



Memorandum

Date: January 28, 2016
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	Nov. 2014	Nov. 2015		FY 14-15	FY 15-16	
Initial Inspections	1,273	1,156	↓	8,261	9,220	↑
Reinspections-Routine	148	168	↑	1,021	1,063	↑
Downgrades	129	132	↑	901	969	↑
Closures	10	10	→	162	86	↓
Special Events	76	79	↑	434	452	↑
Temporary Food Establishments & Tasting Event Booths	518	655	↑	3,501	3,223	↓
TOTALS	2,154	2,200	↑	14,280	15,013	↑

1. Enforcement Actions and Investigations:

- A. **Yaya’s Kitchen, 4520 S. Hualapai:** The facility was closed during a complaint investigation after it was found operating without hot water, an imminent health hazard. It was reinspected and reopened the next day after an additional new hot water heater was installed.
- B. **Le Sweet, 4520 S. Hualapai:** The facility was issued a Cease and Desist Order when it’s same-owned adjacent business, Yaya’s Kitchen, was found operating without hot water. Since the business was already shutting down, it was issued a Cease and Desist Order from resuming activities until hot water was restored. It was released the next day after a new hot water heater was installed.
- C. **Rosati’s Pizza, 3770 Hualapai Way:** Staff closed the facility for failing a change of ownership inspection with 29 demerits, including inadequate refrigeration. The

facility opened a day later following a food safety assessment meeting to ensure Person in Charge knowledge of food safety.

- D. **Coyote Café in College of Southern Nevada (CSN), 3200 E. Cheyenne Ave:** Staff closed the facility during a survey a day after receiving a "C" downgrade due to the imminent health hazard of no hot water. Water temperature measured at 92°F. There was insufficient hot water to the entire CSN facility. Repairs were completed during the semester break. Reinspection will be performed before start of classes.
- E. **Angelina's Pizzeria and Putters Bar, 5821 E. Charleston Blvd:** Staff closed the facilities for the imminent health hazard of no hot water in the facility during a routine inspection. The facilities reopened the next day with "A" grade inspections.
- F. **Mandalay Bay House of Blues Foundation Room:** On December 15, staff performed a joint EPI investigation with EH Special Programs.
- G. **Mandalay Bay:** On December 30, staff checked multiple areas including, but not limited to, the warehouse and dock, liquor and Bag in Box dispensing rooms, wine vault, Employee Dining Room and Aureole restaurant which self-closed due to the imminent health hazard of sewage backing up from a drain line.
- H. **Rice Cake House, 900 E. Karen Ave., Ste. H-110:** On December 1, the facility was closed as a result of a 17 demerit unannounced routine inspection with the imminent health hazard of no way to wash hands as required in the food prep area. The facility was reinspected and reopened later that same day with 3 demerits.
- I. **Arco AM/PM Mini Market, 1619 S. Las Vegas Blvd.:** On December 21, as the result of a Code Enforcement complaint, the facility was closed. The inspection resulted in 5 demerits and an imminent health hazard of sewage or liquid waste not disposed of in an approved manner (3 compartment sink floor sink was clogged and the facility was unable to flush toilets). The facility is still closed for any sales involving open food handling.
- J. **McDonalds #23396, 1195 E. Sahara:** On December 26, as the result of a standby call, the facility was closed. The inspection resulted in 8 demerits and an imminent health hazard of sewage waste not being disposed of in an approved manner (raw sewage flowing through the parking lot). The facility was reinspected and reopened later that day with zero demerits.
- K. **Wingstop Restaurant, 3910 S. Maryland Pkwy.:** On December 24, the facility was closed due to an imminent health hazard of sewage or liquid waste not being disposed of in an approved manner (grease interceptor was overflowing causing liquid sewage to flow into the parking lot). The facility was reinspected and reopened on December 26 with zero demerits.

2. **Supervisory/Managerial Conferences:**

- A. Supervisory Conferences were held with the following facilities: Ramen Sora, 4490 Spring Mountain Rd.; Sofia's Cafe #2, 3380 Arville St.; Sunville Bakery, 4053 Spring Mountain Rd.; Dragon Wok, 3350 Novat; La Cabana Market Meat/Deli, 3965 E. Owens; Tokyo Sushi House, 10030 W. Cheyenne; Buca Di Beppo Restaurants, 7690 W. Lake Mead Blvd. and 412 E. Flamingo Rd.; and VIP Club Restaurant, 953 E. Sahara.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted December 10, with 5 cases adjudicated, \$3,300.00 in penalties imposed and corrective actions ordered. There were 10 Notices of Violation mailed for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 133 complaints of illegal dumping in December.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 114 Waste Management Audits during December.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 15 full UST Compliance Inspections were conducted during December. A total of 10 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 23 PDF Inspections and Reinspections.
6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits** – Simple ESG Recycling (expires 4/17/16)
 - B. **Permits issued December** – Ecology Auto Parts (modification) RC; K&M Diversified, Inc. (RC); WWS, LLC (modification) WE
Permits issued in December due to new regulations and reclassification of Solid Waste Facility Types-Waste to Energy Facilities: WWS, LLC
 - 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 Plants (1); Recycling Centers (3); Landfills (2); Solid Waste Storage Bin Facilities (2); Waste Grease (1)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in January:** GYBB Recycling, LLC dba BB Recycling; Nevada Oil Solutions dba US Oil Solutions

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data						
Asbestos Permitting Services	Dec. 2014	Dec. 2015		FY 14-15	FY 15-16	
Asbestos Permits Issued	65	57	↓	343	320	↓
Revised Asbestos Permits Issued	1	2	↑	22	19	↓

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	Dec. 2014	Dec. 2015		FY 14-15	FY 15-16	
Tentative Maps-Received	7	11	↑	61	75	↑
Tentative Maps-Lot Count	556	761	↑	4,713	5,509	↑
Final Maps-Received	22	14	↓	170	110	↓
Final Maps-Lot Count	850	270	↓	6,820	4,347	↓
Final Maps-Signed	15	20	↑	100	107	↑
Final Maps (Signed)-Lot Count	757	1,116	↑	3,456	4,646	↑
Improvement Plans-Received	19	6	↓	149	91	↓
Improvement Plans-Lot Count	774	188	↓	6,100	4,275	↓
Expedited Improvement Plans-Received	2	0	↓	31	17	↓
Expedited Improvement Plans-Lot Count	16	0	↓	1,673	940	↓
Fees Paid	\$24,142	\$9,961	↓	\$208,548	\$143,528	↓

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

Individual Sewage Disposal System Program	Dec. 2014	Dec. 2015		FY 14-15	FY 15-16	
Residential ISDS Permits	6	10	↑	49	57	↑
Commercial ISDS Permits	9	4	↓	22	14	↓
Residential Pool Plan Reviews	3	2	↓	21	37	↑
Loan Certifications	2	1	↓	19	20	↑
Tenant Improvements	17	12	↓	113	112	↓
Revenue	\$36,799	\$31,402	↓	\$102,289	\$109,786	↑
Compliance Vouchers Resolved	3	2	↓	42	34	↓
Compliance Cases Resolved	3	22	↑	4	43	↑

7. **ISDS Program Activity:** The number of Residential ISDS Permits increased from December 2014 to December 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. Compliance vouchers for office activity resolution have declined.

8. **Used Mattress and Bedding Program Activity:**
The Used Mattress and Bedding Regulations were adopted by Southern Nevada District Board of Health (SNDBOH) and approved by the Nevada State Board of Health (NSBOH). 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 departments with all non-compliance and new registration information. Finally, SNHD staff will work with PIO to initiate an education and out-reach program, a complaint hotline, increase website visibility and create Public Service Announcements in various languages. During December, 2015, two new Used Mattress Sanitizers were registered - **Sunset Mattress and Cort Furniture**. Both fulfilled all the requirements for the application process, including

passing an inspection. Staff is 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	Dec. 2014	Dec. 2015		FY 14-15	FY 15-16	
West Nile Virus Surveillance Traps Set	0	0	→	509	590	↑
West Nile Virus Surveillance Mosquitoes Trapped	0	0	→	16,975	16,261	↓
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	16,539	16,261	↓
West Nile Virus Surveillance Submission Pools Tested	0	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	3	0	↓	5	1	↓
Healthy Homes/Landlord Tenant Response (LLT)	5	13	↑	86	102	↑
CMART/MATT Services	1	0	↓	3	0	↓
Public Accommodations Inspections	27	45	↑	175	208	↑
Public Accommodations Complaints	11	14	↑	88	94	↑
Mobile Home/Recreational Vehicle Park Inspections	1	0	↓	8	1	↓
Mobile Home/Recreational Vehicle Park Complaints	3	2	↓	26	18	↓

1. Public Accommodations:

- A. December 1: Staff conducted a routine inspection at the **Jockey Club Hotel, 3700 S. Las Vegas Blvd.** The facility was found to be clean and well-maintained with no major violations observed. Of note, the facility is in compliance with the mattress replacement program agreed upon during the 2014 routine inspection. Management has replaced mattresses on the top six floors of both towers with completion of the remaining rooms scheduled within six months.
- B. December 3: Staff conducted a routine inspection at the **La Palm Motel, 2512 Fremont St.** Guest rooms were found to be dirty and in need of deep cleaning, painting, and a full room refresh. Major violations included unsanitary mattresses, a faulty A/C unit, no screens on bathroom windows and no biohazard response plan. Violations were corrected onsite. Staff discussed maintenance and sanitation at length with onsite property management. Staff will follow-up in 60-90 days for a full facility inspection.

- C. December 3: Staff conducted a routine inspection at the **Lamplighter Motel, 2805 Fremont St.** Guest rooms were found to be excessively dirty and in need of deep cleaning, painting, and a full room refresh. Major violations included unsanitary mattresses, missing screens on bathroom windows, faulty bathroom exhaust fans, and clogged sink drains. Staff discussed maintenance and sanitation at length with onsite property management. Staff will follow-up in 60-90 days for a full facility inspection.
- D. December 4: Staff conducted a routine inspection at the **Super 8 Motel, 4435 N. Las Vegas Blvd.** Major violations noted during the inspection included faulty smoke alarms, no biohazard response plan, laundry room dirty and in disrepair, and excessive solid waste accumulating in back of property. One room was closed due to management's inability to replace a faulty smoke alarm. Staff will survey the back of house and laundry room within one week.
- E. December 7: Staff conducted a routine inspection of the **Grandview at Las Vegas, 9940 S. Las Vegas Blvd.** Five guestrooms were inspected; one was identified to have an unsanitary mattress which was replaced during the inspection. The hot water temperature in the guestrooms was measured to be ~140°F. Management reported the temperature was set high for Legionella prevention. Management was advised to consult with their water management company and decrease this temperature to prevent scalding. No rooms were closed.
- F. December 8: Staff conducted a routine inspection of the **Tuscany Suites Hotel, 255 E. Flamingo Rd.** Guestrooms found to meet a very high level of sanitation. All linen storage, solid waste and employee areas were also very well maintained. Management reported recently having purchased all new 'zip-off' pillow top mattresses. No rooms were closed.
- G. December 14: Staff conducted a routine inspection of the **Town & Country Manor III, 5390 Boulder Hwy.** Of the five guestrooms inspected, two were found with inoperable smoke detectors and one GFCI outlet was identified and repaired onsite. Management was instructed to ensure these items are not painted over as most were observed to be. Significant improvement in the condition of the rooms was observed including replacement of carpeting with hard flooring. No rooms were closed.
- H. December 15: Staff conducted a routine inspection at the **Club de Soleil Hotel, 5499 W. Tropicana.** The facility agreed to go on a voluntary mattress replacement program in 2014 after 5 rooms were inspected and all 5 rooms had unsanitary mattresses. The facility did not follow through with the terms of the program. Again, 5 rooms were inspected and all 5 rooms had unsanitary mattresses. The facility did replace all 5 mattresses to avoid room closures. Management agreed to retry the voluntary mattress replacement program and a meeting has been scheduled for January 5 with the general manager of the facility to ensure terms of the program are met. Also, it was discovered that the permit for the facility includes a "Phase 2" at 5625 W Tropicana. Staff submitted a permit review to upper management to consider issuing a separate permit for "Phase 2" as it is separated from "Phase 1" by a city block. Permit review is ongoing.
- I. December 17: Staff conducted a complaint investigation at **Budget Suites of America, 3655 W. Tropicana,** regarding people smoking on the second floor of the K building and throwing their cigarette butts over the balcony and into the parking lot. The parking lot area was inspected and a few butts were observed, but not a great number. Management has porters on staff to clean common grounds

- and instructed the porter to clean the area. Management also volunteered to post signs in the area instructing tenants to dispose of butts properly. Complaint closed.
- J. December 21: Staff conducted a full facility inspection at the **Safari Motel, 2001 Fremont St.** The facility is old and in disrepair with a long history of failing to maintain minimum sanitation standards. Fifteen rooms were inspected with four occupied rooms posted "DO NOT RE-RENT." Major violations included faulty HVAC units, faulty smoke detectors, unventilated bathrooms, dirty floors, walls and ceilings, and dirty guest linens. Staff will continue to follow closely.
 - K. December 28: Staff conducted a follow-up survey of the trash compactor area at **Whiskey Pete's Hotel, 31900 S. Las Vegas Blvd.** The facility has a long history of solid waste violations in and around the trash compactor. Staff met with facility engineering and found the trash compactor area to be moderately improved when compared to previous inspections. Staff noted areas at the back of house that were cluttered with cardboard boxes, debris and broken pallets. Engineering staff were instructed to clean the area up immediately and the area will be referred to SNHD Solid Waste & Compliance for further oversight. Staff documented five 5-gallon containers of used cooking oil being stored adjacent to the Whiskey Pete's maintenance shop. This was discussed with the manager of the McDonald's restaurant inside the casino area. McDonald's management stated they will retrieve and properly dispose of the used oil and now have a contract with a vendor to supply the restaurant with a grease tank. Staff will refer the case to SNHD Food Operations for further follow-up.

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

- A. December 11: Staff participated in a change of ownership inspection of **Sunrise Gardens MHP, 6105 E. Sahara Ave.** Staff observed a few missing backflow prevention devices on some hose bibs and some minor solid waste issues. The change of ownership was approved and a health permit was issued.
- B. December 16: Staff participated in a change of ownership inspection of **Silverado MHP, 3401 N. Walnut**, with SNHD ISDS staff. Although staff observed solid waste issues, including but not limited to open containers of used motor oil, weeds, leaves, trash and debris; this MHP has significantly improved enough to be issued a health permit and approval for change of ownership. Follow-up inspections will be conducted at regular intervals to assure compliance.
- C. December 22: Staff participated in a follow-up survey of **Pecos Park MHP, 200 N. Pecos Rd.**, to assess the remediation of a sewage leak on lot #43; the facility was in compliance.

3. **Landlord Tenant Complaints:**

- A. December 4: Staff participated in a tenant complaint investigation at **2516 Bulloch St. Unit #E, North Las Vegas**, regarding water intrusion and maintenance issues. Staff observed water intrusion issues in several locations, an active roach infestation, dysfunctional smoke alarms, and some other maintenance issues. Conditions observed did not meet the habitability requirements of NRS 118A.290. The landlord was contacted regarding the investigation results and the complaint was closed.
- B. December 4: Staff responded to a complaint of water intrusion, damaged flooring, and an inoperable heater in the dwelling located at **3340 Death Valley Dr.** Evidence of minor water damage was observed on the frames and sills of the

windows located in the living room, one window was found to not open or close properly, a large dip in the flooring was also found near the entry. The heater had been repaired at the time of inspection. The recommended repairs were discussed with property management and the complaint was closed.

- C. December 4: Staff responded to a complaint of water intrusion, leaking roof, and a collapsing ceiling in the dwelling located at **1413 Maria Elena Dr.** Staff observed evidence of extensive water damage to the ceiling of the home in various areas. The skylights were found to be cracked and repairs appeared to have been made with tape. The exterior shed structure also had a water-damaged ceiling. Conditions observed did not meet the habitability requirements of NRS 118A.290. Staff spoke with property management who reported the tenants declining entry to the unit for repairs. The complaint was closed.
- D. December 23: Staff participated in a tenant complaint investigation at **2659 Van Patten Unit #7**, regarding a roach infestation, water-damaged flooring from an overflowing kitchen sink, a leaking kitchen faucet, a broken bathroom window, and some maintenance issues. The complaints were observed to be valid and the unit did not meet the habitability requirements of NRS 118A.290. Onsite management was advised to make appropriate repairs and provide a Certified Pest Control Operator intervention. The complaint was closed.
- E. December 24: Staff participated in a tenant complaint investigation at **Lake Mead Estates, 2068 N. Nellis Blvd. #234 (Bldg. 2)**, regarding a roach infestation, other vermin infestations, and a broken thermostat. Observed were an active roach infestation, water intrusion damage to the living room ceiling, and a dysfunctional tub faucet which leaks when shut off. The power was shut off at the tenant's request as they are in the process of moving. Conditions observed did not meet the habitability requirements of NRS 118A.290. Onsite management stated they will properly address these issues.

4. Vector Surveillance:

- A. December 16: Staff assisted the Spring Valley office with an Integrated Pest Management (IPM) survey of **Smith's Food King #317, 8555 W. Sahara Ave.** A thorough survey was conducted both inside and outside of the facility. Areas of concern included outside storage which provided harborage, an abandoned grease bin, and a gap under a receiving door. Rodent droppings were observed in various locations in the facility, but none appeared to be fresh. Recommendations regarding cleaning and rodent monitoring were provided to management. The store manager stated that all recommendations would be shared with all stores to increase sanitation and reduce pest issues.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Nov. 2014	Nov. 2015		FY 14-15	FY 15-16	
School Facility Inspections	149	119	↓	463	483	↑
School Facility Complaints	3	10	↑	8	17	↑
School Food Service Facility Inspections	197	107	↓	374	378	↑
School Food Service Facility Complaints	0	1	↑	1	1	→
Child Care Facility Inspections	99	96	↓	233	219	↓
Child Care Facility Complaints	4	4	→	15	13	↓
Body Art Facility Inspections	75	76	↑	202	245	↑
Body Art Facility Complaints	4	1	↓	7	6	↓
Body Art Artist Special Event Inspections	2	6	↑	176	275	↑
Body Art Cease & Desist Order To Artists Lacking Permits	4	0	↓	24	18	↓
Water Store and Bottling Plant Inspections	25	2	↓	34	19	↓
Water Store and Bottling Plant Complaints	1	0	↓	4	0	↓
Total Special Program Pre-Permitting Services	8	5	↓	33	50	↑
Total Special Programs Request Intake	16	11	↓	21	21	→
Total Special Programs Request Released	5	8	↑	35	42	↑
Total Service Request Current in Pre-Permitting	19	73	↑	N/A	N/A	→
Foodborne Illness Complaint Investigations	7	3	↓	23	5	↓
Single Case of Legionellosis Investigations	1	4	↑	5	5	→
Summer Food Service Program Inspections	0	3	↑	18	42	↑
Public Water System Sanitary Surveys	5	4	↓	18	12	↓
Public Water System Violation Letters Issued	14	4	↓	35	9	↓
Public Water System Complaints Received	0	0	→	0	0	→

1. Child Care:

- A. On December 1, staff conducted two inspections of temporary child care facilities. The inspections found that there were no conditions that would adversely affect the public health and both were approved for operation.
- B. On December 21, staff conducted an inspection of a temporary child care facility. The inspection found that there were no conditions that would adversely affect public health and the facility was approved for operation.

2. Outbreak Investigation Support:

- A. During December, staff conducted three environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments and two

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

- B. During December, staff assisted the Office of Epidemiology on four investigations of potential norovirus outbreaks. All facilities investigated had appropriate precautions in place that will assist in the environmental control of norovirus.

3. **Body Art:**

- A. On December 3 staff performed three body art temporary event inspections at the **Mandalay Bay Event Center**. No deficiencies were found during the inspections.
- B. On December 14 staff investigated a complaint at **Diversity Tattoo, 2310 S. Las Vegas Blvd**. The complainant alleged that the facility was undergoing an extensive remodel and was dirty and had no running water. The investigation found that the facility was undergoing a remodel but did not require plan review. The investigation also found facility work areas to be dirty and one work area had no running water. The facility was issued a verified complaint fee and instructed to restore water service to the work area and thoroughly clean the facility.

4. **Safe Drinking Water:**

- A. During December, staff conducted detailed compliance checks of monitoring and reporting schedules and data from 2015. Missing data was collected and forwarded to data entry staff. Overall, the compliance check focused upon minimizing 2015 monitoring and reporting violations.
- B. Staff also continued to monitor water hauling activities for three water systems. **Red Rock Visitor Center** is scheduled to end during mid-January, 2016. **Red Rock Campground** is expected to end hauling in the fourth quarter of 2016. **Spring Mountain Youth Camp** continues to have no expected end date for hauling water.
- C. Finally, staff continued to track analyte compliance issues with National Primary Drinking Water Regulations and Secondary Standards. Nine *coliform*-present results occurred during December. All nine were *Escherichia coli*-absent. Three mobile home parks currently have issues with arsenic; one also has concerns with nitrate. Two food establishments continue to have issues with secondary standards. One nursing home has concerns with nitrate and arsenic. Following review of chemical reports to date, staff notified water systems of data remaining to be submitted for 2015. Staff notified two water systems of monitoring violations. **Sloan Army Reserve Center** was informed of their VOC and SOC monitoring violation for failure to monitor volatile organic compounds and synthetic organic compounds during the third quarter of 2016. **Indian Springs Water Co.** failed to monitor finished potable water for *coliform* bacteria during September.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING

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

Food Pre-Permitting Services	Nov. 2014	Nov. 2015		FY 14-15	FY 15-16	
Total Food Pre-Permitting Services	1,441	1,170	↓	5,049	3,881	↓
Total Service Request Intake	395	489	↑	1,384	1,582	↑
Total Service Request Released	367	468	↑	1,365	1,649	↑
Total Service Requests Current in Pre-Permitting	1,015	928	↓			

1. Enforcement Actions and Investigations:

- A. Staff conducted a change of ownership inspection at **Terrible Herbst Convenience Store #326, 9430 Peace Way**. The inspection resulted in both the snack bar and market health permits being assessed eight demerits for critical violations including insufficient hot water temperature at the three-compartment sink and expired refrigerated food products offered for sale. Major violations included accumulation of residue inside the ice maker. The unit was taken out of service at the time of the inspection. The store manager removed all food items with past expiration dates from refrigerated display cases and the faucet fixture at the warewash area was replaced in order to restore 120° F water to the three-compartment sink. The change of ownership was approved with minor stipulations including installing protective covers on light fixtures inside refrigerated display coolers, thoroughly cleaning floor sinks and increasing light levels inside the walk-in cooler.
- B. A pre-permitting inspection was performed for **Royal Fusion, 1775 E. Tropicana**. During the inspection it was noted that many of the refrigeration units were not working. One refrigerator was working but the fan motor was not operating properly. The temperature inside was 42°F and would not go any lower. The owner was instructed to have the unit repaired and to provide one more fully operational refrigerator prior to the final inspection. Following the inspection, it was discovered that the operator was not financially compliant (had unpaid fees). A final permitting inspection has not yet been scheduled, pending resolution of the financial issue and compliance with the refrigeration requirements.
- C. A progress check was conducted for **Café Zupa Restaurant, 7060 S. Rainbow Blvd**, on December 2. During the progress check it was found that the hand-washing sinks intended to be installed on the front service area did not comply with regulations. The proposed hand sinks were placed at counter level in the center of the work table surface. Regulations require separate, wall-hung hand sinks or to have the hand sink sunk into the work table sufficiently to allow the sides of the sink to act as splash guards, and the front open for easy accessibility for hand washing. Following a meeting with supervision on December 3, Café Zupa agreed to install approved hand sinks.
- D. Staff discovered issues with the location of a floor sink during a rough plumbing survey of a remodel for **Auntie Anne’s Pretzels, 5757 Wayne Newton Blvd**. The floor sink was located in the walkway, which would create a tripping hazard. An additional tripping hazard would be created once the drain line from the utility sink

was installed over the floor sink. The contractor had limited options for placement of the floor sink because of airport restrictions on drilling through facility floors, but eventually determined that it was possible to move the floor sink 12 inches. Relocation of the floor sink would eliminate the existing tripping hazard and still provide for an indirect connection for drainage of the utility sink. Completion of the project is pending approvals of the Clark County Building Department and the final Health District field inspection.

- E. Staff performed a final permitting inspection for **Elite Chinese Clinic, 4801 Spring Mountain**, on December 4. When staff arrived a number of containers of pelletized herbs were already on the market shelves. Staff asked for receipts for the herbs which would show the products were from an approved source. A receipt was produced but contained information only in the Chinese language. No common names of the products or ingredients were available in English. The operator was asked to produce an invoice translated to English for all the products and show the importer/manufacturer of the products. During the initial design assessment meeting, the products were represented as "pre-packaged" products from the manufacturer/importer, however, the owner explained that the bulk products on display in the facility were to be dispensed and sold by weight. Only a few pre-measured bags of herbs were on display at the facility. The permit was not approved due to the facility having no hand-washing sink and no arrangements for storage and cleaning of utensils associated with a packaging operation. An alternative health permit was discussed for the handling of open foods, and the hand sink was discussed as being required to dispense measured portions of the bulk herbs. The permit is currently pending approval after all issues are mediated.
- F. A design assessment meeting conducted on December 3 for **Glenmel Cuisine, 1436 E. Charleston Blvd.**, resulted in the owner being required to schedule a Food Safety Assessment Meeting (FSAM) prior to scheduling a permitting inspection. Issues of concern included complex menu items offered with no walk-in coolers or freezers in the facility, lack of operator knowledge regarding proper cooking or holding temperatures of TCS foods, and inability to explain cooling procedures. Additionally, the owner could not provide an approved source for the goat meat. The operator was given SNHD Fact Sheets about food safety and encouraged to visit the SNHD Food Assessment Resource Library on our web site. A FSAM was conducted on December 8 with the owner. During the FSAM, the operator was able to address all areas of concern and demonstrate sufficient food safety knowledge. The menu was modified to exclude goat meat. A final inspection was conducted on December 15 and the owner was approved to operate.
- G. Food Operations staff requested an equipment survey by FDAP staff at the **USS Riverside Bar**. This drinking establishment is located on the cruise ship and only operates when the ship has left the dock. Food Operations had observed staff washing hands in the 3-compartment sink, due to there being no handwashing sink installed. FDAP staff discussed possible solutions with ownership of the boat, taking into account space restrictions. The bar will undergo a remodel once the Coast Guard approves installation of a wall-hung hand-washing sink.
- H. **Cilantros Taco Grill at CSN Cheyenne, 3200 Cheyenne Blvd.**, failed their initial permitting inspection with 29 demerits on December 8. The facility was in operation due to holding a permit previously issued by the state. SNHD is transitioning all permits from the state, but did not receive a response from *Cilantros Taco Grill* after repeated attempts to make contact when it acquired the food facilities on the college campuses this fall. The management of this

restaurant, which operates on the College of Southern Nevada campus but is not affiliated with the campus, applied for a permit on November 11. At that meeting, it was clearly explained that a final inspection was required prior to releasing the permit. The facility failed to request a final inspection in a timely manner. Only after several warnings from Food Operations inspectors that they could not operate without a permit, was a final inspection scheduled. Violations observed during the inspection included: operating without a permit, insufficient hot water for ware washing (90.5°F maximum temperature), hand washing failure, foods held at unsafe temperature, sanitizer solution with greater than 200 parts per million of chlorine, and a cold prep table and a refrigerator not operating at safe temperatures. *Cilantros'* management was required to educate themselves about food safety and to demonstrate that knowledge at a FSAM prior to reinspection. The meeting is scheduled for January 11. The CSN campus is currently closed for winter break.

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

	Nov/Dec 2015	FY 15-16
Clark County	1	17
Las Vegas	1	9
Henderson	1	3
North Las Vegas	2	6
Mesquite	0	0
Boulder City	0	2
Total	5	37

2. FDAP staff accomplished a lot in 2015; here are some highlights:

- A.** Relocated to Rancho location;
- B.** Trained and released three new staff members;
- C.** Implemented EnvisionConnect Remote, which involved learning how to use tablets and software, learning how to manage glitches and develop “work arounds” in the field, and learning how to communicate effectively with IT staff to resolve issues;
- D.** Reduced redundancy by developing and implementing integrated inspection forms for full kitchens, mobile vendors/portable units for the service of food, and seasonals/annual itinerants;
- E.** Reduced initial Downgrade/Closure rate from 9% to 5% with revised workflow;
- F.** Developed and implemented commissary permitting criteria and tracking method;
- G.** Transitioned childcare, schools and body art plan reviews to Special Programs staff; and public accommodation change of owners transitioned to Public Accommodations staff
- H.** Cross-trained administrative staff from Pools, Special Programs and Cashier to assist with FDAP front desk duties;
- I.** Assisted Food Operations staff by conducting inspections at special events and after-hours facilities

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Nov. 2014	Nov. 2015		FY 14-15	FY 15-16	
New Projects Submitted to Plan Review	72	183	↑	297	303	↑
All Projects Released from Pool Plan Review	86	50	↓	308	190	↓
Total Operation Inspections	371	188	↓	2,514	2,137	↓
Complaint Investigations	20	14	↓	189	165	↓
Inactive Body of Water Surveys	15	8	↓	64	59	↓
Total Program Services Completed	564	443	↓	3,372	2,854	↓

1. Enforcement Actions:

- A. On December 2, staff conducted a complaint investigation for **24 Hr Fitness, 2605 S. Eastern Ave.**, in response to a complaint stating worms were present within the men's shower facilities. Upon arrival to the facility, worms were observed in the shower facilities. The complaint was verified.
- B. On Dec 8, staff conducted a change of ownership inspection at **Railroad Pass Hotel & Casino, 2800 S. Boulder Hwy.** Staff observed that there was a manual release button at the GFCI for the pool pumps. The release button was not operational or in compliance. The facility was management closed and given 30-days to install and have a compliant, operational GFCI.
- C. On December 29, staff conducted a remodel inspection at **Mirage Casino, 3400 S. Las Vegas Blvd.** Upon inspecting the main pool, staff found that the backflow prevention device did not have a current certification for 2015. The facility was given 30 days from the date of the inspection to get a current certification on the backflow prevention device or they will be closed.
- D. On December 14, staff reviewed the archive file for **El Mirador Motel Pool, 2310 Las Vegas Blvd.** Staff found that the pool had incorrectly been placed on an inactive, non-billable status and was not showing up on the inspector's uninspected list. Staff was able to confirm the correct status, assist in system changes and conducted the yearly inspection on December 17. At the inspection, staff noted the pool operator information posted, but was unfamiliar with the service company. Upon returning to the office, staff found that the operator had been expired for a few years. The operator was made aware that they needed to renew the certification.
- E. On December 17, staff responded to a complaint at **Life Time Athletic Club, 10721 W. Charleston Blvd.** Upon arrival, it was observed that the pool was management closed due to low chlorine levels. The complaint was found valid, but the facility was exhibiting due diligence. The facility was advised the pool could not open until the water in the underwater light is removed and chlorine levels are between one and five parts per million.
- F. On December 8, staff conducted a change of ownership inspection for all bodies of water at **Lantana Apartments, 6501 W. Charleston Blvd.** The spa circulation and booster pumps were not NSF compliant. The facility was given a compliance schedule to ensure that the equipment is approved.

- G. On December 29, staff conducted inspections at the **Orleans Hotel and Casino, 4500 W. Tropicana Ave.** The inspections were accomplished for the purpose of approving remodel projects to reduce the size of the recirculation pumps on both bodies of water. A remodel project was also approved to reduce the flow rate of the hydrotherapy booster pumps. Both the pool and spa passed the inspection.
- H. On December 1, staff arrived at the pool and spa at **USA Hostels, 1322 Fremont St.** Staff arrived to do a final evaluation of a face-piping change. The pool/spa enclosure was management closed upon arrival. The remodel project work was approved and no major violations were noted.
- I. Routine and remodel inspections were conducted at **West Trop Condominiums, 5155 W. Tropicana** on December 23. There are two pools and two spas present on the property; two of the four bodies of water were receiving new heaters. During the inspection, it was observed that all bodies of water had dark blue tile on the entire wall of the body of water. NAC 444.114.2 states "...Floors and walls below the gutter and 6-inch tile line must be white or light pastel in color and must reflect any natural or artificial light." This violation has not been noted on past inspection reports and the dark wall tile has been present for at least six years. Management and supervision will discuss the matter and advise the facility on required corrective action.
- J. On December 11, the **Wyatt Apartments Pool 2, 7017 S. Buffalo Dr.**, plumbing inspection was failed due to a missing inlet and incorrectly located skimmers. Correction of the plumbing is pending.

VII. TRAINING AND COMPLIANCE

- 1. Christine Sylvis and Brisa Soto attended the Nevada Food Safety Task Force meeting on December 3.
- 2. Three action plans (deliverables from November 2015 Strategic Planning Workshop) for work on the Voluntary National Retail Food Regulatory Program Standards (VNRFRPS) were sent to the Food and Drug Administration (FDA) Regional Specialist (John Marcello) on December 3.
- 3. The Training office welcomed three new hires, Willandra Whiting, Diane Umuhzoza and Diana Padilla, to Food Operations; Vincentiu Anghel to Solid Waste Management; and Heather Woods to Aquatic Health on December 7.
- 4. Christine Sylvis and Nikki Burns Savage participated in the NACCHO Mentorship Program Cohort 5 Orientation Conference call on December 11
NOTE: The SNHD Environmental Health Division (Food Operations and Training Office) will serve as mentors for two local health districts (LHDs), Tippecanoe County (IN) and Olge County (IL), from December 2015 through August 2016 while the LHDs are working to come into compliance with the FDA VNRFRPS.
- 5. Brisa Soto conducted food handler training for Mariana's Supermarkets in Spanish with 53 people in attendance on December 14.
- 6. The Training office conducted Report Documentation Training with 25 EHSs in attendance on December 15 and 23 EHSs in attendance on December 29.
- 7. The Training office released three trainees from probation and assigned the trainees to a Food Operations Office, Joe Franceschini – Strip Office; Adam Eddins – North Las Vegas Office; Jason Bañales – Downtown Office, on December 15.
- 8. Training office staff attended the Food Operations Staff Meeting conducted by Christine Sylvis, Tanja Baldwin and Brisa Soto on December 17.
- 9. The Training office participated in a meeting of non-compliance for two locations of Buca di Beppo, Summerlin - 7690 W. Lake Mead Blvd. and Paradise (Flamingo) – 412

- E. Flamingo Road, with the North Las Vegas Office, Strip Office, and Downtown Office on December 21.
10. Training office new hires completed Violations Standards Document (VSD) training on December 31.
 11. Training office staff continued standardization training with food operations throughout the month of December.
 12. Christine Sylvis attended bi-weekly meetings for the SNHD QIT Team in December.
 13. 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 December.
 14. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of December.
 15. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans and HACCP plans.
 16. Three label review files were released totaling 46 labels.
 17. Special Processes released five HACCP plans and one waiver.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Nov. 2015	Dec. 2015	
New Label Review Submissions	13	3	↓
Label File Releases	12	3	↓
Total Label Files Currently in Review	20	20	→
Number of Labels Approved	199	46	↓

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Nov. 2015	Dec. 2015	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	1	2	↑
Cook Chill/Sous Vide Total	25	23	↓
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	1	1	→
2-Barrier ROP (including ROP of Cheese) New Submissions	0	0	→
2-Barrier ROP Releases	0	3	↑
2-Barrier ROP Total	21	18	↓
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	0	→
Other Special Processes Releases	2	0	↓
Other Special Processes Total	6	6	→

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	Nov. 2015	Dec. 2015	
Waivers Review New Submissions	1	0	↓
Waivers Review Releases	0	1	↑
Waivers Review Total	13	12	↓
Operational Plans Submissions	0	0	→
Operational Plans Releases	1	0	↓
Operational Plans Total	7	7	→

No data is available prior to 2/1/14

JLR/ps