



Memorandum

Date: July 28, 2016

To: Southern Nevada District Board of Health

From: **Jacqueline L. Reszetar, REHS, Director of Environmental Health** *JLR*
Joseph P. Iser, MD, DrPH, MSc, Chief Health Officer *JPI*

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	May 2015	May 2016		FY 14-15	FY 15-16	
Initial Inspections	2,134	2,017	↓	19,750	20,876	↑
Reinspections-Routine	234	205	↓	2,484	2,301	↓
Downgrades	225	65	↓	2,350	2,041	↓
Closures	9	9	→	258	151	↓
Special Events	117	119	↑	873	920	↑
Temporary Food Establishments & Tasting Event Booths	883	775	↓	7,431	6,701	↓
TOTALS	3,602	3,190	↓	33,146	32,990	↓

1. Enforcement Actions and Investigations:

- A. **Quality Food Service #2, 29 N. 30th St. (Mobile Vendor):** On June 17, the facility was closed as a result of an Imminent Health Hazard, lack of adequate refrigeration (55°F). Inspector also documented 20 demerits. Facility is still closed at this time.
- B. **Cook on Wok #3, 390 N. Stephanie St.:** Routine inspection on June 14, found facility operating without adequate refrigeration. Person in charge was not monitoring or aware of how to control risk factors for foodborne illness. Facility closed for Imminent Health Hazard. Necessary repairs made and facility approved to reopen on June 16 with 3 demerits.
- C. **Café El Mundo Cubano, 5781 W. Sahara Ave. Suite 100:** On June 29, the facility was closed as a result of an Imminent Health Hazard, lack of adequate

refrigeration (53-55°F). Inspector also documented 31 demerits. Facility is still closed at this time.

- D. **Taqueria El Buen Pastor Seasonal, 4777 E. Charleston Blvd.:** Staff closed the facility during a routine inspection of the restaurant when the seasonal was found to be operating on an expired permit. The permit expired on February 10, 2016. A new seasonal permit is pending.
 - E. Staff issued a Cease and Desist Order to **Luke's Lobsters** sampling booth during a special event at the Fashion Show Mall located at **3200 S. Las Vegas Blvd.** The booth was operating without a hand sink and sanitizer. Crab, lobster, and shrimp was being held and served at room temperature with no use of time as a control.
2. **Supervisory/Managerial Conferences:**
- A. Supervisory Conferences were held with the following facilities: Roberto's Taco Shop, 2685 S. Eastern Ave. Suite 400; Max's Restaurant, 1290 E. Flamingo Rd.; Wo Fat Chinese Restaurant, 3700 E. Desert Inn Rd.; Asian Wok, 6515 N. Buffalo Dr.; Hush Puppies, 1820 N. Nellis Blvd.; Echo & Rig Meat, 440 S. Rampart Blvd.; Sofia's Café #2, 3380 Arville St.; Braddah's Island Style, 2330 S. Rainbow Blvd.; Noodle Pot, 4215 Spring Mountain Rd.; and Kabob N More, 3049 S. Las Vegas Blvd.
3. **Community Services:**
- A. On June 14, staff met with representatives from The Signature at MGM Hotel located at 145 E Harmon Ave. to discuss the inspection process and answer questions regarding food safety.

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 June 2016. There were 11 Notices of Violation mailed in June 2016 for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 111 complaints of illegal dumping.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 294 Waste Management Audits.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 97 full UST Compliance Inspections were conducted in June. A total of 8 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 16 PDF Inspections and Reinspections.
- 6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits** – None
 - B. **Permits issued in June** – BB Recycling, LLC (RC); Blind Center of Nevada, Inc. [modification] (RC); Boulder City Landfill [waiver] (LF); Discount Dumpsters [modification] (MRF); Nevada Site Services, Inc dba Desert Recycling [modification] (RC); and Par-3 Landscape & Maintenance dba Wynn Materials Recovery Facility [modification] (MRF)
Permit Removals in June – 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 (2); Medical Waste (1); MRF (2)

- E. Facilities planned for approval at DBOH meetings/SNHD Workshops in July:
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	June 2015	June 2016		FY 14-15	FY 15-16	
Asbestos Permits Issued	44	56	↑	660	422	↓
Revised Asbestos Permits Issued	5	4	↓	47	45	↓

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	June 2015	June 2016		FY 14-15	FY 15-16	
Tentative Maps-Received	16	14	↓	158	168	↑
Tentative Maps-Lot Count	719	699	↓	12,088	10,549	↓
Final Maps-Received	25	23	↓	334	258	↓
Final Maps-Lot Count	1,029	1,301	↑	12,713	9,822	↓
Final Maps-Signed	15	9	↓	254	208	↓
Final Maps (Signed)-Lot Count	559	315	↓	10,437	8,074	↓
Improvement Plans-Received	19	18	↓	309	217	↓
Improvement Plans-Lot Count	891	1,116	↑	12,111	9,350	↓
Expedited Improvement Plans-Received	5	3	↓	67	48	↓
Expedited Improvement Plans-Lot Count	214	153	↓	3,250	2,287	↓
Fees Paid	\$26,790	\$31,869	↑	\$393,820	\$285,031	↓

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

Individual Sewage Disposal System Program	June 2015	June 2016		FY 14-15	FY 15-16	
Residential ISDS Permits	9	7	↓	95	121	↑
Commercial ISDS Permits	1	3	↑	51	47	↓
Loan Certifications	13	10	↓	67	77	↑
Tenant Improvements	3	3	→	39	44	↑
Revenue	29	17	↓	232	222	↓
Compliance Issues Resolved (pre-permitting)	\$18,120	\$15,651	↓	\$215,985	\$230,929	↑
Compliance Cases Resolved (post-permitting)	3	3	→	77	62	↓

7. **ISDS Program Activity:** The revenue shown is a combination of ISDS and Liquid Waste Hauler revenue. The number of total ISDS permits remained the same from June, 2015 to June, 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. **Fiscal Year Summary:** The revenue for Fiscal Year 2015-2016 exceeded the revenue for Fiscal Year 2014-2015 by seven percent. The number of total ISDS Permits exceeded the total number of permits for Fiscal Year 2014-2015 by fifteen percent. The number of Residential Pool T.I. Plan Reviews exceeded the number of reviews for Fiscal Year 2014-2015 by sixteen percent. The number of Loan Certifications exceeded Fiscal Year 2014-2015 by thirteen percent.
9. **Used Mattress and Bedding Program Activity:** There was no additional Used Mattress Sanitizers registered. The total remains at these seven: **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	June 2015	June 2016		FY 14-15	FY 15-16	
West Nile Virus Surveillance Traps Set	221	241	↑	902	1,091	↑
West Nile Virus Surveillance Mosquitoes Trapped	5,542	17,444	↑	16,975	42,324	↑
West Nile Virus Surveillance Mosquitoes Tested	5,542	17,444	↑	16,539	42,324	↑
West Nile Virus Surveillance Submission Pools Tested	333	511	↑	930	1,436	↑
West Nile Virus Surveillance Positive Mosquitoes	674	0	↓	1,584	2,565	↑
West Nile Virus Surveillance Positive Submission Pools	35	0	↓	107	122	↑
Saint Louis Encephalitis Positive Mosquitoes	0	3,628	↑	0	4,887	↑
Saint Louis Encephalitis Positive Submission Pools	0	109	↑	0	141	↑
Elevated Blood Level Home Investigations	0	0	↓	7	5	↓
Healthy Homes/Landlord Tenant Response (LLT)	12	10	↓	152	148	↓
CMART/MATT Services	0	0	→	4	2	↓
Public Accommodations Inspections	10	11	↑	268	267	↓
Public Accommodations Complaints	13	21	↑	195	216	↑
Mobile Home/Recreational Vehicle Park Inspections	2	0	↓	155	144	↓
Mobile Home/Recreational Vehicle Park Complaints	1	3	↑	44	39	↓

1. **Public Accommodations (PA):**
 - A. Staff responded to a complaint of a dirty spa, mold, sewage smell, dirty furniture and carpeting, and a broken window in room #24-101 and #19-102 of the **Monte**

Carlo Hotel & Casino, 3770 S. Las Vegas Blvd. Staff observed no evidence of water intrusion and environmental surfaces were found to be generally clean and in good repair. No sewage odor was detected and only a small surface crack on the bedroom window was noted. The complaint was found to be invalid and closed.

- B. Staff responded to a complaint of water intrusion in room #114 of the **Town & Country Manor III, 5390 Boulder Hwy.** Staff found evidence of water intrusion on the carpeting of the room from a fire suppression system leak that had occurred approximately one month prior. No response had been made by management to remediate the area. Management was instructed to clean the carpeting and replace two inoperable electrical outlets. The complaint was valid.
- C. Staff conducted a change of ownership (COO) inspection at the **Siegel Suites Select Flamingo, 2530 E. Flamingo Rd.** The rooms were found to be sanitary and in good repair. One inoperable Ground Fault Circuit Interrupter (GFCI) outlet was identified and replaced onsite. Other maintenance issues identified included a missing window screen, a cracked sink basin, and damaged flooring in the maintenance area. No rooms were closed. The permit was approved.
- D. Staff participated in a routine inspection of **Whiskey Pete's Hotel, 31900 S. Las Vegas Blvd.** Observed were a number of unsanitary mattresses which were replaced onsite and some maintenance issues. The facility will contact SNHD with an unsanitary mattress replacement program. Overall, the facility was in compliance.
- E. Staff conducted a complaint investigation at **Whiskey Pete's Hotel, 31900 S. Las Vegas Blvd.**, regarding a bed bug infestation in a guestroom. The room number reported by the complainant did not exist. The complaint could not be substantiated. Management keeps pest control records which indicate appropriate responses to these types of complaints. The complaint was closed.
- F. Staff participated in a complaint investigation at **Siegel Suites Select LVBD, 7260 S. Las Vegas Blvd.**, regarding a bed bug infestation in a guestroom. Management responded with their Certified Pest Control Operator (CPCO). The room was negative for bed bug activity. The complaint was not valid and closed.
- G. Staff conducted a routine inspection of the **Residence Inn by Marriott, 370 Hughes Center Dr.** Observed were a couple of stained linen items. The facility was well maintained and in compliance.
- H. Staff conducted a survey to reopen several closed rooms at the **Safari Motel, 2001 Fremont St.**, which were posted closed in a MATT operation on 5/12/16 due to a variety of PA Regulation violations. Eight of the eleven closed rooms were approved to rent.
- I. Staff conducted a change of ownership survey at **Resolutions Las Vegas, 1000 N. Main St.** The requirements for obtaining a PA health permit were discussed and demonstrated onsite. The second and third guestroom floors were still undergoing cosmetic remodeling. Management will contact SNHD within the next 60 days to schedule the COO inspection. Management may opt for phased inspections.
- J. Staff participated in a routine inspection of **Buffalo Bill's Hotel, 31900 S. Las Vegas Blvd.** Observed were a few unsanitary mattresses which were replaced onsite and some maintenance issues. Management is aware that all three Primm properties (including Whiskey Pete's and Primm Valley Resort) require an unsanitary mattress replacement program, which is in progress. Overall, the facility was in compliance.

- K. Staff conducted a routine inspection of the **Rampart Hotel, 221 N. Rampart Blvd.** Observed were a few unsanitary mattresses which were replaced onsite and a few maintenance issues. Management will propose an unsanitary mattress replacement program. The facility was well maintained and in compliance.
 - L. Staff conducted a COO inspection of the **Element Las Vegas Summerlin, 10555 Discovery Dr.** Observed were one unsanitary sofa mattress and a few maintenance issues. Overall, the facility was well maintained and in compliance. The change of ownership was approved and a PA health permit issued.
 - M. Staff conducted a routine inspection of the **Westgate Hotel, 3000 S. Paradise Rd.** Observed was a solid waste issue with waste water flowing from the trash compactor area into the public right of way. Management consulted with a third party company who initiated remediation while staff was onsite. In addition, several unsanitary mattresses and two dysfunctional GFCIs were observed and replaced onsite. A number of maintenance issues were documented. Overall, the facility was in compliance.
 - N. Staff conducted a COO inspection at **Siegel Suites Select Flamingo, 2530 E. Flamingo Rd.** One dysfunctional GFCI was observed and corrected onsite. A few maintenance issues were observed. The COO was approved and a health permit issued subject to correction of all observed violations within the written timeframes.
 - O. Staff participated in a complaint investigation at **Town & Country Manor III, 5390 Boulder Hwy.**, regarding a flooded room and some maintenance issues that were not addressed by management. The complaint was valid. Management was instructed to make the appropriate repairs.
 - P. Staff conducted a complaint investigation at the **Petersen Motel and Apartments, 2112 N. Nellis Blvd.** The complainant was anonymous and vague stating "all rooms are infested with roaches." Management was notified and is prepared to initiate their pest control protocols if and when a more specific pest control issue is brought to their attention. The complaint was closed.
 - Q. Staff conducted a complaint investigation at the **Villa Inn, 225 S. Las Vegas Blvd.**, regarding an unsanitary guestroom with 12 dogs living in it. The complaint has already has been responded to by City of Las Vegas Code Enforcement and Animal Control, who notified SNHD. Observed was a self closed room that was disassembled to the studs. The owner was instructed not to re-rent the room without prior approval of the Health Authority once remediation was completed. A private environmental remediation company is to be consulted if a foul odor persists. The complaint was valid. The owner was cooperative and responding appropriately.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. Staff conducted a COO inspection at **El Adobe MHP, 825 N. Lamb Blvd.** Several units were found in violation of NAC 461A and NRS 444.583 for solid waste accumulation, including open and exposed containers of used motor oil, old automobile tires discarded on various properties, and lots with excessive trash, debris, weeds, and clutter. The majority of the park was found to be maintaining minimum required sanitation standards and the health permit was released.
3. **Landlord Tenant Complaints:**
- A. Staff responded to a tenant complaint of damaged flooring, damaged caulking, and inadequate weather proofing at **9540 Birch Basin Ct.** Staff observed sections of the linoleum floor that were peeling, inadequate weather stripping along the front door, and cracked caulking along multiple tub fixtures. The property manager agreed to make the repairs. The complaint was closed.

- B. Staff responded to a complaint of an inoperable HVAC unit at **3950 Mountain Vista St. #Q-263**. Staff observed a nonfunctional A/C unit as well as a missing stove hood. Management reported having recently replaced the HVAC unit but agreed to reinspect and repair as needed. The complaint was closed.
 - C. Staff responded to a complaint of water damage in the apartment located at **5370 Craig Rd. #1010**. Staff observed no evidence of current or past water damage. Property management reported having repaired and remediated a slab leak in the unit. The complaint was closed.
 - D. Staff responded to tenant complaint of broken and inoperable electrical outlets in two bedrooms of a rental unit located at **6501 W. Charleston Blvd. #246**. Staff documented that there was no electrical power in the bedroom outlets. The tenant was running extension cords from other functional units in the apartment to the bedrooms to supply electricity. Staff also documented ceiling damage in one bedroom from previous water intrusion, evidence of a roach infestation, and toilet not securely mounted to the floor. Staff discussed the complaint with property manager who stated they were unaware that the electrical outage had been persistent. Conditions observed did not meet the minimum habitability requirements outlined in NRS118A.290. The complaint was closed.
 - E. Staff investigated a complaint at **4850 E. Charleston Blvd. #19**. The complainant stated that the unit was infested with mice and roaches and had other general maintenance problems. The complaint was valid with evidence of both roaches and mice. Overall the unit was in very poor condition. The manager stated that the tenants are behind in their rent and are in the eviction process. The complaint was closed.
4. **Vector Surveillance:**
- A. Staff set 242 mosquito traps and submitted 514 testing pools to the Nevada Department of Agriculture for arboviral analysis. From these, 109 submission pools, comprising of 3,525 mosquitoes, were positive for Saint Louis encephalitis (SLE). In 2016, SLE has been identified in 139 submission pools, comprising of 4,787 mosquitoes, from 23 zip codes. This is a significant increase in SLE virus this year with 19% of submission pools testing SLE positive (139 of 734 submissions). Trapping counterparts at locations with positive mosquitoes were notified to assist with environmental management of the area to reduce mosquito breeding. Staff worked with the Public Information Office (PIO) to generate press releases and provide media interviews, as well as with the Office of Epidemiology who released a Health Alert to physicians.
 - B. Staff purchased additional mosquito control equipment including two handheld Ultra Low Volume foggers, three granular larvicide spreaders, one liquid adulticide mister for barrier applications and additional mosquito control chemicals. With these additional resources, four response kits, including Personal Protective Equipment, were created enabling teams to respond with both mosquito larval and adult control tools.
 - C. Staff completed a mosquito abatement equipment and calibration training with Clarke Mosquito Control in an effort to become familiar with the various options available for control applications. Equipment included truck mounted and handheld Ultra Low Volume foggers and backpack dusters and misters.
 - D. Staff provided an educational presentation on SNHD's Vector Surveillance and Control response to Zika virus and the increase in SLE to jurisdictional counterparts including City of Henderson's Public Works, Parks and Recreation and Code Enforcement, and the City of Las Vegas' Multi Agency Task Team. Additional jurisdictional presentations are scheduled for July.

- E. Staff conducted several truck mounted and handheld Ultra Low Volume fogging and larvicide activities at targeted locations with high numbers of SLE positive mosquitoes in an effort to break the cycle of these infected mosquitoes from biting susceptible birds, which then amplify the virus and reinfect mosquitoes.
 - F. Staff responded to a mosquito complaint at **8317 Fritzen Ave.** Staff surveyed the property and accessible areas in the neighborhood and found no obvious breeding source. A gravid trap and a BG sentinel trap were set on the property. All mosquitoes collected were found to be negative for disease. The complaint was closed.
 - G. Staff responded to a mosquito complaint at **6501 Vegas Dr. #1132.** Staff surveyed the property and identified an irrigation runoff channel near the apartment that was filled with debris and may present a mosquito breeding source. Staff discussed with property management and recommended routine cleaning of all similar areas. One gravid trap was set. All mosquitoes collected were submitted for disease testing; results are pending. The complaint was closed.
 - H. Staff met with members of City of Las Vegas Department of Operations and Maintenance and representatives from the Howard Hughes Summerlin Association Management to discuss environmental remediation of two mosquito breeding areas along the **Pueblo Park** trail system, where SLE positive mosquitoes have been collected. Both parties agreed to re-engineer the areas to provide better drainage. Repairs will include concreting the sites and providing adequate slope. Staff will continue to monitor the area until repairs are completed.
 - I. Staff conducted a mosquito survey at **Fire Station 81, 600 College Dr.** No active mosquito breeding was observed and no mosquitoes were caught in either trap. Areas of possible concern were discussed with Manny Correra, the safety officer. These included a large tire (now dry), two street drains, and a small area where A/C condensate was collecting.
5. **Training:**
- A. Staff attended the National Environmental Health Association Conference in San Antonio Texas and participated in a HUD supported presentation on the landlord tenant hotline study. Mackenzie Burns, PhD from UNLV, presented the findings of the study with a poster presentation immediately following. Staff found it to be an excellent opportunity to share ideas regarding the response to tenant complaints of sub-standard housing with our counterparts throughout the country.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	June 2015	June 2016		FY 14-15	FY 15-16	
School Facility Inspections	0	6	↑	957	960	↑
School Facility Complaints	1	0	↓	21	26	↑
School Food Service Facility Inspections	0	1	↑	780	755	↓
School Food Service Facility Complaints	0	0	→	6	2	↓
Child Care Facility Inspections	36	39	↑	414	397	↓
Child Care Facility Complaints	0	2	↑	25	20	↓
Body Art Facility Inspections	36	61	↑	368	452	↑
Body Art Facility Complaints	0	1	↑	7	12	↑
Body Art Artist Special Event Inspections	10	4	↓	446	418	↓
Body Art Cease & Desist Order To Artists Lacking Permits	5	6	↑	53	41	↓
Water Store and Bottling Plant Inspections	4	6	↑	60	26	↓
Water Store and Bottling Plant Complaints	0	0	→	3	0	↓
Total Special Program Pre-Permitting Services	16	5	↓	98	95	↓
Total Special Programs Request Intake	8	7	↓	65	92	↑
Total Special Programs Request Released	3	2	↓	66	58	↓
Total Service Request Current in Pre- Permitting	33	90	↑			
Foodborne Illness Complaint Investigations	1	2	↑	23	11	↓
Single Case of Legionellosis Investigations	2	3	↑	12	13	↑
Summer Food Service Program Inspections	72	69	↓	87	120	↑
Public Water System Sanitary Surveys	0	9	↑	49	31	↓
Public Water System Violation Letters Issued	0	0	→	43	12	↓
Public Water System Complaints Received	0	0	→	1	1	→

1. Outbreak Investigation Support:

A. Environmental Health staff conducted two investigations of potential outbreaks of foodborne illness at various Clark County food establishments and three environmental investigations of public facilities that may have a possible association of a single case of legionellosis. None of the investigations conducted in June 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.

2. Body Art:

A. On June 15, SNHD staff and an officer from Clark County Business Licensing responded to a complaint of an illegal tattoo shop called **Madhouse Tattoo, 557 E.**

- Sahara Ave.** Staff found the shop in operation and issued a Cease and Desist Order, along with instructions on how to obtain a health permit.
- B.** On June 27, SNHD staff responded to a complaint at the **International Beauty Show** at the Las Vegas Convention Center. The complainant claimed that seven people were performing permanent makeup procedures in a booth that was only approved for one. Investigation could not prove more than one person was doing permanent makeup. The booth occupants were informed that everyone doing permanent makeup must be permitted.
- C.** During June, staff issued six Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
- 3. Safe Drinking Water:**
- 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 2016-January 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. Eight *coliform*-present results occurred during June. The samples were *Escherichia coli*-absent.
- 4. EHS-Net Activity:**
- A.** Staff conducted a pilot study to determine the effectiveness of SNHD's research team's new social media monitoring software to identify foodborne illness within the community. After one month, it was determined to be a success and will be used to supplement current surveillance methods as part of SNHD's CDC grant funded research.
- B.** Staff traveled to San Antonio, Texas to give an hour long presentation at the National Environmental Health Association's Annual Educational Conference. The presentation was recorded and is currently available on their website for CEU credit.
- 5. Outreach:**
- A.** On June 6, staff participated in outreach training with medical residents from University Medical Center. The medical resident observed staff conduct routine inspections of the kitchen, storage area, employee dining area, and detention center of the Clark County Detention Center, 330 S. Casino Center Blvd.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	June 2015	June 2016		FY 14-15	FY 15-16	
Total Food Pre-Permitting Services	661	788	↑	9,075	8,379	↓
Total Service Request Intake	242	247	↑	2,896	3,248	↑
Total Service Request Released	287	247	↓	2,932	3,463	↑
Total Service Requests Current in Pre-Permitting	978	793	↓			

1. Enforcement Actions and Investigations:

- A.** During a pre-final remodel inspection of **The Can Can Room, 3155 Industrial Rd.**, staff observed a service bar without the necessary equipment for proper operation. The facility was without a 3-compartment sink necessary for proper washing and sanitizing of utensils. After assessing the intended operation of the facility, staff instructed the owner to install a 3-compartment sink, hand sink, and an ice bin. Because the facility lacked a floor sink required for indirect drainage of the ice bin and 3-compartment sink, staff suggested the installation of a hub drain which could provide the required 1-inch air gap. The installation of a hub drain would comply with SNHD regulations for indirect connect to sewer and save the owner the cost of saw cutting the existing concrete floor for the installation of a floor sink. Upon completion of installation for the equipment and drain lines, staff was able to inspect and approve the remodel.
- B.** A change of ownership inspection was conducted at **Patii's Kitchen, 5333 S. Arville St.** During the inspection, it was found that the facility was operating without adequate hot water (77°F). SNHD regulations require a minimum of 120°F hot water at the 3-compartment sink and 100°F hot water at hand sinks. The FDAP Supervisor was informed and the facility was closed to the Imminent Health Hazard, as well as excessive operational violations resulting in 20 demerits. Because the person in charge did not demonstrate adequate food safety knowledge, a Food Safety Assessment Meeting (FSAM) was required. Following successful completion of the FSAM and correction of all major and critical violations, the facility was approved to operate and released to Food Operations.
- C.** A change of ownership inspection was conducted for **McDonalds, 6005 S. Eastern Ave.** The permit was approved with stipulations. Staff noted the hand sink at the cook line had no hot water, with a non-functioning Insta-Hot electric heater being the hot water source. Further investigation noted that the hand sink did have capped off hot and cold water lines available. The establishment was given 30 days to hard pipe supply lines, hot and cold, to the hand sink. Several follow-up phone calls were made to verify the establishment understood what was necessary to remediate the issue. The assigned Food Operations inspector will verify the corrective action during grading inspection.
- D.** Staff conducted multiple pre-permitting inspections at the **Mixx Grill and Lounge, 750 S. Rampart Blvd.** The kitchen area of the facility was cleaned and repaired but left in the same configuration as the previous tenant. The bar was reset with new bar equipment, a new beer tap array, and existing equipment was repaired or updated as necessary. The new operator did install a large round grill in the center of the facility that will allow customers to select raw food buffet style and have the food grilled at the center grill. Customer self service of raw uncooked food required FDAP staff and the operator to consider food safety challenges associated with this type of novel food service. The facility was inspected and granted health permits for the kitchen and bar on June 14, with the center grill area permit issued on June 15.
- E.** Staff conducted a final permitting inspection at **Cocos Locos Las Vegas**, located at the Boulder Swap Meet, **4700 Boulder Hwy.** The annual itinerant health permit was not approved because the cold prep top sandwich unit had mechanical problems. The unit was only able to maintain 48.2 F degrees. No other refrigerated equipment was available; therefore, the facility was not allowed to operate. A reinspection is pending the repair or replacement of the food equipment.
- F.** FDAP staff collaborated with Food Operations staff and management from the **Flamingo Hotel and Casino Buffet, 3555 S. Las Vegas Blvd.**, to ensure

permitted areas were accurately distributed and properly equipped. New casino management and the assigned Operations inspector realized that the original buffet permits, approved in May 2012, no longer reflected the actual food operations, which had evolved into food preparation in unapproved areas with inadequate hand sinks and broken equipment. SNHD staff worked with industry to ensure all permitted areas associated with the buffet are now properly equipped for safe food handling.

- G. A change of ownership inspection was conducted at the **D Gift Shop, 301 Fremont St.** The back storage room was found to have carpet on the floor under shelving for dry goods and refrigeration. Per SNHD Regulations, carpeting is only allowed in the retail area and not under refrigeration. They were allowed 30 days to remove and provide approved flooring, and the change of ownership was approved.
- H. A pre-operational inspection was conducted for **China A Go Go, 10450 W. Cheyenne Ave.** Staff observed that a hand sink required at the initial plan review meeting had not been installed. The contractors present during the inspection were not aware that the hand sink was required. When staff contacted the establishment's consultant, he advised that the area was only being used for storage so a hand sink would not be required. The facility has not yet requested the final permitting inspection.
- I. A final permitting inspection at **Luxor Johnny Rockets, 3900 S. Las Vegas Blvd.,** resulted in a failed inspection when it was found that the facility had not installed an essential hand sink as originally shown on their initial approved plans. They also had a non-operational hand sink which was plumbed to a non-operational instant hot water heater. Subsequently, the facility added a hand sink, made permanent plumbing repairs to the existing hand sink, and was approved to operate.
- J. **The Plaza Hotel and Casino, 1 S. Main St.,** made major changes to the fifth floor pool area. The bar underwent remodeling with the removal of most of the old bar exterior and addition of a new bar top with new finishes. A back bar added a keg cooler, open food refrigerator, and frozen drink machines. To add a snack bar, an old food truck was lifted up to the roof by crane and then modified to be a permanent structure with direct plumbing. To support both the bar and the snack bar, a support kitchen was added, including a full size 3-compartment sink. The support kitchen also has a fenced storage area which includes a walk-in cooler specifically designed to operate outdoors. All permits were approved just in time for the expected grand opening on June 23.
- K. The FDAP Supervisor presented on sanitation and facility maintenance at the Food Safety Partnership meeting.
- L. FDAP staff is developing plan review processes pursuant to NAC 585.310 for drug, cosmetic, and medical device establishments following transfer of these facilities from the State.

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

	June 2016	FY 15-16
Clark County	0	11
Las Vegas	1	11
Henderson	0	3
North Las Vegas	1	6
Mesquite	0	0
Boulder City	0	0
Total	2	31

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Program Services	June 2015	June 2016		FY 14-15	FY 15-16	
New Projects Submitted to Plan Review	79	73	↓	753	734	↓
All Projects Released from Pool Plan Review	87	35	↓	634	382	↓
Total Operation Inspections	649	620	↓	5,323	4,728	↓
Complaint Investigations	60	48	↓	331	281	↓
Inactive Body of Water Surveys	19	7	↓	117	112	↓
Total Program Services Completed	894	783	↓	7,158	6,237	↓

1. Enforcement Actions:

- A. On June 20, staff inspected a body of water at **Charleston Gardens, 4840 E. Charleston Blvd.** The facility had multiple gaps greater than four inches in the fencing. This poses an extreme hazard as it may allow small children to enter the pool area unsupervised. The facility was given a five day compliance schedule to correct the issues.
- B. On June 21, staff conducted an annual spa inspection at **Deer Springs Apartments, 7855 Deer Springs Way.** The facility had the spa re-plastered the previous year and the plaster company replaced the main drain covers with covers which were inadequately rated for the system. Staff advised the person in charge of the facility that the covers installed were inadequate and that the facility is responsible to ensure that covers are corrected and installed to manufacturer's specifications within a specified timeframe.
- C. On June 22, staff investigated a complaint at the Tornado slide at **Wet n' Wild, 7055 S. Fort Apache Rd.** The complainant stated that there was a sharp edge on the stairs that caused a large cut on their foot. Staff and facility maintenance found the sharp edge. The slide's stairs were repaired before the inspector left the property.
- D. On June 23, staff conducted a routine inspection at **Serenity HOA, 2748 W. Agate Ave.** Staff came across a high degree of vandalism present within the men's and women's bathrooms entailing such issues as smashed toilet seat covers and soap dispensers being ripped off the wall. The issues were discussed with the person in charge of the facility.

- E. On June 23, the final new construction inspection was scheduled for the pool at **Coral Bay HOA, 6753 Byron Bay Ct.** Upon arrival, staff found both gates into the enclosure not self-closing/self-latching properly. The facility was unable to correct the issue during the inspection; therefore, the pool was closed (gates locked) until the gates were repaired. The facility was reinspected and approved to open by SNHD staff on June 29.
- F. On June 23, staff conducted an operational inspection at **Excalibur Casino, 3850 S. Las Vegas Blvd.** While inspecting the slide pool, staff found that four of the suction outlet covers were broken. Staff instructed the pool operator to replace the drain covers prior to opening the pool or it would be closed by SNHD. The pool operator was able to replace all four broken suction outlet covers while SNHD staff was still inspecting the facility. The facility was given written notice that if the suction outlet covers are found broken on the next visit, the pool will have a mandatory 24 hour closure.
- G. On June 23, staff conducted a final remodel inspection at **Beverly Plaza Apartments Pool, 1900 Rexford Dr.** The remodel work was for the installation of a new pump and a disinfectant feeder. Additional work was performed without prior review and approval from SNHD, as the remodel application did not include the installation of a newly installed automatic water make-up line. Improper installation of an automatic water make-up line can result in contaminated water backing up into the facilities potable water supply. Also, during the inspection, it was noted that the pump vacuum reading was excessively high. Further observation of the equipment room exposed a plumbing line that was not capped or connected to the pump. The facility must determine if the main drain line was disabled and make application for correction of the auto-fill installation to enable the main drain to be reconnected to the pool pump for recirculation. The pool currently is on inactive status.
- H. On June 27, the **SW Apartments West Pool, 6355 S. Durango Dr.,** failed its pre-opening inspection due to a number of non-compliant items including missing depth markers and stair contrasting edge, no chlorinator, and gate hardware installed at an incorrect height. A reinspection is pending.

VII. TRAINING AND COMPLIANCE

- 1. Training office staff participated in the National Environmental Health Association (NEHA) Annual Educational Conference (AEC) – Retail Program Standards Session Planning Call on June 1.
- 2. The training office assisted with the following special events: First Friday temporary food event on June 3; 51s Baseball on June 4; 51s Baseball on June 13; T-Mobile Garth Brooks temporary food event on June 24; and the Plaza Special temporary food event on June 24.
- 3. Training office staff and Food Operations staff attended a meeting on June 9 with Chipotle's consultant to discuss the newly implemented food safety practices the facility has put into place.
- 4. Diane Umuhoza was released from the training office to the Henderson office on June 6.
- 5. The Training Office welcomed Summer Business Institute (SBI) intern, Esteban Dominguez, who will be mentored for six weeks starting on June 13.
- 6. Training office staff attended the NEHA 2016 AEC in San Antonio, TX from June 13-16 and co-presented with National Association of County and City Health Officials (NACCHO) on "Pushing through the Hurdles: Advice to Meet the FDA Retail Program Standards" on June 16.

7. Training office staff received Envision Connect Remote training on June 20.
8. Training office staff helped host the Food Safety Partnership meeting on June 27 and presented on Navigating the SNHD Website.
9. Training office staff continued to train six new hires throughout the month of June.
10. Training office staff continued standardization training with Food Operations throughout the month of June with one Senior Environmental Health Specialist (EHS) and six EHS II's completing standardization.
11. An office Hazard Analysis and Critical Control Point (HACCP) plan standardization exercise was developed.
12. Training office staff continued to participate in committees for the accreditation process.
13. 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.
14. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month of June.
15. Training office staff continued to participate in the NACCHO Mentorship Program conference calls with mentee, Ogle County.
16. The Special Processes and Label Review team met with various operators regarding submission of labels, waivers, operational plans, and HACCP plans for review.
17. Special Processes released one HACCP plan and one waiver.
18. Eighteen label review files were released totaling 31 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	May 2016	June 2016	
New Label Review Submissions	3	6	↑
Label File Releases	3	6	↑
Total Label Files Currently in Review	18	18	→
Number of Labels Approved	27	31	↑

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	May 2016	June 2016	
Cook Chill/Sous Vide New Submissions	1	0	↓
Cook Chill/Sous Vide Releases	2	0	↓
Cook Chill/Sous Vide Total	20	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	1	↑
2-Barrier ROP Total	16	15	↓
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	1	0	↓
Other Special Processes Releases	0	0	→
Other Special Processes Total	7	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	May 2016	June 2016	
Waivers Review New Submissions	0	1	↑
Waivers Review Releases	0	1	↑
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