



# Memorandum

**Date:** February 25, 2016

**To:** Southern Nevada District Board of Health

**From:** *JLR* Jacqueline L. Reszetar, REHS, Director of Environmental Health  
*JPI* 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	Dec. 2014	Dec. 2015		FY 14-15	FY 15-16	
Initial Inspections	804	672	↓	9,065	9,892	↑
Reinspections-Routine	142	108	↓	1,163	1,171	↑
Downgrades	100	85	↓	1,001	1,054	↑
Closures	20	11	↓	182	97	↓
Special Events	38	46	↑	472	498	↑
Temporary Food Establishments & Tasting Event Booths	261	287	↑	3,762	3,510	↓
<b>TOTALS</b>	<b>1,365</b>	<b>1,209</b>	<b>↓</b>	<b>15,645</b>	<b>16,222</b>	<b>↑</b>

### 1. Enforcement Actions and Investigations:

- A. **U Swirl Yogurt, 9360 W. Flamingo:** The facility was closed for operating without hot water, an imminent health hazard. It was reinspected and reopened the next day.
- B. **Oasis Café, 2711 W. Windmill:** The facility was closed for operating without hot water, an imminent health hazard, identified during a complaint investigation. It was reinspected and reopened the next day after a new hot water heater was installed.
- C. **PT'S Pub Burger Express, 347 N Nellis Blvd.:** Staff closed the facility as the only available hand sink was in disrepair and proper hand washing could not be performed. Repairs were completed and the facility opened the following day with a zero demerit "A" grade.

- D. **Wild Country Café & Tavern and Arco AM/PM Deli, 2300 E. Glendale:** The facilities were issued a Cease and Desist Order for any further use of the septic tank due to its failure. The facilities voluntarily closed all open food permits and are awaiting approval of a new septic system and will remain closed until repairs are made.
- E. **Westin Starbucks:** On January 28, staff closed the facility for operating under an imminent health hazard of sewage leaking from the ceiling in the front and back areas of the facility.
- F. **Pretzelmaker, 3680 S. Maryland Pkwy.:** On January 26, the facility was closed as a result of a 14 demerit unannounced routine inspection with the imminent health hazard of no hot water. The facility was reinspected on January 29 with zero demerits.

2. **Supervisory/Managerial Conferences:**

- A. Supervisory Conferences were held with the following facilities: Dong Ting Taste, 4850 W. Flamingo; Booming Pot, 3466 S. Decatur; Nora's Cuisine, 6020 W. Flamingo; and Chicken Now, 3377 S. Las Vegas Blvd., Ste. 2200.

II. **SOLID WASTE AND COMPLIANCE PROGRAMS**

- 1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was not held in January. There were no Notices of Violation mailed in January for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 49 complaints of illegal dumping in January.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 162 Waste Management Audits during January.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 65 full UST Compliance Inspections were conducted during January. A total of 7 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 15 Permitted Disposal Facilities (PDF) Inspections and Reinspections.
- 6. **Solid Waste Plan Review Program (SWPR):**
  - A. **Temporary Permits** – Simple ESG Recycling (expires 4/17/16)
  - B. **Permits issued in January** – Apex Regional Landfill Composting Facility; Par-3 Landscape & Maintenance, Inc. (MRF-modification)  
**Permits issued in January due to new regulations and reclassification of Solid Waste Facility Types-Waste Grease Facilities:** A Honey Wagon, Inc; Baker Commodities, Inc.; Darling Ingredients, Inc.; Desert Oil Collection LLC; H2O Environmental; Pipe Maintenance Service, Inc.; Restaurants Technologies, Inc; SoCal Pumping.
  - 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 (4); Landfills (2); Solid Waste Storage Bin Facilities (2); Waste Grease (1)
  - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in February:** None

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

Asbestos Permitting Services	Jan. 2015	Jan. 2016		FY 14-15	FY 15-16	
Asbestos Permits Issued	62	54	↓	405	374	↓
Revised Asbestos Permits Issued	8	2	↓	30	21	↓

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

Subdivision Plan Review	Dec. 2014	Dec. 2015		FY 14-15	FY 15-16	
Tentative Maps-Received	10	15	↑	71	89	↑
Tentative Maps-Lot Count	626	579	↓	5,339	6,080	↑
Final Maps-Received	16	16	→	186	125	↓
Final Maps-Lot Count	374	380	↑	7,194	4,721	↓
Final Maps-Signed	33	5	↓	133	112	↓
Final Maps (Signed)-Lot Count	1,665	233	↓	5,121	4,879	↓
Improvement Plans-Received	18	12	↓	167	103	↓
Improvement Plans-Lot Count	384	370	↓	6,484	4,645	↓
Expedited Improvement Plans-Received	4	3	↓	35	20	↓
Expedited Improvement Plans-Lot Count	164	15	↓	1,837	955	↓
Fees Paid	\$22,165	\$9,697	↓	\$230,713	\$153,225	↓

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

Individual Sewage Disposal System Program	Jan. 2015	Jan. 2016		FY 14-15	FY 15-16	
Residential ISDS Permits	7	7	→	56	64	↑
Commercial ISDS Permits	0	4	↑	22	18	↓
Loan Certifications	4	1	↓	23	21	↓
Tenant Improvements	19	17	↓	130	117	↓
Revenue	\$12,869	\$17,085	↑	\$115,158	\$127,211	↑
Compliance Issues Resolved (pre-permitting)	3	5	↑	45	39	↓
Compliance Cases Resolved (post-permitting)	2	0	↓	6	43	↑

7. **ISDS Program Activity:** The number of Commercial ISDS Permits and revenue increased from January 2015 to January 2016. Tenant Improvement reviews have declined slightly for last month and remains lower than fiscal 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 involving existing septic systems that have been resolved this fiscal year has grown. The compliance issues resolved during the permitting process 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) in middle 2015. Per SNDBOH, the program staff will have initial inspections prior to registration and final approval for Used Mattress Sanitizing facilities. SNHD staff will also 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 out-reach program, a complaint hotline, increase website visibility and create Public Service Announcements in various languages. During January, there was one additional Used Mattress Sanitizer Registered, bringing the current registration total to three. These are **Sunset Mattress, Cort Furniture Rentals** and **Best Mattress**, which fulfilled all the requirements for the application process, including passing an inspection.

Staff will be investigating complaints based on non-compliance with the newly approved Regulation.

III. **VECTOR CONTROL OFFICE**

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

Vector Control and Other EH Services	Jan. 2015	Jan. 2016		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	0	2	↑	5	3	↓
Healthy Homes/Landlord Tenant Response (LLT)	16	7	↓	100	110	↑
CMART/MATT Services	0	0	→	3	0	↓
Public Accommodations Inspections	7	3	↓	184	211	↑
Public Accommodations Complaints	19	23	↑	106	117	↑
Mobile Home/Recreational Vehicle Park Inspections	47	56	↑	55	57	↑
Mobile Home/Recreational Vehicle Park Complaints	1	5	↑	26	21	↓

1. **Public Accommodations:**

- A. January 5: Staff met with management at the **Club de Soleil Hotel, 5625 W. Tropicana Ave.**, to discuss the facility's voluntary mattress replacement program and permitting requirements for the two Club de Soleil properties. Management agreed to check 20 mattresses total at both properties and to replace any unsanitary mattresses. Management agreed to provide SNHD with inspection details on a monthly basis, which they fulfilled for January. In addition, management was notified they would need to obtain a separate health permit for the adjacent property at 5625 W. Tropicana Ave.
- B. January 6: Staff conducted a complaint investigation at the **Downtowner Motel, 121-129 N. 8<sup>th</sup> St.**, regarding room #113 having a clogged, overflowing toilet and a leak in the closet. Upon investigation, the toilet was clogged and did overflow but a professional plumber had fixed the clog and receipts were provided. However, a pipe in the closet was corroded and leaking, leaving the carpet wet to the touch. The facility was required to fix the leak before renting the room. Repairs are ongoing.
- C. January 8: Staff responded to a complaint at the **Fortune Hotel, 325 E. Flamingo Rd.**, regarding water intrusion in room #3339. Water damage was observed on the ceiling of the room including dry stains and evidence of past ceiling repairs. Both mattresses in the room were also found to be unsanitary and were marked for discard. Management reported the room had already been taken out of service for repairs. The room was posted 'Do Not Re-Rent'.
- D. January 13: Staff conducted a complaint investigation at **Emerald Suites, 3684 Paradise Rd.**, regarding room F2065 having a non-functional heating unit and a roach infestation. An inspection revealed the issues had been reported to management which they promptly remediated. The room was inspected and the heater was functioning correctly and the room had been treated by a Pest Control Operator (PCO). The complaint was closed.

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

- A. January 11: Staff conducted a routine inspection at **Bluebird MHP, 3920 N. Las Vegas Blvd.** Numerous solid waste issues, including sewage spills and accumulations of debris, were observed and referred to Solid Waste and Compliance. One of the spills was identified to be a failed septic tank which had never been permitted through SNHD. Further investigation on the park revealed that a change of ownership had occurred which had not been reported. The business license was found to be expired and was referred to County Business Licensing. Referrals were made to the Nevada State Division of Manufactured Housing, Clark County Fire, and Public Response Office. A supervisory conference to address ongoing non-compliance will be conducted.
- B. January 12: Staff conducted a routine inspection of **Midway RV Park, 125 E. Merlayne Dr.** Large active sewage leaks were identified at several spaces as well as improper sewer connections, multiple water leaks, and excessive amounts of trash and debris accumulation on multiple lots. Many of these lots were repeat violations from past inspections. Staff returned to the park with a Solid Waste and Compliance representative. The major sewer violations had been remediated.
- C. January 12: Staff conducted a routine inspection of **AAA MHP, 4976 Stanley Ave.** The major issues noted throughout the park include excessive amounts of dog

feces, clutter, trash, old appliances, weeds, etc. The facility was given 30 days to contact the inspector with a plan to correct violations; a reinspection will be conducted to verify compliance.

- D. January 14: Staff conducted a routine inspection of **Willow Glen MHP, 4362 E. Lake Mead Blvd.** The park was found to have made significant improvements in the overall condition and sanitation of the park. No significant violations were identified.
- E. January 19: Staff conducted a routine inspection at **Heritage Village MHP, 1515 S. Mojave Rd.** Overall the facility was compliant with a few items observed including water leaks, one space with sewage residue, and one space with a possible leaking sewer line. Corrections were completed within required timeframes.
- F. January 20: Staff conducted a routine inspection of **Desert Sands RV Park, 1940 N. Boulder Hwy.** The park was found to have made significant improvements in the overall condition and sanitation of the park. Only one leaking sewer connection was identified. Most spaces were found to be generally clean and free of excessive clutter.
- G. January 20: Staff conducted a routine inspection of **La Villa Vegas MHP, 1190 S. Mojave Rd.** Staff observed several repeat violations including an open sewer line. Many of the units with hoarders have been addressed from the previous year's inspection, but trash issues have developed in other units. Excessive amounts of weeds and dead vegetation collecting around utilities and in corners leads to difficulty with inspecting as well as possible pest harborage. The facility was given 30 days to correct repeat and new violations.
- H. January 28: Staff conducted a routine inspection of **Las Vegas Mobile Park, 3975 E. Lake Mead Blvd.** Several spaces with significant amounts of trash accumulation and clutter were identified. One space was found to have open, leaking containers of motor oil. Several spaces were found to have active sewage leaks or significant amounts of old sewage residue needing remediation. Staff returned on February 1 to reinspect critical violations; all were found to be corrected.

### 3. Landlord Tenant Complaints:

- A. January 4: Staff conducted a complaint investigation at **764 E. Twain Ave., Unit #24B**, regarding water damage and a roach infestation. A water leak coming from a hole in the ceiling above the shower in one of the bathrooms was observed. The area around the leak had water damage and the ceiling was sagging. Evidence of a roach infestation was also observed, but no live roaches were seen at the time of inspection. Onsite management was notified and provided a copy of the inspection report. Complaint closed.
- B. January 8: Staff responded to a complaint of maintenance issues, mice and a cockroach infestation at **4800 Charleston Blvd., Unit #12**. Staff observed evidence of a roach infestation in the kitchen and bathroom, however evidence of mice was not observed. The kitchen cabinet frame was in disrepair as well as the bathroom door frame which would not close. Staff met with onsite management and discussed issues observed.
- C. January 20: Staff conducted a tenant complaint at **Siegel Suites Fremont, 1500 Fremont St.**, regarding roach and bed bug infestations in room #207. The smoke alarm had no battery and the window was improperly sealed allowing water intrusion. No active infestations were documented, however evidence of prior infestation was observed. The complaint was discussed with onsite management who is providing pest control measures from a PCO and will make appropriate repairs.

- D. January 21: Staff participated in a tenant complaint at **4587 Royal Ridge Ln. #33**, regarding some maintenance issues. Observed were two leaking shower faucets and a stained shower ceiling possibly due to water intrusion. The complaints were valid and the landlord was contacted to make appropriate repairs.
- E. January 28: Staff conducted a complaint inspection of roaches, bed bugs, and wall damage at **3540 Swenson St. #M-154**. Staff observed evidence of a multi-generational cockroach infestation, as well as water intrusion and inadequate ventilation in the bathroom. No evidence of bed bugs was observed. Management was notified of the inspection and agreed to provide pest control and remediate damage upon eviction of the complainant.

**4. Elevated Blood Lead Level Investigations (EBL):**

- A. January 7: Staff conducted an EBL investigation of a three year old child with a blood lead level of 14.0 µg/dl. Several imported ceramic items tested by X-Ray Fluorescence (XRF) were found to have an excessively high lead content. Some of these items were found to have chipped surfaces and were located within areas accessible to the child. Several dinnerware items and decorative ceramics were also found to have a high lead content by XRF. The dust, soil, and water samples all contained lead at a level well below the permissible limits. The family was instructed to cease use of the identified ceramic items for play or food consumption.
- B. January 12: Staff participated in a workshop held by the Division of Public and Behavioral Health's Radiation Control Program regarding new lead regulations which may be adopted. It was determined that SNHD will not be significantly impacted by these regulations as our general license does not require us to have a radiation safety officer.
- C. January 28: Staff conducted an EBL investigation of a one year old child with a blood lead level of 12.7µg/dl. Several imported ceramic and dinnerware items tested by XRF were found to have an excessively high lead content. The dust, soil, and water samples are undergoing analysis. The family was instructed to cease use of the identified ceramic items for play or food consumption.

**IV. SPECIAL PROGRAMS**

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

Special Programs	Dec. 2014	Dec. 2015		FY 14-15	FY 15-16	
School Facility Inspections	60	40	↓	523	522	↓
School Facility Complaints	1	1	→	9	18	↑
School Food Service Facility Inspections	56	42	↓	430	420	↓
School Food Service Facility Complaints	1	0	↓	2	1	↓
Child Care Facility Inspections	16	32	↑	249	251	↑
Child Care Facility Complaints	1	1	→	16	13	↓
Body Art Facility Inspections	9	30	↑	211	285	↑
Body Art Facility Complaints	0	0	→	6	5	↓
Body Art Artist Special Event Inspections	125	10	↓	301	275	↓
Body Art Cease & Desist Order To Artists Lacking Permits	0	7	↑	24	18	↓
Water Store and Bottling Plant Inspections	4	0	↓	38	19	↓
Water Store and Bottling Plant Complaints	0	0	→	3	0	↓
Total Special Program Pre-Permitting Services	5	9	↑	57	63	↑
Total Special Programs Request Intake	7	5	↓	40	60	↑
Total Special Programs Request Released	7	3	↓	43	40	↓
Total Service Request Current in Pre-Permitting	13	73	↑	N/A	N/A	
Foodborne Illness Complaint Investigations	0	0	→	23	6	↓
Single Case of Legionellosis Investigations	4	2	↓	9	7	↓
Summer Food Service Program Inspections	0	0	→	18	42	↑
Public Water System Sanitary Surveys	7	0	↓	25	12	↓
Public Water System Violation Letters Issued	0	0	→	40	15	↓
Public Water System Complaints Received	1	0	↓	1	0	↓

**1. Child Care:**

A. On January 20, staff investigated an outbreak of hand, foot and mouth disease at **Children’s Learning Adventure, 11183 S. Eastern Ave., Henderson**. Staff met with the director who stated that four children sought medical attention and were diagnosed with the disease. At the time of the investigation, one child had returned to the center with a readmittance note from a medical professional. Although exclusion is not required, the remaining three children had not returned to the facility. Staff reviewed the maintenance of the illness/injury log, discussed the importance of proper handwashing of both staff and students, ensured handwash stations were fully stocked and accessible and verified proper bleach solutions were in place. Staff found that the facility was taking all appropriate



actions necessary to ensure that spread of the virus was limited to the greatest extent possible.

- B. On January 27, staff investigated an outbreak of hand, food and mouth disease at **La Petite Academy, 2121 Harbor Island Dr.** Staff spoke with the assistant director who said that they have instituted enhanced environmental cleaning procedures and reinforced hand washing practices with facility staff.

2. **Outbreak Investigation Support:**

- A. During January, staff conducted one environmental investigation of potential outbreaks of foodborne illness at a Clark County food establishment 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 January revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigations was adequately addressed.

3. **Body Art:**

- A. During January, staff issued seven Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

4. **Safe Drinking Water:**

- A. During January, staff compiled a detailed history and enforcement action document for the **Frontier Village Mobile Home Park Public Water System, 355 E. Larson, Henderson.** During the previous calendar year, the Frontier Village Mobile Home Park water system exceeded the maximum contaminant level for arsenic.
- 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. No *coliform*-present results occurred during January.

5. **EHS-Net Activity:**

- A. During January, staff reached out to multiple agencies regarding potential partnerships and hosted a video conference with representatives from Google, University of Rochester, and local health departments. As a result, Riverside County, California has joined the team to study if social media can be used to identify potential outbreaks before they are reported to the health district.

6. **Outreach:**

- A. On January 12, staff gave a presentation to the American Casino and Entertainment Properties on Legionella investigations in a resort setting. Questions involving Legionellosis were fielded after the presentation.

**V. FACILITIES DESIGN ASSESSMENT & PERMITTING**

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

Food Pre-Permitting Services	Dec. 2014	Dec. 2015		FY 14-15	FY 15-16	
<b>Total Food Pre-Permitting Services</b>	719	560	↓	5761	4376	↓
<b>Total Service Request Intake</b>	224	264	↑	1630	1906	↑
<b>Total Service Request Released</b>	190	195	↑	1581	1902	↑
<b>Total Service Requests Current in Pre-Permitting</b>	1041	996	↓			

**1. Enforcement Actions and Investigations:**

- A. During a pre-permitting inspection at **Papa Murphy’s Pizza, 8416 Farm Rd.**, staff observed an overhead roof drain line located above the food preparation sink. In order to protect food from potential leaks, SNHD regulations require a protective trough be installed under such lines. Staff informed the general contractor of the requirement that a sewer line over food preparation areas must be protected and the most common method is to install a drip trough under the sewer lines. Staff further explained that the trough would have to be plumbed to drain to a floor sink. During the final permitting inspection, staff observed the installed trough and trough drain line, which were compliant with SNHD Regulations. The facility was approved to stock and operate.
- B. Change of owner inspections were conducted for the **Palms Casino, 4321 W. Flamingo**. During an inspection of the Employee Dining Room, unapproved wooden cabinetry extending the full length of the customer self-service line was observed. Current SNHD Food Regulations prohibit wet line penetrations through wood or millwork. There were several wet line penetrations with leaks near chase lines, catch pans beneath the leaks, and an objectionable odor detected when doors were opened. Corrosion and expansion were also observed on parts of the cabinetry. Staff noted the non-compliance and discussed the issue with operators. Property management agreed to replace the wooden cabinetry with approved cabinetry within 30 days and the permit was released.
- C. A change of ownership inspection was conducted for the **Palms 24/7 Cafe, 4321 W. Flamingo Rd**. During the inspection it was found that the hand sink in the wait station had been covered with a piece of stainless steel, creating a food prep environment where staff were not able to wash their hands when needed. As a temporary measure, the dump sink located at the wait station was converted to a hand sink. The permit for the new owners was approved with the stipulation that an approved hand sink be installed within 30 days.
- D. Staff conducted a plan review for a new facility called **Oil and Vinegar, 10975 Sage Park Dr**. The initial plans showed one hand sink in the back room for ware washing, but did not show a hand washing sink in the front sales area, where staff will provide samples of the products and dispense products into take-home containers when purchased by customers. SNHD regulations require that hand sinks be located in areas where open food handling occurs. Staff required the addition of a hand sink in the front sales area to support the open food operation. On two separate meetings staff and supervision explained the requirements for

hand washing and that the one hand sink provided, through a door in the warewash area, was not sufficient. Staff presented options that could allow for the one hand sink, such as a vestibule entry with no door, or the installation of an alcove to hide the front hand sink from view. All options were rejected by the owner, who expressed concerns regarding aesthetics and their corporate model. Plans showing a front hand sink were finally accepted at a third meeting. Permit inspections for the facility are pending completion of construction.

- E. Staff performed an inspection at the **Laughlin Mobil Mart Snack Bar, 3020 Needles Hwy., Laughlin**. During the inspection it was noted that there was no hot water and the water heater was not working. The facility failed inspection. The convenience store was not affected. The facility had a new gas meter installed and is awaiting inspection which is scheduled for early February.
- F. On January 5, staff conducted a final inspection at **Grand and Company Market, 3799 S. Las Vegas Blvd**. The electrical conduit and junction boxes that provide power to the display coolers were mounted on the floor, behind the refrigeration equipment in a storage area. SNHD regulations require that exposed utility service lines and pipes be installed so they do not obstruct or prevent cleaning of the floors, walls and ceilings. MGM Grand Facilities agreed to fabricate a stainless steel cover for the utility line, with a coved interface at the floor juncture, in order to facilitate cleaning within 30 days. The health permit for the market was approved with the aforementioned stipulation.
- G. Final permitting inspections were conducted for the restaurant and bar at **Downtown Crown Pub, 107 E. Charleston #155**. At the time of the inspection, the dish machine had not yet been installed as it was on backorder. Staff also observed a beer draft unit installed into an unapproved laminate counter top. SNHD regulations require that all food contact surfaces be constructed of approved materials, such as stainless steel or a solid material like Corian. The permit was approved with stipulations that the counter top at the draft tower be replaced or capped with approved material, and that the dish machine be installed. The operator was also required to provide a door to separate the kitchen from the bar as they stated they would be leaving garage-style doors open to the patio, and they have no air curtains at the opening. Staff will conduct a reinspection following the corrections.
- H. Staff conducted a pre-permitting inspection at **Cosmo Race & Sports Book Remote Storage, 3708 S. Las Vegas Blvd**. The storage area is located in the basement level of the casino. Staff discovered a large drain installed in the floor of a walk-in refrigerator. Regulations do not allow drains inside walk-in refrigerators due to the possibility of sewage back-up and consequent contamination of the food inside the walk-in. The operator was instructed to remove the drain and make repairs to provide a solid floor. Additional corrections for the area included flashing the walk-in to the wall, painting the exposed copper drain lines inside the walk-in, and filling gaps in the concrete floor around the floor sink. A final inspection has not yet been requested.
- I. The manager of **Cilantros Taco Grill at CSN Cheyenne, 3200 Cheyenne Blvd**, successfully demonstrated knowledge of food safety at a mandated Food Safety Assessment Meeting (FSAM) after failing their initial permitting inspection in December. The management of this restaurant is not affiliated with the college, but CSN did send a food services representative to attend both the FSAM and the final permitting inspection. The facility was able to pass their final permitting inspection with no demerits and the permit was released.

- J. Staff began exploring logistics of conducting remote plan review meetings using Skype or another virtual meeting program. This would allow permit applicants to submit applications, plans and fees via the internet. It is hoped that this customer service improvement project will eventually reduce congestion in the office and increase flexibility for staff when scheduling meetings.
- K. The supervision team met with representatives from **Starbucks** to discuss options for reducing store downtime during upcoming renovations inside local stores. Due to recurrent sanitation concerns during previous remodels, Starbucks's facilities had been required to close until remodeling activities were completed. A new management team hopes to put operating procedures in place that will protect product and food contact surfaces sufficiently so that the stores can remain in operation throughout construction. The supervision team agreed to beta test the procedures at one or two facilities prior to agreeing to blanket approval for all locations.
- L. **Food Safety Assessment Meetings (FSAM)** – number of FSAMs conducted per jurisdiction:

	Dec. 2015	FY 15-16
Clark County	0	9
Las Vegas	0	7
Henderson	0	4
North Las Vegas	1	6
Mesquite	0	0
Boulder City	0	0
<b>Total</b>	<b>1</b>	<b>26</b>

## VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Program Services	Dec. 2014	Dec. 2015		FY 14-15	FY 15-16	
<b>New Projects Submitted to Plan Review</b>	59	54	↓	356	357	↑
<b>All Projects Released from Pool Plan Review</b>	41	28	↓	349	218	↓
<b>Total Operation Inspections</b>	175	91	↑	2689	2228	↓
<b>Complaint Investigations</b>	2	4	↓	191	169	↓
<b>Inactive Body of Water Surveys</b>	10	1	↓	74	60	↓
<b>Total Program Services Completed</b>	<b>287</b>	<b>178</b>	↓	<b>3659</b>	<b>3032</b>	↓

#### 1. Enforcement Actions:

- A. On January 15, staff conducted a plumbing inspection at **Boulder Palms Apartments, 4350 Boulder Hwy.** Staff measured the depth of the sump under the spa main drain cover and determined that it did not meet the manufacturer's specification. The sump had variable depths between one and two inches throughout, but per the manufacturer, the depth must be a minimum of three inches throughout the entire sump length. The contractor was informed to apply for a reinspection once corrections had been made in order to meet compliance.

- B. On January 15, staff conducted an inspection at **Wynn Hotel & Casino, 3131 S. Las Vegas Blvd.** During the inspection of the fairway villa suite's equipment room, staff found that the calculated flow rates for the circulation systems were exceeding maximum flow rate for the filter. Since the installed flow meters were within range for each individual system, staff requested that the facility investigate the flow issue and follow up with SNHD once the problems were resolved. The facility was given 30 days to resolve the issue or they would be closed. On February 2, staff conducted a follow-up visit to the property to observe measured flow with an ultrasonic flow meter, which has a higher degree of accuracy than traditional flow meters. The flow ranges were found to be compliant.
- C. On January 6, staff inspected the front pool and spa at **Camden Pines Apartments, 5155 S. Torrey Pines Dr.** The spa was in the final process of a heater installation. Upon arrival, the heater was not turned on. Consequently, the water temperature did not fall within the acceptable range of 70°F - 104°F. During the remodel process, contractors are informed that the body of water must pass a complete operational inspection in order for it to be released from plan review. The contractor was given the opportunity to correct the issue onsite. The heater was turned on, which allowed the water to heat to an acceptable temperature prior to completion of the inspection.
- D. On January 6, staff conducted a field survey at **Aliante Hotel and Casino, 7300 Aliante Pkwy.** Staff confirmed that the facility had not met the compliance schedule given at the previous annual inspection, which advised that the pool main drain covers were to be upsized, as the calculated flow rate for the system was exceeding the cover ratings. Staff was able to speak to the new facility director, as well as to a pool service company representative, in order to ensure that the covers will be corrected prior to the busy summer season.
- E. On January 8, staff inspected the pool at **Orland Gardens Apartments, 301 Orland St.** Staff observed that the light and circulation pump were wired into the same timer box. The timer was operational, which turned the pump and light on for 24 hours, then off for 24 hours. The facility is required to remove the timer feature to ensure the circulation pump is operational at all times required by the regulations.
- F. On January 19, staff conducted change of ownership and follow-up routine inspections for all pools and spas at **Verona Apartments, 6765 Tulip Falls Dr.** The pools and spas were management closed upon SNHD arrival. The circulation motors for the office pool and spa were determined by staff to be out of compliance with NAC 444.140.3. The equipment is required by the regulations to have Ground Fault Circuit Interrupters (GFCIs) installed. Protection was provided by an Arc Fault Circuit Interrupter (AFCI) instead of a GFCI. The facility was given a 30 day compliance schedule to ensure that the equipment is compliant, or the facility may face closures for the pool and spa.
- G. On January 13, staff conducted a lighting inspection at **Heritage Square South Family Pool, 3690 Cannon Cir.** The lighting adequately illuminated the pool and deck in accordance with the Nevada Administrative Code (NAC) 444.142, in all required areas except where a shade structure had been installed. The canopy from the shade structure occluded the light from one fixture. The facility was given 30 days to correct the issue and ensure that the entire deck area would be adequately illuminated.
- H. On January 15, the **Summerlin Aquatic Center Lap Pool and Shallow Pool, 7025 S. Fort Apache Rd.,** were approved and released from construction. The

project was initially submitted in June 2011, but construction did not begin until mid-2015. The facility is scheduled to open for use later this year.

- I. On January 22, staff arrived at the pool at **Inspiration at Green Valley Ranch, 241 Magical Dr., Henderson**. Staff arrived to do a final evaluation of a filter installation. The pool/spa enclosure was management closed upon arrival. The installation work was approved and no major violations were noted.

## **VII. TRAINING AND COMPLIANCE**

1. Training office staff participated in the NACCHO FDA Retail Program Standards Mentorship Program kick-off conference call on January 5.
2. Special Processes met with the U.S. Public Health Service (USPH)/Centers for Disease Control and Prevention (CDC) Vessel Sanitation Program to provide details on SNHD sous vide and cook chill HACCP programs and tour processing facilities on January 6.
3. Training office conducted Report Documentation Training at Vegas PBS on January 8.
4. Training office staff conducted a kick-off conference call with mentees, Tippecanoe County, IL and Olge County, IN, for the NACCHO Mentorship Program on January 12.
5. The training office attended the EH General Staff meeting at the Springs Preserve on January 13.
6. Christine Sylvis and Brisa Soto attended the Nevada Food Safety Task Force meeting on January 14.
7. Training office and Food Operations staff attended the FDA Retail Program Standards Self-Assessment and Verification Audit Workshop in Mesa, AZ on January 19-21.
8. Training office staff conducted a conference call with mentees for the NACCHO Mentorship Program on January 22.
9. Training office and Food Operations staff attended the Risk Factor Study training conducted by FDA Food Retail Specialist, John Marcello, on January 27.
10. The Training office coordinated with FDA Food Retail Specialist, John Marcello, to present information on the FDA National Voluntary Retail Food Regulatory Program Standards to the Board of Health on January 28.
11. Training Office assisted with the following special events: Consumer Electronic Show (CES) at the Las Vegas Convention Center on January 6; Shot Show at the Sands Expo and Convention Center on January 19; Kitchen & Bath Expo on January 19.
12. Throughout the month of January, the training office continued to train three EHS new hires.
13. Christine Sylvis continued to attend meetings for the SNHD Accreditation QI Council.
14. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
15. Special Processes released one waiver.
16. 7 label review files were released totaling 59 labels.

**VIII. SPECIAL PROCESSES**

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

Label Review	Dec. 2015	Jan. 2016	
New Label Review Submissions	3	10	↑
Label File Releases	3	7	↑
Total Label Files Currently in Review	20	23	↑
Number of Labels Approved	46	59	↑

No data is available prior to 2/1/14

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

Special Processes Review	Dec. 2015	Jan. 2016	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	2	0	↓
Cook Chill/Sous Vide Total	23	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	3	0	↓
2-Barrier ROP Total	18	18	→
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	0	→
Other Special Processes Releases	0	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**

<b>Waivers and Operational Plans Review</b>	<b>Dec. 2015</b>	<b>Jan. 2016</b>	
<b>Waivers Review New Submissions</b>	0	1	↑
<b>Waivers Review Releases</b>	1	1	→
<b>Waivers Review Total</b>	12	12	→
<b>Operational Plans Submissions</b>	0	0	→
<b>Operational Plans Releases</b>	0	0	→
<b>Operational Plans Total</b>	7	7	→

No data is available prior to 2/1/14

JLR/ps