



Memorandum

Date: November 19, 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	Sept. 2014	Sept. 2015		FY 14-15	FY 15-16	
Initial Inspections	1,921	2,061	↑	3,149	6,420	↑
Reinspections-Routine	218	212	↓	472	683	↑
Downgrades	208	205	↓	382	666	↑
Closures	41	27	↓	97	57	↓
Special Events	89	103	↑	93	229	↑
Temporary Food Establishments & Tasting Event Booths	1,112	896	↓	447	1,365	↑
TOTALS	3,589	3,504	↓	4,640	9,420	↑

1. Enforcement Actions and Investigations:

- A. **Gordon Biersch, 3987 S. Paradise Rd.:** On October 2, staff closed the facility for operating under an imminent health hazard of no potable/hot water.
- B. **Mandalay Bay House of Blues Foundation Room Burnside Bar:** On October 2, staff closed the facility for operating under an imminent health hazard of no potable/hot water.
- C. **Planet Hollywood Miracle Mile Axis Theater:** On October 3, staff closed several bars for operating under an imminent health hazard of no potable/hot water. The facility was then closed again on October 4.
- D. **Caesars Palace Old Homestead:** On October 8, staff issued a Cease and Desist Order for utilizing a special process without an approved Hazard Analysis and Critical Control Point (HACCP) plan.

- E. **Caesars Palace Nobu:** On October 12, staff issued a Cease and Desist Order for bagging raw meat and fish in Reduced Oxygen Packaging (ROP) without an approved HACCP plan.
- F. **Gordon Biersch, 3987 S. Paradise Rd.:** On October 21, staff closed the facility for operating under an imminent health hazard of no potable/hot water.
- G. **Gals Hotdogs, 2714 S. Highland Dr.:** On October 26, staff closed the facility for operating under an imminent health hazard of no potable/hot water.
- H. **MGM Grand:** On October 29, staff investigated multiple outlets after a power outage.
- I. **Four Queens Main Kitchen, 202 E. Fremont St.:** On October 22, the facility was closed for operating under an imminent health hazard of a sewage backup throughout the main kitchen. The food establishment successfully passed reinspection later in the day.
- J. **Fofana Imports, 3913 W. Charleston:** On October 26, the facility was closed after a failed reinspection following a "C" downgrade; with 18 demerits and repeat critical violations.
- K. **Charleston Pizza Convenience Corner Restaurant, 8251 W. Charleston Blvd:** The facility was closed for an imminent health hazard of no hot water and remains closed.
- L. **Jenni Pho, 7855 S. Rainbow Blvd:** Staff closed the facility for failing a change of ownership inspection with 20 demerits. The facility opened 5 days later following a food safety assessment meeting.
- M. **Enchilada Uruapan in Broadacres, 2930 N. Las Vegas Blvd:** Staff closed the annual itinerant facility during a routine inspection after receiving 38 demerits. Violations included unwholesome food, potentially hazardous foods at improper temperatures, foods not protected from contamination during storage, hand wash sink not properly stocked, and hot and cold holding equipment improperly operated. The reinspection is pending.

2. Supervisory/Managerial Conferences:

- A. Supervisory Conferences were held with the following facilities: Planet Hollywood Miracle Mile-Cheeseburger Las Vegas; Dal Toro Restaurant, 3325 S. Las Vegas Blvd.; Papa John's #2820, 1010 E. Desert Inn Rd.; Ghandi India, 4080 S. Paradise Rd.; Pho Little Saigon, 9210 S. Eastern Ave.; China A Go Go, 505 E. Windmill Ln.; Tina's Gourmet Sausage House, 2101 S. Decatur; Pho Bosa, 3355 Spring Mountain Rd.; El Alacran De Dgo, 3711 S. Valley View Blvd.; Yi Mei Champion Deli, 3435 S. Jones Blvd.; and L'epid'or Bakery, 6870 Spring Mountain Rd.
- B. A Managerial Conference was held with the following facility: China One Restaurant, 7080 N. Durango.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

- 1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was not conducted in October. There were 9 Notices of Violation mailed in October for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 79 complaints of illegal dumping in October.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 262 Waste Management Audits during October.

4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 49 full UST Compliance Inspections were conducted during October. A total of 23 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 21 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 October** – Terra Firma Organics, Inc. (modification) Compost Plant

Permits issued in October due to new regulations and reclassification of Solid Waste Facility Types-Solid Waste Storage Bin Facilities: Clark County Public Works; Moapa Convenience Center; Mount Charleston Convenience Center; Nevada Department of Transportation; Sandy Valley Convenience Center; Searchlight Convenience Center
 - 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** – Recycling Centers (3); Landfills (2); MRFs (2)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in November:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	Oct 2014	Oct 2015		FY 14-15	FY 15-16	
Asbestos Permits Issued	74	63	↓	214	211	↓
Revised Asbestos Permits Issued	8	5	↓	13	17	↑

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	Oct 2014	Oct 2015		FY 14-15	FY 15-16	
Tentative Maps-Received	14	8	↓	44	50	↑
Tentative Maps-Lot Count	698	120	↓	3,452	4,329	↑
Final Maps-Received	33	18	↓	121	76	↓
Final Maps-Lot Count	1,376	667	↓	4,911	3,586	↓
Final Maps-Signed	15	9	↓	67	61	↓
Final Maps (Signed)-Lot Count	336	280	↓	2,092	2,415	↑
Improvement Plans-Received	31	16	↓	103	69	↓
Improvement Plans-Lot Count	1,185	691	↓	4,237	3,493	↓
Expedited Improvement Plans-Received	10	3	↓	22	14	↓
Expedited Improvement Plans-Lot Count	367	132	↓	1,151	711	↓
Fees Paid	\$40,421	\$22,609	↓	\$144,431	\$110,597	↓

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

Individual Sewage Disposal System Program	Oct 2014	Oct 2015		FY 14-15	FY 15-16	
Residential ISDS Permits	12	17	↑	33	39	↑
Commercial ISDS Permits	1	2	↑	12	8	↓
Residential Pool Plan Reviews	3	6	↑	15	28	↑
Loan Certifications	6	4	↓	15	16	↑
Tenant Improvements	22	20	↓	76	84	↑
Revenue	\$14,224	\$19,921	↑	\$52,280	\$62,078	↑
Compliance Vouchers Resolved	7	13	↑	35	25	↓
Compliance Cases Resolved	0	5	↑	0	21	↑

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

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

The Used Mattress and Bedding Regulations were adopted by Southern Nevada District Board of Health (SNDBOH) on August 27. The Regulation Amendment was approved by the Nevada State Board of Health (NSBOH) on September 11. 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 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	Oct 2014	Oct 2015		FY 14-15	FY 15-16	
West Nile Virus Surveillance Traps Set	28	0	↓	509	590	↑
West Nile Virus Surveillance Mosquitoes Trapped	332	0	↓	16,975	16,261	↓
West Nile Virus Surveillance Mosquitoes Tested	332	0	↓	16,539	16,261	↓
West Nile Virus Surveillance Submission Pools Tested	40	0	↓	930	595	↓
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	975	2,565	↑
West Nile Virus Surveillance Positive Submission Pools	0	0	→	68	122	↑
Elevated Blood Level Home Investigations	0	0	→	2	1	↓
Healthy Homes/Landlord Tenant Response (LLT)	14	14	→	69	69	→
CMART/MATT Services	0	0	→	2	0	↓
Public Accommodations Inspections	51	41	↓	95	73	↓
Public Accommodations Complaints	16	22	↑	68	73	↑
Mobile Home/Recreational Vehicle Park Inspections	4	0	↓	7	1	↓
Mobile Home/Recreational Vehicle Park Complaints	5	1	↓	21	14	↓

1. Public Accommodations:

- A. October 8: Staff conducted a complaint investigation at the **Bonnie Springs Motel, 101 Bonnie Springs**, regarding unsanitary conditions in two manager's rooms and several guest bedrooms. A few general maintenance issues were observed in the guest rooms. The manager's rooms, which are not rented to the public, had unsanitary conditions including an unsanitary mattress, water damaged baseboard, rodent droppings in drawers, and bathtub surfaces in disrepair. Ownership was notified of the inspection report and given 60 days to complete repairs to manager's rooms. The unsanitary mattress was replaced the same day. A follow-up inspection was completed on October 23 at the request of management to verify compliance in guest rooms. Repairs to one of the manager's rooms are ongoing and the other room is being converted to storage.
- B. October 12: Staff conducted a routine inspection of the **El Mirador Motel, 2310 S. Las Vegas Blvd.** Five guestrooms were inspected, one was found to have an inoperable Ground Fault Circuit Interrupter (GFCI) and an unsanitary mattress. Management was unable to correct these deficiencies during the inspection resulting in closure of the room. The room was subsequently opened on October 16. Other deficiencies identified included an improperly stocked hand wash sink in

the laundry area, tiles and plumbing fixtures in disrepair in the shower surrounds, and several unsanitary pillows.

- C. October 13: Staff conducted an inspection at **Courtyard by Marriott, 5845 Dean Martin Dr.** The major issue observed during the inspection was numerous stained mattresses identified in every room inspected. All mattresses were replaced before staff left the property. The facility was placed on a mattress compliance plan that is already being fulfilled.
 - D. October 14: Staff responded to a complaint at **Mandalay Bay Hotel, 3950 S. Las Vegas Blvd.**, regarding a water outage that occurred at the facility September 23-25. Staff spoke with the Assistant Director of Facilities, and was informed the domestic hot water supply for the low-rise ruptured underground. A temporary supply was run but also ruptured twice leading to additional outages. At time of receipt of complaint, the temporary lines were operational and the main line was to be installed by October 16. The facility was informed to contact SNHD during any other type of essential service outage.
 - E. October 15: Staff responded to a complaint of bedbugs in room #209 of the **Longhorn Motel, 5288 Boulder Hwy.** No bedbug activity was observed in the room, but the mattresses were found to be unsanitary and required replacement. Upon further discussion with management, it was discovered that the facility had recently purchased a large number of used mattresses from the Riviera Hotel. Management was informed of the used mattress regulations and SNHD management was notified for additional follow-up. The room was closed and subsequently reopened on October 16. The complaint was found to be invalid.
 - F. October 16: Staff conducted a complaint investigation at the **Bargain Motel, 200 S. 8th St.**, regarding bed bugs in room #215. Management was aware of the issue and already had the Pest Control Operator (PCO) begin treatments in the room. The PCO also inspected adjacent rooms and found activity in one room and began treatments. Management provided invoices from for pest inspections and treatments. Additionally, staff completed the facility's annual inspection on 22 rooms. Rooms with closure violations were corrected while SNHD was onsite.
 - G. October 20: Staff conducted a routine inspection of the **Tahiti Village, 7200 S. Las Vegas Blvd.** Of the five guestrooms inspected, two were found to have unsanitary mattresses which management replaced onsite. The rooms were otherwise clean and in good repair. An unpermitted food storage area was identified and referred to Food Operations and Facility Design and Assessment for follow-up. No rooms were closed.
 - H. October 21: Staff conducted a routine inspection of the **Town & Country Manor II, 4360 Boulder Hwy.** Eight units were inspected, all occupied by long term tenants. One unsanitary mattress, several inoperable smoke detectors, and two inoperable GFCI outlets were identified within the rooms. The rooms were otherwise found to be in general compliance with only minor maintenance and sanitation issues. Management corrected all critical violations during the inspection. No rooms were closed.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. October 9: Staff participated in a change of ownership inspection of the **River Oaks MHP, 5300 E. Desert Inn Rd.** Observed were a number of missing backflow prevention devices on hose bibs and a few minor solid waste issues and water leaks. Violation corrections will be completed within a 30 day time frame. The change of ownership was approved and the Health Permit issued.

3. **Landlord Tenant Complaints:**

- A. October 2: Staff participated in a tenant complaint investigation at **240 W. St Louis Ave. #9**, regarding a roach infestation, pigeon feathers in the A/C ducts and a broken bathroom window crank. Staff observed an active roach infestation, #2 dysfunctional window cranks, and a damaged tub surround. Conditions observed did not meet the habitability requirements of NRS 118A.290. Onsite management agreed to make the appropriate repairs and provide pest control. The complaint was closed.
- B. October 2: Staff participated in a tenant complaint investigation at **Lakewood Cove Apartments, 1100 Center St.**, regarding pigeon issues, a roach infestation, broken appliances and maintenance issues. Staff observed an active roach infestation, dead pigeons in a balcony closet, no hot water in the guest bathroom, evidence of water intrusion from improperly sealed bedroom windows, and other maintenance issues. Conditions observed did not meet the habitability requirements of NRS 118A.290. Onsite management was not present and will be contacted to discuss the complaint.
- C. October 5: Staff conducted a complaint investigation at **256 Prairie Rose St.**, regarding a rental home having a pigeon infestation and general maintenance issues. Evidence of a pigeon infestation observed including adult pigeons resting on roof and a large amount of pigeon feces observed. Evidence of a mouse infestation was observed in the garage, including rodent feces in several areas of the garage. Numerous maintenance deficiencies observed including: non-functional dishwasher, corroded bathtub fixtures, and missing weather-stripping around front door. The property management company was contacted, provided a copy of the report and the complaint closed.
- D. October 7: Staff responded to a complaint located at **6955 Gary Ave.**, regarding a rat infestation, roof leak, roof holes, and water intrusion. Upon investigation, staff observed improper drainage of AC line outside onto carport patio, evidence of past water intrusion on kitchen and dining room ceilings, evidence of rat feces under the kitchen sink, exposed wiring by the carport light outlet and current water intrusion on external garage ceiling. Conditions observed did not meet the habitability requirements of NRS 118A.290. Landlord was contacted by email, a copy of inspection was provided and the complaint closed.
- E. October 12: Staff responded to a complaint of water intrusion, a pest infestation, and various maintenance issues at the dwelling located at **2949 Sandy Ln. #C-6**. Staff observed evidence of a cockroach infestation, a water leak under the sink, and water intrusion at the bathroom ceiling. A loose handrail was documented on the exterior stairway and referred to Las Vegas Code Enforcement for follow up. Management reported the complainant was to be relocated to another unit at which time repairs to the dwelling in question would be made. The complaint was closed.
- F. October 14: Staff responded to a complaint of water intrusion and maintenance issues at **1100 Dumont Blvd. #C-237**. Staff observed evidence of water intrusion on the ceiling of the master bedroom and in the guest bathroom. The windows and sliding door were also found to be inadequately sealed. Management was advised of the deficiencies and reported that the tenant had declined entry into the unit for repairs. The complaint was closed.
- G. October 21: Staff conducted a tenant complaint investigation at **853 Held Dr. #D**, regarding no A/C, a water leak under the kitchen sink cabinet, a roach infestation and a dysfunctional security window. Observed was an A/C unit with a vent

temperature of 82°F when the thermostat is set on 68°F, a leak under the kitchen sink resulting with water damage to the under sink cabinet, an active roach infestation, and a dysfunctional security window with no control to open or close. The conditions observed do not meet the habitability requirements of NRS 118A.290. The landlord will be contacted to make appropriate repairs and provide appropriate pest control.

4. **Vector Surveillance:**

- A. October 1: Staff responded to a mosquito breeding complaint referral to **Fire Station 17** by Clark County Vector Control (CCVC). Three mosquito traps were set and each had around a hundred mosquitoes, including males, which is indicative of a breeding source being nearby.
- B. October 7: Staff met with **Bali Hai** superintendant and conducted a survey of the golf course property adjacent to Fire Station 11; no breeding source was found. While leaving the course, staff observed a flood channel lot with vegetation directly across from the fire station. The pipe feeding the channel was blocked with vegetation and standing water, with mosquito larvae observed in the pipe. CCVC was notified of breeding source for treatment and environmental remediation.
- C. October 15: Staff assisted Special Programs and the Office of Epidemiology with an outbreak investigation at **Garehime Elementary School, 3850 N. Campbell**. Students and faculty have been complaining of a rash that has affected the majority of the students in the Pre-K and Kindergarten classes. A survey of the school grounds for pest activity was conducted, however no significant evidence was observed with the exception of some ants and roaches outside. Areas inspected included the school perimeter, roof structure, ventilation system, areas above the drop ceiling in the hall way and all affected classrooms, faculty lounge and the dumpster area.
- D. October 23: Staff conducted a complaint investigation at **1125 E. Sunset Rd.**, regarding swarms of mosquitoes coming from a pond in a newly constructed park. The pond is concrete lined with numerous aerators circulating the water making the pond not suitable for mosquito breeding. Complaint closed.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Sept 2014	Sept 2015		FY 14-15	FY 15-16	
School Facility Inspections	92	156	↑	102	200	↑
School Facility Complaints	0	0	→	2	3	↑
School Food Service Facility Inspections	73	117	↑	75	148	↑
School Food Service Facility Complaints	1	0	↓	1	0	↓
Child Care Facility Inspections	9	20	↑	114	77	↓
Child Care Facility Complaints	3	0	↓	9	5	↓
Body Art Facility Inspections	50	21	↓	89	150	↑
Body Art Facility Complaints	2	3	↑	2	3	↑
Body Art Artist Special Event Inspections	3	262	↑	116	265	↑
Body Art Cease & Desist Order To Artists Lacking Permits	0	6	↑	8	18	↑
Water Store and Bottling Plant Inspections	2	4	↑	8	17	↑
Water Store and Bottling Plant Complaints	0	0	→	1	0	↓
Total Special Program Pre-Permitting Services	7	17	↑	28	47	↑
Total Special Programs Request Intake	1	11	↑	10	23	↑
Total Special Programs Request Released	6	10	↑	23	26	↑
Total Service Request Current in Pre-Permitting	16	33	↑	N/A	N/A	→
Foodborne Illness Complaint Investigations	4	0	↓	13	0	↓
Single Case of Legionellosis Investigations	1	0	↓	2	1	↓
Summer Food Service Program Inspections	0	1	↑	14	38	↑
Public Water System Sanitary Surveys	10	2	↓	12	6	↓
Public Water System Violation Letters Issued	0	0	→	20	3	↓
Public Water System Complaints Received	0	0	→	0	0	→

1. Child Care:

- A. On October 12, during a routine inspection of **Bright Horizons at Summerlin, 10100 Banbury Cross Dr.**, staff found that the facility had undergone a minor remodel without going through Facilities Design Assessment and Permitting for approval. The child care center had raised sink heights in four restrooms, 30 inches in 3 restrooms, and 35 inches in one restroom. Facility management had also removed a swing set and replaced it with a climbable playground. Management was told to contact plan review for the changes and take the playground out-of-use until approval was obtained. On October 21 the child care center had their plan review submittal meeting.
- B. On October 29, staff investigated a complaint at **Kidz, Kidz, Kidz Preschool, 11350 Southern Highlands Pkwy.** The complaint alleged that the toddler room

did not have air conditioning and nap cots were stacked and used to block the classroom entrance so that the door could remain open. Staff found that the air conditioning did not work in the toddler room and observed the stacked cots blocking the doorway. Staff instructed facility management to provide proof of a work order with a completion date specified within 7 days. Management removed the cots from the doorway during the inspection. Complaint was valid.

2. Schools:

- A. On October 8, staff improved communication by meeting with staff from **CCSD Risk & Environmental Services Department**. The purpose of this meeting was to determine how to report various reoccurring health and safety lapses observed in multiple high schools. Processes were set up with Risk and Environmental Services to report recurring issues that will be addressed by the various CCSD departments responsible for correcting the issue.
- B. October 15, Special Programs staff, along with staff from SNHD Vector Control and Office of Epidemiology, and from CCSD Risk & Environmental Services, conducted a survey of the rooms and grounds of **Garehime Elementary School, 3850 Campbell Rd**. The purpose of the survey was to identify any signs of pest and vermin activity in relation to an investigation of an unknown rash in kindergarten areas. Kindergarten classes, playground, garden area, ceiling ducts, rooftops, and air conditioning units on the roof were surveyed. No signs of pest or vermin activity were found.
- C. On October 23, staff investigated a cluster of illnesses at **Ries Aldeane Comito Elementary School, 9805 Lindell Rd**. School staff had seen an increased amount of students and staff being sick with vomiting. SNHD Staff found that the school has been without a head custodian, therefore having several different custodians filling in during the time frame those students and staff was becoming ill. Staff conducted an environmental survey and found that the head custodian was knowledgeable in correct cleaning and sanitizing practices as well as using appropriate cleaning chemicals. Staff also surveyed the lavatories and found them to be clean and stocked. On October 26, CCSD staff conducted a thorough cleaning and sanitizing of all common areas.

3. Outbreak Investigation Support:

- A. During October, staff conducted one environmental investigation of a potential outbreak of foodborne illness at a Clark County food establishment. The investigation conducted 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.

4. Safe Drinking Water:

- A. Staff continued to monitor water hauling activities at **Spring Mountain Youth Camp** (began October 2015), **Red Rock Canyon Visitor's Center** (began May 2015), and **Red Rock Campground** (began September 2015).
- B. During October, eighteen *coliform*-positive sampling events occurred within the county. All events were *Escherichia coli*-absent. Also during the month, fourteen public water systems reported data during the previous quarter which did not meet

State maximum contaminant levels for arsenic, selenium, nitrate, radionuclides, or secondary inorganic compounds.

- C. Staff continues to oversee **Desert Paradise Mobile Home Park's** compliance with the maximum contaminant level for arsenic in drinking water.
- D. **Sunrise Mountain Trailer Park**, a community public water system, struggled to comply with requirements to appoint a qualified person in responsible charge. Communication with their management staff led to an extension of the current person in responsible charge being contracted to the water system. That extension expires November 1. The water system also faces a nearing compliance issue with the maximum contaminant level for nitrate in drinking water.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING

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

Food Pre-Permitting Services	Sept 2014	Sept 2015		FY 14-15	FY 15-16	
Total Food Pre-Permitting Services	97	744	↑	2,520	2,086	↓
Total Service Request Intake	223	281	↑	728	809	↑
Total Service Request Released	282	230	↓	760	638	↓
Total Service Requests Current in Pre-Permitting	966	1,290	↑			

1. Enforcement Actions and Investigations:

- A. Pre-permitting inspections were conducted by staff at a new facility called **Killer Shrimp at Town Square, 6605 S. Las Vegas Blvd.** An area used to support cold and dry storage for *Killer Shrimp* and other food establishments was found to have several overhead sewer/waste lines which were not protected from leakage by being troughed or separated by the floor above. Compliance with the regulations ensures that no waste water could potentially contaminate food being prepared below the lines in the event of a leak. The inspector discussed the issue with Town Square management and they agreed to install trough pans below all drain lines in the food areas as well as the food transfer paths from the loading docks. This was completed in time for the final permitting inspection. All inspections were completed and the facility was approved for operation.
- B. A change-of-ownership inspection conducted at **Viva Casa Mexico, 3050 E. Desert Inn**, resulted in a closure due to the imminent health hazard of no hot water. Additionally, there was no one on-site who could demonstrate adequate food safety knowledge. Other non-critical violations included broken floor tiles, missing light bulbs, missing base cove, and household equipment in the kitchen. The operator was instructed to schedule a Food Safety Assessment Meeting prior to requesting a final permitting inspection.
- C. Staff conducted a pre-permitting inspection for **La Familia Family Restaurant, 2800 E. Tropical Pkwy.** The facility had previously been closed and the new owner was attempting to operate with the existing equipment. Staff observed multiple violations due to faulty equipment. The refrigerated sandwich table was operating unsafely at 50°F. Upon investigation, it was determined that the unit's top cover was not properly fitted and that the front doors would not seal due to torn door gaskets, which allowed cold air to exit the unit. Staff informed the owner that

the unit would need repairs for it to function properly. The under-counter ice machine was missing the ice bin cover, which allowed ice to be easily contaminated and the reach in freezer was not operational. Once all corrections had been made, the final permitting inspection was conducted and the permit was approved.

- D. A pre-permitting inspection was conducted at **Horizon Ridge Mini-Mart Deli, 10575 S. Eastern Ave.** Staff noted several conditions that deviated from the original plans. The layout of the snack bar area was changed from original plans. A drink dispenser had been added on a cabinet that had an all-wood structure. An all-wood structure could potentially be subject to moisture damage and does not meet construction requirements. A three-compartment sink was installed, but there was no hand sink installed in the ware wash area. It was explained to the establishment a hand sink is required where dirty utensils are being washed. Additionally, the condenser line exiting from the walk in cold units were plumbed into the HVAC overflow system which drained off the roof. The condensate waste would have had to travel twenty feet up to drain, resulting in stagnant waste water in the wall with potential leakage. Review of the revised plans found that corrections were made to each non-conforming issue. The permit has not been released yet pending receipt of outstanding fees.
- E. Staff conducted a final permitting inspection for **XO Hookah Lounge, 4170 S. Decatur Blvd.** During the inspection, it was noted that a bar had been added which had not been included in the original plans. The operator was instructed to submit revised plans and apply for the additional permit, which they did. The restaurant permit has been released, but the bar permit is still pending final inspection.
- F. A pre-permitting inspection was conducted for three permits assigned to **Kona Grill, 3200 S. Las Vegas Blvd. at Fashion Show Mall.** Upon completion of the walk through, contractors requested final inspections to be done within 72 hours. Staff was able to accommodate their request and expedited inspection fees were assessed. The final permitting inspections were conducted, with the permitted areas being approved to stock and operate.
- G. Staff performed a deli remodel inspection at **7-Eleven, 302 S. Water St.** The person-in-charge did not wash hands properly, did not know how to make and test sanitizer, and the hand sink was not stocked properly. The remodel was approved, but the facility was issued a 'B' grade with 14 demerits. Food Operations staff conducted the reinspection.
- H. The supervisor and staff surveyed the **Sam Boyd Stadium Concession Stands** for compliance with SNHD regulations as part of the transition of permits from the Nevada Division of Public and Behavioral Health. The concession areas were found to be deficient in available and properly located hand sinks. Staff are working with Sam Boyd Stadium to improve compliance by March 2016.
- I. FDAP has collaborated with Food Operations to develop a permitting methodology for commissaries that service non-permanent food establishments (seasonals, annual itinerants, mobile vendors and trailers) and food processors. Commissaries will be assigned a tier, based on the type of equipment they provide. This tier determines which vendors can utilize the commissary, based on the vendor's assigned risk category and type. (Risk categories for food operations are based on complexity of the foods). Additionally, limits for number of vendors able to utilize a commissary may be set based on scheduling requirements. Implementation of the new methodology required new programming of Envision Connect so that commissaries and associated vendors can be tracked. This

programming has been completed by IT, and the new system will be implemented November 1.

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

	Sept 2015	FY 15-16
Clark County	1	5
Las Vegas	2	5
Henderson	0	0
North Las Vegas	0	2
Mesquite	0	0
Boulder City	0	0
Total	3	12

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Sept 2014	Sept 2015		FY 14-15	FY 15-16	
New Projects Submitted to Plan Review	56	50	↓	140	179	↑
All Projects Released from Pool Plan Review	71	42	↓	172	107	↓
Total Operation Inspections	553	517	↓	1,884	1,614	↓
Complaint Investigations	32	24	↓	148	143	↓
Inactive Body of Water Surveys	9	13	↑	43	40	↓
Total Program Services Completed	721	646	↓	2,387	2,083	↓

1. Enforcement Actions:

- A.** On October 23, staff inspected two open swimming pools at **Dana Pointe Apartments, 1305 Rawhide St.** It was observed that the spa shell is currently separating from the grout bed, and the light fixture was unsecured and inoperable. Upon further investigation, it was determined that the circulation system was inoperable and the temperature was 64°F, below the minimum required temperature of 70°F. The facility had hired an individual to service the pool that is not certified, and they left the spa in operation, even though they were aware of the condition it was in. As the facility was unable to correct the violations during the inspection, staff closed the pool and spa.
- B.** On October 28, staff inspected the health spas at the **Encore Casino, 3121 S. Las Vegas Blvd.** While inspecting the men's and women's spas, staff found that there were flow issues with the drain covers being utilized by the jet booster pumps. At the time of inspection, staff was unable to calculate flow properly so the operator was instructed to install vacuum and pressure gauges on the booster pumps so staff could determine the rate of flow. The facility has 30 days to provide gauge readings or the spas will be closed.
- C.** On October 16, staff conducted a routine inspection at **Cashman Field Inn, 1101 Las Vegas Blvd.** The facility has been management closed for several years; the facility keeps the pool filled with water, the circulation system running, and the pool

chlorinated. The facility maintains an active permit but has no plans to re-open the pool for public use. They were advised to transfer to an inactive pool permit, which does not require a full routine inspection each year. The facility agreed that this would be a good option for them.

- D. On October 22, staff arrived at **Madison at Green Valley, 2096 Ramrod Ave.**, for a routine inspection. Staff observed that the fill spout for the spa was in disrepair. The fill spout had been observed to be a rusted stub of pipe approximately one inch long and one inch in diameter covered with a plastic tube that did not reach over the surface of the water. The facility was given a 30-day compliance schedule to repair the fill spout properly and was instructed to send documentation of the completed repairs to SNHD.
- E. On October 20, staff was notified that **City Center Motel Pool, 700 E. Fremont St.**, had been demolished. As a result, the health permit for the pool has been deleted. The owners indicated that they intend to construct a restaurant where the pool was previously located.
- F. On October 19, staff arrived to conduct a routine inspection on the pool at **Playa Vista Apartments, 3700 E. Bonanza Rd.** However, staff determined that the pool had been closed by facility management at the time of arrival, with the gates chained and padlocked, and the associated circulation pump no longer operational. The management decided to keep the pool closed for the rest of the year and not reopen the pool until the following year when they could afford to make the necessary repairs. Water clarity was being maintained and the pool was not turning green. The facility was informed to contact SNHD for an inspection prior to reopening the pool.
- G. On October 27, staff conducted an annual inspection at **America's Best Value Inn, 127 E. Tropicana Ave.** During the inspection, one of the gates entering the pool/spa enclosure was not latching properly. The issue was corrected while staff was on site. However, due to this being a repeat violation, the facility was closed until a reinspection was conducted the following day.
- H. On October 15, staff was conducting an annual pool inspection at **The Crossings @ Lake Mead West Pool, 5801 W. Lake Mead Blvd.** It was noted that the disinfectant feeder no longer had a control valve to manage the chlorine level of the pool, but the feeder still appeared to be working. Staff also found chlorine tablets inside of the skimmer, which is considered hand dosing and is not permitted when a pool is open and operating. The facility was notified that all commercial equipment must be NSF rated and that the disinfectant feeder must work as designed. The chlorinator must be corrected prior to opening for next pool season.
- I. On October 9, staff received training via a live stream of the **World Aquatic Health Conference**. This two day conference provided valuable insights into energy efficient products, filter efficiency in regards to *Cryptosporidium*, and new industry avenues such as float tank technology. As a result, staff has greater understanding of the industry and can better assist industry in everyday interactions.

VII. TRAINING AND COMPLIANCE

1. Nikki Burns Savage and Tara Edwards attended National Sanitation Foundation (NSF) training classes regarding dietary supplement and vitamin manufacturers on October 5 and 6, respectively.
2. The Training Office submitted three grants to the Association of Food and Drug

- Officials (AFDO) on October 9 and an application for the Mentorship Program to the National Association of County and City Health Officials (NACCHO) on October 29.
3. Christine Sylvis and Nikki Burns Savage participated in a conference call with the NACCHO to discuss the mentorship program on October 13.
 4. Training Office assisted with the following special events: Route 91 Harvest Festival at the MGM Fairgrounds on October 2; Supply Side West sampling event at Mandalay Bay on October 7; Wine Amplified sampling event at MGM Fairgrounds on October 9; Epicurean sampling event at Mandalay Bay on October 9; National Convention of Convenience Stores sampling event at the Las Vegas Convention Center on October 12; and nighttime inspections of various bars at Resort Corridor properties on October 24.
 5. Brisa Soto conducted food handler training at the following facilities: Sandy Valley Farms with 19, 19, and 20 people in attendance on October 21, 22, and 29, respectively.
 6. Christine Sylvis attended the pre-audit meeting and Nikki Burns Savage participated in the NSF audit of ProCaps (Your Vitamins), 430 Parkson Rd., Henderson, on October 21-22.
 7. Christine Sylvis and Brisa Soto attended the Nevada Food Safety Task Force conference planning meeting October 23.
 8. The training office continued to train three new hires throughout the month of October.
 9. Training office staff continued standardization training with food operations throughout the month.
 10. Christine Sylvis attended weekly meetings for the SNHD Accreditation QI Council throughout the month.
 11. Special Processes and Training Officer 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.
 12. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month.
 13. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans and HACCP plans.
 14. Four label review files were released totaling 44 labels.
 15. Special Processes released 3 HACCP plans.

VIII. SPECIAL PROCESSES

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

Label Review	Sept 2015	Oct 2015	
New Label Review Submissions	11	4	↓
Label File Releases	11	4	↓
Total Label Files Currently in Review	19	19	→
Number of Labels Approved	193	44	↓

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Sept 2015	Oct 2015	
Cook Chill/Sous Vide New Submissions	1	0	↓
Cook Chill/Sous Vide Releases	1	0	↓
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	0	↓
2-Barrier ROP Releases	2	3	↑
2-Barrier ROP Total	24	21	↓
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	1	0	↓
Other Special Processes Releases	3	0	↓
Other Special Processes Total	8	8	→

No data is available prior to 2/1/14

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

Waivers and Operational Plans Review	Sept 2015	Oct 2015	
Waivers Review New Submissions	0	0	→
Waivers Review Releases	3	0	↓
Waivers Review Total	12	12	→
Operational Plans Submissions	0	0	→
Operational Plans Releases	0	0	→
Operational Plans Total	8	8	→

No data is available prior to 2/1/14

JLR/ps