



Memorandum

Date: June 23, 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	April 2015	April 2016		FY 14-15	FY 15-16	
Initial Inspections	2,267	1,531	↓	17,616	18,859	↑
Reinspections-Routine	286	258	↓	2,250	2,096	↓
Downgrades	270	182	↓	2,125	1,976	↓
Closures	14	21	↑	249	142	↓
Special Events	102	113	↑	756	801	↑
Temporary Food Establishments & Tasting Event Booths	1,106	962	↓	6,548	5,926	↓
TOTALS	4,045	3,067	↓	29,544	29,800	↑

1. Enforcement Actions and Investigations:

- A. **Caesar's Palace Rao's, 3570 S. Las Vegas Blvd.:** Staff issued a Cease and Desist Order for operating a portable bar without a health permit.
- B. **Taqueria El Buen Pastor PUSF Trailer, 2400 S. Las Vegas Blvd.:** On May 5, the facility was closed for an Imminent Health Hazard of no adequate hand washing facilities. Inspector also documented 25 demerits. Facility was reinspected and reopened on May 10 with zero demerits.
- C. **Laughlin Event Center, 1975 S. Casino Dr.:** Routine inspection on May 6 found outdoor bars being operated in the rain with no or inadequate overhead protection causing contamination of cups, ice, and beverages. Bars were closed for the Imminent Health Hazard of operating in unsanitary conditions. A supervisory conference was held May 17 and facilities approved to reopen May 19 pending remodel application.

- D. **99 Cents Only Store, 800 Buchanan Blvd.:** Complaint investigation on May 10 found facility operating with another rodent infestation. Facility was previously closed in April 2016 for a rat infestation. Inspectors found evidence of rats feeding on various foods (pasta, flour, cake mixes) and other items on the grocery sales floor. The facility was closed for an Imminent Health Hazard. The facility remained closed for two days to remediate, trap pests, train staff, and revise integrated pest control management plan. Facility approved to reopen May 12. A follow-up inspection will be conducted in June.
 - E. **Domino's Pizza #7450, 4966 S. Maryland Pkwy.:** Complaint investigation on May 12 found facility operating without hot water. Facility closed for Imminent Health Hazard. Facility made necessary repairs and was approved to reopen later that day.
 - F. **Sincity Thai, 4850 W. Sunset Rd:** Staff closed facility after an inspection receiving 41 demerits on May 17. A joint inspection was conducted with EHS Susan Lane due to multiple consumer complaints of foodborne illness. They were reopened on May 19, with an A grade.
 - G. **Hawaiian Marketplace Evening call, 3743 S. Las Vegas Blvd.:** Staff issued a closure for an Imminent Health Hazard of operating with no hot water.
 - H. **Hedary's Mediterranean, 7365 W. Sahara Ave:** Facility was closed due to a cockroach infestation on May 16. This was a joint inspection conducted by a trainee. They were reopened May 19.
 - I. **Cosmopolitan Chandelier Mezz Bar, 3708 S. Las Vegas Blvd.:** On May 17, staff issued a Cease and Desist Order for bottling beverages containing unpasteurized juice without SNHD approval. 48 bottles of unknown, unlabeled bottled beverages were placed on hold.
 - J. **Quality Food Service #4, 29 N. 30 St. (Mobile Vendor):** On May 19, the facility was closed for an Imminent Health Hazard of no adequate refrigeration (77°F). Inspector also documented 11 demerits. Facility was reinspected and reopened on May 19 with zero demerits.
 - K. **Westgate Pavilion Banquet Dishup, 3000 S. Paradise Rd.:** On May 23, the facility was closed for an Imminent Health Hazard of no hot water available (73°F). Inspector also documented 30 demerits. Facility was reinspected and reopened on May 24 with zero demerits.
 - L. **Fukuburger, 4181 W. Pioneer Ave. (Mobile Vendor):** On May 26, the facility was closed for an Imminent Health Hazard of no adequate refrigeration (58°F), Inspector also documented 19 demerits. Facility is still closed at this time.
 - M. **Pampanga Specialty Delicacies, 8609 W. Sahara Ave:** Operating out of another kitchen and delivering to other businesses in town, including Island Pacific Seafood Market at 8655 W. Tropicana Ave. Product placed on hold at the market on May 20, due to unapproved source.
 - N. **A & L Family Restaurant, 4889 E. Craig Rd.:** Staff closed the facility during a B grade reinspection due to the Imminent Health Hazard of no hot water. The reinspection is pending.
 - O. **Axum Ethiopian Restaurant, 860 E. Twain Ave.:** On May 31, the facility was closed for an Imminent Health Hazard of pest infestation. Inspector also documented 9 demerits. Facility is still closed at this time.
2. **Supervisory/Managerial Conferences:**
- A. Supervisory Conferences were held with the following facilities: Sincity Thai, 4850 W. Sunset Rd.; Nutrition Rush Snack Bar, 5310 W. Sahara Ave.; Las Vegas Superstore Produce, 4801 W. Spring Mountain Rd.; Cantina Cancun Grill, 5006 S. Maryland Pkwy.; Westin Lake Las Vegas, 101 Montelago Blvd.; Sushi Mon

Restaurant, 9770 S. Maryland Pkwy.; Edgewater, 2020 S. Casino Dr.; Colorado Belle, 2100 S. Casino Dr.; Taqueria El Buen Pastor PUSF Trailer, 2400 S. Las Vegas Blvd.; and Itoy Sariling Atin Fast Food, 2620 S. Maryland Pkwy.

3. **Community Services:**

- A. On May 3, the Downtown Office participated in the Las Vegas Science and Technology Festival - Tasty Food at the Hard Rock Hotel & Casino and Cashman Center. Staff had interactive demonstrations with attendees using Glo Germ Powder to demonstrate the transmission of germs by shaking hands. Staff used portable hand sinks to demonstrate and educate on proper hand washing. Staff created a poster and educational dance to demonstrate the five symptoms of foodborne illness. Also, handed out educational materials named Wash Your Hands and Washing the Hand is the Plan: Stop Germs.
- B. On May 7, the Downtown Office participated in the Las Vegas Science and Technology Festival at Cashman Center. Staff had interactive demonstrations with attendees using Glo Germ Powder to demonstrate the transmission of germs by shaking hands. Staff used portable hand sinks to demonstrate and educate on proper hand washing. Staff created a poster with the five symptoms of foodborne illness and educated attendees on them as they came to the booth. Also handed out educational materials named Wash your Hands and Washing the Hand is the Plan: Stop Germs.
- C. On May 20, training was provided to operators from Vdara 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 not held in May 2016. There were 0 Notices of Violation mailed in May for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 113 complaints of illegal dumping in May.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 271 Waste Management Audits.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 113 full UST compliance inspections were conducted in May. A total of 5 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 28 PDF inspections and reinspections.
- 6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits** – None
 - B. **Permits issued in May** – None
Permit Removals in May – 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 (3); Landfills (2); Solid Waste Storage Bin Facilities (1); Waste Grease (1); Medical Waste (1); and MRF (2)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in June** – None

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	May 2015	May 2016		FY 14-15	FY 15-16	
Asbestos Permits Issued	42	62	↑	616	666	↑
Revised Asbestos Permits Issued	3	5	↑	42	41	↓

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	May 2015	May 2016		FY 14-15	FY 15-16	
Tentative Maps-Received	19	16	↓	130	138	↑
Tentative Maps-Lot Count	1,701	386	↓	10,638	9,131	↓
Final Maps-Received	25	16	↓	275	211	↓
Final Maps-Lot Count	1,102	258	↓	10,875	7,624	↓
Final Maps-Signed	19	21	↑	217	183	↓
Final Maps (Signed)-Lot Count	902	460	↓	8,741	7,196	↓
Improvement Plans-Received	22	17	↓	254	181	↓
Improvement Plans-Lot Count	947	194	↓	10,108	7,464	↓
Expedited Improvement Plans-Received	4	1	↓	54	41	↓
Expedited Improvement Plans-Lot Count	312	18	↓	2,770	2,041	↓
Fees Paid	\$35,770	\$12,894	↓	\$367,030	\$252,187	↓

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

Individual Sewage Disposal System Program	May 2015	May 2016		FY 14-15	FY 15-16	
Residential ISDS Permits	8	9	↑	86	114	↑
Commercial ISDS Permits	10	4	↓	50	44	↓
Residential Pool T.I. Plan Reviews	8	7	↓	54	67	↑
Loan Certifications	4	2	↓	36	41	↑
Tenant Improvements	21	19	↓	203	205	↑
Revenue	\$25,883	\$15,988	↓	\$197,865	\$215,178	↑
Compliance Issues Resolved (pre-permitting)	4	2	↓	74	59	↓
Compliance Cases Resolved (post-permitting)	3	0	↓	13	46	↑

7. **ISDS Program Activity:** The revenue shown is a combination of ISDS and Liquid Waste Hauler Revenue. The number of Residential ISDS Permits increased from May, 2015 to May, 2016. The number of compliance cases involving existing septic systems that have been resolved this fiscal year has increased. The compliance issues resolved during the permitting process have declined
8. **Used Mattress and Bedding Program Activity:** During May, 2016 there were no additional Used Mattress Sanitizers Registered, the total remains at 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	May 2015	May 2016		FY 14-15	FY 15-16	
West Nile Virus Surveillance Traps Set	155	173	↑	681	851	↑
West Nile Virus Surveillance Mosquitoes Trapped	3,525	3,206	↓	16,975	16,298	↓
West Nile Virus Surveillance Mosquitoes Tested	3,525	3,206	↓	16,539	16,261	↓
West Nile Virus Surveillance Submission Pools Tested	247	153	↓	930	595	↓
West Nile Virus Surveillance Positive Mosquitoes	64	0	↓	975	2,565	↑
West Nile Virus Surveillance Positive Submission Pools	3	0	↓	68	122	↑
Saint Louis Encephalitis Positive Mosquitoes	0	78	↑	0	78	↑
Saint Louis Encephalitis Positive Submission Pools	0	5	↑	0	7	↑
Elevated Blood Level Home Investigations	1	0	↓	7	5	↓
Healthy Homes/Landlord Tenant Response (LLT)	15	12	↓	134	138	↑
CMART/MATT Services	0	1	↑	4	2	↓
Public Accommodations Inspections	11	9	↓	256	256	→
Public Accommodations Complaints	16	24	↑	177	195	↑
Mobile Home/Recreational Vehicle Park Inspections	1	0	↓	153	142	↓
Mobile Home/Recreational Vehicle Park Complaints	4	4	→	47	36	↓

1. Public Accommodations:

- A. Staff conducted a routine inspection of the **Bluegreen Club 36 Hotel, 372 E. Tropicana Ave.** Five guestrooms were inspected and found to be sanitary and in good repair. The hand wash stations in the laundry and engineering room were improperly stocked. No rooms were closed.
- B. Staff conducted a change of ownership (COO) survey at the **Crossland Economy, 4240 Boulder Hwy.** Property management reported a minor remodel of the rooms was to be conducted but a timeframe had not yet been established. A few guestrooms were surveyed and found to be in general compliance. Staff will schedule a final inspection pending remodel.
- C. Staff responded to a complaint of excessively dirty carpeting in room #16 at the **Diamond Inn Motel, 4605 Las Vegas Blvd.** Carpeting in the room was found to be old and worn but generally clean. Housekeeping staff reported the rooms are

- vacuumed at each service. Additionally, management reported carpeting was soon to be replaced. The complaint was invalidated and closed.
- D. Staff responded to a complaint of bed bugs in rooms #306 and #307 at the **Shalimar Hotel, 1401 S. Las Vegas Blvd.** No evidence of an infestation was found in either room. The complaint was invalidated and closed.
 - E. Staff conducted a routine inspection of the **Diamond Inn Motel, 4605 Las Vegas Blvd.** Eight guestrooms were inspected, two rooms were found to have inoperable Heating Ventilation Air Conditioning (HVAC) units and one had an inoperable smoke detector. Several rooms were found to have dead insects; housekeeping was instructed to ensure rooms are vacuumed after pest control activities. Several minor maintenance and sanitation deficiencies were identified including: dirty walls, damaged bathroom fixtures, stained upholstery, and inadequately sealed doors. New carpeting was installed in several rooms. All critical violations were corrected and no rooms were closed.
 - F. Staff conducted a complaint investigation of **Harbor Island Apartments, 370 E. Harmon Ave.**, regarding the renting of rooms weekly without a Public Accommodation (PA) health permit. Management stated that this was true and has been their business practice for quite some time. Staff provided copies of the definition of a Public Accommodation and the requirement of a health permit. Management was advised to apply for a PA permit if they wanted to continue this weekly rental practice. Upon further communication from facility management and owner, documentation was provided indicating the property did not rent for less than 30 days, precluding the facility from requiring a PA permit.
 - G. Staff conducted a COO inspection of **Hooters Casino Hotel, 115 E. Tropicana Ave.** Staff observed some maintenance issues and a few unsanitary mattresses, which were replaced during inspection. The change of ownership was approved and a health permit issued. This approval is subject to correction of all violations within the written timeframes and the agreed upon unsanitary mattress replacement program by year's end.
 - H. Staff participated in a complaint investigation of the **D Hotel & Casino, 301 Fremont St.**, regarding water intrusion damage in the female employee's locker room. The complaint was observed to be valid. Management was instructed to evaluate for indoor environmental health issues and remediate appropriately.
 - I. Staff participated in a COO survey of the **Crossland Economy Studio #3534, 4240 Boulder Hwy.** Management was informed of the details of the COO inspection process. Overall the facility was in compliance.
 - J. Staff participated in a complaint investigation of the **Colorado Belle Hotel, 2100 S. Casino Dr.**, regarding a dead bird and debris on the "C" walking deck. The complaint could not be substantiated and was closed.
 - K. Staff conducted a routine inspection of the **Colorado Belle Hotel, 2100 S. Casino Dr.** Staff observed some maintenance issues and one dysfunctional Ground Fault Circuit Interrupter (GFCI) and a few unsanitary mattresses which were replaced during inspection. Management was instructed to propose an unsanitary mattress replacement program to SNHD by July 1, 2016.
 - L. Staff conducted a complaint investigation at the **Luxor Hotel, 3900 S. Las Vegas Blvd.**, regarding water intrusions around a guestroom window when it rains. Management made appropriate repairs prior to the investigation and the complaint was closed.
 - M. Staff conducted a routine inspection of the **Shalimar Hotel, 1401 S. Las Vegas Blvd.** Observed were some maintenance issues and some unsanitary mattresses. Overall, the facility was in compliance.

- N. Staff conducted a routine inspection of the **Flamingo Hotel, 3555 S. Las Vegas Blvd.** Observed were a dysfunctional GFCI which was replaced onsite, a stained sofa bed mattress, and some maintenance issues. Overall, the facility was in compliance.
- O. Staff conducted a routine inspection of the **Springhill Suites LV North Speedway, 2910 E. Craig Rd.** Staff observed a few maintenance issues but overall, the facility was in compliance and well maintained.
- P. Staff participated in a routine inspection of the **Primm Valley Hotel, 31900 S. Las Vegas Blvd.** Staff observed several unsanitary mattresses, one dysfunctional smoke alarm which were replaced during inspection, and some general maintenance issues. Management was instructed to submit an unsanitary mattress replacement program to SNHD by July 1, 2016. Overall, the facility was in compliance.
- Q. Staff conducted a complaint investigation at the **Primm Valley Hotel, 31900 S. Las Vegas Blvd.**, regarding feces on a bathroom towel in a guestroom. The facility uses a third party linen service and had no linen issues observed on their routine inspection conducted on 5/23/16. This complaint could not be substantiated and was closed.
- R. Staff conducted a complaint investigation at **Budget Suites, 8440 S. Las Vegas Blvd.**, regarding a bed bug infestation in a guestroom. Management was aware, documented the room was positive for activity, and provided heat treatment followed by chemical treatment after disassembling the room. Management faxed documentation of their treatment regime which was unavailable at the time of inspection. The complaint was valid but management responded appropriately and it was closed.
- S. Staff conducted a complaint investigation at the **M Resort Casino Hotel, 12300 S. Las Vegas Blvd.**, regarding no hot water in the men's restrooms. Two men's restrooms were inspected with hot water temperatures of 101 degrees F. The complaint was not valid and closed.
- 2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
 - A. Staff responded to a complaint of trash, an unsecured vacant trailer, damaged clubhouse roof, and a dead bird at the **Frontier Village MHP, 355 Larson Ln.** Some trash and debris was observed at various locations in the park but not in nuisance concentrations. One vacant trailer was present but all entrances were properly secured. The clubhouse was permanently closed. No dead bird was located. The complaint was not valid and closed.
 - B. Staff conducted a complaint investigation regarding standing water under unit #153 at **Mountain View MHP, 148 Day St.** Plumbing contractors were onsite repairing a broken water line at this space. No active leaks or standing water was observed. The complaint was closed.
 - C. Staff participated in a complaint investigation at **Casa Del Sol MHP, 4800 Vegas Valley Dr.**, regarding the MHP manager smoking in the club room. Observed in the club room were "no smoking" signs, no evidence of smoking related materials, and a denial from the MHP manager. This complaint could not be substantiated and was closed.
 - D. Staff participated in a compliance survey of **Sunrise Terrace MHP, 2182 N. Pecos Rd.**, with SNHD Solid Waste and Compliance (SW&C) due to ongoing solid waste issues that have not been remediated. Observed were multiple units that remained non-compliant. SNHD SW&C will take further administrative action to achieve compliance.

- E. Staff participated in a complaint investigation at **Frontier Village MHP, 355 Larson Ln.**, regarding a dead bird in a driveway, an unsecured home on blocks, a clubhouse grill on the ground, and the clubhouse roof caving in. Observed was debris on several lots which management must cleanup. The remainder of the complaints could not be substantiated. The complaint was closed.
 - F. Staff participated in a complaint investigation at **Pleasant Valley MHC, 3800 S. Decatur Blvd.**, at the request of management to document two rented MHP lots for trash, rubbish, and debris solid waste issues.
3. **Landlord Tenant Complaints:**
- A. Staff responded to a complaint of no hot water in the dwelling at **2651 Searles Ave. #1041**. In addition to a lack of hot water, staff also observed evidence of a multi-generational cockroach infestation. The landlord reported a new hot water heater was scheduled to be installed on 5/31/16. The complaint was closed.
 - B. Staff participated in a tenant complaint investigation at a single family residence located at **5441 Lindero Pl.**, regarding water intrusion issues. Observed was a roof in disrepair creating water intrusion into the 2nd floor. The landlord will be notified that conditions observed do not meet minimum habitability requirements of NRS 118A.290.
 - C. Staff conducted a tenant complaint investigation at a single family residence located at **218 Earl St.**, regarding multiple maintenance issues. Observed were water damage under the kitchen sink, dysfunctional doors and windows, pest control issues (rodents, roaches, and ants), trash/debris in the rear yard, dysfunctional smoke alarms, a bathroom cabinet not secured to the wall, and a dysfunctional dishwasher. The landlord will be notified that conditions observed do not meet minimum habitability requirements of NRS 118A.290.
 - D. Staff participated in a tenant complaint at **Sunset Commons Apartments (Apts), 2775 Fremont St. #2060**, regarding a leaking roof. Observed was a section of roof in disrepair over a bathroom with evidence of water intrusion damage. In addition, the toilet in this restroom was improperly mounted. These findings do not meet the minimum habitability requirements of NRS 118A.290. Onsite management was notified to make appropriate repairs.
 - E. Staff participated in a tenant complaint investigation at **Mountain Vista Apts., 3950 Mountain Vista St. #177**, regarding a dysfunctional HVAC system. The complaint was valid as air vent temperature was 80°F with the thermostat set on 50°F. Onsite management was notified to make appropriate repairs.
 - F. Staff conducted a complaint investigation at **5905 Shawnee Ave.**, regarding the property not having a functional sewer system and an area in the home with water damage. Staff observed that water from one bathroom tub would not drain correctly and would backup into another bathroom tub when turned on. Water was observed draining from house's foundation into front yard and issue was referred to SNHD's Solid Waste and Compliance section, which responded and drafted a Notice of Violation (NOV). The area in the closet, which shared a wall with the bathroom, showed evidence of water damage including warped baseboards and brown staining. The offsite property management company was notified and inspection reports were provided. The management company did repair sewer system as required by Solid Waste's NOV.
 - G. Staff responded to a complaint of an inoperable stove at **Riviera MHP, 2038 Palm St. #507**. The stove was overheating and not holding proper temperature. The landlord reported the stove was scheduled to be replaced with a new unit. The complaint was closed.

4. **Multi Agency Response:**

- A. Staff participated in a multi-agency response at the **Safari Motel, 2001 Fremont St.**, with City of Las Vegas (CLV) Code Enforcement, CLV Fire, and Metro. Eight rooms were posted "Closed" or "Do Not Re-Rent" for a variety of violations including but not limited to: water intrusion due to a roof in disrepair, an active bed bug infestation, unsanitary mattresses, and structural issues. The owner will be called to a supervisory conference.

5. **Vector Surveillance:**

- A. Staff resumed submitting mosquitoes to the Department of Agriculture for arboviral analysis. A total of 3,525 mosquitoes, including samples captured during the winter months, were tested. Five mosquito pools trapped in May, totaling 78 mosquitoes, were positive for Saint Louis encephalitis (SLE) from the 89191, 89104, 89120, and 89146 zip codes.
- B. Staff submitted a budget request of \$259,861 for Zika surveillance funding through the Epidemiology Laboratory and Capacity grant. Activities include expanding mosquito trapping into Nye County and assisting with building their long term surveillance capacity.
- C. Staff completed the installation of an 800 gallon fish tank specifically designed to raise and maintain mosquito fish, *Gambusia affinis*. The tank will enable staff to breed the fish in a controlled environment on SNHD property. This will ultimately reduce staff time spent trapping fish in the wild and greatly enhance SNHD's ability to quickly redistribute them in wash channels around the valley as a mosquito management method.
- D. Staff responded to a mosquito complaint at **Boulder Cascades MHP, 1601 S. Sandhill Rd.** A blocked drainage channel outside the park was identified and referred to Clark County Vector Control. The area will be closely monitored for continued mosquito breeding activity.
- E. Staff responded to a complaint from Clark County Code Enforcement regarding standing water in a wash channel at the **Siena Golf Course, 10575 Siena Monte Ave.** Staff found the channel to be filled with debris from recent rainstorms causing water to pool at the golf course. The complaint was discussed at length with the golf course superintendent. Grounds keeping crew subsequently cleared the channel of the excessive debris allowing water to flow freely in the channel.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	May 2015	May 2016		FY 14-15	FY 15-16	
School Facility Inspections	73	134	↑	957	922	↓
School Facility Complaints	5	1	↓	20	25	↑
School Food Service Facility Inspections	70	120	↑	780	752	↓
School Food Service Facility Complaints	0	0	→	6	2	↓
Child Care Facility Inspections	19	17	↓	278	358	↑
Child Care Facility Complaints	3	2	↓	25	18	↓
Body Art Facility Inspections	8	11	↑	362	390	↑
Body Art Facility Complaints	0	1	↑	8	11	↑
Body Art Artist Special Event Inspections	1	0	↓	436	413	↓
Body Art Cease & Desist Order To Artists Lacking Permits	4	4	→	48	35	↓
Water Store and Bottling Plant Inspections	0	1	↑	56	20	↓
Water Store and Bottling Plant Complaints	0	0	→	3	0	↓
Total Special Program Pre-Permitting Services	8	1	↓	83	97	↑
Total Special Programs Request Intake	10	3	↓	56	78	↑
Total Special Programs Request Released	7	5	↓	63	56	↓
Total Service Request Current in Pre-Permitting	25	102	↑			
Foodborne Illness Complaint Investigations	1	1	→	46	10	↓
Single Case of Legionellosis Investigations	0	1	↑	12	11	↓
Summer Food Service Program Inspections	0	0	→	18	48	↑
Public Water System Sanitary Surveys	6	3	↓	49	22	↓
Public Water System Violation Letters Issued	0	0	→	43	12	↓
Public Water System Complaints Received	0	0	→	1	1	→

1. Child Care:

A. On May 3, staff investigated a complaint of poor sanitation at the **Kindercare Learning Center, 1901 Green Valley Pkwy.**, with children sick after exposures to Hand, Foot, and Mouth disease. Staff conducted a routine inspection and did not observe sanitation issues which could contribute to illness. Illness log is maintained with several cases of Hand, Foot, and Mouth disease reported with proper exclusion and re-admittance procedures followed. No further action was required.

2. Schools:

A. On May 3, staff responded to a complaint at **Charles West Preparatory Academy, 2050 Sapphire Stone Ave.** The complainant alleged that the restrooms in the portable units were dirty, were not properly stocked, and had

maintenance issues. A survey of the restrooms revealed maintenance issues but the custodian had placed work orders for the items that needed to be corrected. The restrooms were fully stocked but had loose toilet paper on the floor. The custodian was instructed to keep the restrooms clean.

3. **Outbreak Investigation Support:**

A. During May, staff conducted one environmental investigation of potential outbreaks of foodborne illness at various Clark County food establishments and one environmental investigation of public facilities that may have a possible association of a single case of legionellosis. None of the investigations conducted in May 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. During May, staff issued four Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

5. **Children's Camps:**

A. On May 27, staff conducted a pre-opening inspection of **Camp Foxtail**. The inspection found a number of locations for rodent access and harborage at the camp that will be addressed prior to the camp opening. Since the camp had a sudden loss of power to the well house, the camp could not be issued a permit. A follow-up inspection of the camp along with an inspection of the kitchen was scheduled for June 1.

6. **Water Facilities:**

A. Staff continued to monitor water hauling activities for four 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. **Apex Generating Station** is expected to haul water until their January 2016 pump replacement receives approval from the Bureau of Safe Drinking Water.

B. Staff continued to track analyte compliance issues with National Primary Drinking Water Regulations and Secondary Standards. Two *coliform*-present results occurred during May. The samples were *Escherichia coli*-absent. **Camp Foxtail** and **Silverhawk Generating Station** are continuing investigation of iron compliance issues. Follow-up work for the **Goodsprings School** is ongoing.

7. **EHS-Net Activity:**

A. During May, staff procured two contracts with two research partners necessary to begin the second pilot study and additional work on the Nemesis software. The pilot study was re-launched on May 31.

B. Additionally, a suspected foodborne illness event was investigated using the CDC protocol for environmental assessments. The result of the environmental assessment was uploaded into the NEARS database.

C. Staff worked on a presentation for next month's lecture at the National Environmental Health Associations Annual Education Conference.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	May 2015	May 2016		FY 14-15	FY 15-16	
Total Food Pre-Permitting Services	553	774	↑	8,566	7,592	↓
Total Service Request Intake	210	234	↑	2,654	2,998	↑
Total Service Request Released	224	303	↑	2,645	3,198	↑
Total Service Requests Current in Pre-Permitting	1,023	800	↓			

1. Enforcement Actions and Investigations:

- A. A final permitting inspection was conducted at **Kusina Ni Lorraine Filipino Fast Food and Market, 4343 N. Rancho Dr.** Staff observed low light levels (15 foot candles) at the meat saw work counter. SNHD regulation requires a minimum of 50 foot candles on all work surfaces. The general contractor was informed of the need to provide increased light levels for employee safety and cleaning, and he agreed to install additional lights in the area. The health permits were approved with the stipulation that light levels would be increased to comply with the minimum light level of 50 foot candles prior to operation of the facility. Corrections were completed and a survey of meat counter work area found light levels to be in excess of the minimum 50 foot candles required.
- B. A change of ownership (COO) inspection was conducted at **Rebel Convenience Store #64, 8597 W. Sahara Ave.** This store has two permits, one for the market and one for the snack bar. The market passed the inspection with zero demerits and only minor repairs needed. The snack bar failed the inspection with 28 demerits. Per SNHD regulations, 10 or fewer demerits are required to pass a change of ownership inspection. Violations observed included: unwholesome foods, including ham sandwiches with discolored meat and roast beef sandwiches with bulging packaging; potentially hazardous foods stored at unsafe temperatures; a trash can being used for transporting ice; an ice machine that continuously leaked water; raw eggs stored over ready to eat foods; an unknown chemical in a spray bottle labeled "perm conditioner" stored over the three compartment sink drain board; one hand sink being used to soak soda machine parts; an improperly maintained reach in cooler that had an initial temperature of 46° Fahrenheit (F) but continued rising in temperature during the inspection; and grab and go donuts in customer self serve case with no listed ingredients or allergen warnings. Following correction of all major and critical violations, the snack bar was reinspected and received zero demerits. The COO was approved at that time.
- C. **City Bar, 1000 E. Sahara Ave.**, submitted after the fact plans for a remodel previously completed when their bar was featured on the television show Bar Rescue. The unapproved changes were discovered during a routine inspection by the Food Operations staff member, who then referred the operator to the FDAP office. Review of the plans found no scupper or drink rail installed over the ice bin as required. Corrections are currently in progress and the final inspection is scheduled for June 2.
- D. Staff conducted a COO inspection at **Rebel Convenience Store #69, 1665 Nevada Hwy.** A total of twenty demerits were assessed to the snack bar for

violations including potentially hazardous food (PHF) items being held at less than 135° F, lack of sanitizer solution, and a fruit fly infestation. The snack bar was closed. Following correction of the outstanding compliance items, staff reinspected the snack bar premises and the COO was approved.

- E. Plans for a new food establishment, **Arli's Kabobs, 1717 S. Decatur Blvd.**, within the Fantastik Indoor Swapmeet, were submitted on May 26. The owner divulged during the plan review meeting that he has no valid Food Handler Safety Training card from SNHD and has no prior food handling experience. Staff instructed the owner to obtain a valid health card and directed him to SNHD's Food Establishment Resource Library to review and become knowledgeable about food safety. Additionally, the operator will be required to attend and successfully pass a Food Safety Assessment Meeting (FSAM), scheduled for June 7. The permitting inspection will be scheduled following successful demonstration of food safety knowledge at the FSAM.
- F. A final permitting inspection was conducted at **Yum Cha, 4945 W. Tropicana Ave.** During the inspection, it was discovered that neither the lights nor the ventilation were working at the cook line grease hood. Though the permit was released, the hood was taken out of service with instructions not to operate it, and the owner was informed to contact staff when the unit was repaired. The owner contacted a repair technician, who identified a defective switch as the cause of the problem. The hood was found to be properly working at the reinspection and approved for use.
- G. A final inspection for a minor remodel was conducted at **Fiesta Filipina, 3310 S. Jones Blvd.** Approval was given to use the equipment in the kitchen; however the remodel could not be fully approved due to several outstanding issues. The air curtain had not been installed at the back door and there was no air gap at the condensate drain line for the walk in cooler. The operator has not yet requested the final inspection.
- H. Staff conducted a plan review last year for **Elite Chinese Clinic, 4801 Spring Mountain Blvd.** The original business plan was to sell prepackaged Chinese herbs and the project was brought into permitting with that model. During the first walk through of the facility, it was found stocked with jars of bulk pelletized herbs with statements such as stomach, bone, bruises, Gan Ai, etc. and ingredients like moss skin, habitat, fungus, etc. The operator was not able to describe all of the actual ingredients in the jars but did produce documents of approved source purchase of the herbs from an importer. Upon further review of the planned operation and communication with the State of Nevada Oriental Medicine Board (OMB), it was later determined that the operator could not, in fact, operate the facility without a license from the OMB. FDAP will issue an exemption for the pre-packaged vitamin sales and require the operator register with the OMB for the herbal medicine sales. FDAP, with the help of the SNHD Operations team, will be reviewing how many other facilities may fall under the control of the OMB and which may require market permits or exemptions from permitting from SNHD.
- I. The FDAP office is revising intake procedures for COO applicants to better prepare them for the permitting inspection. It is hoped that this will reduce the number of closures due to excessive violations or construction deficiencies for new food establishment operators. Revisions include asking if the applicant has ever run a restaurant before, providing a permitting inspection checklist prior to scheduling inspections, and routinely offering FSAMs prior to scheduling inspections.

- J. Two FDAP staff members and the supervisor completed FDA Standardization training this month.
- K. **Food Safety Assessment Meetings (FSAM)** – number of FSAMs conducted per jurisdiction:

	May 2016	FY 15-16
Clark County	0	11
Las Vegas	1	10
Henderson	0	3
North Las Vegas	0	5
Mesquite	0	0
Boulder City	0	0
Total	1	29

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	May 2015	May 2016		FY 14-15	FY 15-16	
New Projects Submitted to Plan Review	94	83	↓	674	661	↓
All Projects Released from Pool Plan Review	56	43	↓	547	347	↓
Total Operation Inspections	536	604	↑	4674	4108	↓
Complaint Investigations	27	24	↓	271	233	↓
Inactive Body of Water Surveys	7	10	↑	98	105	↑
Total Program Services Completed	720	764	↑	6264	5454	↓

1. Enforcement Actions:

- A. On May 2, staff inspected the spa at **Palms at Peccole Ranch, 9599 W. Charleston Blvd.** The spa circulation system was not operational and the underwater light was out of the niche. The facility was unable to correct the closure issues and the facility was posted closed by SNHD.
- B. On May 3, staff arrived at the pool for **Aviata Apartments, 2121 E. Warm Springs Rd.**, to do routine inspections of the pools and spas. No major violations were noted.
- C. On May 6, the spa at **Newport Cove-Tamarus, 5272 Tamarus St.**, failed its pre-plaster inspection due to a non-compliant barrier and a missing sump for the suction outlet (main drain). The reinspection is pending.
- D. On May 10, staff conducted an inspection at **Savilla Condos, 3135 S. Mojave Rd.** Upon arrival, staff observed that a section of decking near one of the skimmers was cracked, likely due to the root system of a nearby palm tree. The facility was notified that a minor remodel would be needed to correct the issue which would likely continue to worsen in time.
- E. On May 13, a pre-plaster inspection was scheduled for the two spas at the **T-Mobile Arena, 3780 S. Las Vegas Blvd.** Upon arrival, staff found both spas completely covered with temporary flooring, tarps, buckets of mastic, and stacks of tile with several workers busy tiling the walls of the room. The facility was notified that the pre-plaster inspections failed and the facility must schedule for re-

inspection when they are finished with the work and the spas are available for inspection.

- F. On May 17, staff inspected a pool and spa at **Heritage Pointe, 532 College Dr.** Staff observed the spa drain cover had been damaged, making the drain cover non-compliant and an imminent hazard to its patrons. The pool service company was able to correct the issue onsite and replace the drain cover.
- G. On May 18, staff conducted routine inspections for the pools and spa at **Forest Hills Townhouses, 3951 E. Viking Rd.** Staff had observed the circulation pump for the Upper Pool was not labeled. The pump was verified to be 3.0 HP, which is the correct size for this body of water. Staff instructed the facility to provide photographs of the working pump and motor with working vacuum and pressure gauges by June 18.
- H. On May 24, staff conducted an inspection at **Hermosa Vista, 489 Turtleback Rd.** After finishing the inspection, it was found that the facility had not paid permit fees for the previous season. After consulting with SNHD supervision, staff suspended the permit for the facility and posted it closed. If the permit fees are not paid within 3 business days, then the permit will be deleted. If deleted, the facility will be required to submit for a new permit.

VII. TRAINING AND COMPLIANCE

- 1. The training office welcomed three new hires: Kendra Lett, Shanae Acevedo, and Madison Lane on May 2.
- 2. Training office staff participated in the National Association of County and City Health Officials (NACCHO) National Environmental Health Association (NEHA) Annual Education Conference Session Planning Call regarding the Retail Program Standards learning lab on May 3 and 5.
- 3. Training office staff participated in the NV Retail Food Regulatory Program Standards Quarterly Conference Call with Food and Drug Administration (FDA) Regional Food Specialist, John Marcello, and representatives from all health authorities in Nevada on May 18.
- 4. Mikki Knowles was trained on conducting Risk Factor Data Collection Surveys on May 20.
- 5. The training office assisted with the following special events: TI Hotel and Casino temporary food event on May 6; Helldorado Days on May 13; Epicurean sampling show at the Palazzo Hotel and Casino on May 26; and Pirannah temporary food event on May 27.
- 6. Willandra Whiting was released from the training office to the Downtown Office on May 23.
- 7. The training office coordinated and participated in the Association of Food and Drug Officials (AFDO) Collaboration Meeting with other local health districts, Maricopa County, AZ and San Bernardino County, CA, in Phoenix, AZ to discuss the FDA Retail Program Standards 2, 6, and 7 from May 24-26.
- 8. The final report was submitted for the AFDO Training grant allowing for two staff to attend the 2016 Conference for Food Protection on May 31.
- 9. An interim report was submitted for Year 1 of the FDA Cooperative Agreement summarizing activities in Year 1 and requesting funding for Year 2 on May 31.
- 10. Training office staff continued to train six new hires throughout the month of May.
- 11. Training office staff continued standardization training with food operations throughout the month of May with three supervisors completing standardization. An office Hazard Analysis and Critical Control Point (HACCP) plan standardization exercise was developed throughout the month of May.

12. In coordination with SNHD Administration, Training Office staff prepared an application for the Centers for Disease Control (CDC) Public Health Associate Program, requesting an associate to assist at the SNHD's EH Training Office for a 2 year period. This allows recent baccalaureate and master's level graduates to receive hands on experience in the field.
13. Training office staff continued to participate in committees and as reviewers for the accreditation process throughout the month of May.
14. Special Processes staff participated in joint inspections, at the request of Food Ops and FDAP staff, for facilities conducting complex food preparation, i.e. reduced oxygen packaging and other special processes.
15. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of May.
16. Training office staff continued to participate in the NACCHO Mentorship Program conference calls with mentee, Ogle County.
17. Special Processes and the Label Review team met with various operators regarding submission of labels, waivers, operational plans, and HACCP plans.
18. Special Processes released two HACCP plans.
19. Three label review files were released totaling 27 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Apr. 2016	May 2016	
New Label Review Submissions	7	3	↓
Label File Releases	7	3	↓
Total Label Files Currently in Review	18	18	→
Number of Labels Approved	88	27	↓

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Apr. 2016	May 2016	
Cook Chill/Sous Vide New Submissions	1	1	→
Cook Chill/Sous Vide Releases	1	2	↑
Cook Chill/Sous Vide Total	21	20	↓
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	0	→
2-Barrier ROP Total	16	16	→
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	1	↑
Other Special Processes Releases	0	0	→
Other Special Processes Total	6	7	↑

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	Apr. 2016	May 2016	
Waivers Review New Submissions	0	0	→
Waivers Review Releases	0	0	→
Waivers Review Total	12	12	→
Operational Plans Submissions	0	0	→
Operational Plans Releases	0	0	→
Operational Plans Total	6	6	→

No data is available prior to 2/1/14

JLR/hh