





Memorandum

Date: September 22, 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	July 2015	July 2016		FY 15-16	FY 16-17	
Initial Inspections	2,239	1,737	↓	2,239	1,737	↓
Reinspections-Routine	249	220	↓	249	220	↓
Downgrades	246	203	↓	246	203	↓
Closures	18	13	↓	18	13	↓
Special Events	38	52	↑	38	52	↑
Temporary Food Establishments & Tasting Event Booths	136	261	↑	136	261	↑
TOTALS	2,926	2,486	↓	2,926	2,486	↓

1. Enforcement Actions and Investigations:

- A. **Flamingo Hotel, 3555 S. Las Vegas Blvd.:** On August 3, staff received a sewage complaint occurring at their casino service bar and diamond lounge. Staff responded in conjunction with SNHD Solid Waste staff to address the issues. The affected areas were self closed until repairs and cleanup was made. Efforts to permanently address the issues are ongoing.
- B. **Hard Rock Annual Itinerant High Risk (AIHR) BBQ Grill East Pool, 4455 S. Paradise Rd.:** On August 6, the facility was closed as a result of an imminent health hazard (IHH), lack of adequate refrigeration (56.7°F). The inspector also documented 14 demerits. Facility was reinspected and reopened on August 18 with zero demerits.

- C. Luxor Main Service Bar, 3900 S. Las Vegas Blvd.:** On August 9, staff closed the bar for operating with no hot water.
- D. World's Best Corn Dog, 439 Rock Quarry Way (Mobile Vendor):** Truck was closed on August 16 as a result of an IHH, lack of adequate refrigeration (68°F). The inspector also documented 25 demerits. Facility was reinspected and reopened on August 18 with zero demerits.
- E. Capriotti's Sandwich Shop, 322 W. Sahara Ave.:** On August 18, the facility was closed as a result of an IHH, lack of adequate refrigeration (44°F-56°F). The inspector also documented 17 demerits. Facility was reinspected and reopened on August 19 with 3 demerits.
- F. Plaza Hotel Pool Truck Snack Bar, 1 S. Main St.:** On August 22, the facility was closed as a result of an IHH, lack of adequate refrigeration (50.9°F-61.55°F). The inspector also documented 19 demerits. Facility was reinspected and reopened on September 2 with zero demerits.
- G. Osaka Japanese Bistro Storage/Prep, 4205 W. Sahara Ave.:** On August 24, the facility was closed as a result of an IHH, pest infestation. The inspector also documented 9 demerits. Facility was reinspected and reopened on August 29 with zero demerits.
- H. Urban Turban, 3535 S. Las Vegas Blvd.:** On August 25, staff issued a cease and desist order to suspend activities at their seasonal concession due to IHHs, including inoperable hand wash sink and lack of reliable power and refrigeration.
- I. Express Care Catering #1, 439 Rock Quarry Way (Mobile Vendor):** Truck was closed on August 26 as a result of an IHH, lack of adequate refrigeration (55°F-73°F). The inspector also documented 22 demerits. Facility was reinspected and reopened on August 29 with zero demerits.
- J. Cantina Cancun, 5006 S. Maryland Pkwy.:** Routine inspection on August 26 found facility operating without adequate hot water for hand washing and ware washing. Facility closed for IHH and 42 demerits. Necessary repairs were made and facility was approved to reopen later that day.
- K. Mirage Cravings Buffet, 3400 S. Las Vegas Blvd.:** On August 29, staff issued a cease and desist order regarding a temporary sushi bar concession that was set up in an unpermitted area at the buffet.
- L. Mr. Eatz, 6386 W. Lake Mead Blvd.:** Staff closed the facility during a complaint investigation of the restaurant. The facility received 34 demerits and an IHH was identified. The facility had a lack of adequate refrigeration; a walk-in, two make tables, and a reach-in were holding food at 50-70°F. The facility opened five days later with an A grade.
- M. Wild West Jerky, Vendor at Cross Roads of the West Gun Show, Cashman Center:** Staff issued a cease and desist order on jerky sales, closing the booth. The vendor did not have a temporary permit, was open sampling without proper setup, and could not provide source information for the meat products. Some products stated "Keep Refrigerated", yet no refrigeration was present. Vendor has failed to provide permit or inspection information from Utah or source of meat products in order to participate in other Clark County events.
- N. JW Marriott Pool Bar and JW Marriott Pool Cafe, 221 N. Rampart Blvd.:** The two co-located facilities were closed for operating during an IHH, emergency such as fire and/or flood. Multiple areas had active ceiling leaks onto food and near food preparation areas. They were reopened the next day with an A grade.

- O. **Eatopia Bistro, 4970 S. Arville St.:** Facility was closed for 45 demerits and uncontrolled risk factors for foodborne illness. It was reinspected and reopened the next day with an A grade.
 - P. **Supreme Distribution Processing, 6065 Polaris Ave. Suite A:** Facility was closed for operating under an IHH of no hot water. The hot water heater required replacement and they were reopened the following day with an A grade.
 - Q. **Hong Kong Garden Seafood BBQ Cafe, 3407 S. Jones Blvd.:** A complaint investigation resulted in a closure due to an IHH, lack of adequate refrigeration. The facility was reopened a couple days later after a reinspection resulted in an A grade.
 - R. **Nutrition Rush Snack Bar, 4985 W. Tropicana Ave.:** Facility was closed for failing a reinspection with repeat critical and major violations. At the operator's request, it remained closed for almost three weeks until issues could be resolved at a couple of its locations. It has been reinspected and reopened with an A grade.
2. **Supervisory/Managerial Conferences:**
- A. Supervisory Conferences were held with the following facilities: Kusina Ni Lorraine, 4343 N. Rancho Dr.; Aroma Cafe, 280 S. Decatur Blvd.; Basil N Lime Authentic Thai Cuisine, 3665 S. Fort Apache Rd.; Gyu-kaku Japanese BBQ Restaurant, 3550 S. Decatur Blvd.; Sushi House Goyemon, 5255 S. Decatur Blvd.; Red Rock Country Club Restaurant, 2250A Red Springs Dr.; Asian One, 3768 S. Maryland Pkwy.; China a Go Go II, 2591 Anthem Village Dr.; Boulder Station Grand Café, 4111 Boulder Hwy.; Pioneer Casino Bumbleberry Flats, 2200 S. Casino Dr.; El Tinajon, 3762 E. Flamingo Rd.; Cantina Cancun, 5006 S. Maryland Pkwy.
3. **Community Services:**
- A. On August 16, staff met with representatives from New York New York 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 August 2016. There were no Notices of Violation mailed in August for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 128 complaints of illegal dumping in August.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 324 Waste Management Audits in August.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 81 full UST Compliance Inspections were conducted in August. A total of 9 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 25 PDF Inspections and Reinspections.
- 6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits – None**
 - B. **Permits issued in August – None**
Permit Removals in August – 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 (3); Medical Waste (1); and Materials Recovery Facilities (2)
- E. Facilities planned for approval at DBOH meetings/SNHD Workshops in September: None

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	Aug. 2015	Aug. 2016		FY 15-16	FY 16-17	
Asbestos Permits Issued	57	58	↑	109	119	↑
Revised Asbestos Permits Issued	2	6	↑	7	7	→

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	Aug. 2015	Aug. 2016		FY 15-16	FY 16-17	
Tentative Maps-Received	11	18	↑	25	30	↑
Tentative Maps-Lot Count	2,029	553	↓	2,928	1,191	↓
Final Maps-Received	18	18	→	40	35	↓
Final Maps-Lot Count	1,166	471	↓	2,169	986	↓
Final Maps-Signed	15	12	↓	39	22	↓
Final Maps (Signed)-Lot Count	424	377	↓	1,646	770	↓
Improvement Plans-Received	20	13	↓	39	30	↓
Improvement Plans-Lot Count	1,258	441	↓	2,491	1,007	↓
Expedited Improvement Plans-Received	6	1	↓	9	4	↓
Expedited Improvement Plans-Lot Count	309	7	↓	547	382	↓
Fees Paid	\$38,303	\$14,601	↓	\$75,054	\$38,203	↓

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

Individual Sewage Disposal System Program	Aug. 2015	Aug. 2016		FY 15-16	FY 16-17	
Residential ISDS Permits	11	9	↓	18	19	↑
Commercial ISDS Permits	4	6	↑	6	7	↑
Residential Pool Plan Reviews	5	6	↑	13	13	→
Loan Certifications	4	4	→	7	13	↑
Tenant Improvements	23	16	↓	40	32	↓
Compliance Issues Resolved (pre-permitting)	4	4	→	12	6	↓
Compliance Cases Resolved (post-permitting)	4	1	↓	4	2	↓

7. ISDS Program Activity:

- A. The number of Residential ISDS Permits decreased from August 2015 to August 2016. The number of compliance cases involving existing septic systems that

have been resolved this fiscal year has decreased. Compliance issues resolved during the permitting process have decreased during this fiscal year.

- B. ISDS staff is continuing to provide comments for Clark County and City of Henderson land use applications and technical review comments for the Clark County Mapping Team on proposed parcel maps.
- C. ISDS staff is continuing to work with the Nevada State Division of Water Resources and local building departments (Clark County, City of Henderson, and City of Las Vegas) to address any potential ISDS issues via the Tenant Improvement process.

8. Used Mattress and Bedding Program Activity:

- A. During August 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.
- B. Staff investigated complaints regarding unregistered used mattress retailers and was not able to find signs of activity.
- C. **Sleep Like a Dream, 4225 Fidus Dr. Ste. 110:** Staff received a complaint that facility staff was not using enough chemical to properly sanitize mattresses. Facility's registration was suspended until they could show proper sanitization in a sample number of used mattresses. After an approved inspection, the registration for **Sleep Like a Dream** was reinstated.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Aug. 2015	Aug. 2016		FY 15-16	FY 16-17	
West Nile Virus Surveillance Traps Set	221	273	↑	445	517	↑
West Nile Virus Surveillance Mosquitoes Tested	8,567	4,087	↓	12,736	9,023	↓
West Nile Virus Surveillance Submission Pools Tested	273	222	↓	463	517	↑
West Nile Virus Surveillance Positive Mosquitoes	1,851	27	↓	2,363	127	↓
West Nile Virus Surveillance Positive Submission Pools	70	4	↓	107	10	↓
Saint Louis Encephalitis Positive Mosquitoes	0	97	↑	5,288	440	↓
Saint Louis Encephalitis Positive Submission Pools	0	3	↑	162	19	↓
Elevated Blood Level Home Investigations	0	0	→	0	0	→
Healthy Homes/Landlord Tenant Response (LLT)	18	9	↓	39	12	↓
CMART/MATT Services	0	0	→	0	0	→
Public Accommodations Inspections	7	10	↑	18	14	↓
Public Accommodations Complaints	16	23	↑	33	38	↑
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	1	0	↓
Mobile Home/Recreational Vehicle Park Complaints	3	2	↓	10	5	↓

1. Public Accommodations:

- A. **Bluegreen Club 36 Hotel, 372 E. Tropicana Ave.:** Staff responded to a complaint of bed bugs in room #125A. Property management provided pest control records indicating the room was inspected and treated for an active bed bug infestation by a certified pest control operator (CPO). The complaint was validated and closed.
- B. **Stratosphere Hotel, 2000 S. Las Vegas Blvd.:** Staff responded to a complaint of bed bugs in room #9067. Property management provided pest control records indicating the room was inspected and treated for an active bed bug infestation by a CPO from Premier Pest Control. The complaint was validated and closed.
- C. **Crossland Economy Studios, 4240 Boulder Hwy.:** Staff conducted a final change of ownership inspection at the facility. Unsanitary mattresses were found in the two of the three rooms randomly inspected. Management was unable to provide a sanitary mattress in one of the rooms so the room was closed. Management elected to stop the inspection and reschedule upon completion of a mattress replacement program. Staff will follow-up within 30 days.

- D. **Super 8 Motel, 4250 Koval Ln.:** Staff responded to a complaint and conducted the annual inspection at the facility. The complaint was regarding stained carpets, mold, chipped bathtubs, and staff not being properly trained in biohazard cleanup. Upon investigation, carpets were in the process of being cleaned and approximately 50% of the rooms have been remodeled. No chipped bathtubs or water intrusion observed. Management maintains biohazard personal protective equipment (PPE) and provides training to designated staff for cleanups. No records are kept showing when trainings are given and who was trained. Complaint was not verified. No stained mattresses were observed and Inspection showed improvement from the 2015 inspection.
 - E. **Alexis Park Resort, 375 E. Harmon Ave.:** Staff conducted a complaint investigation regarding room #1908 smelling like cat urine and feral cats outside in the bushes. The room was surveyed and no odor was noticed. Complaint could not be validated at time of inspection and was closed.
 - F. **Four Queens Hotel, 202 E. Fremont St.:** Staff conducted a complaint investigation regarding rooms on the 15th floor having mold on the walls, bad odors, and plastic on the floors. Rooms were observed to be undergoing renovation. No water leaks or damage and no bad odors were observed at the time of inspection. The complaint was closed.
 - G. **Rio Suites Hotel, 3700 W. Flamingo Rd.:** Staff conducted a complaint investigation regarding the ice machine on the 37th floor being rusty. The ice machine was observed to be properly plumbed and operating normally; however, the ice chute was dirty and housekeeping staff was notified. Complaint closed.
 - H. **Caesars Octavius Tower, 3570 S. Las Vegas Blvd.:** Staff conducted a complaint investigation regarding a feces odor in the elevator lobby area on the 59th floor. No odor noticed at time of inspection and the complaint was closed.
 - I. **Lucky Club Casino & Hotel, 3227 Civic Center Dr.:** Staff conducted a routine inspection at the facility. Facility was clean and well maintained and no rooms were closed. Staff noted the mattress replacement program agreed to with management twelve months ago is nearly complete.
 - J. **Lamplighter Motel, 2805 Fremont St.:** Staff responded to a guest complaint of a broken toilet tank valve. Management was aware of the broken valve and was in the process of making the necessary repairs when staff arrived. Water supply to the toilet had been turned off to allow for the repairs to be made. The complaint was valid; however, management responded properly to the complaint.
 - K. **Casa Blanca Hotel, 2401 N. Las Vegas Blvd.:** Staff responded to a bed bug complaint. Management was not aware of the complaint and had no record of complaint from the guest in the room. Pest control records indicated the facility has an active program for inspection, evaluation, and treatment of all guest rooms when indicated. Staff was unable to substantiate the complaint and the complaint was closed.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. **La Villa Vegas MHP, 1190 S. Mojave Rd.:** Staff conducted a change of ownership inspection. Major violations observed were uncovered motor oil, uncovered sewer vent pipes, and large amounts of clutter and dog feces. Change of ownership was approved pending correction of violations noted on report.
 - B. **Candlewood MHP, 3295 Nellis Blvd.:** Staff conducted survey at the facility. Solid Waste and Compliance staff assisted due to ongoing noncompliance with space #16. Staff observed various amounts of auto and mechanical parts, clutter, trash, motorcycles, ATVs, electrical wires, bicycles, etc., and a Notice of Violation was issued.

- C. **Patriot West MHP, 815 Sky Rd.:** Staff responded to a complaint of excessive landscape debris and tree branches accumulating on vacant spaces at the facility. Staff documented two large piles of debris accumulating on the spaces that presented a fire hazard and harborage for pests and vermin. Complaint was valid.
 - D. **Patriot East MHP, 351 Boulder Ln.:** Staff surveyed the facility. Spaces 21 and 22 continue to be in violation of NRS444.583 with accumulations of old automobile tires, automobile parts, and motor oil. The ongoing violations were referred to Solid Waste & Compliance for further administrative oversight. Also noted, was the park owner's ongoing failure to properly plug an abandoned water well located on the property. Staff referred the case to the State Engineer's Office for further oversight.
3. **Landlord Tenant Complaints:**
- A. Staff responded to a complaint of an inoperable Heating Ventilation Air Conditioning (HVAC) system at **3478 Paradise Rd. #114**. Both HVAC units in the home were found to be operating at full capacity. Staff recommended that property management inspect the unit and complete repairs as necessary. The complaint was closed.
 - B. Staff responded to a complaint at **5344 Hillsboro Ln.**, regarding the house not having a functioning HVAC. The HVAC unit was operational, but did not function adequately to cool the home. The landlord was notified of inspection results and provided copy of complaint. The complaint was closed.
 - C. Staff responded to a complaint at **205 E. Harmon Ave. #903**, regarding no hot water. The hot water heater was not functional. The landlord was notified of inspection results and provided copy of complaint. The complaint was closed.
 - D. Staff responded to a complaint at **4730 Craig Rd. #1042**, regarding no hot water. The hot water heater was not functional. The landlord was notified of inspection results and provided copy of complaint. The complaint was closed.
4. **Vector Surveillance:**
- A. Staff set 273 mosquito traps and submitted 222 testing pools to the Nevada Department of Agriculture for arboviral analysis. From these, 3 submission pools, comprising of 97 mosquitoes, were positive for Saint Louis encephalitis (SLE). In 2016, SLE has been identified in 179 submission pools, comprising of 5,628 mosquitoes, from 32 zip codes. Additionally, 4 submission pools, comprising of 27 mosquitoes, were positive for West Nile Virus (WNV). In 2016, WNV has been identified in 10 submission pools, comprising of 127 mosquitoes, from 4 zip codes. Jurisdictional counterparts at locations with positive mosquitoes were notified to assist with environmental management and community notification to reduce mosquito breeding in the areas.
 - B. Staff participated in an out of state training event with Maricopa County Vector Control in Phoenix, Arizona which included a review of data management, trapping methods and equipment use, laboratory procedures, and adulticiding events.
 - C. Staff responded to a complaint of mosquito activity at **7460 Helena Dr**. Two gravid traps and one sentinel trap were set on the property. All mosquitoes collected tested negative for disease. No active breeding source was observed.
 - D. Staff responded to a complaint of a dead bird and mosquito activity at **7260 Bath Dr**. A bird swab was collected and submitted for testing. One sentinel and one gravid trap were set on property. No active breeding source was observed.
 - E. Staff responded to a complaint of mosquito activity at **5708 Grand Guinness Ct**. One gravid and one sentinel trap were set on property. No active breeding source was observed.
 - F. Staff received notice of a WNV positive case located in zip code 89031 that turned out to be SLE positive instead. A sentinel and a gravid trap were set in the

patient's front yard and mosquitoes caught were negative for disease. A source of mosquito larvae was observed at a nearby park, which was chemically treated to prevent further breeding and referred to North Las Vegas Public Works for remediation.

- G.** Staff conducted survey of stagnant water in ditch located at **North 5th and Lone Mountain**. Despite the water being from recent rains and slowly evaporating, staff conducted a targeted larvicide treatment to prevent breeding as a precaution.
- H.** Staff responded to a possible mosquito breeding source at a pond located on the **Siena Golf Course, 10575 Siena Monte Ave**. Staff surveyed the area in question with the Director of Golf Operations and failed to identify any mosquito breeding sources. The ponds in question were green but water circulates through the ponds at a flow rate of approximately 3,000 gpm. Staff was unable to substantiate the complaint.
- I.** Staff responded to a possible mosquito breeding source at **4036 Spring Leaf Dr**. Staff set a gravid trap and no mosquitoes were collected. Additionally, no mosquito breeding sources were identified.
- J.** Staff responded to a possible mosquito breeding source at **2629 Wyandotte St**. Staff set a gravid trap at the location and the few mosquitoes collected were negative for arbovirus. Additionally, no mosquito breeding sources were identified.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Aug. 2015	Aug. 2016		FY 15-16	FY 16-17	
School Facility Inspections	38	4	↓	38	5	↓
School Facility Complaints	1	1	→	1	1	→
School Food Service Facility Inspections	27	1	↓	27	2	↓
School Food Service Facility Complaints	0	0	→	0	0	→
Child Care Facility Inspections	23	39	↑	51	54	↑
Child Care Facility Complaints	2	3	↑	4	6	↑
Body Art Facility Inspections	64	14	↓	127	41	↓
Body Art Facility Complaints	0	0	→	0	0	→
Body Art Artist Special Event Inspections	2	0	↓	3	0	↓
Body Art Cease & Desist Order To Artists Lacking Permits	7	4	↓	12	4	↓
Water Store and Bottling Plant Inspections	0	4	↑	13	17	↑
Water Store and Bottling Plant Complaints	0	0	→	0	1	↑
Total Special Program Pre-Permitting Services	17	24	↑	32	35	↑
Total Special Programs Request Intake	14	8	↓	22	12	↓
Total Special Programs Request Released	13	13	→	14	18	↑
Total Service Request Current in Pre-Permitting	31	81	↑			
Foodborne Illness Complaint Investigations	0	1	↑	0	3	↑
Single Case of Legionellosis Investigations	0	3	↑	1	3	↑
Summer Food Service Program Inspections	2	16	↑	37	46	↑
Public Water System Sanitary Surveys	2	3	↑	3	8	↑
Public Water System Violation Letters Issued	3	3	→	3	11	↑
Public Water System Complaints Received	0	0	→	0	0	→

1. Child Care:

- A. **Kidz Kidz Kidz, 11350 Southern Highlands Pkwy.:** On August 9, staff met with Child Care Licensing regarding an incident of a child being left unattended outside on the playground for 1.5 hours. Child Care Licensing updated staff that the center had their license suspended and were closed until further notice. Licensing requested copies of SNHD inspection reports for their review.
- B. **Tinker Town Learn & Play Center, 6200 Smoke Ranch Rd.:** On August 23, staff investigated a report of gastrointestinal illness at the facility. Staff surveyed the facility and found an illness/injury log maintained, hand sinks were accessible and fully stocked, and disinfectant tested at proper strength. Deficiencies observed included the provider responsible for diaper changing was not able to provide knowledge of proper diapering, cleaning/disinfecting, glove usage, and hand

washing procedures. The facility director was not aware of the regulation restricting staff members who prepare meals in the kitchen from changing diapers or toilet training children.

- C. **Happy Days Montessori, 2301 Las Verdes St.:** On August 24, staff conducted routine inspection and found that the center had replaced the playground surfacing material from shredded rubber to wood chips without notice or review. The depth of new wood chips used for the surfacing measured less than 9 inches, resulting in the playground being closed. SNHD staff advised facility staff to provide documentation on the new wood chip surfacing product to show that the product is tested and approved for impact attenuation on playground surfacing. Once documentation is provided and shown to be the correct material, the center is to provide adequate depth of nine inches and contact SNHD for approval to open the playground.
 - D. **Kidz Kidz Kidz Preschool, 6018 W. Tropicana Ave.:** On August 26, staff received a complaint of inadequate sanitation practices and a complaint that a child had contracted pink eye (conjunctivitis) at the center. Staff reviewed illness records and there was no record of pink eye or any other eye infections, and no parents had reported keeping their child home due to pink eye. Staff found that facility was correctly cleaning & sanitizing toys, table tops, and diapering areas using the two step cleaning and sanitizing/disinfecting process. Toys are being cleaned & sanitized on a daily basis in every room. The center did have test strips for sanitizer strength but not the disinfecting strength. The preschool was instructed to purchase appropriate test strips to verify disinfectant strength. Complaint was not valid at this time.
 - E. **Faith Lutheran Preschool, 10405 Griffith Peak Dr.:** On August 26, staff received a report that a car had damaged the exterior fence at the front of the building and crashed into one of the classrooms. No children were present at the time of the crash. Staff conducted a site visit and found a large portion of the exterior fence missing, a support beam for the patio damaged, and wall damage to a classroom. Staff found a portion of the play yard affected by the crash was fenced off and inaccessible to all children. The preschool staff noted that they intend to install a temporary wall blocking off access to the damaged part of the classroom and temporary support to for the patio beam until all repairs are made. The school relocated the children to another room of the building and is providing adequate restrooms and drinking water. Staff will follow-up on the temporary wall and finished repairs.
2. **Schools:**
- A. **Cartwright Elementary School, 1050 E. Gary Ave.:** On August 22, staff investigated a complaint alleging that there was an ant infestation in two classrooms with ant hills present in the classrooms. The complaint also alleged that the students had been bitten by the ants. Staff met with the head custodian who stated that upon reopening classrooms on July 7, one room had an ant infestation with holes and dirt piles on top of the carpeting. Clark County School District (CCSD) pest control staff administered spray to the area on July 9 and July 16. The custodian continued to contact his CCSD operations manager to report that the infestation was continuing. CCSD pest control staff returned on August 19 and removed the carpeting, sealed the floor expansion joints, sealed the floor surface, removed and cleaned the base cove, and installed new carpeting. The custodian and the teacher in the classroom reported that no further evidence of infestation was observed.

3. Outbreak Investigation Support:

A. During August, Environmental Health staff conducted one environmental investigation of a potential outbreak of foodborne illness at a Clark County food establishment and three environmental investigations of public facilities that may have a possible association of legionellosis cases. Although the results from the sampling conducted during the legionellosis investigations are still pending, none of the investigations conducted revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation. Any hazards identified as a result of the investigations were adequately addressed.

4. Body Art:

A. During August, staff issued four 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'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. Nine *coliform*-present results occurred during August. None of those samples was *Escherichia coli*-present.

C. On August 8, **Sunrise Mountain Trailer Park** was informed their concentrations of nitrate, arsenic, total dissolved solids, and magnesium required increased monitoring frequencies. A standing tier 1 public notice for nitrate is still in effect.

D. On August 23, **Timet Corporation** was reminded they exceeded an operational evaluation level for total trihalomethane.

E. On August 25, **Hilton Club Elara** was surveyed by staff to activate their public water system permit.

6. EHS-Net Activity:

A. During August, staff participated in the National Environmental Assessment Reporting System (NEARS) quarterly call and the EHS-Net conference call, both organized by the Centers for Disease Control (CDC). Staff also met with Epidemiology staff to streamline communication and reporting between the two departments to increase efficiency.

B. Social media monitoring continued during the month leading to software prompted inspections at multiple restaurants within the community.

C. Staff prepared for two upcoming presentations: the Vision Meeting in Atlanta, Georgia with the CDC and the Food and Drug Administration (FDA) Pacific Region Retail Food Seminar in Reno, Nevada.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	Aug. 2015	Aug. 2016		FY 15-16	FY 16-17	
Food Safety Assessment Meetings	6	2	↓	8	2	↓
Total Food Pre-Permitting Services	656	794	↑	1326	1471	↑
Total Service Request Intake	220	232	↑	473	439	↓
Total Service Request Released	265	208	↓	538	473	↓
Total Service Requests Current in Pre-Permitting	826	760	↓			

1. Enforcement Actions and Investigations:

- A. **Viva El Salvador, 4946 E. Tropicana Ave.:** Staff conducted a failed change of ownership (COO) inspection that resulted in 19 demerits. SNHD food regulations require that operating facilities receive 10 demerits or less to have the new owner's permit approved. Violations in the walk-in refrigerator included raw meats stored over ready-to-eat foods, Time/Temperature Control for Safety (TCS) foods such as cooked and raw chicken at 47-48 °F and ambient temperature at 46.6 °F, which is far above the maximum 41°F required for safe food storage. Since the walk-in refrigerator was the restaurant's only available refrigeration besides a sandwich preparation unit and an ice bin, they did not have adequate refrigeration to operate safely. Other issues included hand washing violations, improper glove use, and lack of identification of foods subject to the consumer advisory for undercooked animal foods. The restaurant is scheduled for a reinspection.
- B. **Dragonian Bento, 420 N. Rampart Blvd. Ste. 150:** Staff worked with the facility to issue a health permit. The facility originally presented a menu to serve raw food of animal origin for consumption as a ready to eat food (sashimi). This type of food is required by SNHD food regulations to have a dedicated hand sink and a three compartment sink for exclusive use by the operator. Unfortunately, the facility is located in an area where it shares the ware wash facilities with other food facilities and did not have adequate space to install a dedicated three compartment sink. To resolve the matter, the operator removed sashimi from the menu. The revised menu was reviewed and the health permit was issued to the facility.
- C. **Residence Inn, 7690 S. Las Vegas Blvd.:** Staff conducted a final inspection of the newly constructed hotel. During the inspection of the breakfast buffet area, staff observed that a food shield was absent at the hot buffet area. Food shields are required by SNHD regulations on buffet lines to protect food items from consumer contamination. Upon inquiring about the status of the food shield, the general contractor informed FDAP staff that the unit was to be delivered within a few days and would be installed upon delivery. The health permit was issued with stipulations that a follow-up inspection would be required prior to opening the breakfast buffet to hotel guests. The follow-up inspection found the food shield to be compliant with SNHD regulations and was approved for operation.
- D. **The Green Regime, 8751 W. Charleston Blvd. #120:** Facility staff successfully passed a final permitting inspection for an indoor Portable Unit for the Service of Food (PUSF) inside Partell Pharmacy. This permit is unique in that this facility was approved to prepare and serve TCS food (fresh cut melons) in their smoothies, despite restrictions in the regulations prohibiting TCS foods from being prepared at

indoor PUSFs. The operator was able to successfully demonstrate active managerial control of all 5 foodborne illness risk factors through an extensive list of Standard Operating Procedures, submitted with a request to waive the pertinent regulation. The waiver request was approved following careful review and discussions with the operator, and the permit was released.

- E. **Gorilla Sushi, 1801 E. Tropicana Ave.:** A pre-permitting inspection found several issues. Staff noted that the hand sink originally shown on the plans had been removed and replaced with a prep sink. A hand sink was required as no hand sink was available for the cook line. Additionally, Staff discovered that no food shield was planned for the sushi bar. Because open foods would be exposed to contamination by customers seated at the sushi bar, staff required installation of an approved food shield. The operator complied and installed an 18-inch sneeze guard at the sushi bar and reinstalled the hand sink next to the prep sink. All permits were released at the final inspection.
- F. **Terrible's, 100 Ville Dr.:** Staff approved a change of ownership inspection. Staff was apprised that superficial changes were going to be made to update the appearance of the location; however, upon inspection it was found that the soda fountain had been relocated. The operator was instructed to apply for a minor remodel to accommodate the new layout.
- G. **Barcelona Tapas Restaurant, 1501 W. Sahara Ave.:** A final inspection was conducted on August 11. Staff did not approve the permit due to inadequate refrigeration. Several cold holding units were not reaching the required temperature for the safe holding of food and were tagged out of service. Repair technicians were onsite during the final inspection and stated that the temperature of the room was too hot for the refrigerated units to hold proper temperatures. The ambient air temperature in the food preparation area was 99°F. Management from the Artisan repaired the evaporative cooler unit within the kitchen. A second final inspection was conducted on August 17. All of the refrigerated units held approved temperatures, the red tags were removed, and the permit was approved.
- H. **Café Noodle & Chinese BBQ, 4355 Spring Mountain Rd.:** During a remodel inspection, staff observed the kitchen exterior door not closing completely which could provide access for pests. After assessing the intended operation of the facility, staff instructed the owner to repair or replace the exterior door and frame to ensure a tight seal when the door was closed. The operator has not yet called for a final inspection.
- I. **Turmeric Flavors of India, 700 Fremont St.:** During a pre-permitting inspection, staff found a garage door style opening at the bar. The kitchen had a pass through area for food, which could potentially result in exposure of the food to pests and dust. The operator was given options to correct this with either air curtains at the opening in the bar or complete enclosure of the kitchen. The operators ultimately decided to enclose the wait station and kitchen area with self-closing weather tight glass doors which meet all requirements. Construction is still ongoing and expected to be completed in early September.
- J. **Starbuck's, 3301 W. Sahara Ave.:** SNHD staff worked with management and the general contractor to facilitate the opening of a new location on generator power. While allowed, operating on generator power requires a waiver supported with the facility's Standard Operating Procedures (SOP) on procedures for generator failure. The facility failed their final permitting inspection due to insufficient hot water and incomplete plumbing at hand sinks, and generator failure during the inspection. Despite the issues, Starbuck's continued to push for permit release the next day for a planned weekend opening. The FDAP supervisor received

confirmation from Starbuck's management once all construction repairs were completed and the contractor installed a backup generator. The permit was able to be released in time for the planned opening.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Aug. 2015	Aug. 2016		FY 15-16	FY 16-17	
New Projects Submitted to Plan Review	57	50	↓	131	92	↓
All Projects Released from Pool Plan Review	47	61	↑	134	105	↓
Total Operation Inspections	554	475	↓	1,142	910	↓
Complaint Investigations	42	31	↓	121	77	↓
Inactive Body of Water Surveys	9	13	↑	29	21	↓
Total Program Services Completed	709	630	↓	1,557	1,205	↓

1. Enforcement Actions:

- A. **Desert Palms Apartments, 1001 E. Carey Ave.:** On August 8, staff conducted a routine inspection. The pool had two young children swimming without supervision, the light fixture lying on the deck with the electrical cord still connected and in the water, and vertical barrier rungs missing from the fence. The pool was posted closed and the facility was notified of the health hazards and corrections required prior to a reinspection.
- B. **Majestic Heights Apartments, 5325 E. Tropicana Ave.:** On August 11, staff arrived to conduct a routine inspection. Staff had been informed by facility personnel that a change of ownership had occurred on August 4, 2016. Staff instructed facility management to apply for a change of ownership with SNHD within 30 days.
- C. **Canyon Point, 5501 E. Harmon Ave.:** On August 22, SNHD staff responded to a complaint for one of five pools at the facility. The complainant stated that one of the pools was green and filthy, with bugs in the pool. Staff observed the facility was in the process of moving the existing pool equipment room to a new location and had begun excavation on the existing piping. The facility was informed to apply for a remodel through SNHD prior to completing anymore work. The water in the pool was observed to have adequate clarity. A neighboring pool at the facility was in use at the time of the investigation and a pool gate was observed not in compliance as it did not self-latch or self-close. That pool was posted closed and locked until a reinspection was conducted.
- D. **Milan Apartments, 875 E. Silverado Ranch Blvd.:** On August 24, staff conducted a failed remodeling inspection due to the latching mechanisms on the gates being an improper height, the underwater lights being inoperable, and the failure to remove a waterfall pump which had been abandoned. As a result, the pool was unable to open at that time and requires a reinspection prior to opening.
- E. **Tropicana Square, 273 E. Van Wagenen St.:** On August 25, staff responded to a pool complaint that the gate was being propped open. The gate was not observed to be propped open at the time of the inspection. However, the gate was not in compliance with the regulations as it was not self-latching. The pool was posted closed.

- F. Winsome West Apartments, 5050 S. Duneville St.:** During a routine inspection on August 30, it was noted that an unapproved system alteration had occurred at one of the pools on property. The facility changed the pool filter to one with different operating characteristics without submitting an application to SNHD. The facility was given 30 days to either apply to remodel or to return to the previously approved equipment. It was also noted that a similar violation occurred during the previous year on the other pool on property when the pump was changed without SNHD approval.
- G. The Element Apartments, 8450 W. Charleston Blvd.:** On August 31, staff conducted a change of ownership inspection for the purposes of approving the facility for operation. The facility was in excellent condition and passed the inspection.
- H. Harrah's Las Vegas Hotel & Casino, 3475 S. Las Vegas Blvd.:** On August 31, staff conducted a routine inspection of the women's health spa. Staff found that there was no detectable disinfectant residual within the body of water. The spa was closed down until the pool operator was able to bring the disinfectant level to acceptable levels.

VII. TRAINING AND COMPLIANCE

1. The training office released Rabea Sharif from training to the North Las Vegas Office on August 1.
2. 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, at SNHD to discuss the FDA Retail Program Standards 1, 5, and 8 from August 2-4. The meeting also consisted of a field trip to the Venetian and Palazzo Hotels to observe large casino operations (warehouses, bulk/prep kitchens, special processes) on August 3.
3. Training staff attended the Nevada Food Safety Task Force (NFSTF) meeting on August 4.
4. The training office welcomed two new hires, Mona Lisa Paulo and Vanessa Ortiz-Rivera, on August 8.
5. Training office staff attended the SNHD Accreditation Community Health Improvement Plan (CHIP) rollout on August 10.
6. Training office staff attended the SNHD Power User Envision Connect Remote (ECR) meeting on August 11.
7. Training office staff commenced planning for the School Risk Factor Study August 11.
8. Training office staff participated in the FDA Pacific Region panel conference call on August 12.
9. Training office staff participated in the Hepatitis A scallop recall investigation August 22 and 23.
10. Training office staff participated in the Conference for Food Protection (CFP) Council II Program Standards Committee conference call on August 22.
11. Training office staff participated in the FoodSHIELD Webinar: Retail Food Risk Factor Study Tool (FDA Retail Program Standard 9) on August 24.
12. Training office staff attended a cottage foods operator meeting along with EH Director, EH Manager, and EH Facilities Design Assessment and Permitting (FDAP) staff on August 29.
13. Training office staff submitted the National Association of County and City Health Officials (NACCHO) Mentorship Program Cohort V final report August 29.
14. Training office staff participated in the CFP Council III Special Processes committee

- conference call on August 29.
15. The training office assisted with the following special events: Avon Conference temporary food event on August 2; Smith's Chili Roast temporary food event on August 3; Albertson's Chili Roast temporary food event on August 19; and Pinoy Street Foods temporary food event on August 19.
 16. Training office staff compiled data from the FDA Retail Program Standards Risk Factor study throughout the month of August.
 17. Training office staff continued to train three new hires throughout the month.
 18. Training office staff continued standardization training with food operations throughout the month of August with one SNHD Environmental Health Specialist (EHS) completing standardization.
 19. Training office staff continued to participate in committees for the accreditation process.
 20. Special Processes staff participated in joint inspections at the request of Food Operations and FDAP for facilities conducting complex food preparation, i.e. reduced oxygen packaging and other special processes throughout the month of August.
 21. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month.
 22. Training office staff continued to participate in the NACCHO Mentorship Program, conference calls with mentee, Ogle County, throughout August. The mentee completed their Self-Assessment and a verification audit of Standard 5.
 23. Special Processes and the Label Review team met with various operators regarding submission of labels, waivers, operational plans, and HACCP plans for review.
 24. Special Processes released one operational plan.
 25. Nine label review files were released totaling 151 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	July 2016	Aug. 2016	
New Label Review Submissions	8	6	↓
Label File Releases	9	9	→
Total Label Files Currently in Review	17	15	↓
Number of Labels Approved	107	151	↑

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	July 2016	Aug. 2016	
Cook Chill/Sous Vide New Submissions	2	0	↓
Cook Chill/Sous Vide Releases	4	0	↓
Cook Chill/Sous Vide Total	18	18	→
Curing New Submissions	1	0	↓
Curing Releases	0	0	→
Curing Total	2	2	→
2-Barrier ROP (including ROP of Cheese) New Submissions	3	0	↓
2-Barrier ROP Releases	2	0	↓
2-Barrier ROP Total	16	16	→
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	1	1	→
Other Special Processes Releases	0	0	→
Other Special Processes Total	7	8	↑

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	July 2016	Aug. 2016	
Waivers Review New Submissions	1	1	→
Waivers Review Releases	1	0	↓
Waivers Review Total	12	13	↑
Operational Plans Submissions	0	1	↑
Operational Plans Releases	0	1	↑
Operational Plans Total	6	6	→

No data is available prior to 2/1/14

JLR/hh