



# Memorandum

**Date:** May 26, 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	March 2015	March 2016		FY 14-15	FY 15-16	
Initial Inspections	2,364	2,708	↑	15,349	17,328	↑
Reinspections-Routine	333	312	↓	1,964	1,838	↓
Downgrades	292	304	↑	1,855	1,794	↓
Closures	19	11	↓	235	121	↓
Special Events	81	96	↑	654	688	↑
Temporary Food Establishments & Tasting Event Booths	927	866	↓	5,441	4,964	↓
TOTALS	4,016	4,297	↑	25,498	26,733	↑

#### 1. Enforcement Actions and Investigations:

- A. **Monte Carlo Hotel and Casino, 3770 S. Las Vegas Blvd.:** On April 1, staff was notified and responded to a power outage. Facility actively monitored the situation and took necessary steps to protect guests and visitors to include: closing the pool, monitoring food temperatures, discarding food items, etc. Power was restored within a few hours while staff was still onsite.
- B. **Drink Here Mobile, 640 N. Eastern Ave.:** On April 9, the facility was closed as a result of an Imminent Health Hazard of no hot water available and no working refrigeration. The unannounced routine inspection also resulted in 22 demerits. On April 15, the facility was found to be open and operating without having received a reopening inspection or paying fees. The facility was operating with the same two Imminent Health Hazards of no hot water available and no working

refrigeration. The facility was closed for a second time with fees. The facility is still closed.

- C. **99 Cents Only Store, 800 Buchanan Blvd.:** Complaint investigation on April 12 found facility operating with an active rodent infestation, specifically rats. Inspectors found evidence of rats nesting in the insulation of the warehouse area and feeding on birdseed, sunflower seeds, nuts, pasta, beans, rice, lentils, etc. throughout the warehouse and grocery sales floor. The facility was closed for an Imminent Health Hazard. The facility remained closed for two days to deep clean; remove ceiling insulation, trap pests, and provide an integrated pest control management plan. Inspectors returned daily for status updates and were able to reopen the location on April 14, 2016. A follow-up inspection will be conducted in May.
  - D. **Stake Out Restaurant, 4800 S. Maryland Pkwy.:** On April 15, the facility was closed as a result of an Imminent Health Hazard of no hot water available. The unannounced routine inspection also resulted in 8 demerits. The facility was reinspected on April 15 with zero demerits.
  - E. **Flamingo Pool Restaurant and Bar, 3555 S. Las Vegas Blvd.:** On April 20, staff issued a closure for an Imminent Health Hazard of operating without ware washing capability.
  - F. **Glenmel Cuisine, 1435 E. Charleston Blvd.:** On April 20, the facility was closed as a result of an Imminent Health Hazard of no electrical service. The unannounced routine inspection also resulted in 25 demerits. The facility was reinspected on April 27 with zero demerits.
  - G. **Las Vegas Country Saloon, 425 Fremont St.:** On April 23, the facility was closed as a result of an Imminent Health Hazard of no hot water available. The unannounced routine inspection also resulted in 13 demerits. The facility was reinspected on April 28 with zero demerits.
  - H. **Flamingo, 3555 S. Las Vegas Blvd.:** On April 28, staff issued a Cease and Desist Order for operating a produce garden without a grower's certificate. The produce was being used at outlets within Caesars properties.
  - I. **Rocco's NY Pizza & Pasta, 6870 S. Rainbow Blvd.:** Facility was closed when found operating without hot water, an Imminent Health Hazard. It was reinspected and reopened the next day.
  - J. **China One, 11710 W. Charleston Blvd.:** Facility was closed when found operating without hot water, an Imminent Health Hazard. It was reinspected and reopened the next day.
  - K. Staff met with City of Las Vegas Marshalls regarding illegal vending activity in Las Vegas. Joint inspections of city parks are planned in May to survey for illegal vendors.
  - L. Office staff investigated illegal vending complaints on two afternoons this month. Staff educated vendors encountered and confiscated open food items.
2. **Supervisory/Managerial Conferences:**
- A. Supervisory Conferences were held with the following facilities: L & L Hawaiian BBQ, 2755 S. Nellis Blvd.; Natalie Littlefield's Catering Unlimited, 953 E. Sahara Ave. Ste. A-1; Ma Dang Garden, 953 E. Sahara Ave. Ste. E-28; Mr. Beijing, 730 E. Flamingo Rd.; Papa John's Pizza #2820, 1010 E. Desert Inn Rd.; Sushi on Rainbow, 6870 Spring Mountain Rd.; KJ Kitchen Chinese Cuisine, 5960 W. Spring Mountain Rd.; Pasta Mia West, 4455 W. Flamingo Rd.; Kabob N More, 3049 S. Las Vegas Blvd.; Cabana Market Meat/Deli, 3965 E. Owens Ave.; Geni's Snack Bar, 2930 N. Las Vegas Blvd.; and Lareina Mexican Food and Bakery, 1600 N. Jones Blvd.

3. **Community Services:**

- A. On April 7, training was provided to operators from the Bellagio Hotel and Casino regarding food sanitation and risk of foodborne illness.

II. **SOLID WASTE AND COMPLIANCE PROGRAMS**

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted on April 14, 2016 with 12 cases adjudicated, \$14,400.00 in penalties imposed and corrective actions ordered. There were 0 Notices of Violation mailed in April 2016 for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 70 complaints of illegal dumping in April.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 298 Waste Management Audits during April.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 69 full UST Compliance Inspections were conducted during in April. A total of 16 UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, Reinspections, and UST Abatement Oversight activities were performed.
5. **Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 17 PDF Inspections and Reinspections.
6. **Solid Waste Plan Review Program (SWPR):**
  - A. **Temporary Permits** – None
  - B. **Permits issued in April** – Lunas Construction Clean Up Materials Recovery Facility (MRF) (modification)  
**Permit Removals in April** – 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 (1); Waste Grease (1); Medical Waste (1); MRF (1)
  - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in May:**  
None

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

Asbestos Permitting Services	April 2015	April 2016		FY 14-15	FY 15-16	
Asbestos Permits Issued	46	72	↑	574	604	↑
Revised Asbestos Permits Issued	5	4	↓	39	36	↓

### ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	April 2015	April 2016		FY 14-15	FY 15-16	
Tentative Maps-Received	16	14	↓	112	127	↑
Tentative Maps-Lot Count	1,657	632	↓	9,012	8,832	↓
Final Maps-Received	21	28	↑	250	194	↓
Final Maps-Lot Count	741	1,436	↑	9,773	7,363	↓
Final Maps-Signed	21	12	↓	198	162	↓
Final Maps (Signed)-Lot Count	575	520	↓	7,839	6,736	↓
Improvement Plans-Received	26	20	↓	232	163	↓
Improvement Plans-Lot Count	890	879	↓	9,161	7,268	↓
Expedited Improvement Plans-Received	9	4	↓	50	39	↓
Expedited Improvement Plans-Lot Count	392	319	↓	2,458	2,021	↓
Fees Paid	\$38,462	\$28,891	↓	\$331,260	\$239,293	↓

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

Individual Sewage Disposal System Program	April 2015	April 2016		FY 14-15	FY 15-16	
Residential ISDS Permits	9	12	↑	78	105	↑
Commercial ISDS Permits	6	9	↑	40	40	→
Loan Certifications	9	4	↓	46	60	↑
Tenant Improvements	1	6	↑	31	39	↑
Revenue	21	22	↑	182	186	↑
Compliance Issues Resolved (pre-permitting)	\$18,718	\$24,238	↑	\$171,982	\$199,190	↑
Compliance Cases Resolved (post-permitting)	4	5	↑	70	57	↓

7. **ISDS Program Activity:** The revenue shown is a combination of ISDS and Liquid Waste Hauler revenue. The number of Residential and Commercial ISDS Permits, Tenant Improvements, and Loan Certifications increased from 2015 to 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:** Advanced Sterilization was added as a registered Used Mattress Sanitizer company, bringing the total to seven. These are **Sunset Mattress, Cort Furniture Rentals, Best Mattress, Walker Furniture, Custom Furniture Rentals, Sleep Like a Dream, and Advanced Sterilization** which fulfilled all the requirements for the application process, including passing an inspection.



### III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	April 2015	April 2016		FY 14-15	FY 15-16	
West Nile Virus Surveillance Traps Set	0	22	↑	509	663	↑
West Nile Virus Surveillance Mosquitoes Trapped	0	37	↑	16,975	16,298	↓
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)	15	4	↓	134	126	↓
CMART/MATT Services	0	1	↑	4	1	↓
Public Accommodations Inspections	31	13	↓	243	250	↑
Public Accommodations Complaints	12	20	↑	161	171	↑
Mobile Home/Recreational Vehicle Park Inspections	14	10	↓	152	144	↓
Mobile Home/Recreational Vehicle Park Complaints	4	5	↑	43	32	↓

#### 1. Public Accommodations (PA):

- A. Staff conducted a routine inspection of **Motel 8, 3961 S. Las Vegas Blvd.** Four rooms were inspected and multiple biologically stained mattresses were identified including one mattress that had been previously marked by SNHD to be discarded. Management replaced all excessively stained mattresses during the inspection avoiding room closures. The manager was instructed to conduct internal inspections of the remaining guestrooms and begin to replace beds as needed. Staff will return for a second inspection in 2016.
- B. Staff conducted a change of ownership inspection of the **Westin Hotel Las Vegas, 160 E. Flamingo Rd.** A dysfunctional Ground Fault Circuit Interrupter (GFCI) was observed in one room and replaced onsite. The change of ownership was approved and a health permit issued. This approval is subject to the correction of all observed violations within the written timeframes.
- C. Staff participated in a complaint investigation referred by Clark County Code Enforcement at the **Somerset Apartments, 3064 Kishner Dr.**, regarding renting units less than a week without a public accommodation health permit. Management was instructed to apply for a PA health permit if they were to continue this practice.

- D. Staff conducted a routine inspection of **Longhorn Motel, 5288 Boulder Hwy.** Five rooms were inspected. Multiple mattresses from **Sunset Mattress**, a permitted used mattress provider, were identified. Some of these mattresses were labeled as being sanitized by dry heat but had significant biological staining visible under ultraviolet (UV) light. SNHD management was notified of the situation and they contacted **Sunset Mattress** to ensure compliance with the Used Mattress Regulations. The motel's staff was instructed to return the stained beds to the provider for proper sanitation. No rooms were closed.
- E. Staff participated in a complaint investigation at the **Venetian Hotel, 3355 S. Las Vegas Blvd.**, regarding improper cleanup of vomit in the 23<sup>rd</sup> floor hallway. The hallway was clean and sanitary at inspection so the complaint could not be substantiated. Management adheres to their biohazard response cleanup plan/protocol. The complaint was closed.
- F. Staff participated in a complaint investigation at the **Golden Nugget Hotel Phase 3 Tower, 129 E. Fremont St.**, regarding a room with a poorly draining tub, a dysfunctional toilet, biological growth on the shower grout, and water damage on the ceiling in front of the restroom. The complaint was valid; however, management responded appropriately by taking the room out of service for repairs.
- G. Staff conducted a routine inspection of the **Desert Inn Motel, 800 Nevada Hwy.** Six rooms were inspected and all found to be in general compliance. Management had replaced multiple toilets with new units because of a past history of difficulty flushing. Management had also replaced multiple plumbing fixtures in the bathtubs. Only minor maintenance and sanitation deficiencies were identified including: improperly caulked shower fixtures, inadequate weather stripping, and stained linens. No rooms were closed.
- H. Staff participated in a complaint investigation at the **Budget Suites of America, 4205 W. Tropicana Ave.**, regarding an infestation of bird mites. Management had contacted their pest control operator who was unable to document any pest activity. The guest no longer rents a room at this facility. There was no observable evidence of a bird control issue. The complaint was not valid and closed.
- I. Staff participated in a complaint investigation at the **Orleans Hotel, 4500 W. Tropicana Ave.**, regarding a chemical odor causing guests and employees to become ill. Engineering and Risk Control were using an EPA approved fragrance in the ventilation system in accordance with the material safety instructions. Copies of safety data sheets were obtained. The complaint could not be substantiated and was closed.
- J. Staff conducted a routine inspection of **Arizona Charlie's East Hotel, 4575 Boulder Hwy.** Observed were one unsanitary mattress and a dysfunctional smoke alarm which was corrected onsite as well as some general maintenance issues. Overall the facility was in compliance.
- K. Staff conducted a sanitation survey of the **Alpine Motel, 213 N. 9<sup>th</sup> St.** which is a non-permitted facility, at the request of City of Las Vegas Code Enforcement and Las Vegas Metro. All the rooms were surveyed and multiple maintenance and sanitation deficiencies were identified and documented. General recommendations were made and provided to Code Enforcement officers who will be following up with the property on their orders. No further action is to be taken by SNHD.
- L. Staff participated in a multi-agency meeting with Code Enforcement, Fire, Metro, and the new owner of the **Claremont Hotel Las Vegas, 2601 Westwood Dr.** SNHD staff discussed PA health permit requirements with the new owner.

- M. Staff participated in a complaint investigation at the **Cancun Vacation Resorts, 8335 S. Las Vegas Blvd.**, regarding renting rooms to the public without a PA health permit. The facility is primarily a "time share" operation which does not require a health permit. A Cease and Desist Order was issued for renting rooms to the public. Management has made an appointment with SNHD Plan Review on 4/22/16 to begin the process of obtaining a PA health permit.
  - N. Staff conducted a complaint investigation at the **Flamingo Hotel, 3555 S. Las Vegas Blvd.**, regarding smoking on a non-smoking floor, not posting "no smoking signs" and providing ashtrays. The complaint was not valid and closed.
  - O. Staff participated in a complaint investigation at the **D Hotel & Casino, 301 Fremont St.**, regarding bed bugs, an odor in a hallway, and dirty curtains in a room. Management responded appropriately by engaging their pest control operator who found evidence of bed bug activity and treated and closed the room. The hallway odor could not be substantiated. The room with alleged dirty curtains was occupied. Management will initiate their curtain cleaning protocol. The complaint was closed.
  - P. Staff participated in a complaint investigation at the **Rumor Hotel, 455 E. Harmon Ave.**, regarding bed bugs in a room. Management self closed the room and their pest control operator will respond. Inspection of the room revealed no evidence of activity and the complaint was closed.
  - Q. Staff conducted a complaint investigation at the **Sterling Gardens Hotel, 1808 Fremont St.**, regarding a bed bug infestation in a room. The complaint was valid but management responded appropriately with their pest control operator. The complaint was closed.
  - R. Staff conducted a complaint investigation at the **Plaza Hotel, 1 S. Main St.**, regarding a strong chemical odor in the air irritating people's lungs. The Chief Engineer was consulted as well as a representative of Aroma Sys, the company which provides the fragrance, who was onsite. A copy of the safety data sheet was obtained for this product which is EPA approved and used properly. The complaint was not valid and closed.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. Staff participated in a routine inspection of the **Oasis Las Vegas RV Resort, 2711 W. Windmill Ln.** Observed were a few uncapped sewers and missing backflow prevention devices on hose bibs. This RVP is well maintained and otherwise in compliance.
  - B. Staff participated in a survey of the **Las Vegas Mobile Park, 3975 E. Lake Mead Blvd.**, to assess the remediation of several lots with sewage leaks observed on a recent routine inspection. The leaks were appropriately repaired and the solid waste remediated.
  - C. Staff participated in a routine inspection of **King's Row Trailer Park, 3660 Boulder Hwy.** Observed were some solid waste issues and some missing backflow prevention devices on hose bibs. Overall the facility was in compliance.
  - D. Staff participated in a follow-up inspection of the **Carefree Country MHP, 3325 N. Nellis Blvd.**, to assess compliance regarding remediation of a number of solid waste violations observed at multiple lots during a recent routine inspection. The MHP staff has made significant progress towards improving their sanitation.
  - E. Staff participated in a reinspection of the **Tropicana Village MHP, 5900 W. Tropicana Ave.**, to assess remediation of clutter and debris and solid waste issues at a number of lots. Significant improvement was observed and the facility is in compliance.

- F. Staff conducted a follow-up survey of **AAA Mobile Home Park, 4976 Stanley Ave.** Multiple units with repeat solid waste violations were identified. Management was advised that another follow-up would be scheduled at a later date.
3. **Landlord Tenant Complaints:**
- A. Staff conducted a complaint investigation at **2512 Tulip Lane #4A**, regarding a bed bug infestation. Although no active infestation was observed, the tenant and property management have both deployed their own certified pest control operators. The unit has been under treatment and will be retreated by management. A roach infestation is also likely and smoke alarms were not present. Management was asked to take appropriate corrective action. Conditions observed do not meet the minimum habitability requirements of NRS 118A 290. The complaint was closed.
- B. Staff conducted a complaint investigation at **6160 Camino de Rosa Dr.**, regarding Unit #3 having water intrusion. The tenant stated there was a leak under the kitchen sink which the landlord fixed, but did not properly remediate area. The tenant also stated that there was damage along the ceiling and wall junction. No evidence of a water leak observed under kitchen sink or along ceiling and wall junction. However, staff did observe dead roaches under the sink and black spotting along the ceiling and wall. Offsite management was notified of the inspection and provided a copy of the inspection report. The complaint was closed.
4. **Vector Surveillance:**
- A. Staff conducted a mosquito surveillance trap demonstration at **Nellis Air Force Base** to familiarize staff with *Aedes* surveillance methodology.
- B. Staff responded to a citizen complaint of a green pool and active mosquito breeding at a residence located at **2936 Matese Dr.** Staff confirmed the complaint. Henderson Code Enforcement had been previously notified and had chemically treated the pool and scheduled the pool to be drained. Staff set one gravid trap at the location and collected larvae from the pool for emergence. Complaint was valid and subsequently closed.
- C. Staff conducted a complaint investigation at the **Pebble Beach Villas Pool, 5208 Pebble Beach Blvd.**, regarding stagnant water in an inactive pool. Management was not available onsite and the pool area was locked and inaccessible. A small amount of stagnant water was present in the deep end of the pool to which a treatment of Agnique was applied for mosquito control. Per the Aquatic Health inspector, the pool was to be drained in 72 hours. The complaint was closed.
- D. Staff attended the Nevada Vector Control Association meeting in Reno to collaborate with Nevada Department of Agriculture and colleagues from Northern Nevada. Topics included Zika Virus, *Aedes* surveillance, laboratory testing of mosquito samples and pesticide use.



#### IV. SPECIAL PROGRAMS

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

Special Programs	April 2015	April 2016		FY 14-15	FY 15-16	
School Facility Inspections	118	70	↓	884	814	↓
School Facility Complaints	0	1	↑	15	24	↑
School Food Service Facility Inspections	83	41	↓	711	630	↓
School Food Service Facility Complaints	1	0	↓	6	2	↓
Child Care Facility Inspections	21	25	↑	358	343	↓
Child Care Facility Complaints	4	0	↓	22	16	↓
Body Art Facility Inspections	25	18	↓	354	384	↑
Body Art Facility Complaints	0	1	↑	8	10	↑
Body Art Artist Special Event Inspections	133	136	↑	435	410	↓
Body Art Cease & Desist Order To Artists Lacking Permits	5	3	↓	44	31	↓
Water Store and Bottling Plant Inspections	1	0	↓	55	19	↓
Water Store and Bottling Plant Complaints	0	0	→	3	0	↓
Total Special Program Pre-Permitting Services	7	6	↓	76	86	↑
Total Special Programs Request Intake	5	4	↓	47	81	↑
Total Special Programs Request Released	2	1	↓	49	55	↑
Total Service Request Current in Pre- Permitting	20	106	↑			
Foodborne Illness Complaint Investigations	12	0	↓	45	9	↓
Single Case of Legionellosis Investigations	1	3	↑	10	10	→
Summer Food Service Program Inspections	0	0	→	18	48	↑
Public Water System Sanitary Surveys	5	0	↓	43	19	↓
Public Water System Violation Letters Issued	1	0	↓	36	12	↓
Public Water System Complaints Received	0	0	→	1	0	↓

##### 1. Child Care:

- A. On April 29, staff conducted an inspection for a special event child care held by **Ameriprise** at the Bellagio, **3600 S. Las Vegas Blvd.** No sanitation issues or unsafe conditions were observed.
- B. On April 29, during an investigation of an unpermitted food facility operating at the **Westin Lake Las Vegas, 101 Montelago Blvd.** staff observed children in the facility child care center, **Kids Camp**. The facility does not have a current health permit and was directed to Cease and Desist any child care provided by **Westin Lake Las Vegas Kids Camp** until approved by the State of Nevada Child Care Licensing Authority. Westin staff was notified that if attendees of the event utilize the child care facility, care and supervision of the children must be provided by parents or guardians and not by Westin Lake Las Vegas Kids Camp staff.

##### 2. Schools:

- A. On April 12, staff conducted a reinspection of **South West Career Technical Academy's Skill Kitchen, 7050 W. Shelbourne Ave.** The facility was returned to

an A grade. The reinspection also found that pest control was being brought back into control. Staff will follow-up in May to ensure that pest control issues continue to be adequately addressed.

3. **Outbreak Investigation Support:**

- A. On April 29, staff assisted Henderson Food Ops staff with an investigation of 7 people reporting illness, diarrhea, abdominal cramps, and nausea while attending a several day event at the **Westin Las Vegas, 101 Montelago Blvd.** The report also indicated that the kitchens of the facility were being operated by staffs who were not employees of the facility. SNHD staff met with the General Manager and Executive Chef who stated that no reports of illness in staff or guests had been received by the facility. A concurrent inspection conducted by the operations staff inspector resulted in a 38 demerit C downgrade, verified complaint status, and a required supervisory conference.
- B. EH staff conducted three environmental investigations of public facilities that may have had a possible association of a single case of legionellosis. None of the investigations conducted in April 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.

4. **Body Art:**

- A. On April 14, staff conducted 18 temporary body art inspections at the **Orleans Hotel and Casino, 4500 W. Tropicana Ave.** for the Viva Las Vegas Tattoo Show. No issues were found. All artists were approved.
- B. On April 27 and 28, staff inspected 118 artists at the **Laughlin River Run Tattoo Show** temporary event. No major issues were observed. All artists were approved.
- C. During April, staff issued three Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

5. **Water Facilities:**

- A. Staff continued to monitor water hauling activities for four water systems. **Red Rock Visitor Center** 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. **Apex Generating Station** is expected to haul water until their January 2016 pump replacement receives approval from the Bureau of Safe Drinking Water.
- B. During April staff continued to track analyte compliance issues with National Primary Drinking Water Regulations and Secondary Standards. One coliform present result occurred during April. The sample was *Escherichia coli* absent.
- C. **Silverhawk Generating Station** is investigating iron compliance issues.
- D. Investigative water samples at the **Goodsprings School** exceeded the lead action level. Follow-up work for the **Goodsprings School** is ongoing.

6. **EHS-Net Activity:**

- A. During April, staff created a PowerPoint and presented a training on environmental assessments at the EH General Staff meeting.
- B. Staff also attended three days of training at NEHA's annual educational conference.
- C. Staff drafted the Research Misconduct Plan and submitted the required annual research misconduct report to the Office of Research Integrity. No instances of research misconduct were detected.
- D. Staff coordinated with external research partners to complete a working agreement contract.

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

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

Food Pre-Permitting Services	April 2015	April 2016		FY 14-15	FY 15-16	
Total Food Pre-Permitting Services	668	669	↑	7968	6755	↓
Total Service Request Intake	262	210	↓	2434	2757	↑
Total Service Request Released	272	286	↑	2406	2870	↑
Total Service Requests Current in Pre-Permitting	1051	878	↓			

#### 1. Enforcement Actions and Investigations:

- A. During a final survey of **Kona Grill, 719 S. Rampart Blvd.**, Staff observed construction issues related to the remodel of the main bar and the new construction of the roof top bar. The ice bins (jockey boxes) utilized for making drinks did not have scupper drains installed above the jockey boxes. Scuppers are required to prevent contamination of the ice in the event of an accidental spill on the bar top. Scuppers must have a drain line so that any liquids captured by the scupper can drain to a floor sink. The general contractor for the project was unaware of the requirement for scupper drains and requested additional information with regards to size and exact location. FDAP staff provided the general contractor with the information for sizing, location, and drainage requirements. The scuppers were fabricated and installed. FDAP staff verified that all corrections had been completed and the jockey boxes were approved to stock and operate.
- B. Staff conducted a change of owner inspection at **Owl Restaurant and Bar, 3990 W. Russell Rd.** During the inspection it was found that the dishwasher was not sanitizing and the issue could not be corrected during the inspection. The unit was taken out of service and the owner was informed to contact the inspector when the unit was repaired. Until then, dishwashing will be performed at the 3-compartment sink. Additionally, the men's restroom was in significant disrepair and was not functional. The operator was instructed to only allow access to the women's restroom and to restrict seating to 9 customers until the second restroom could be repaired. The permit was released to the new owner with stipulations.
- C. A final inspection was performed at **Michelle Sweets 507, 55 S. Gibson Rd.** in Henderson. All finishes and equipment were noted to be in compliance except one. The reach in refrigerator was operating at 55°F, well above the required maximum of 41°F, and was taken out of service. Staff will return to ensure the refrigerator is working properly. Since the establishment had another refrigeration unit which was functioning properly, the permit was released with stipulations.
- D. A change of owner inspection was conducted on March 30 for **Tea Space, 3466 S. Decatur Blvd.** During the final inspection, several violations were observed which totaled 17 demerits, resulting in a closure. SNHD regulations require facilities applying for change of owner to pass the inspection with 10 demerits or less. Violations included a roach infestation, lack of hand washing, improper storage of foods, soiled food contact surfaces, and reuse of single use items. Since the facility had participated in a Food Safety Assessment Meeting (FSAM) prior to the inspection and still failed, the owners were required to attend a supervisory

conference prior to reinspection. The owner implemented a pest control plan including fumigation of the facility and corrected all other violations. The establishment was reinspected on April 12 and passed with 0 demerits. The change of owner was approved.

- E. On April 5, staff conducted a pre-permitting inspection of **Zombie Dogs, 1675 Industrial Rd.** inside the Hard Hat Lounge. Staff instructed the operator to check with the Clark County Water Reclamation Department (CCWRD) on whether a grease interceptor was needed to operate the facility as a restaurant. SNHD Food regulations state in 5-401.13 (A) that "one or more grease traps or interceptors shall be installed at any food establishment that generates grease that could enter a sewer system." The facility was referred back to the City of Las Vegas Building Department by CCWRD, to determine grease interceptor requirements. The City of Las Vegas determined the facility was built when building codes did not require the installation of a grease trap and was therefore exempt as long as no sewer problems are being observed. A final permitting inspection was conducted on April 13 and the permit was approved.
- F. On April 6, staff conducted a remodel progress check at **Café El Mundo Cubano, 5781 W. Sahara Ave. Suite #100.** A commercial exhaust ventilation hood had been installed over an electric table top fryer unit. However, this was not consistent with the initial plan submission. At the initial plan review appointment, the applicant indicated that a ventilation duct was being added to decrease the ambient air temperature in the kitchen and to eliminate cooking odors in the dining area. Since the Building Department had not been contacted to approve the design of the hood system and no fire suppression system had been installed, the remodel was not approved. Additionally, the operator had previously been notified that no cooking was allowed inside the facility due to the absence of a grease extraction ventilation hood and grease interceptor.
- G. **Pios Pios Ice Cream Shop and Snacks, 2660 S. Maryland Pkwy.,** submitted plans for a new facility on April 12. While most of their equipment and layout complied with SNHD's regulations, they had purchased a custom ice cream maker from Mexico that was not third party sanitation certified. SNHD's food establishment regulations require that all equipment utilized in permitted facilities be certified as being constructed of non-toxic materials and in manner that enables easy cleaning and no pathogen harborage. They were given options to either purchase a different unit or to contact an approved certifying entity to get the device field certified. The owner has contacted Intertek (ETL) and is working to get the piece of equipment certified prior to the final permitting inspection.
- H. Representatives from **Lucky Dragon, 300 W. Sahara Ave.,** attended a meeting with the assigned FDAP inspector, supervisor, and the Food Operations Downtown Office Senior Inspector. Operational issues were discussed to ensure a smooth opening. Topics included special processes, menus, seafood tanks, bars, openings to the outdoors, Standard Operating Procedures (SOPs), projected date of opening, and scheduling of pre-permitting & permitting inspections. Additionally, it was discovered during the meeting that the owners had not yet applied for a public accommodations permit. The facility anticipates opening sometime in November.
- I. A pre-permitting inspection was conducted at **Aura Club and Bar, 3015 Fremont St.** on April 14. This is an existing facility that has been closed since 2011, and recently purchased by a new owner. During the walk through, it was noted that scuppers had been added over jockey boxes and the only hand sink had been relocated to a central location for easy access. It was noted that there still was no

dump sink provided and there was insufficient light levels at the jockey boxes and three-compartment sink. All corrections were made prior to the final permitting inspection and the facility was approved to stock and operate.

- J. FDAP staff participated in the Class and Compensation Study by completing Position Description Questionnaires.
- K. Staff attended a joint conference hosted by NEHA and the Nevada Food Safety Task Force. Attendance at the conference satisfies the continuing education requirement for inspectors to maintain their Registered Environmental Health Specialist status, which is a condition of employment at SNHD.
- L. The FDAP supervisor presented on Food Safety Assessment Meeting quality indicators and concepts learned at the 2015 Food Safety Consortium conference at the Food Operations Staff Meeting and the EH General Staff Meeting.
- M. **Food Safety Assessment Meetings** – number of FSAMs conducted per jurisdiction:

	Apr. 2016	FY 15-16
Clark County	1	11
Las Vegas	1	9
Henderson	0	3
North Las Vegas	0	5
Mesquite	0	0
Boulder City	0	0
<b>Total</b>	<b>2</b>	<b>28</b>

## VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Program Services	April 2015	April 2016		FY 14-15	FY 15-16	
New Projects Submitted to Plan Review	89	59	↓	580	578	↓
All Projects Released from Pool Plan Review	39	37	↓	491	304	↓
Total Operation Inspections	652	470	↓	4138	3504	↓
Complaint Investigations	17	20	↑	244	209	↓
Inactive Body of Water Surveys	2	3	↑	91	95	↑
<b>Total Program Services Completed</b>	<b>799</b>	<b>589</b>	<b>↓</b>	<b>5544</b>	<b>4690</b>	<b>↓</b>

#### 1. Enforcement Actions:

- A. On April 1, staff arrived at the pool at **Hilton Garden Inn, 7830 S. Las Vegas Blvd.** to conduct a final evaluation of a heater replacement. The pool/spa enclosure was management closed upon arrival. The work was approved and no major violations were noted.
- B. On April 5, staff conducted a remodel inspection at **Oasis Resort, 897 W. Mesquite Blvd.** While calculating flow for the pool, staff found that the variable speed pump was unable to run at higher revolutions per minute (RPM) speed because of an unknown issue. After troubleshooting the system, the facility staff was able to get the variable speed pump running at an RPM rating suitable for the system. SNHD staff instructed the facility to contact them once the problem was



resolved and provide photos of the variable speed pump operating at a higher RPM rating.

- C. On April 11, a final inspection was conducted for the temporary pool at **Hooters Hotel and Casino, 115 E. Tropicana Ave.** The temporary pool will be used for two months while major remodel projects are being completed on their existing pools.
- D. On April 12, staff conducted a complaint investigation at **Amber Ridge Apts. Spas, 10600 Amber Ridge Dr.**, regarding algae growth. The complaint was not substantiated as the pool and spas were clean and clear with no evidence of green algae growth. The facility is operating in accordance with the Nevada Administrative Code Chapter 444.
- E. On April 14, staff conducted inspection at **Jovanna Villas Apts., 2720 W. Serene Ave.** Upon arrival, staff observed that 1 of 2 gates leading into the pool enclosure was found to be open in addition to trace levels of chlorine being found within the spa due to the disinfectant feeder not being attached to the circulation system. The pool and spa were closed.
- F. On April 14, staff conducted a minor remodel inspection of the spa at **Arizona Charlie's Hotel & Casino, 740 S. Decatur Blvd.** The remodel consisted of a new gas fired heater which was approved and the facility passed inspection.
- G. On April 15, the children's lagoon at **TPC Summerlin, 1700 Village Center Cir.** failed its pre-plaster inspection due to a non-compliant barrier. The lagoon was reinspected April 29 and the pre-plaster inspection was approved.
- H. On April 19, staff inspected a pool and spa at **Las Vegas RV Resort, 3890 S. Nellis Blvd.** The facility had the water supply line/fill line attached to a hose bib and a lacerated twelve inch hose in the passage of the water supply line. This prevented a sufficient air gap and is not in compliance with NAC 444 as there wasn't adequate backflow protection on the supply line. The facility was then informed they have 30 days to correct the violation.
- I. On April 22, staff conducted routine inspections for the pool and spa at **Tera I Condominiums, 5751 Hacienda Ave.** Staff had observed that the drinking water fountain was not working. Staff instructed the facility to repair the fountain and send photographs illustrating that the fountain has been repaired. The facility has a 30 day compliance schedule to resolve this issue.
- J. On April 23, staff inspected the pool at **Pebble Beach Villas, 5208 Pebble Beach Blvd.** Staff discovered the deadbolt for the pool area was not locked. Staff observed stagnant, green water at the bottom of the pool. On closer investigation, mosquito larvae were found. Staff zip tied the pool gate closed and wrote a closure notice. Staff found the facility owner to discuss remediation. The facility was given 72 hours to remediate the green pool.
- K. On April 25, staff conducted a pool pump remodel inspection at **Girls and Boys Town of Nevada, 8110 Flanagan Dr.** The contractor did not have working gauges installed on the new pumps and staff was unable to calculate flow to determine if the system was running within appropriate parameters. To avoid a failed inspection, a working gauge was swapped from an auxiliary pump to the circulation pump so that flow was able to be calculated and the remodel was approved.

## **VII. TRAINING AND COMPLIANCE**

1. The training office coordinated and hosted the Association of Food and Drug Officials (AFDO) Collaboration Meeting with other local health districts, Maricopa County AZ,

and San Bernardino County CA, to discuss FDA Retail Program Standards 3, 4, and 9 from April 5-7.

2. The training office oversaw the 2016 Nevada Environmental Health Association (NEHA) Annual Educational Conference scholarship offered by the Environmental Health (EH) Division including developing the topic, announcement, arranging and coordinating with the reviewers, and the announcement on April 8.
3. Christine Sylvis and Nikki Burns Savage participated in the National Association of County and City Health Officials (NACCHO) NEHA Annual Educational Conference Session Planning Call - Retail Program Standards on April 11.
4. Christine Sylvis (Council 1) and Brisa Soto (alternate Council 2) attended the Conference for Food Protection (CFP) Biennial Meeting in Boise, ID from April 16-20.
5. Brisa Soto conducted food handler training at Leticia's Cocina in Spanish with 16 attendees on April 25.
6. Training office staff attended the Nevada Environmental Health Association (NvEHA) and Nevada Food Safety Task Force (NFSTF) Joint Annual Educational Conference from April 26-28 where Nancy Hall gave a presentation regarding labeling requirements.
7. The training office assisted with the following special events: Tattoo Convention in Laughlin, NV on April 27; Foodie Fest at the Sunset Station Hotel and Convention on April 28, and Uncork'd at Caesar's Palace on April 29.
8. Christine Sylvis submitted the Continuation and Carry Over Requests for the FDA Cooperative Agreement Grant to request funding of \$70,000 for Year 2 of the grant on April 29.
9. Christine Sylvis attended bi-weekly meetings for the SNHD Accreditation Quality Improvement Council.
10. The training office continued to train six new hires throughout the month of April.
11. Training office staff continued standardization training with food operations throughout the month of April with two Senior Environmental Health Specialists (EHS) and one EHS II completing standardization.
12. Special Processes staff participated in joint inspections at the request of Food Operations and Facility Design Assessment and Permitting (FDAP) for facilities conducting complex food preparation, i.e. reduced oxygen packaging and other special processes.
13. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of April.
14. Training office staff continued to participate in the NACCHO Mentorship Program with conference calls with mentee and Ogle County.
15. Special Processes and the Label Review team met with various operators regarding submission of labels, waivers, operational plans, and Hazard Analysis & Critical Control Point (HACCP) plans for review.
16. Special Processes released one HACCP plan.
17. Seven label review files were released totaling 88 labels.

## VIII. SPECIAL PROCESSES

### ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	March 2016	April 2016	
New Label Review Submissions	7	7	→
Label File Releases	11	7	↓
Total Label Files Currently in Review	18	18	→
Number of Labels Approved	144	88	↓

No data is available prior to 2/1/14

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

Special Processes Review	March 2016	April 2016	
Cook Chill/Sous Vide New Submissions	0	1	↑
Cook Chill/Sous Vide Releases	1	1	→
Cook Chill/Sous Vide Total	21	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	0	↓
2-Barrier ROP Total	16	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>March 2016</b>	<b>April 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>	1	0	↓
<b>Operational Plans Total</b>	6	6	→

No data is available prior to 2/1/14

JLR/hh