 89123, 89128, 89129, 89130, 89131, 89134, 89143, 89146 and 89147. One human case has been identified in 89130. Additionally, 1 pool of 50 mosquitoes tested Saint Louis Encephalitis Virus positive in 89122.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

| Special Programs | Aug 2014 | Aug 2015 | | FY 14-15 | FY 15-16 | |
|--|----------|----------|---|----------|----------|---|
| School Facility Inspections | 10 | 44 | ↑ | 10 | 44 | ↑ |
| School Facility Complaints | 2 | 1 | ↓ | 2 | 1 | ↓ |
| School Food Service Facility Inspections | 2 | 29 | ↑ | 2 | 29 | ↑ |
| School Food Service Facility Complaints | 0 | 0 | → | 0 | 0 | → |
| Child Care Facility Inspections | 46 | 26 | ↓ | 105 | 57 | ↓ |
| Child Care Facility Complaints | 3 | 2 | ↓ | 6 | 4 | ↓ |
| Body Art Facility Inspections | 18 | 67 | ↑ | 39 | 130 | ↑ |
| Body Art Facility Complaints | 0 | 0 | → | 0 | 0 | → |
| Body Art Artist Special Event Inspections | 112 | 2 | ↓ | 113 | 3 | ↓ |
| Body Art Cease & Desist Order To Artists Lacking Permits | 3 | 7 | ↑ | 8 | 12 | ↑ |
| Water Store and Bottling Plant Inspections | 5 | 0 | ↓ | 6 | 13 | ↑ |
| Water Store and Bottling Plant Complaints | 1 | 0 | ↓ | 1 | 0 | ↓ |
| Total Special Program Pre-Permitting Services | 15 | 19 | ↑ | 23 | 32 | ↑ |
| Total Special Programs Request Intake | 4 | 13 | ↑ | 9 | 21 | ↑ |
| Total Special Programs Request Released | 13 | 14 | ↑ | 17 | 16 | ↓ |
| Total Service Request Current in Pre-Permitting | 18 | 49 | ↑ | N/A | N/A | → |
| Foodborne Illness Complaint Investigations | 3 | 0 | ↓ | 9 | 0 | ↓ |
| Single Case of Legionellosis Investigations | 1 | 0 | ↓ | 1 | 1 | → |
| Summer Food Service Program Inspections | 7 | 2 | ↓ | 14 | 37 | ↑ |
| Public Water System Sanitary Surveys | 1 | 3 | ↑ | 2 | 4 | ↑ |
| Public Water System Violation Letters Issued | 0 | 3 | ↑ | 20 | 3 | ↓ |
| Public Water System Complaints Received | 0 | 0 | → | 0 | 0 | → |

1. Schools:

- A. On September 2 staff conducted an environmental survey of **Garehime Elementary School, 3850 N. Campbell Rd.**, following referral by SNHD Office of Epidemiology (OOE) reporting cases of unknown rash appearing in numerous students of the school. The facility reported rash cases in seventeen students and six adult staff members from five classrooms on one hallway. Facility staff stated that there were no changes in cleaning or sanitation products or procedures. Staff also examined the classrooms, restrooms and playground of affected students and found no visible environmental issues or sign of infestation. Facility had fully stocked hand-sinks, the air conditioning was working properly, and the Health Office was following proper sanitation procedures. Staff advised the school to

contact OOE for guidance on an advisory letter to parents and guardians. No further action was taken.

2. Outbreak Investigation Support:

- A. During September staff conducted one environmental investigation of a potential outbreak of foodborne illness at a Clark County food establishment. The investigation did not reveal 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 investigation was adequately addressed.
- B. From September 22 to September 28, six staff members assisted the Office of Epidemiology and the Southern Nevada Public Health Laboratory (SNPHL) in collecting cucumbers from various Clark County establishments. The collected cucumbers were submitted to the SNPHL for testing of Salmonella poona. The sampling occurred because of a nationwide outbreak of Salmonellosis caused by S. poona cucumbers, which had been voluntarily recalled by the distributor in August and September, were implicated as a potential source of the nationwide outbreak. Additional testing of other cucumbers was conducted to ensure that other cucumbers originating from the same growing areas were not contaminated with S. poona. None of the recalled cucumbers were identified during these sampling activities.

3. Body Art:

- A. During September staff issued six Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
- B. On September 18-20, fifteen staff members participated in the Biggest Tattoo Show on Earth, held at the Las Vegas Convention Center, during which they conducted 355 inspections. Three hundred artists registered before the event and another 100 artists applied at the event. Forty-five artists applied for a permit but did not come to the event.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING

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

| Food Pre-Permitting Services | Aug 2014 | Aug 2015 | | FY 14-15 | FY 15-16 | |
|--|----------|----------|---|----------|----------|---|
| Total Food Pre-Permitting Services | 670 | 659 | ↓ | 1,609 | 1,327 | ↓ |
| Total Service Request Intake | 312 | 241 | ↓ | 505 | 526 | ↑ |
| Total Service Request Released | 173 | 216 | ↑ | 477 | 401 | ↓ |
| Total Service Requests Current in Pre-Permitting | 1,024 | 1,242 | ↑ | | | |

1. Enforcement Actions and Investigations:

- A. Staff conducted a pre-permitting survey for **IDK (I Don't Know) Restaurant, 238 S. Rainbow Blvd.** During the survey it was noted that the refrigerated food preparation table was operating at the unsafe temperature of 48°F. The unit had ice blocking the refrigeration vents, which reduced the circulation of refrigerated air

inside the unit. It was also noted that the under-counter glass washer was not dispensing chemicals for washing or sanitizing. Upon further investigation, staff found that the chemical feed lines were disconnected inside the dish washer and would require replacement parts and repair. A subsequent survey was conducted by staff after repairs had been completed and the facility was ready for a final inspection. Both the refrigerated make table and dish washer had been repaired and the facility was approved for operation.

- B. **The Eureka Casino Hotel, 275 Mesa Blvd., Mesquite**, applied for a change of ownership in September. Staff collaborated to inspect 31 permitted facilities. Four teams, each consisting of one operations inspector and one facilities design inspector, worked with Eureka Casino staff to complete all the inspections required. Some minor deficiencies were reported, but none were sufficient to cause denial of the any of the permits. Thirty days were given to complete all repairs and corrections required.
- C. Final permitting inspections were conducted at **Pawn Plaza Food Court** and three of their food facilities: **Rita's Ice Custard Happiness, Rick's Rollin' Smoke Barbeque & Tavern, and Smoke's Pouterie, 725 S. Las Vegas Blvd.** Minor corrections required included sealing exposed copper drain lines inside a walk-in, sealing a gap at the edge of a bar top, and replacing or obtaining sanitation certification for a custom potato slicer. All permits were released with stipulations to correct the deficiencies prior to operation.
- D. Staff conducted an active change-of-ownership inspection at **Biscuits 2 Burgers Café, 9700 W. Tropicana Ave., Ste. #100**. The inspection resulted in a twenty-one demerit closure of the food establishment. Violations observed included improper handwashing, expired food items, refrigerated equipment that was not maintained and incapable of holding safe temperatures and potentially hazardous food not stored at proper temperatures. A reinspection found all refrigerated equipment defrosted and operating safely and the operator was allowed to reopen.
- E. Staff performed an initial permitting inspection for **Dream Cream, 716 Center St.** During the inspection, the person in charge could not explain the need for sanitizer buckets or the procedure for warewashing. The permit was not released due to the operator's inability to explain foodborne illness risk factor controls. After the operator demonstrated adequate food safety knowledge at a subsequent inspection the following week, the permit was released.
- F. A new permit design assessment for **Mama Oh Restaurant, 8635 S. Rainbow Blvd.**, was conducted on May 1. It was determined during the meeting that the new operator required a Food Safety Assessment Meeting (FSAM) to specifically discuss food safety risk factors and the operation of the facility in accordance with SNHD regulations. Training material was presented to the client and the FSAM meeting was conducted on June 22. The owner was asked a series of food safety related questions specific to their menu and operation. It was determined by staff that the requisite knowledge was demonstrated by the new owner. Subsequent field inspections were conducted and the facility was approved for operation on September 2.
- G. Representatives from the **Lucky Dragon Hotel and Casino, 300 W. Sahara**, made application and met with staff to review initial plans. The casino is the first to be built from the ground up since the Cosmopolitan in 2010. The project includes permits for 14 food establishments and is projected to be completed in August of 2016.
- H. A pre-permitting inspection was conducted for **Barclay, 2290 Corporate Cir., Henderson**. Staff noted plumbing supply line stubs and a hand sink located in an

area where cabinets were to be installed. It appeared that the hand sink was intended to be dropped into a wood/laminate counter with wooden understructure, with the supply lines penetrating the wood cabinets. It was explained to the operator that wood located in splash zones and potential leak zones has the potential to support vermin harborage, and fall into disrepair due to exposure to moisture. Regulations do not allow hand sinks to be dropped into counters due to potential contamination issues of the adjacent food contact areas. The operator agreed to route the supply lines above the counter tops and not through the wood understructure. The hand sink will be a one-piece stainless cabinet type unit. Both solutions meet SNHD Regulations. This facility has not yet requested a final inspection.

- I. The supervisor and manager met with the Southern Nevada Building Officials to coordinate grease interceptor requirements and limits of authority. While SNHD does not have authority over the type or sizing of grease interceptors, we do approve the location of interior installation of interceptors following approval by the Building Department. Additionally, staff directs operators to the water reclamation authority when a grease trap may be required.
- J. Several staff members assisted local universities by hosting dietetic and nursing students for the day.
- K. **Food Safety Assessment Meetings (FSAM)** – number of FSAMs conducted per jurisdiction:

| | Aug 2015 | FY 15-16 |
|-----------------|-------------|-------------|
| Clark County | 4 | 10 |
| Las Vegas | 1 | 4 |
| Henderson | 0 | 0 |
| North Las Vegas | 0 | 0 |
| Mesquite | 0 | 0 |
| Boulder City | 0 | 0 |
| Total | 5 | 14 |

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

| Aquatic Health Program Services | Aug 2014 | Aug 2015 | | FY 14-15 | FY 15-16 | |
|--|-------------|-------------|---|--------------|--------------|---|
| New Projects Submitted to Plan Review | 44 | 57 | ↑ | 84 | 129 | ↑ |
| All Projects Released from Pool Plan Review | 45 | 12 | ↓ | 101 | 65 | ↓ |
| Total Operation Inspections | 737 | 545 | ↓ | 1,331 | 1,097 | ↓ |
| Complaint Investigations | 46 | 42 | ↓ | 116 | 119 | ↑ |
| Inactive Body of Water Surveys | 22 | 10 | ↓ | 34 | 27 | ↓ |
| Total Program Services Completed | 894 | 666 | ↓ | 1,666 | 1,437 | ↓ |

1. Enforcement Actions:

- A. On September 17, the **Village at Desert Lakes Spa and Indoor Pool, 9155 W. Desert Inn Rd.**, were closed due to no detectable disinfectant and failure to meet

compliance schedules. The bodies of water remain closed as the facility makes corrections.

- B. On September 21, staff surveyed the backyard main pool at **Red Rock Casino, 11011 W. Charleston Blvd.** Only three lifeguards were observed at arrival, while five lifeguards are required at the pool at all times. The facility was able to correct the issue during the inspection.
- C. On September 17, staff arrived to conduct routine inspections for the pool and spa at **Paradise Valley Townhomes, 5050 S. Eastern Ave.** Staff observed that one of the inlets for the spa had a significant air leak, which had produced a heavy stream of air bubbles in the water. Staff had advised the pool operator to have an A10 or A10E contractor evaluate the issue and apply for a remodel permit should it be necessary to do so before the start of the next pool season.
- D. On September 25, staff noted that **Broadstone Solis Apartments, 3275 E. Flamingo Rd.,** was sold three months prior. The new owners had not applied for the change of ownership. The equipment at two of six bodies of water was altered without written approval from SNHD. Staff advised the manager and assistant manager to apply for the change of ownership and the remodels within 30 days.
- E. On September 25, staff noted that the **Aruba Hotel, 1215 S. Las Vegas Blvd.,** has been purchased by the owners of a neighboring property. The new owners are conducting extensive upgrades and modifications to the existing property including remodels, such as isolating rooms that are inside the pool area by installing a new barrier where the rooms will be located outside of the pool enclosure, repairing or replacing the pool equipment and re-plastering the pool and resurfacing the deck. The facility has been given 30 days to submit the change of owner application. The pool is currently management closed by the new owners.
- F. On September 25, staff surveyed the pool at **Lake Mead Marina Lodge, 322 Lake Shore Rd., Boulder City.** Staff determined that the entire pool and all of its associated equipment was removed from the property. All requirements were met for the health permit to be deleted.
- G. On September 3, staff inspected two open bodies of water at **Tropicana Springs Apartments, 4316 E. Tropicana Ave.** It was observed that the spa shell had dropped approximately 2-3" around 70% of the spa perimeter. The facilities staff and pool operator were aware of the spa situation and had not blocked off the spa and access by the public. The pool and spa were both using the same separation tank without a bag, resulting in diatomaceous earth being backwashed directly into the sewer. SNHD staff closed the pool and spa as the facility was unable to supply a bag during the inspection.
- H. On September 24, staff conducted an operational inspection at **Caesars Palace, 3570 S. Las Vegas Blvd.** Upon inspecting Villa 8800 spa, staff found that the circulation pump had been replaced without an application to remodel being submitted to SNHD. Staff instructed the facility to have a licensed contractor submit for a remodel with SNHD within 30 days of the inspection or the spa would be closed.
- I. On September 3, staff conducted an annual pool inspection at **Ravello Townhomes Spa, 4034 Adabella Ave.** It was discovered that the spa disinfectant feeder was installed incorrectly and the chlorine level was found to be over 100 ppm. The pool operator immediately drained the spa while the inspector was on-site and kept the body of water management closed until plaster was acid-washed and the spa disinfectant feeder was correctly installed.
- J. On September 22, a remodel inspection was conducted for the spa at **Grandview at Las Vegas, 9940 S. Las Vegas Blvd.** The spa passed the remodel evaluation,

but failed the operational inspection due to a non-compliant barrier. One of three gate doors did not positively self-latch from a completely opened position. The facility was able to quickly rectify the door deficiency. However, this was a repeat violation for the barrier, which requires a body of water to be closed for at least one business day. The facility was reinspected the following day and was reopened.

2. Supervisory Conference:

- A.** On September 11, the Aquatic Health supervisor had a supervisory conference with management of the **Onyx Condominiums**. During a recent field visit, staff noted a couple of safety violations that had gone uncorrected for several years and a compliance schedule that had not been met. During the supervisory conference, a timeframe was given for the issues to be corrected

VII. TRAINING AND COMPLIANCE

1. The training office continued to train three new hires throughout the month of September.
2. Training office staff continued standardization training with food operations throughout the month of September.
3. Christine Sylvis and Brisa Soto attended the Nevada Food Safety Task Force meeting on September 2 and a conference planning meeting September 30.
4. Christine Sylvis and Nancy Hall attended food handler card research meetings on September 3, 8, and 10.
5. Christine Sylvis attended Food Safety Partnership Meetings on September 3, 8, and 14.
6. Director Jacqueline Reszetar, Christine Sylvis, and Nikki Burns Savage conducted meet and greets with dietary supplement and vitamin manufacturers on September 4.
7. Director Jacqueline Reszetar, Christine Sylvis, Jacque Raiche-Curl, Brisa Soto, and Nikki Burns Savage participated in a conference call with the FDA to discuss the new FSMA rule implementation on September 10.
8. Training Office assisted with the following special events: Monday Night Football Kickoff Event at Sapphire Gentlemen's Club, 3025 S. Industrial Road, on September 14; Mr. Olympia Show, Las Vegas Convention Center, on September 18; G2E, Sands Expo and Convention Center, on September 29.
9. Brisa Soto and Jacque Raiche-Curl conducted food handler training at the Golden Nugget with 125 people in attendance September 15-17.
10. Tara Edwards and Nikki Burns Savage participated in an interdisciplinary task force with the Office of Epidemiology, Special Programs, Food Operations, the SNHD Public Health Lab, and the Nevada State Public Health lab gathering preliminary information and conducting cucumber sampling on September 18 and September 21-25.
11. Christine Sylvis and Jacque Raiche-Curl attended the 2015 FDA Pacific Regional Retail Food Seminar in Helena, Montana from September 21-25.
12. Christine Sylvis participated in the Council of Food Protection (CFP) Demonstrative of Knowledge Committee conference call on September 30.
13. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation QI Council.
14. 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 September.
15. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of September.

16. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
17. Eleven label review files were released totaling 193 labels.
18. Special Processes released 6 HACCP plans and 3 waivers.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

| Label Review | August 2015 | Sept 2015 | |
|---------------------------------------|----------------|--------------|---|
| New Label Review Submissions | 5 | 11 | ↑ |
| Label File Releases | 6 | 11 | ↑ |
| Total Label Files Currently in Review | 19 | 19 | → |
| Number of Labels Approved | 98 | 193 | ↑ |

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

| Special Processes Review | August 2015 | Sept 2015 | |
|---|----------------|--------------|---|
| Cook Chill/Sous Vide New Submissions | 1 | 1 | → |
| Cook Chill/Sous Vide Releases | 1 | 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 | 2 | 2 | → |
| 2-Barrier ROP Releases | 0 | 2 | ↑ |
| 2-Barrier ROP Total | 24 | 24 | → |
| Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions | 2 | 1 | ↓ |
| Other Special Processes Releases | 1 | 3 | ↑ |
| Other Special Processes Total | 10 | 8 | ↓ |

No data is available prior to 2/1/14

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

| Waivers and Operational Plans Review | August 2015 | Sept 2015 | |
|---|------------------------|----------------------|---|
| Waivers Review New Submissions | 2 | 0 | ↓ |
| Waivers Review Releases | 1 | 3 | ↑ |
| Waivers Review Total | 15 | 12 | ↓ |
| Operational Plans Submissions | 0 | 0 | → |
| Operational Plans Releases | 2 | 0 | ↓ |
| Operational Plans Total | 8 | 8 | → |

No data is available prior to 2/1/14

JLR/ps