



# Memorandum

**Date:** April 28, 2016

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

**From:** **Jacqueline L. Reszetar, REHS**, *Director of Environmental Health* *gjr*  
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**Subject:** Environmental Health Division Monthly Report

## I. FOOD OPERATIONS PROGRAM

### ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Feb. 2015	Feb. 2016		FY 14-15	FY 15-16	
Initial Inspections	2,106	2,279	↑	12,985	14,620	↑
Reinspections-Routine	277	204	↓	1,631	1,526	↓
Downgrades	299	231	↓	1,563	1,490	↓
Closures	14	6	↓	216	110	↓
Special Events	62	62	→	573	592	↑
Temporary Food Establishments & Tasting Event Booths	345	355	↑	4,515	4,098	↓
<b>TOTALS</b>	<b>3,103</b>	<b>3,137</b>	<b>↑</b>	<b>21,483</b>	<b>22,436</b>	<b>↑</b>

#### 1. Enforcement Actions and Investigations:

- A. **Sakana Restaurant, 3949 S. Maryland Pkwy.:** On March 24, the facility was closed as a result of an imminent health hazard of no hot water available. The unannounced routine inspection also resulted in 35 demerits. The facility was reinspected on March 29 with zero demerits.
- B. **Braddah's Island Style, 4632 S. Maryland Pkwy, Ste. 17:** On March 22, the facility was closed as a result of multiple imminent health hazards: no hot water and pest infestation. The unannounced routine inspection also resulted in 48 demerits. The facility is still closed.
- C. **Mirage BLT Burger:** On March 16, staff issued a closure due to failed reinspection of a "C" downgrade.
- D. **Wo Fat Chinese Restaurant, 3700 E. Desert Inn Rd.:** Routine unannounced inspection on March 21, found the facility operating with an active rodent

infestation. Rodent droppings were found throughout the facility, including in food and on food contact surfaces. Structural issues allow egress of vermin. Facility also lacked general sanitation and safe food handling practices for a total of 44 demerits. The facility was closed. The facility is still closed at the writing of this report, due to a subsequent closure by the Fire Department.

- E. **Thai Style Noodle House, 5135 S. Fort Apache Rd.:** Facility was closed when found operating without hot water. It was reinspected and reopened the next day.
  - F. **Los Hijos Del Carbon Portable Unit for Service of Food (PUSF), 3025 N. Las Vegas Blvd.:** Staff closed the facility during a routine inspection due to two imminent health hazards of no hot water and inadequate refrigeration. The PUSF requested reinspection six days later and opened with a zero demerit A grade.
  - G. **Little Caesars, 4898 W. Lone Mountain Rd.:** Staff closed the facility during a routine inspection due to the imminent health hazard of no hot water. The water heater was replaced and the facility opened later that day with a zero demerit A grade.
2. **Supervisory/Managerial Conferences:**
- A. Supervisory Conferences were held with the following facilities: Oodolee Sushi Grill, 4550 S. Maryland Pkwy., Ste. 9; Sakana Restaurant, 3949 S. Maryland Pkwy.; Orchids Garden, 5485 W. Sahara Ave.; Little Dumpling, 180 S. Stephanie St.; Roberto's Taco Shop, 193 N. Gibson Rd.; Gata Thai Cuisine, 35 S. Gibson Rd.; Napoli Pizzeria, 1275 W. Warm Springs Rd.; Thai Style Noodle House, 3516 Wynn Rd.; BBQ King, 5650 W. Spring Mountain Rd.; Jenni Pho Restaurant, 4480 W. Spring Mountain Rd.; Felipito's Mexican Food, 5095 S. Decatur Blvd.; Yi Mei Champion Deli, 3435 S. Jones Blvd.; and Kaya Sushi, 4355 Spring Mountain Rd.
3. **Community Services:**
- A. On March 24, staff provided training in Spanish to foodhandlers from the Flamingo Hotel and Casino.

## 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 March 2016. There were 0 Notices of Violation mailed in March 2016 for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 89 complaints of illegal dumping in March.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 425 Waste Management Audits during March 2016.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 108 full UST Compliance Inspections were conducted during March 2016. A total of 11 UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, Reinspections, and UST Abatement Oversight activities were conducted.
- 5. **Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 20 Permitted Disposal Facilities (PDF) Inspections and Reinspections.
- 6. **Solid Waste Plan Review Program (SWPR):**
  - A. **Temporary Permits** – Andrade's Cleaning Company (MRF); Sandy Valley Convenience Center; and Simple ESG Recycling Center
  - B. **Permits issued in March** – None
  - Permit Removals in March** – None
  - 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 (2); Landfills (2); Solid Waste Storage Bin Facilities (2); Waste Grease (1); Medical Waste (1)
- E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in April:** Apex Industrial Processing (WG); Boulder City Landfill Waiver; and Republic Services Medical Waste Facility

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

Asbestos Permitting Services	Mar. 2015	Mar. 2016		FY 14-15	FY 15-16	
Asbestos Permits Issued	57	85	↑	528	532	↑
Revised Asbestos Permits Issued	4	1	↓	34	32	↓

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

Subdivision Plan Review	Mar. 2015	Mar. 2016		FY 14-15	FY 15-16	
Tentative Maps-Received	16	8	↓	97	115	↑
Tentative Maps-Lot Count	1,435	287	↓	7,357	8,221	↑
Final Maps-Received	21	22	↑	231	168	↓
Final Maps-Lot Count	1,299	815	↓	9,241	6,191	↓
Final Maps-Signed	23	23	→	177	150	↓
Final Maps (Signed)-Lot Count	646	625	↓	7,264	6,216	↓
Improvement Plans-Received	20	19	↓	208	143	↓
Improvement Plans-Lot Count	1,155	785	↓	8,480	6,100	↓
Expedited Improvement Plans-Received	3	8	↑	41	35	↓
Expedited Improvement Plans-Lot Count	171	314	↑	2,066	1,702	↓
Fees Paid	\$31,720	\$26,501	↓	\$292,797	\$210,402	↓

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

Individual Sewage Disposal System Program	Mar. 2015	Mar. 2016		FY 14-15	FY 15-16	
Residential ISDS Permits	9	17	↑	73	93	↑
Commercial ISDS Permits	8	9	↑	38	31	↓
Residential Pool Plan Reviews	10	8	↓	41	46	↑
Loan Certifications	2	3	↑	35	32	↓
Tenant Improvements	17	21	↑	175	154	↓
Revenue	\$23,361	\$27,532	↑	\$167,965	\$174,952	↑
Compliance Issues Resolved (pre-permitting)	7	9	↑	66	52	↓
Compliance Cases Resolved (post-permitting)	1	1	→	7	46	↑

7. **ISDS Program Activity:**

The number of Residential ISDS Permits, Commercial ISDS Permits, Loan Certifications, and Tenant Improvements increased from March 2015 to March 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:**

During March, there were three additional Used Mattress Sanitizers Registered: *Walker Furniture*, *Custom Furniture Rentals*, and *Sleep Like a Dream*, bringing the total to six. Existing registered sanitizers are *Sunset Mattress*, *Cort Furniture Rentals*, *Best Mattress*, which have previously 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. Staff investigated a complaint about used mattresses being sold without being sanitized and re-labeled as used. Based on the cease and desist order issued, *Sleep Like A Dream* made an application to become a Used Mattress Sanitizer and achieved registration.

III. **VECTOR CONTROL OFFICE**

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

Vector Control and Other EH Services	Mar. 2015	Mar. 2016		FY 14-15	FY 15-16	
West Nile Virus Surveillance Traps Set	0	21	↑	509	641	↑
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	0	→	6	5	↓
Healthy Homes/Landlord Tenant Response (LLT)	7	5	↓	118	122	↑
CMART/MATT Services	0	0	→	4	0	↓
Public Accommodations Inspections	16	17	↑	213	237	↑
Public Accommodations Complaints	20	16	↓	149	151	↑
Mobile Home/Recreational Vehicle Park Inspections	42	28	↓	138	131	↓
Mobile Home/Recreational Vehicle Park Complaints	5	2	↓	35	27	↓

1. **Public Accommodations:**

- A. Staff conducted a routine annual inspection of the **Silverton Casino and Hotel**, 3333 Blue Diamond Rd. One of five guestrooms inspected was found to have two



unsanitary mattresses which management replaced onsite. The rooms were otherwise in general compliance. A lack of hot water was identified at lavatories in the lobby public restroom. Engineering was able to restore hot water during the inspection. No rooms were closed.

- B. Staff responded to a complaint of bed bugs in room #13529 at the **MGM Grand Hotel and Casino, 3799 S. Las Vegas Blvd.** The room was inspected and no bed bug activity was identified. Management also provided an inspection report from the facility's pest control operator, Ecolab, indicating no bed bug activity had been identified. The complaint was invalidated and closed.
  - C. Staff conducted a routine inspection at the **Lampighter Motel, 2805 E. Fremont St.** There were no room closures. Facility staff failed to replace a mattress that was previously marked for discard in December 2015. The mattress in question was being used in an occupied guest room. Violations noted during the inspection included seven unsanitary mattresses that were replaced during the inspection, faulty smoke alarms that were replaced during the inspection, uneven flooring in multiple guest rooms, and rooms that were dirty and in need of reconditioning.
  - D. Staff conducted a routine inspection at the **La Palm Motel, 2512 E. Fremont St.** One room was closed due to an active roach infestation. Other sanitation violations noted included unsanitary mattresses that were replaced during the inspection, faulty smoke alarms that were replaced during the inspection, and guest rooms that were dirty and in need of reconditioning.
  - E. Staff conducted a complaint investigation at the **Bargain Motel, 200 S. 8<sup>th</sup> St.,** regarding room #319 having bed bugs. The room was inspected and no bed bugs were observed; however, black spotting, indicating past bed bug activity, was observed on a nightstand which was removed from the room. Management was instructed to have a Pest Control Operator (PCO) inspect the room and provide SNHD with the inspection report. Complaint closed.
  - F. Staff conducted a routine annual inspection of the **Fortune Hotel, 325 E. Flamingo Rd.** Two inoperable Ground Fault Circuit Interrupter (GFCI) outlets and two excessively biologically stained mattresses were identified in the five guestrooms that were inspected. Management was unable to replace the stained mattress in room #2124. The room was posted closed. All other critical violations were corrected onsite. Staff will return to conduct additional inspections in the year to ensure compliance with the facility's mattress replacement program.
  - G. Staff conducted a complaint investigation at the **Downtowner Motel, 121-129 N. 8<sup>th</sup> St.,** regarding room #91 not having a functional toilet. The toilet was non-functional at the time of inspection as parts had been removed. Maintenance staff stated parts were removed to repair a leak and parts were on order. Hotel staff attempted to fix the toilet but did not have access to room. The tenant agreed to allow staff to enter room and fix toilet during the inspection. Complaint was closed.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. Staff conducted a follow-up inspection at the **Santiago Estates MHC, 4650 E. Carey Ave.,** to determine compliance with violations noted in the facility's annual inspection from 2/2/2016. A majority of the violations were corrected.
  - B. Staff conducted a complaint investigation at the **River Oaks MHC, 5300 E. Desert Inn Rd.,** regarding inadequate cleanup of a dead body. The complainant stated a person passed away at space H-287 and the body was not discovered until three weeks later. Management left the windows open to vent the unit and the smell was so strong the neighbors could not open their windows. Staff inspected the unit with management and a slight odor was observed coming from an open window when standing close to it. Management closed the windows and was given a

recommendation to hire an environmental services company to remediate the unit. Complaint was closed.

- C. Staff conducted a follow-up inspection at the **Storeyville MHC, 3755 N. Nellis Blvd.**, to determine compliance with violations noted in the facility's annual inspection from 2/3/2016. A majority of the violations were corrected.
  - D. Staff conducted a routine inspection at **Millennium Estates MHP, 830 N. Lamb Blvd.** The facility has a long history of non-compliance and multiple units were found in violation of NAC 461A and NRS 444. Additionally, staff contacted Clark County Animal Control for what appeared to be an illegal cock fighting operation and the Nevada Manufactured Housing Division regarding units found in structural disrepair. Staff will follow-up on a regular basis to assure compliance with SNHD directives.
  - E. Staff conducted a routine annual inspection of **Alta Vista Mobile Home Park, 711 E. Lake Mead Pkwy.** Several spaces were found to have excessive trash and debris, including multiple spaces with old car tires and used motor oil. A large sewage leak at Richardson #23 was referred to Solid Waste & Compliance (SW&C) for remediation. Staff also continues to work with the resident at space #400 in the cleanup of large amounts of solid waste. Overall, the conditions were improved as compared to past inspections. Staff will return for additional compliance surveys.
  - F. Staff conducted a supervisor conference with **Bluebird MHP, 3920 N. Las Vegas Blvd.**, regarding ongoing non-compliance with sanitation requirements. Additionally, staff from Solid Waste and Compliance and Individual Sewage Disposal System offices addressed proper abandonment of a dysfunctional septic system on the property. A Notice of Violation was issued to the facility representation by Solid Waste and Compliance staff.
  - G. Staff conducted a re-inspection of **Midway RV Park, 125 E. Merlayne Dr.** Four active sewage leaks were identified at spaces 10, 12, 14, and 27. Several spaces previously identified as having excessive trash, debris, and clutter had made significant improvements. Staff will return to verify proper repairs and remediation of the active sewage leaks and to ensure ongoing compliance.
3. **Landlord Tenant Complaints:**
- A. Staff conducted a complaint investigation at **3416 Capitol Reef Dr.**, regarding the home having "mold". Staff observed evidence of an active water leak in the ceiling above the dining room. The landlord was contacted and he stated that he was aware of issue and was working with insurance company to resolve it. The landlord was emailed a copy of the complaint report and the complaint was closed.
  - B. Staff responded to a complaint of water damage and "mold" in the dwelling at **6597 Roundstone Bog Ave.** Staff did not observe active water intrusion; however, a small area of the subflooring did have evidence of past water damage. Property management was made aware of the results and the complaint was closed.
  - C. Staff responded to a complaint of a lack of essential services at **Boulder City Mobile Home Park, 1501 Nevada Hwy. #1.** The trailer lacked hot water, gas, electricity, functioning heating ventilation and cooling system (HVAC), did not have any smoke detectors, and some of the windows and the front sliding door were inoperable. The owners of the park reported they had no ownership of the trailer and therefore, no obligation to provide these services. The information was referred to the Manufactured Housing Division and the jurisdictional Code Enforcement. The complaint was closed.
4. **Vector Surveillance:**
- A. Staff completed an educational poster to supplement the abstract called "**Canine Leishmaniasis Loose in Las Vegas: A Case Study**". The poster will be

presented at a **National Environmental Health Association** virtual conference on vectors and public health pests.

- B. In anticipation of Zika virus and other public health threats from vector-borne diseases, the program infrastructure has been significantly enhanced with purchase of equipment including four new trucks, a tank for breeding *Gambusia affinis* (mosquito fish) on property, a Tuff Shed storage facility, additional surveillance traps and laboratory equipment, mosquito control equipment including Ultra Low Volume fogger and a variety of mosquito abatement chemicals. This infrastructure will provide a solid foundation for the Vector Program to build on in the coming years.
- C. Staff continued limited mosquito surveillance activities in an effort to identify overwintering West Nile Virus (WNV) in local mosquito populations. Mosquito counts remain low and samples have not yet been submitted for testing.

#### IV. SPECIAL PROGRAMS

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

Special Programs	Feb. 2015	Feb. 2016		FY 14-15	FY 15-16	
School Facility Inspections	112	127	↑	766	744	↓
School Facility Complaints	3	0	↓	15	24	↑
School Food Service Facility Inspections	90	93	↑	628	589	↓
School Food Service Facility Complaints	2	0	↓	5	2	↓
Child Care Facility Inspections	43	38	↓	336	318	↓
Child Care Facility Complaints	1	2	↑	18	16	↓
Body Art Facility Inspections	62	47	↓	329	360	↑
Body Art Facility Complaints	1	2	↑	7	9	↓
Body Art Artist Special Event Inspections	0	1	↑	301	276	↓
Body Art Cease & Desist Order To Artists Lacking Permits	6	4	↓	39	28	↓
Water Store and Bottling Plant Inspections	0	0	→	44	19	↓
Water Store and Bottling Plant Complaints	0	0	→	3	0	↓
Total Special Program Pre-Permitting Services	9	9	→	69	80	↑
Total Special Programs Request Intake	3	10	↑	42	77	↑
Total Special Programs Request Released	6	2	↓	53	52	↓
Total Service Request Current in Pre-Permitting	17	112	↑			
Foodborne Illness Complaint Investigations	5	2	↓	31	7	↓
Single Case of Legionellosis Investigations	0	0	→	9	7	↓
Summer Food Service Program Inspections	0	0	→	18	48	↑
Public Water System Sanitary Surveys	6	4	↓	38	19	↓
Public Water System Violation Letters Issued	0	0	→	35	12	↓
Public Water System Complaints Received	0	0	→	1	0	↓

8. **Child Care:**

- A. Staff investigated a complaint at **Kidz Kidz Kidz, 6018 W. Tropicana Ave.** The complaint alleged that kitchen workers were not following proper food handling guidelines, hazardous items were accessible to children, rodents were near the playground, mold was inside the mop closet, and the infant room was unsanitary. Staff found food held past expiration date, no stem thermometer to verify appropriate heating and holding temperatures, and observed food worker actively preparing food without hair restrained. In the infant room, staff observed a number of violations that include but were not limited to; provider practicing improper diaper changing procedures, improper cleaning of surfaces (one cloth is used to clean all surfaces (table and diaper mat) throughout the day), disinfectant used to clean food contact surfaces, a sanitizer is used on diapering mat, the door was propped open allowing vermin access, toys that children place in the mouth were not cleaned between use by children, hand sink was not stocked, provider did not wash hands after a diaper change, toys were cleaned in the hand sink, and broom accessible to children. Staff observed one child, in infant room, playing with the broom. Complaint was valid.
- B. Staff completed a child care temporary event inspection at the **JW Marriott, 221 N. Rampart Blvd.** The event was coordinated by Accent for the Hemophilia Convention. During the inspection, staff found step aids were not available for the restroom lavatories, foot covers were not provided for the infant room, and the diaper changing station was placed over carpet. Accent corrected all violations by the end of the day prior to opening.

9. **Schools:**

- A. During a routine inspection of the **Las Vegas Day School, 3275 Red Rock St.**, staff found a new addition to the school that had been built. The work appeared to be near completion. Staff informed the school that they are required by regulations to submit plans to SNHD for approval. Plans were submitted to SNHD and work on the addition was approved.
- B. Staff completed a survey of the **Doris French Elementary School, 3235 E. Hacienda Ave.**, to ensure that adequate precautions were being taken as a result of numerous reports received by the Office of Epidemiology. Staff met with the facility's Registered Nurse who provided incident information including number and onset dates of students and staff, the location of emetic events, and their exclusion procedures. Staff met with the custodian and reviewed cleanup procedures. Custodial staff reported cleaning emetic events on carpeted surfaces with an absorbent material which was then vacuumed prior to cleaning and disinfecting with the proper disinfectant. SNHD staff advised the custodial staff to discontinue use of a vacuum immediately. SNHD also required cleaning and disinfecting of all surfaces over the weekend to ensure that additional cases do not occur.
- C. Staff investigated a complaint at the **Southwest Career and Technical Academy, 7050 W. Shelbourne Ave.** The complaint alleged that an infestation of cockroaches existed inside the culinary training kitchens. The kitchens are used by students to study the culinary arts and are not associated with the school district food service. The investigation found that the complaint was valid and the students were restricted from the kitchen/classrooms until the issue has been addressed. During routine inspections of these kitchens, one received a 'B' downgrade. Clark County School District staff and SNHD staff followed up with a walk through to identify areas of concern and appropriately address the infestation



before students return to the kitchen/classrooms. Once the infestation has been addressed, SNHD staff will follow-up to ensure that no additional hazard exists for the students.

10. **Outbreak Investigation Support:**

- A. During March, Environmental Health staff conducted one environmental investigation of potential outbreaks of foodborne illness at a Clark County food establishment. The investigation conducted 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. Environmental Health staff worked in conjunction with staff from the Office of Epidemiology (OOE) in conducting environmental investigations of the following outbreaks of disease: Staff investigated a report from OOE that eight persons became ill after consuming food at **Kaya Restaurant, 4355 W. Spring Mountain Rd.** SNHD staff investigated the facility and found numerous violations that could have contributed to the outbreak that included blocked hand-sinks, inadequate hand-washing practices, and improper glove use. A routine inspection of the two permitted facilities located at Kaya Restaurant resulted in an A grade and a B downgrade. Additional follow-up, including a CDC Environmental Assessment and further administrative action from Food Operations staff took place during March. A final report is pending.

11. **Body Art:**

- A. During March, staff issued four cease and desist orders to individuals operating without a valid health permit and advertising in internet classified ads.

12. **Water Facilities:**

- A. Staff continued to monitor water hauling activities for three water systems. **Red Rock Visitor Center's** activities were extended to 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. During a triennial sanitary inspection at the end of February, SNHD staff identified that the **Goodsprings Elementary School Public Water System** had an exceedance of the action level for lead. It was identified during the routine water sampling event that occurred in September 2015. Staff required that the school cease the use of water provided by the system for drinking and culinary purposes. On March 28, SNHD staff along with Clark County School District (CCSD), and Clark County held a public meeting to discuss the issue. No one from the public appeared. On March 30, SNHD staff conducted a clinic to screen for the presence of lead (Please refer to their monthly activity report for March for specifics). During the early part of April, SNHD staff will meet with CCSD staff to observe sampling of the water system. Once these results find that there is no contamination from the source and the water meets the appropriate water quality parameters, the school will then be permitted to use the water delivered by the water system for drinking and culinary purposes.
- C. Staff also investigated the compliance with water project regulations at three water systems. Although the **Apex Generating Station** completed their maintenance event before January 31, 2016, they have been required to complete a water project review of their new source water pump. The Apex Generating Station will be conducting water hauling until the new source water pump is approved through a water project review. The second water system, **Chuck Lenzie Generating Station** began work to construct a new water source. The new water source was not approved for construction through a water project review. Although the review

was expedited post hoc, the water system will receive a Findings of Alleged Violation docket for Administrative Fines and Penalties to be assessed by the Nevada Division of Environmental Protection. The Findings of Alleged Violation docket for Administrative Fines and Penalties at **Frontier Village** is nearing its final version and will be sent out by SNHD staff. The Docket addresses the Frontier Village management's issues with maintaining arsenic concentrations below 10 micrograms per liter in finished water.

- D. Staff addressed compliance with the Revised Total Coliform Rule. Overall, staff drafted 35 of the 98 sampling plans needed for the Revised Total Coliform Rule monitoring program compliance. By drafting these 35 plans, SNHD has assisted those water systems with not obtaining monitoring violations.
  - E. Finally, staff continued to track compliance issues with **National Primary Drinking Water Regulations and Secondary Standards**. One *coliform*-present result occurred during March. The sample was *Escherichia coli*-absent.
13. **EHS-Net Activity:**
- A. During March, staff focused on project planning with external research partners working with SNHD on the grant project to solidify a plan for the upcoming budget year. Staff drafted and completed the updated paperwork for Year 1 of the grant and the plan for Year 2.
  - B. Staff gave multiple media interviews for newspaper and television news outlets explaining the pilot study results and the benefit to the community.
  - C. Staff conducted an environmental assessment for NEARS in response to reports of foodborne illness in fulfillment of the EHS-Net portion of the grant.

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

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

Food Pre-Permitting Services	Feb. 2015	Feb. 2016		FY 14-15	FY 15-16	
Total Food Pre-Permitting Services	721	757	↑	6727	6049	↓
Total Service Request Intake	288	276	↓	2182	2527	↑
Total Service Request Released	331	310	↓	2131	2539	↑
Total Service Requests Current in Pre-Permitting	1061	988	↓			

#### 1. **Enforcement Actions and Investigations:**

- A. During a pre-final survey of **Kusina Ni Lorraine Filipino Market and Restaurant, 5035 S. Fort Apache Rd.**, staff observed several health violations. Refrigerated equipment necessary for operation of the restaurant was not maintaining a minimum temperature of 41° F. The walk-in cooler was at 45° F and the refrigerated preparation table was at 47° F. The general contractor was notified that both units required servicing to operate at the proper temperature. In addition, it was noted by staff that the ice machine was contaminated at the ice chute and would require cleaning and sanitizing. At the final permitting inspection, staff verified that all violations had been corrected and the facility was approved to stock and operate.
- B. Inspections to close two major remodeling projects were performed at **The Sugar Corner, 1080 E. Tropicana Ave.** The scope of work for the bakery was to install new bakery equipment, counters, and display cases. During the inspection it was

noted that the high temperature dishwasher did not reach 180°F for proper sanitation of utensils and tableware. Additionally, the drain line was not properly sloped to the floor sink. A service company was called and arrived immediately to repair the dishwasher and correct the slope of the drain line to prevent waste water from stagnating in the drain line. The restaurant was also adding new equipment, including a new Type I hood, and enlarged the restrooms. Staff discovered an improper electrical connection between the cook's line drawer refrigerators and the exhaust hood. When the hood was turned off, the drawer refrigerators also turned off. Staff advised the electrician that the refrigeration unit would require a separate switch or circuit in order to maintain safe food temperatures when the hood was turned off. The refrigeration unit was tagged out-of-service. The remodels were approved with stipulations.

- C. Staff performed a progress check at **La Bella Napolli Pizzeria, 6599 S. Las Vegas Blvd.**, inside Town Square Mall. During the progress check it was found that there were portions of wall missing from what was originally shown on the plans submitted to FDAP. When asked, the project manager explained that the owner was concerned with taking dirty dishes through the kitchen to get to the dish wash room. By creating two doorways they will be able to take dirty dishes directly from the dining room to the dish room. Seeing that this was an improvement in food protection and that it only required relocating approved equipment, Staff approved the change and requested that an updated set of plans be emailed for inclusion in the file prior to the final inspection. The facility has not yet requested a final inspection.
- D. A change of owner application was submitted for **Tacos La Mexican, 3555 S. Durango Dr.** Staff contacted the new owner to discuss the requirements for approval of the change of ownership inspection. It was explained that an FDAP inspector assesses the equipment and structure of the facility while an Operations inspector assesses the food operations, and that the facility must pass the inspections with 10 demerits or less. Per SNHD regulations, if more than 10 demerits are earned, the establishment must be closed and another inspection must be conducted following correction of all violations. The new owner was concerned about the possibility of closure since she had not worked in the food industry in Southern Nevada before. Staff offered the option of a Food Safety Assessment Meeting (FSAM) which provides the opportunity for the owner, FDAP inspector, and Ops inspector to discuss operating processes and concerns. A FSAM was conducted on March 11. The Change of Owner inspection was conducted on March 24 and the new owner passed the inspection with 9 demerits.
- E. Staff approved permits at the **T-Mobile Arena, 3780 S. Las Vegas Blvd.** The facility consists of 52 permanent kitchens, concession stands, and bars. No major compliance issues were identified. Six portable unit permits have not yet been approved due to incomplete construction.
- F. FDAP and Operations staff conducted a final permitting inspection for **Taquizas Lopez PUSF, 6700 W. Sahara Ave.**, in front of the muffler shop. The health permit was not initially approved due to refrigeration equipment not being able to maintain temperature and insufficient hot water at the hand wash sink in the shop restroom. The facility was reinspected following the necessary repairs and the permit was released.
- G. **Oddfellows, 150 N. Las Vegas Blvd.**, added a non-compliant bar in the back of their facility without submitting plans through SNHD. The Food Operations inspector who discovered the unpermitted construction during a routine inspection ceased and desisted use of the area, and instructed the operator to contact FDAP

for an additional permit. The bar could not be permitted as constructed due to the bar having no plumbing and a non-compliant hand sink setup. FDAP Staff reviewed options and regulatory requirements to bring the area into compliance and instructed the operator to resubmit plans.

- H. A major remodel with change of ownership inspection was conducted at **Ideal Foods, 3718 Vegas Dr.** This facility is a processing plant that prepares packaged foods primarily for service at conventions and other events. The remodel included the addition of multiple ventilation hoods, large-scale commercial cooking equipment, and several walk-in coolers. The new equipment was approved with no violations but a large generator was observed on the property. The operator explained that the existing power supply was insufficient to operate all the equipment on the new cook line. Nevada Power will upgrade the facility to 3 phase electric service to resolve the issue, but cannot complete the project until October 2016. SNHD regulations do not allow the use of a generator to operate permanent cooking equipment, so a waiver requesting temporary use of the generator, and including a Standard Operating Procedure (SOP) for generator failure, was required. The waiver with SOP was submitted and approved. The remodel with change of ownership was approved and the permit was released.
- I. A final permitting inspection was conducted at **Memo, Lounge and Restaurant, 3650 S. Jones Blvd.** Staff found an impending violation of the Nevada Clean Indoor Air Act. The dining area of the restaurant and the adjacent hookah lounge and bar, which would also allow smoking of tobacco products, was directly connected with an open foyer. The operator was advised he could either allow smoking throughout the facility and restrict service to patrons 21 and over, or install tight-fitting doors at the foyer entrances to prevent air exchange between the restaurant and lounge. Since both suites were originally separate spaces, they already had separate air handling systems. The operator elected to have the permit approved as a 21 and over smoking facility until such time as he could complete construction on the doors.
- J. **Food Safety Assessment Meetings (FSAM)** – Number of FSAMs conducted per jurisdiction:

	Mar. 2016	FY 15-16
Clark County	2	10
Las Vegas	1	8
Henderson	0	3
North Las Vegas	0	5
Mesquite	0	0
Boulder City	0	0
<b>Total</b>	<b>3</b>	<b>26</b>

## VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Program Services	Feb. 2015	Feb. 2016		FY 14-15	FY 15-16	
New Projects Submitted to Plan Review	73	114	↑	491	519	↑
All Projects Released from Pool Plan Review	66	19	↓	452	267	↓
Total Operation Inspections	521	550	↑	3486	3034	↓
Complaint Investigations	24	12	↓	227	189	↓
Inactive Body of Water Surveys	13	19	↑	89	92	↑
Total Program Services Completed	697	714	↑	4745	4101	↓

#### 1. Enforcement Actions:

- A. On March 3, staff conducted a survey of **Villa Serena Apartments, 325 N. Gibson Rd.** Upon arrival, staff observed that two remodels had been done involving new fencing as well as installation of BBQ within the pool enclosure without the appropriate permits. The property was required to come into compliance and submit for two remodels.
- B. On March 4, staff surveyed a prior pool/spa closure at **Dana Point, 1305 Rawhide St.** Staff observed the spa to have no circulation and the spa water had turned dark brown in color. The facility was called and informed to drain the spa within 72 hours. The facility had the spa drained and sent photos to the inspector within the required timeframe.
- C. On March 9, staff conducted a pool pump remodel approval inspection at **Destinations at Alexander, 3949 W. Alexander Rd.** Staff had previously identified that the facility had replaced the approved pool pump with an old spa pump. The spa pump had been replaced last year after staff found that the pump flow was exceeding the associated manufacturer's filter ratings. Staff was able to approve new pool pump and filter as they were compatible with the circulation system at the final remodel inspection.
- D. On March 10, staff arrived at the pool at **Summit at Sunridge, 11000 S. Eastern Ave.,** to conduct a final evaluation of a piping remodel. The remodel work was approved and no major violations were noted.
- E. On March 14, a routine inspection was conducted for **Covington at Coronado Ranch, 7800 S. Rainbow Blvd.** The north pool was observed to have a loose main drain suction outlet cover. The pool was closed as a result.
- F. On March 16, staff received a complaint at **Hilton Grand Vacations, 3575 S. Las Vegas Blvd.** The complainant stated that they contracted an infection while swimming in the pool. During the time of inspection, staff found that the disinfectant residual in the pool was below regulatory requirements. The facility immediately raised the disinfectant level to a suitable range for operation.
- G. On March 24, staff conducted routine inspections at **The Palms Main Pool and Activity Pool, 4321 W. Flamingo Rd.** Staff observed that the peninsula deck was obstructed with day bed loungers which are a violation of the Nevada Administrative Code Chapter 444.134. Only 10% of the deck may be obstructed and there must be 4 feet of deck around or through the obstruction within 15 feet of the edge of the pool. The peninsulas are too narrow for such large pieces of furniture. The facility was advised that alternate furniture may be used that does



not obstruct the deck. Facility management was responsive and has been in contact with SNHD staff to correct the issue.

- H. On March 25, staff conducted a plumbing inspection at **Alpine Village Apartments Spa, 901 Brush St.** The remodel was for the installation of a new skimmer. The replacement skimmer is a Pentair/Starite U-3 model with equalizer line, and all piping is two inch potable meeting National Sanitation Foundation (NSF) standard 14 and 61, which is in accordance with the Nevada Administrative Code Chapter 444.
- I. On March 29, staff inspected the spa at **24 Hour Fitness, 5651 Centennial Center Blvd.** Chlorine levels were measured at approximately 60 parts per million (ppm) total chlorine and 40 ppm free chlorine. The operator drained four inches of the spa and filled it with fresh water, thereby lowering chlorine levels.

## **VII. TRAINING AND COMPLIANCE**

1. Christine Sylvis attended the Food Safety Partnership Meeting on March 14 and presented information regarding Temporary Food Establishments (TFEs).
2. Twenty-five Environmental Health Specialists (EHSs) attended 8-hour HAZWOPER refresher training on March 17.
3. Brisa Soto conducted food handler training in English for 170, 120, 70, and 260 food handlers for the Flamingo Hotel and Casino on March 8, 10, 24, and 28, respectively.
4. The training office attended the Food Ops Staff meeting on March 30. Christine Sylvis presented training updates and Jacque Raiche-Curl presented information on standardization.
5. Training office staff participated in conducting inspections at the following special events: HIMSS at the Venetian and Sands Convention Centers on March 1, NASCAR at the Las Vegas Motor Speedway on March 4, and the Pizza Show at the Las Vegas Convention Center on March 8.
6. Training Office and Food Ops staff started data collection for the Risk Factor Study on March 9.
7. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation and QI Council.
8. The training office continued to train seven new hires throughout the month.
9. Training office staff continued standardization training with food operations throughout the month with two EHS II's completing standardization.
10. Special Processes staff participated in joint inspections at the request of Food Ops for facilities conducting complex food preparation, i.e. reduced oxygen packaging.
11. Training office staff continued to participate in the Food Ops Leadership meetings.
12. Christine Sylvis and Tara Edwards met with students from the Leadership Las Vegas program to discuss the SNHD Environmental Health Division after which they shadowed food establishment, school, and tattoo inspectors.
13. Training office staff continued to participate in the National Association of County and City Health Officials (NACCHO) Food and Drug Administration (FDA) Retail Program Standards Mentorship Program conference calls with mentees throughout the month. One mentee, Ogle County Health Department located in Oregon, IL, attended a site visit at SNHD to work on their Self Assessment of all nine Program Standards from March 29-31.
14. The Special Processes and Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and Hazard Analysis and Critical Control Point (HACCP) plans.
15. Special Processes staff released 2 HACCP plans and 1 operational plan.
16. Eleven label review files were released totaling 144 labels.

## VIII. SPECIAL PROCESSES

### ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Feb. 2016	Mar. 2016	
New Label Review Submissions	7	7	→
Label File Releases	9	11	↑
Total Label Files Currently in Review	21	18	↓
Number of Labels Approved	111	144	↑

No data is available prior to 2/1/14

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

Special Processes Review	Feb. 2016	Mar. 2016	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	1	1	→
Cook Chill/Sous Vide Total	22	21	↓
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	1	1	→
2-Barrier ROP Total	17	16	↓
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>Feb. 2016</b>	<b>Mar. 2016</b>	
<b>Waivers Review New Submissions</b>	0	0	→
<b>Waivers Review Releases</b>	0	0	→
<b>Waivers Review Total</b>	12	12	→
<b>Operational Plans Submissions</b>	0	0	→
<b>Operational Plans Releases</b>	0	1	↑
<b>Operational Plans Total</b>	7	6	↓

No data is available prior to 2/1/14

JLR/hh/ps