



Memorandum

Date: March 24, 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	Jan. 2015	Jan. 2016		FY 14-15	FY 15-16	
Initial Inspections	1,814	2,449	↑	10,879	12,341	↑
Reinspections-Routine	191	151	↓	1,354	1,322	↓
Downgrades	263	205	↓	1,264	1,259	↓
Closures	20	7	↓	202	104	↓
Special Events	39	32	↓	511	530	↑
Temporary Food Establishments & Tasting Event Booths	408	233	↓	4,170	3,743	↓
TOTALS	2,735	3,077	↑	18,380	19,299	↑

1. Enforcement Actions and Investigations:

- A. **Mermaids Casino Annual Itinerant Low Risk, 32 Fremont St.:** On February 27, the facility was closed as a result of a 17 demerit unannounced routine inspection. The facility was reinspected on February 29 with zero demerits.
- B. **Tropical Smoothie, 7291 S. Eastern Ave.:** A routine unannounced inspection on February 5 found the facility operating with inadequate hot water at the hand sinks and 3-compartment sink, so the facility was closed. Necessary repairs were made and the facility reopened later that day.
- C. **Pho Bistro, 4130 S. Sandhill:** A scheduled reinspection on February 26 identified an active cockroach infestation. Staff found multigenerational cockroaches on food contact surfaces and in foods, so the facility was closed. The facility is still closed at the writing of this report.

- D. **Karina's Hot Dogs Portable Unit for Service of Food (PUSF), 790 N. Eastern:** Staff closed the facility during a routine inspection because the only available hand sink reached a temperature of 84°F and then water ran out and the operator had no way of obtaining additional water. The PUSF requested reinspection five days later and opened with a zero demerit "A" grade.
- E. **Tropicana Showroom Portable Bar, 3801 S. Las Vegas Blvd.:** On February 10, staff closed the facility for operating without hot water.
- F. **Flamingo SW Corner Bar, 3555 S. Las Vegas Blvd.:** On February 25, staff closed the facility for operating without hot water.
- 2. **Supervisory/Managerial Conferences:**
 - A. Supervisory Conferences were held with the following facilities: Taqueria El Buen Pastor PUSF Trailer, 2400 S. Las Vegas Blvd.; Gandhi India's Cuisine, 4080 S. Paradise Rd.; Mexico Lindo, Temporary Food Establishment Vendor at Taste of Sounds of Souls; China A Go Go, 75 S. Valle Verde; Shabu Grill, 1263 E. Silverado Ranch; Casa Flores Mexican Restaurant, 930 Nevada Hwy., Boulder City; China A Go Go 7, 6885 Aliante Pkwy.; Greenland Super Market Deli, 6850 W. Spring Mountain Rd.; Braddah's Island Style, 2330 S. Rainbow Blvd.; and Flamingo Paradise Buffet, 3555 S. Las Vegas Blvd.
- 3. **Community Services:**
 - A. On February 2, an Industry meeting was held at the Laughlin Government Center for food facility operators. Approximately 20 people, representing most of the major properties, were in attendance. The meeting allowed for continued communication between staff and the regulated community. Informational presentations on the importance of verifying facility procedures to actively control foodborne illness risk factors and plans for imminent health hazards were discussed.
 - B. The Laughlin community experienced a power outage, an imminent health hazard, on February 19 and a significant number of properties notified SNHD of the event and had contingency plans in place which protected public health.

II. **SOLID WASTE AND COMPLIANCE PROGRAMS**

- 1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted February 11, 2016 with 10 cases adjudicated, \$6,500.00 in penalties imposed and corrective actions ordered. There were 10 Notices of Violation mailed in February 2016 for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 123 complaints of illegal dumping in February.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 262 Waste Management Audits during February 2016.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 64 full UST Compliance Inspections were conducted during February 2016. A total of 12 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** – Simple ESG Recycling (expires 4/17/16)

- B. Permits issued in February** – Las Vegas Recycling (Recycling Center-modification); Nevada Oil Solutions (Waste Grease); Nevada Recycling (Recycling Center-modification; Terra Firma Organics (Compost Plant-removing conditions)
- Permit Removals in February** – Goodwill Industries of Southern Nevada (Recycling Center) facility does not operate in the manner that it was intended to when it first applied for a Permit to Operate as a Recycling 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 (4); Landfills (2); Solid Waste Storage Bin Facilities (2); Waste Grease (1)
- E. Facilities planned for approval at DBOH meetings/SNHD Workshops in March:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	Feb. 2015	Feb. 2016		FY 14-15	FY 15-16	
Asbestos Permits Issued	66	73	↑	471	447	↓
Revised Asbestos Permits Issued	0	10	↑	30	31	↑

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	Feb. 2015	Feb. 2016		FY 14-15	FY 15-16	
Tentative Maps-Received	11	20	↑	81	108	↑
Tentative Maps-Lot Count	652	1,922	↑	5,922	7,933	↑
Final Maps-Received	26	25	↓	210	148	↓
Final Maps-Lot Count	897	866	↓	7,942	5,473	↓
Final Maps-Signed	21	15	↓	154	127	↓
Final Maps (Signed)-Lot Count	1,197	712	↓	6,318	5,591	↓
Improvement Plans-Received	23	23	→	188	125	↓
Improvement Plans-Lot Count	990	818	↓	7,325	5,395	↓
Expedited Improvement Plans-Received	3	8	↑	38	27	↓
Expedited Improvement Plans-Lot Count	58	501	↑	1,895	1,388	↓
Fees Paid	\$30,364	\$30,037	↓	\$261,078	\$183,262	↓

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

Individual Sewage Disposal System Program	Feb. 2015	Feb. 2016		FY 14-15	FY 15-16	
Residential ISDS Permits	4	12	↑	64	76	↑
Commercial ISDS Permits	4	4	→	30	22	↓
Loan Certifications	4	8	↑	31	48	↑
Tenant Improvements	5	9	↑	33	30	↓
Revenue	14	16	↑	158	133	↓
Compliance Issues Resolved (pre-permitting)	\$14,723	\$20,209	↑	\$144,604	\$147,420	↑
Compliance Cases Resolved (post-permitting)	7	4	↓	59	43	↓

7. **ISDS Program Activity:** The number of Residential Pool Tenant Improvement Plans reviewed, Residential ISDS Permits, Tenant Improvements and Loan Certifications increased from February 2015 to February 2016. 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 the 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, staff will contact the appropriate Business License department with all non-compliance and new registration information. Finally, staff will work with our Public Information Office to initiate an education and outreach program, a complaint hotline, increase website visibility and create Public Service Announcements in various languages.

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	Feb. 2015	Feb. 2016		FY 14-15	FY 15-16	
West Nile Virus Surveillance Traps Set	0	20	↑	509	610	↑
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	5	→
Healthy Homes/Landlord Tenant Response (LLT)	10	7	↓	100	117	↑
CMART/MATT Services	1	0	↓	4	0	↓
Public Accommodations Inspections	11	10	↓	195	221	↑
Public Accommodations Complaints	21	14	↓	195	221	↑
Mobile Home/Recreational Vehicle Park Inspections	39	40	↑	94	97	↑
Mobile Home/Recreational Vehicle Park Complaints	5	3	↓	31	24	↓

1. Public Accommodations:

- A. February 1: Staff conducted a change of ownership inspection of the **Springhill Suites, 1481 Paseo Verde Pkwy.** Staff observed several unsanitary mattresses which were replaced onsite and a few minor maintenance issues. The change of ownership was approved and a Health Permit issued.
- B. February 1: Staff conducted a change of ownership inspection of **Townplace Suites, 1471 Paseo Pkwy.** Staff observed a few minor maintenance issues and the change of ownership was approved with a Health Permit issued.
- C. February 2: Staff conducted an annual inspection at **Holiday Inn Express, 5760 Polaris Ave.** The facility completed a full remodel and all mattresses, furniture, trimmings, etc. have been replaced within the last year. The facility was in excellent condition with a vast improvement noted from the 2015 inspection. The mattress compliance plan has been completed.
- D. February 9: Staff responded to a complaint at **Luxor Hotel and Casino, 3900 S. Las Vegas Blvd.,** regarding the water in room #21243 being black and making people sick. Upon investigation, the room was occupied; however entry was gained to similar rooms on the same floor where staff was unable to identify any black or foul smelling water. The facility had just received the results of the

quarterly *Phigenics Water Management* Report with no issues reported. A water shutdown was completed on February 1, which may have caused the momentary black water. This was confirmed as a possibility by EH's Safe Drinking Water Program staff who specialize in water quality inspections.

- E. February 9: Staff responded to a complaint at **Excalibur Hotel and Casino, 3850 S. Las Vegas Blvd.**, regarding a very strong sewer smell that is making customers sick in room #19208 and surrounding rooms. Upon investigation, staff noted a slight sewer odor in room #19208, but not in adjacent rooms. Staff spoke with engineering staff about what could possibly be causing the odor. Engineering stated they would have the room closed and clear and seal all the plumbing. Sewer odor may be off-gassing into room due to a blockage or bad seals. On February 10, staff received an email confirmation showing these repairs were completed.
 - F. February 16: Staff participated in a survey of the **Sunrise Inn, 910 E. Cheyenne Ave.**, to assess progress in replacing unsanitary mattresses in closed rooms, repair of water damaged areas, establish a three compartment sink for processing in-room kitchenware and to check the status of an ice machine. Correction of all violations described above was observed and a new ice machine was on order.
 - G. February 16: Staff participated in a meeting with management of the **Hooters Casino Hotel, 115 E. Tropicana Ave.**, to discuss details and options in relation to an upcoming change of ownership inspection which will occur on or about May 11.
 - H. February 18: Staff conducted a change of ownership inspection of the **Stay Suites of America, 5201 Dean Martin Dr.** Staff observed several unsanitary mattresses and a dysfunctional smoke alarm, which were corrected onsite. The change of ownership and Health Permit were approved subject to correction of all violations within the prescribed timeframes and replacement of all unsanitary mattresses throughout the facility by June 1.
 - I. February 22: Staff participated in a survey at the **Holiday House Motel, 2211 S. Las Vegas Blvd.**, to approve an additional 10 rooms for rental. A few maintenance issues were observed which must be corrected within 30 days for the approval to remain valid.
 - J. February 25: Staff participated in a survey at the **Downtowner Motel, 121-129 N. 8th St.**, to follow-up on a room which was observed to have a leaking water pipe during a prior complaint investigation. Management had not been able to enter the room to make appropriate repairs due to non-compliance of the occupants. The eviction process was initiated and the occupants vacated the room. The room door had to be forced open revealing significant damage, including, but not limited to water damage, a roach infestation and trash and debris. The room was posted "do not re-rent" without prior approval of the Health Authority. Management was instructed to hire an environmental remediation company and a certified pest control operator to provide appropriate remediation.
 - K. February 25: Staff conducted a complaint investigation at the **Star Motel Residence, 1414 S. 3rd St.**, regarding room #10 not having hot water. The room had hot water at 96.5 degrees within 5 seconds at time of inspection. Complaint closed.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. February 3: Staff responded to complaint at **American Campground RV Park, 3440 N. Las Vegas Blvd.**, regarding mold behind the toilets in the public bathrooms. Staff observed some wall damage and floor damage in the toilet stalls of both the men's and women's bathrooms. The women's bathroom had obvious past evidence of water intrusion as well as window frame damage and a leaking

shower faucet head. The facility was ordered to repair any leaks and repair and seal the walls.

- B. February 3: Staff conducted the annual inspection at **American Campground MHP, 3440 N. Las Vegas Blvd.** Staff identified an active sewage leak at #230, uncapped sewer connections, oil and appliances collection and clutter/harborage. A subsequent reinspection revealed the sewage leak had not been addressed. Maintenance staff prioritized adding missing sewer caps and drywall repairs in bathrooms over cleaning up sewage. The facility was assessed a failed reinspection fee and was again reinspected. The issue had been properly remediated at the time of the second reinspection.
 - C. February 11: Staff responded to a complaint at **Echo Trailer Park, 1322 S. Mojave Rd.**, regarding space #312 being without hot water and gas since Thanksgiving due to a gas leak. Staff met with onsite management and the tenant in #312. Staff was informed that the unit did not have any hot water or an operational stove for cooking. The unit was occupied, but a lock on the gas meter was noted, showing no gas was being provided to the unit or an alternative for heating water and powering a stove. The area by the sewer hook-up also had old lime residue, excessive dead leaves and old sewer pipes that had not been addressed as noted on a prior annual inspection. Facility management was given a deadline to correct the issues at #312 and items noted on the annual inspection. A reinspection was conducted and all issues were corrected.
 - D. February 23: Staff conducted a complaint investigation at the **Three Crowns MHP, 867 N. Lamb Blvd.**, regarding a sewer smell outside of #94. Staff inspected sewer connections at spaces around #94 for possible leaks. All connections were intact and no leaks were observed. A hole in the sewer cap was observed at #102 which is almost directly behind #94. Management was notified and agreed to replace the cap. Management stated they also hired a plumber to check the plumbing for #94. No sewer smell was noticed at time of inspection and the complaint was closed.
 - E. February 28: Staff conducted a routine inspection at the **Tropicana Village MHP, 5900 W. Tropicana Ave.** Numerous repeat violations were observed from the previous annual inspection, including used tires, used appliances, used furniture, used car batteries and used TVs stored outside of units. Additionally, several spaces had open containers of used motor oil on them and one space had an active sewer leak. A follow-up inspection will take place after 30 days.
3. **Landlord Tenant Complaints:**
- A. February 5: Staff responded to a complaint at **1101 E. Clark Ave., Unit #4**, regarding a dysfunctional HVAC unit and a bedbug infestation. Upon inspection staff identified the HVAC was completely inoperable despite being plugged in. Evidence of a bedbug infestation was confirmed by the presence of feces in an electrical outlet and a dead bedbug in the bedroom. Other issues noted included no smoke alarm and no ventilation in the bathroom due to the window being sealed shut without a fan present. A copy of the inspection was sent by email to the landlord and the complaint closed.
 - B. February 9: Staff responded to a complaint at **2150 N. Tenaya Way**, regarding rental unit #1120 having a roach infestation. Adult and juvenile roaches were observed in the unit and although the unit had been treated by a PCO, the infestation persisted. Onsite management was notified and provided a copy of the inspection report and the complaint was closed.
4. **Elevated Blood Lead Level Investigations (EBL):**
- A. February 5: Staff conducted an EBL investigation for a 15 month old child with an initial reported blood level of 12 µg/dl on December 29. Almost all of the items

tested within the home were negative for lead. The most significant exceptions were some cookware imported from India with the wok testing at 1827 ppm lead. Other cookware used by the family also tested positive for lead. All of these items were to be discarded by the mother.

- B. February 17: Staff conducted an EBL investigation for a 14 month old child with an initial reported blood level of 16.8 µg/dl on January 6. A second test conducted on January 19 showed a blood level of 14.5 µg/dl. All items tested within the home tested negative for lead, except for several ceramic dishes which were discarded by the child's mother. The child, however, never used these items, so the source of the exposure is uncertain. Further investigation revealed that the child spends 2-3 days a week at the grandparents' house. The grandfather refinished old furniture as a hobby. Additional tests were run at that residence although with the exception of the floor tiles, nothing of significance was found. Laboratory analysis of dust and water samples found no evidence of a source of lead contamination. Staff will discuss these findings with the Nursing Department and continue following blood lead levels.

5. **Vector Surveillance:**

- A. February 7-11: A staff member attended the **American Mosquito Control Association Annual Conference** in Savannah, Georgia. A wide variety of topics were discussed, including emerging arboviruses, larval treatment, mosquito biology, and response to invasive *Aedes* species.
- B. February 29 – March 2: A staff member attended the **Mosquito and Vector Control Association of California Annual Conference** in Sacramento, California. The emergence of Zika virus and the spread and control of invasive *Aedes* spp mosquitoes were discussed at length, along with recent outbreaks of plague, hantavirus, Lyme disease, West Nile virus (WNV) and Saint Louis Encephalitis virus.
- C. Staff initiated limited mosquito surveillance activities in an effort to identify overwintering WNV in local mosquito populations. An UNLV student initiated a semester internship with Vector Surveillance to assist with overwintering surveillance activities.
- D. Staff successfully submitted an abstract called **"Canine Leishmaniasis Loose in Las Vegas: A Case Study"** for presentation at a **National Environmental Health Association** virtual conference on vectors.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Jan. 2015	Jan. 2016		FY 14-15	FY 15-16	
School Facility Inspections	131	86	↓	654	611	↓
School Facility Complaints	3	3	→	12	21	↑
School Food Service Facility Inspections	108	73	↓	538	494	↓
School Food Service Facility Complaints	1	1	→	3	3	→
Child Care Facility Inspections	46	29	↓	295	280	↓
Child Care Facility Complaints	1	1	→	17	14	↓
Body Art Facility Inspections	28	42	↑	253	312	↑
Body Art Facility Complaints	2	1	↓	7	7	→
Body Art Artist Special Event Inspections	0	1	↑	301	276	↓
Body Art Cease & Desist Order To Artists Lacking Permits	9	6	↓	33	24	↓
Water Store and Bottling Plant Inspections	1	0	↓	39	19	↓
Water Store and Bottling Plant Complaints	0	0	→	4	0	↓
Total Special Program Pre-Permitting Services	7	7	→	25	68	↑
Total Special Programs Request Intake	3	2	↓	49	65	↑
Total Special Programs Request Released	6	5	↓	27	49	↑
Total Service Request Current in Pre-Permitting	14	70	↑			
Foodborne Illness Complaint Investigations	3	0	↓	26	5	↓
Single Case of Legionellosis Investigations	0	0	→	9	7	↓
Summer Food Service Program Inspections	0	5	↑	18	49	↑
Public Water System Sanitary Surveys	7	3	↓	32	25	↓
Public Water System Violation Letters Issued	0	3	↓	35	12	↓
Public Water System Complaints Received	0	0	→	1	0	↓

1. Child Care:

- A. On February 26, staff investigated an outbreak of hand, foot and mouth disease at the **Merryhill Preschool, 2150 Windmill Pkwy.** During the investigation, staff met with the assistant principal who stated that four classrooms had a total of eleven cases of the disease. All children had sought medical attention and voluntarily did not attend while symptomatic. No children required exclusion. Staff reviewed maintenance of the illness/injury log, importance of proper hand-washing, and verified proper bleach solutions were in used and the facility had an adequate number of fully stocked, accessible hand-wash stations. Parent notification was provided.
- B. On February 17, staff accompanied staff from SNHD Community Health Nursing to **Kids Garden, 4930 Bonanza,** to ensure compliance with immunization

requirements and maintenance of vaccination records. The facility was determined to have improved compliance and staff recommended completion of WEB IZ training for appropriate facility staff.

- C. On February 16, staff conducted a survey at the request of the SNHD Office of Epidemiology of **Kidz, Kidz, Kidz Preschool, 1483 W. Horizon Ridge Pkwy**, to investigate two cases of chicken pox and two cases of hand, foot and mouth disease. Staff met with the director who verified the illnesses. Staff reviewed the exclusion and re-admittance procedures which were being properly followed and verified there were proper bleach solutions present for sanitizing and disinfection and that the hand-wash stations present were fully stocked and accessible.
2. **Schools:**
 - A. On February 29, staff responded to a complaint at **Cashman Middle School, 4622 W. Desert Inn Rd.** The complainant alleged that there were pigeons inside the school cafeteria. A video showing pigeons in what appeared to be a school cafeteria was also submitted by the complainant. During the investigation, staff found that the principal of the school was aware of the problem and taking steps to correct it. Staff did not find any pigeons in the cafeteria and a survey outside did not reveal any nests or other areas that provided a harborage to congregating pigeons. Staff recommended that the cafeteria doors be closed at all times to prevent pigeons and other pests from entering.
3. **Outbreak Investigation Support:**
 - A. During February, staff did not conduct any environmental investigations of potential outbreaks of foodborne illness at Clark County food establishments or environmental investigation of single cases of legionellosis.
4. **Body Art:**
 - A. During February, staff issued six Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
5. **Institutions:**
 - A. On February 23, staff responded to a complaint at the **Clark County Detention Center, 330 S. Casino Center Blvd.**, alleging an infestation of bedbugs is occurring on the third floor of the north tower. Staff inspected the facility and found no bedbug activity in the area. The facility uses a pest control service that conducts inspections and treatments weekly. No further action is required.
6. **Water Facilities:**
 - A. Staff continued to monitor water hauling activities for three water systems. **Red Rock Visitor Center's** activities were extended to end during December 2016. **Red Rock Campground** is expected to end hauling in December 2016. **Spring Mountain Youth Camp** continues to have no expected end date for hauling water.
 - B. Staff also monitored water source maintenance events for two water systems. Although the **Apex Generating Station** completed their maintenance event before January 31, they have not provided all requisite information to not classify the event as a water project. **Riverside Resort, Laughlin**, conducted a maintenance event upon well 5 from February 10 to February 13.
 - C. Finally, staff continued to track analyte compliance issues with National Primary Drinking Water Regulations and Secondary Standards. Two *coliform*-present results occurred during January. Both samples were *Escherichia coli*-absent. The **Goodsprings School Water System** exceeded the lead action level. Staff is working with these systems to ensure that the consumers of water from these systems are adequately protected from any increased risks.

7. **EHS-Net Activity:**

- A. During February, associate members of the research team presented the paper co-authored by staff at the **Association for the Advancement of Artificial Intelligence's Twenty-Eighth Conference on Innovative Applications of Artificial Intelligence**. Staff has also begun rewriting the paper with a public health focus for submission for publication to various public health journals.

V. **FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)**

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

Food Pre-Permitting Services	Jan. 2015	Jan. 2016		FY 14-15	FY 15-16	
Total Food Pre-Permitting Services	641	610	↓	5907	5227	↓
Total Service Request Intake	239	301	↑	1894	2249	↑
Total Service Request Released	199	235	↑	1798	2193	↑
Total Service Requests Current in Pre-Permitting	1094	1055	↓			

1. **Enforcement Actions and Investigations:**

- A. During a design assessment meeting for **Murphy Express, 3742 Ann Rd.**, staff members observed a plumbing violation at a utility sink. The utility sink is located in the customer self-service area and is intended to be utilized by employees for dumping coffee urns and other liquid waste. Plumbing plans indicated that the utility sink would be plumbed directly into a sanitary sewer line. Staff informed the applicant that all sinks, with the exception of hand sinks and mop sinks, must drain indirectly to a floor sink with a minimum 1 inch air gap above the floor sink. The plans were accepted with the stipulation that they be revised to provide for installation of a floor sink and that the drain line from the utility sink have at least a 1 inch air gap. Revised plans showing the correction were submitted. Staff will verify compliance during a rough plumbing inspection, which has not yet been scheduled.
- B. Multiple **Taco Bell** locations were inspected this month due to changes of ownership. The inspections were compliant overall, but one common issue was discovered. Corporate policy requires that the drive-thru window be left open the entire time that a customer's car is at the window. SNHD regulations require that drive-thru windows either be self-closing or have an air curtain to deter pests. Some windows that were designed to be self-closing had been altered after issuance of the permit to conform to *Taco Bell's* policy. One had an air curtain, but it was no longer operating. Air curtains were required to be added or repaired at all locations within 30 days.
- C. At request of Food Operations staff, FDAP staff performed a survey at **Crazy Horse III, 3525 W. Russell Rd.**, to assess reassignment of sinks at the main bar. A previous inspection found that one dump sink had been converted to a hand sink and that all other sinks, including hand sinks, were being used as dump sinks. During the survey it was found that most of the hand sinks had been restored to their proper use. Issues of concern observed included lack of splash guards where required, unauthorized installation of a speed rail in front of hand and dump sinks and an improperly drained scupper. Staff instructed the operator to install splash guards on relevant hand sinks, remove the speed rail from the splash zone

of the hand and dump sinks, and to provide a one-inch air gap from the drain line of the scupper to the floor sink.

- D. An inspection following a major remodel was conducted at **Sprouts Farmers Market Deli, 10000 W. Sahara Ave.** The remodel included the addition of a juice bar and juicing equipment. During the initial office plan review, the representative from *Sprouts* agreed that fresh-squeezed juice would be packaged in "to-go" type cups for immediate service. However, during the final field inspection, food operators stated that their corporate plan is to squeeze fresh juice, package it, and hold it for up to three days. According to SNHD food regulations, in addition to properly labeling the juice, all facilities durably packaging unpasteurized juice must submit a Hazard Analysis and Critical Control Point (HACCP) plan to SNHD. Staff educated the food operators at *Sprouts* and approved the unpasteurized juice to be offered to the public in to-go containers for immediate service only. *Sprouts* management is currently working with the SNHD HACCP team and label review inspector to bring their operation into compliance and allow them to package and sell their juice according to their corporate plan. The remodel was approved.
- E. Several violations were observed during a remodel inspection at **Pho Bistro, 4130 S. Sandhill Rd.** The ware washing machine was not dispensing sanitizer, a reach-in cooler was operating unsafely at 47°F, and there were multi-generational live and dead roaches found in the facility. The facility incurred a "B" downgrade and failed the remodel inspection. Besides requiring the necessary equipment repairs, staff educated the operator on integrated pest management practices and instructed them to contact a licensed pest control company. The facility is still pending approval for the remodel once all corrections have been made.
- F. Staff conducted a remodel construction progress check at **El Burro Borracho inside the Rio Las Vegas Hotel and Casino, 3700 W. Flamingo Rd.** The scope of the remodel included the installation of two draft towers at the back bar. The beer chase lines and scupper drain lines were located inside wood millwork cabinetry. SNHD requirements strictly prohibit millwork, wood or wood-composite and plastic laminate material from being used under, in or over food preparation areas. Metal framing must be used for all structures under counter tops used for food preparation or on which food equipment is installed and/or plumbed. Additionally, the interior surfaces of two jockey box station ice bins were heavily corroded. Staff provided construction options to the contractor for making the necessary changes to the wood millwork cabinetry, in addition to informing the operator that the worn ice bins need to be replaced.
- G. During a change of ownership inspection at **Rainbows End Health Food & Cafe, 1100 E. Sahara #120**, grab-and-go bakery products produced by **Castle of Cakes** were observed. Staff conducted research to ensure *Castle of Cakes* was an approved and permitted source. They were found to only have a cottage registration. NRS 446.866 specifically requires that cottage food products be sold directly to the consumer through an in-person transaction with the producer and are not allowed for sale at retail markets. The Rainbows End operator was instructed not to purchase from *Castle of Cakes*, and a letter was sent to *Castle of Cakes* from SNHD to educate them on the matter.
- H. The FDAP Supervisor and staff traveled to Laughlin for the annual industry meeting. Staff participated in presentations on imminent health hazards and briefed attendees on efforts to allow for remote plan review meetings later this year. The FDAP supervisor, staff and manager also surveyed several facilities being constructed at the **Fashion Show Mall**, for compliance with food protection regulations. The facilities are attempting to operate open-air kiosks, which per

SNHD regulations must be able to be closed completely during adverse weather events or whenever the facility is not operating. The supervisor is working with the Fashion Show Mall and Clark County Building Department to find alternate methods of protecting the food preparation areas.

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

	Feb. 2016	FY 15-16
Clark County	0	9
Las Vegas	1	7
Henderson	0	4
North Las Vegas	0	6
Mesquite	0	0
Boulder City	0	0
Total	1	26

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Program Services	Jan. 2015	Jan. 2016		FY 14-15	FY 15-16	
New Projects Submitted to Plan Review	62	48	↓	418	405	↓
All Projects Released from Pool Plan Review	37	30	↓	386	248	↓
Total Operation Inspections	276	256	↓	2965	2484	↓
Complaint Investigations	12	8	↓	203	177	↓
Inactive Body of Water Surveys	2	13	↑	76	73	↓
Total Program Services Completed	389	355	↓	4048	3387	↓

1. Enforcement Actions:

- A. On February 23, staff responded to complaint regarding a dirty pool at **Emerald Suites, 3684 Paradise Rd.** Upon arrival to the property, staff observed that water within the pool was clear with debris present from surrounding pine trees. In addition, the pool was under management closure. The complaint was valid, as the pool was management closed.
- B. On February 23, staff conducted a change of owner and initial operational inspections at **Canyon Pointe Apartments, 5421 E. Harmon Ave.** Staff observed the rate of flow indicator was non-operational and placed in a location with insufficient pipe length per manufacturers installation guide. The facility was informed and advised to move the rate of flow indicator to an appropriate location.
- C. On February 10, staff conducted remodel surveys at **Caesars Palace Hotel & Casino, 3570 S. Las Vegas Blvd.** The remodel surveys were conducted to check the progress of the VFD (variable frequency drive) units that are being installed in the main pool area. Upon calculating flow for all seven bodies of water, staff found that only three of the remodels met the requirements for turnover rate. Staff instructed the facility to correct the issues with the other four bodies of water before scheduling a final remodel inspection.

- D. A complaint investigation took place on February 23, at **Villa Borega, 1111 N. Lamb Blvd.** During the inspection, the complainant approached the inspector with an additional complaint. She stated that the shower doors had been removed from the outdoor showers. According to her, many people desire to take a full shower before returning home from the pool and are now unable to do so due to the lack of privacy. Management stated that the shower doors were removed in response to an SNHD directive. The inspector reviewed past inspection reports and applicable regulations. Nothing was found that required the removal of the shower doors. The facility management was thus informed that they could replace the doors or install shower curtains if they desired.
- E. On February 19, the **Skye Canyon Pool and Wading Pool, 10119 W. Skye Canyon Park Dr.**, failed their pre-plaster inspections because none of the installed circulation equipment matched the approved construction applications. The contractor must evaluate the installed equipment and either install the approved equipment or submit updated applications for review.
- F. On February 19, staff conducted a field survey at **Las Vegas Manor, 1700 N. Decatur Blvd.** Upon arrival at the property to conduct yearly inspections, staff discovered both bodies of water empty and under construction as new skimmers and four feet of the decking had been replaced on both the pool and spa. The company identified as doing the work did not have the required contractor's license (A-10 or A-10E) to be doing this work and had not submitted an application to remodel to the Aquatic Health Plan Review department. Staff notified a facility representative that late fees would be assessed, as the work had begun without prior approval, and that a remodel application must be submitted by an appropriately licensed contractor as soon as possible.
- G. On February 18, staff inspected the clam shell pool at **Rio Hotel and Suites, 3700 W. Flamingo Rd.** At the plumbing inspection, some equalizer line outlet covers and floor inlets were cracked. As a result, the defective equipment was marked and must be replaced prior to the final remodel inspection.
- H. On February 16, staff conducted routine inspections for the pool and spa at **Duck Creek RV Park, 6635 Boulder Hwy.** The spa booster covers were determined to be inadequately sized for the booster pump, resulting in a potential entrapment hazard. The facility was directed to disable the boosters at the circuit breaker. The facility was given a 30 day compliance schedule to ensure that the equipment is compliant with NAC 444.180.1-2 by March 16.
- I. On February 19, staff conducted a pre-plaster inspection at the **Thunderbird Pool, 1215 S. Las Vegas Blvd.** The fence is 72 inches overall from deck/grade to the top of the fence, with 59.5 inches between the grade and the ornamentation at the top of the barrier. The gates, however, had an external intermediary bar and large hinges that are considered to be footholds and handholds, which are prohibited in the Nevada Administrative Code Chapter 444.136. The facility has been given until the final remodel inspection to install an alternate hinge, raise the hinge and screen the outside of the gates with metal mesh or lathe. If the three gates are not corrected by the final inspection, the pool will be closed, but the change of ownership will be approved.
- J. On February 25, staff arrived at the pool at **Hilton Garden Inn, 7830 S. Las Vegas Blvd.** Staff arrived to do a final evaluation of a heater remodel. The pool/spa enclosure was management closed upon arrival. The remodel work was approved and no major violations were noted.

- K. On February 17, final remodel inspections were conducted by staff at the **New Tropicana Hotel and Casino, 3801 S. Las Vegas Blvd.**, on 5 of the 6 bodies of water. The remodeling corrected several long standing issues at the facility.

VII. TRAINING AND COMPLIANCE

1. The Training office welcomed four new hires Diane Piar, Dejen Wogayehu, Latonia Hall and Rabea Sharif on February 1.
2. Christine Sylvis participated in the NV Retail Food Regulatory Program Standards quarterly conference call on February 3.
3. Training office staff and Food Operations staff conducted conference calls with mentees, Tippecanoe County, IL and Olge County, IN, for the NACCHO Mentorship Program on February 4 and 18.
4. Christine Sylvis attended a Nevada Food Safety Task Force meeting on February 16.
5. Brisa Soto attended a Nevada Food Safety Task Force meeting on February 18.
6. Tara Edwards participated in taking a student from Leadership Las Vegas to observe risk based inspections at full service food operations on February 22.
7. Training office and Food Operations staff attended the Risk Factor Study training conducted by FoodSHIELD on February 22.
8. Training office handled registration for FDA Foodborne Illness training (course ER325). Twenty six EH staff attended the course February 24-26.
9. Throughout the month of February, the training office continued to train seven food operations trainees.
10. Training office staff continued standardization training with food operations throughout the month of February.
11. Special Processes staff participated in joint inspections at the request of Food Operations for facilities conducting complex food preparation, i.e. reduced oxygen packaging, and other special processes throughout the month of February.
12. Christine Sylvis continued to attend meetings for the SNHD Accreditation QI Council.
13. Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
14. Special Processes released two HACCP plans.
15. Nine label review files were released, totaling 111 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Jan. 2016	Feb. 2016	
New Label Review Submissions	10	7	↓
Label File Releases	7	9	↑
Total Label Files Currently in Review	23	21	↓
Number of Labels Approved	59	111	↑

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Jan. 2015	Feb. 2016	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	0	1	↑
Cook Chill/Sous Vide Total	23	22	↓
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	1	↑
2-Barrier ROP Total	18	17	↓
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

Waivers and Operational Plans Review	Jan. 2015	Feb. 2016	
Waivers Review New Submissions	1	0	↓
Waivers Review Releases	1	0	↓
Waivers Review Total	12	12	→
Operational Plans Submissions	0	0	→
Operational Plans Releases	0	0	→
Operational Plans Total	7	7	→

No data is available prior to 2/1/14

JLR/ps