



# Memorandum

**Date:** October 27, 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	Aug. 2015	Aug. 2016		FY 15-16	FY 16-17	
Initial Inspections	2,120	2,140	↑	4,359	3,877	↓
Reinspections-Routine	222	249	↑	471	469	↓
Downgrades	215	247	↑	461	450	↓
Closures	12	21	↑	30	34	↑
Special Events	88	92	↑	126	144	↑
Temporary Food Establishments & Tasting Event Booths	333	300	↓	469	561	↑
<b>TOTALS</b>	<b>2,990</b>	<b>3,049</b>	<b>↑</b>	<b>5,916</b>	<b>5,535</b>	<b>↓</b>

#### 1. Enforcement Actions and Investigations:

- A. **Caesars Palace Payard Patisserie Snack Bar, 3570 S. Las Vegas Blvd.:** On September 8, staff issued a Cease and Desist Order for offering grab and go items without proper labels.
- B. **Palace Station Hotel Hot Dog Cart, 2411 W. Sahara Ave.:** On September 15, the facility was closed as a result of an Imminent Health Hazard (IHH), lack of adequate hot water. The inspector also documented 19 demerits. Facility was reinspected and reopened on September 22 with zero demerits.
- C. **Playas De Cancun Seasonal 03/19/16-09/19/16, 3513 E. Charleston Blvd.:** On September 15, the facility was closed as a result of an IHH, no hot water available. The inspector also documented 26 demerits. This seasonal permit has since expired and does not require a reinspection.

- D. **Olive Garden #1014, 1545 E. Flamingo Rd.:** On September 16, the facility was closed as a result of an IHH, sewage or liquid waste not disposed of in an approved manner. Facility was reinspected and reopened on September 16 with zero demerits.
  - E. **Villa Italian Kitchen and Bananas-Fashion Show Mall, 3200 S. Las Vegas Blvd.:** On September 19, responded to a complaint and closed the facility for operating with sewage in the kitchen.
  - F. **Ben's BBQ & Smokehouse Mobile Vendor, 949 Empire Mesa Way:** On September 23, the truck was closed as a result of an IHH, lack of adequate hot water. The inspector also documented 21 demerits. Facility is still closed at this time.
  - G. **Boulder Station Buffet Dish Room, 4111 Boulder Hwy.:** Routine inspection on September 27, found facility operating during an IHH, floor sink backing up with sewage. Employees in the dish room were walking through wastewater while actively working. Facility was closed. Necessary repairs were made and the area was approved to reopen on September 30. This was the second closure in two months for continuing to operate during an IHH. Facility has previously attended a supervisory conference.
  - H. **Golden Nugget Hotel & Casino Annual Itinerant High Risk #2, 129 E. Fremont St.:** On September 30, the facility was closed as a result of an IHH, lack of adequate hand washing facilities. The inspector also documented 16 demerits. Facility is still closed at this time.
  - I. **Karizma Lounge, 4850 W. Flamingo Rd.:** Facility was closed for operating during an IHH, cockroach pest infestation. The facility reopened almost two weeks later with a three demerit A grade.
  - J. **Jerry's Nugget Hot Dog Cart, 1821 N. Las Vegas Blvd.:** Staff closed the facility during a routine inspection for an IHH, no hot water and no access to a hand sink. The facility corrected all violations and reopened the following day with an A grade.
  - K. **Baja Fresh, 4343 N. Rancho Dr.:** Staff closed the facility during a complaint investigation for an IHH, lack of adequate refrigeration. The walk-in cooler was at 49°F. The facility was already on a B downgrade and has had two other closures since May. A second supervisory conference was held prior to the reinspection. The facility failed the first post conference reinspection and remained closed. The following day, the facility passed with an A grade and reopened.
  - L. **Silver Nugget Casino, 2140 N. Las Vegas Blvd.:** Staff investigated bed bug complaints at the Home Town Restaurant in the facility. Staff observed live bed bugs under one booth. The restaurant voluntarily closed and underwent pest control treatment and cleaning. The facility reopened the following day. Staff has surveyed twice and met onsite with management to discuss Integrated Pest Management and future compliance.
2. **Supervisory/Managerial Conferences:**
- A. Supervisory Conferences were held with the following facilities: Nutrition Rush, 5310 W. Sahara Ave.; Mariscos El Pariente, 6182 W. Flamingo Rd.; Fat Dumpling, 3959 Spring Mountain Rd.; Pho Mailan, 10895 S. Eastern Ave. #140; India Oven, 2218 S. Paradise Rd.; Urban Turban, 3900 S. Paradise Rd.; Mt. Everest, 3641 W. Sahara Ave.; Marie Callender's, 3081 N. Rainbow Blvd.; El Pollo Mobile #2, 2425 N. Rainbow Blvd.; Baja Fresh, 4343 N. Rancho Dr.; and NYNY Toms Urban, 3790 S. Las Vegas Blvd.
3. **Community Services:**
- A. On September 27, SNHD staff presented to representatives from the Bellagio Hotel and Casino on hand washing, Norovirus, and other food safety topics.

**II. SOLID WASTE AND COMPLIANCE PROGRAMS**

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted on September 8 with twelve cases adjudicated, \$10,400.00 in penalties imposed, and corrective actions ordered. There were fourteen Notices of Violation mailed in September for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 103 complaints of illegal dumping.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 251 Waste Management Audits.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 57 full UST Compliance Inspections were conducted during the month. A total of six 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 fourteen PDF Inspections and Reinspections.
6. **Solid Waste Plan Review Program (SWPR):**
  - A. **Permits issued in September – None**
  - B. **Permit Removals in September – 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 (2); Medical Waste (1); and Materials Recovery Facilities (2)**
  - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in October: Boulder City Landfill Modification**

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

Asbestos Permitting Services	Sept. 2015	Sept. 2016		FY 15-16	FY 16-17	
Asbestos Permits Issued	39	53	↑	148	172	↑
Revised Asbestos Permits Issued	6	2	↓	13	9	↓

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

Subdivision Plan Review	Sept. 2015	Sept. 2016		FY 15-16	FY 16-17	
Tentative Maps-Received	14	9	↓	39	40	↑
Tentative Maps-Lot Count	1,090	660	↓	4,018	1,852	↓
Final Maps-Received	17	14	↓	57	49	↓
Final Maps-Lot Count	561	394	↓	2,730	1,380	↓
Final Maps-Signed	13	16	↑	52	38	↓
Final Maps (Signed)-Lot Count	489	459	↓	2,135	1,229	↓
Improvement Plans-Received	14	15	↑	53	45	↓
Improvement Plans-Lot Count	311	222	↓	2,802	1,229	↓
Expedited Improvement Plans-Received	2	4	↑	11	8	↓
Expedited Improvement Plans-Lot Count	32	33	↑	579	415	↓
Fees Paid	\$13,253	\$9,694	↓	\$88,308	\$47,897	↓

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

Individual Sewage Disposal System Program	Sept. 2015	Sept. 2016		FY 15-16	FY 16-17	
Residential ISDS Permits	4	10	↑	22	29	↑
Commercial ISDS Permits	0	0	→	6	7	↑
Residential Pool Plan Reviews	9	7	↓	22	20	↓
Loan Certifications	5	7	↑	12	20	↑
Tenant Improvements	24	21	↓	64	53	↓
Compliance Issues Resolved (pre-permitting)	0	4	↑	12	10	↓
Compliance Cases Resolved (post-permitting)	12	2	↓	16	4	↓

**7. ISDS Program Activity:**

- A. 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.
- B. 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. There were no additional Used Mattress Sanitizers registered in September; 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 a complaint that **Sleep Well** was not sanitizing and relabeling mattresses as used. **Sleep Well** was issued a Cease and Desist Order for resale of used mattresses that have not been sanitized and relabeled. **Sleep Well** ownership made an application to become a registered sanitizer but the application was incomplete. The company will resubmit a complete application to begin the process of becoming a registered sanitizer.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Sept. 2015	Sept. 2016		FY 15-16	FY 16-17	
West Nile Virus Surveillance Traps Set	145	207	↑	590	725	↑
West Nile Virus Surveillance Mosquitoes Tested	3,539	2,846	↓	16,261	12,469	↓
West Nile Virus Surveillance Submission Pools Tested	133	210	↑	595	738	↑
West Nile Virus Surveillance Positive Mosquitoes	85	0	↓	2,565	127	↓
West Nile Virus Surveillance Positive Submission Pools	4	0	↓	122	10	↓
Saint Louis Encephalitis Positive Mosquitoes	0	27	↑	5,288	467	↓
Saint Louis Encephalitis Positive Submission Pools	0	1	↑	162	20	↓
Elevated Blood Level Home Investigations	0	0	→	1	0	↓
Healthy Homes/Landlord Tenant Response (LLT)	16	2	↓	55	14	↓
CMART/MATT Services	0	0	→	0	0	→
Public Accommodations Inspections	12	2	↓	29	16	↓
Public Accommodations Complaints	17	20	↑	51	58	↑
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	1	0	↓
Mobile Home/Recreational Vehicle Park Complaints	3	1	↓	13	6	↓

1. Public Accommodations:

- A. **The Suites, 4625 Boulder Hwy.:** Staff responded to a complaint of an unmitigated water leak in room #141-B. A work order was provided indicating there was a leak in the room directly above this one which was repaired. The room had since been occupied by a new tenant who did not report having any issues. Staff was unable to substantiate the complaint. Complaint was closed.
- B. **Town & Country Manor, 4311 Boulder Hwy.:** Staff responded to a complaint of bed bugs in room #433. Pest control records were provided indicating the room was inspected by the facility's certified Pest Control Operator (PCO) and no active infestation was identified. Staff was unable to substantiate the complaint. Complaint was closed.
- C. **Crossland Economy Studios, 4240 Boulder Hwy.:** Staff conducted an inspection on a room reopening. A new mattress and box spring were present in room #4204. The room was released for occupancy. Management also provided a mattress replacement program indicating that ten new mattresses were to be installed monthly until completion of the program. Multiple new mattresses were

observed in storage. The facility's final inspection for approval of the change of ownership will be scheduled in November.

- D. **Siena Suites Hotel, 6555 Boulder Hwy.:** Staff responded telephonically to a bed bug complaint in room #3213. Management was aware of the complaint, had responded properly, and provided receipts from the PCO. Complaint was closed.
- E. **Peterson Motel, 2112 N. Nellis Blvd.:** Staff responded to a complaint of pest activity. The rooms in question are not associated with units covered by the facility's health permit. Staff was unable to substantiate the complaint. While onsite, staff conducted a routine inspection of the four guestrooms associated with the health permit. Major and repeat violations included: floors, walls, and ceilings in disrepair; inadequate ventilation in bathrooms; leaky plumbing fixtures; unlabeled chemical bottles; and a missing smoke detector. One room was subsequently closed due to unsanitary conditions. Management made the necessary repairs to the guestroom which was reopened several days later.
- F. **Holiday House Motel, 2211 S. Las Vegas Blvd.:** Staff responded telephonically to an anonymous complaint of bed bug activity in a guestroom. Management was aware of the complaint; however, the guest occupying the affected room had apparently been non-compliant with management's request to properly prepare the room for treatment. The facility's PCO had responded to inspect the adjacent rooms for bed bug activity. No activity was noted in those rooms and receipts from the PCO were provided. Management will continue efforts to treat the affected room.
- G. **Casa Blanca Resort Hotel and Virgin River Hotel, 100 E. Pioneer Blvd.:** Staff responded to a complaint of bloody linens and lack of laundry detergent at the central laundry facility. Staff could not find evidence of bloody linens and noted that ample supply of detergent was connected to the tunnel washer. Staff did document a large unmitigated water leak at the swamp cooler located outside the facility with a significant amount of clutter and debris accumulating on the ground adjacent to the unit. Staff also documented an open five gallon container of used motor oil being stored on the ground adjacent to the swamp cooler. Staff reminded management that the storage of oil was in violation of NRS 444.583 and was given instruction to have the oil properly disposed of at a licensed and permitted recycling facility. Staff was unable to substantiate the complaint. Complaint was closed.
- H. **Hampton Inn Hotel, 7100 Cascade Valley Ct.:** Staff conducted a complaint investigation regarding bed bugs in room #216. Hotel management was not notified of the complaint at the time of inspection and the room was occupied. Staff inspected the room with hotel staff and found a bed bug casing behind the headboard; no live bed bugs observed. Staff instructed hotel staff to move the current guest to another room and have the room inspected. The PCO identified bed bugs in room #216, which was treated; adjacent rooms were inspected as well. Facility management provided supporting documentation from the PCO and the complaint was closed.
- I. **The Rumor Hotel, 455 E. Harmon Ave.:** Staff conducted a complaint investigation regarding room #1202 having bed bugs and mold on the ceiling above the bed. The room was closed and in the process of treatment by a PCO at the time of inspection. Staff inspected the room and noticed a small area of the ceiling with brown staining and cracked paint. Staff instructed management to have adjacent rooms inspected by the PCO and to have maintenance staff inspect the ceiling and make any necessary repairs. Complaint will be closed upon receipt of paperwork from PCO for adjacent rooms.

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2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
  - A. **Candlewood MHP, 3295 N. Nellis Blvd.:** Staff conducted a follow-up survey regarding an accumulation of solid waste at space #16. A previous inspection identified various amounts of auto and mechanical parts, clutter, trash, motorcycles, ATVs, electrical wires, and bicycles. A Notice of Violation was issued by Solid Waste and Compliance. Facility management has made improvement towards remediating the space and a 30 day extension was approved by Solid Waste staff.
3. **Landlord Tenant Complaints:**
  - A. **3478 Paradise Rd. #114:** Staff responded to a complaint of an inoperable Heating Ventilation Air Conditioning (HVAC) system. 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. **5344 Hillsboro Ln.:** Staff responded to a complaint regarding the house not having a functioning HVAC. The A/C unit was operational, but did not function adequately to cool home. The landlord was notified of the inspection results and provided a copy of the complaint. The complaint was closed.
  - C. **205 E. Harmon Ave. #903:** Staff responded to a complaint regarding the rental unit not having 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. **4730 Craig Rd. #1042:** Staff responded to a complaint regarding the rental unit not having 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 207 mosquito traps and submitted 209 testing pools to the Nevada Department of Agriculture for arboviral analysis. From these, 1 submission pool, comprising of 27 mosquitoes, was positive for Saint Louis encephalitis (SLE). In 2016, SLE has been identified in 180 submission pools, comprising of 5,655 mosquitoes, from 32 zip codes. 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 aerial larvicide training with Washoe County Vector in Reno, Nevada. Nearly 800 acres of wetlands, adjacent to residential communities, were treated with larvicide to prevent adult mosquito emergence. Although Clark County doesn't have the amount of wetland acreage Washoe County has, the training provided insight into different approaches for mosquito control.
  - C. Staff, in conjunction with Clark County Vector Control and the Nevada Department of Agriculture, provided a three hour Zika Virus educational workshop to Restricted Use Pesticide Applicators. Additionally, two presentations were given to employees at a Pepsi bottling plant and one presentation given to staff at Enviro Pest Control.
  - D. **39 Church St.:** Staff responded to a complaint of a green pool and mosquito activity located adjacent to a residence. Staff confirmed presence of a green pool and referred complaint to the City of Henderson for further administrative

oversight. Traps were set at the complainant's residence and no arboviral activity was reported from the samples submitted to the lab for analysis.

- E. **1652 Coyote Run:** Staff responded to a complaint of mosquito activity and the resident identified a possible breeding source nearby in Pitman Wash. Complaint was referred to SNHD from City of Henderson. Staff set two gravid traps at the residence and captured only three mosquitoes. Staff surveyed the possible breeding source and did not identify mosquito breeding as water was flowing. Staff returned later in the week to drop off mosquito fish as none were observed in the area. Complaint was closed.
- F. **Kelso Dunes Ave.:** Staff responded to a complaint of standing water. Staff observed water draining from an unknown source downhill into a street drain. The water was moving at a quick pace. One gravid trap was set and numerous mosquitoes were captured. Area will be added to the surveillance list for future trapping.

#### IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data						
Special Programs	Sept. 2015	Sept. 2016		FY 15-16	FY 16-17	
School Facility Inspections	156	88	↓	200	94	↓
School Facility Complaints	0	0	→	3	1	↓
School Food Service Facility Inspections	118	77	↓	149	80	↓
School Food Service Facility Complaints	0	1	↑	0	1	↑
Child Care Facility Inspections	19	21	↑	72	116	↑
Child Care Facility Complaints	0	3	↑	5	9	↑
Body Art Facility Inspections	21	15	↓	151	57	↓
Body Art Facility Complaints	3	0	↓	3	1	↓
Body Art Artist Special Event Inspections	262	0	↓	265	0	↓
Body Art Cease & Desist Order To Artists Lacking Permits	6	5	↓	18	9	↓
Water Store and Bottling Plant Inspections	4	1	↓	17	16	↓
Water Store and Bottling Plant Complaints	0	1	↑	0	2	↑
Total Special Program Pre-Permitting Services	13	13	→	47	50	↑
Total Special Programs Request Intake	11	10	↓	33	25	↓
Total Special Programs Request Released	10	9	↓	24	26	↑
Total Service Request Current in Pre-Permitting	28	115	↑			
Foodborne Illness Complaint Investigations	0	3	↑	0	6	↑
Single Case of Legionellosis Investigations	0	2	↑	1	5	↑
Summer Food Service Program Inspections	1	0	↓	38	46	↑
Public Water System Sanitary Surveys	0	0	→	3	8	↑
Public Water System Violation Letters Issued	0	1	↑	3	12	↑
Public Water System Complaints Received	0	0	→	0	0	→



1. **Child Care:**

A. **Merryhill Child Care, 5055 S. Durango Dr.:** On September 15, operators reported an expansion tank burst that caused most rooms of the facility to be damaged by flooding water. All children were moved to the school building next door and will remain there for approximately three weeks while repairs and remediation take place. Staff surveyed rooms temporarily used by the childcare that were setup in the school building and instructed the facility staff to provide step aids for the toilets and sinks. Staff found the temporary setup to be satisfactory. When repairs are complete, the center will send staff environmental report/microbial clearance so that children can then be relocated into the repaired rooms.

B. **Creative Kids Learning Center, 2575 S. Fort Apache Rd.:** On September 30, during a routine inspection, staff found a new toddler climbable play structure was installed without any impact attenuating surfacing. Center advised staff that the play structure did not require surfacing but were unable to provide documentation from manufacturer during the inspection. Staff required that the equipment in question be removed from service. Staff contacted the manufacturer and inquired if the play structure requires surfacing. The manufacturer responded saying that the equipment does require impact attenuating surfacing along with appropriate used zones. Staff will contact the center to have them submit plans for playground remodel to either install the surfacing or have the equipment removed.

2. **Outbreak Investigation Support:**

A. Environmental health staff conducted three environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments and two environmental investigations of public facilities that may have a possible association of a single case of legionellosis. None of the investigations conducted revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigations was adequately addressed.

3. **Body Art:**

A. Staff issued five Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

4. **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 also 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 pump replacement that occurred in January, 2016 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. Four *coliform*-present results occurred during September. None of those samples was *Escherichia coli*-present.

C. On September 7, staff discussed permit activity with a representative of **Lovell Canyon Residential LLC** regarding the status of the public water system permit. Representatives questioned the accuracy of being classified as a public water system on July 5, 2016. During August, the permit failed to monitor for *coliforms*. The representatives were informed that their permit has not been inactivated and routine monitoring events continue to be required.

D. On September 12, staff confirmed with the designated public water system operator for **Sunrise Mountain Trailer Park**, that the August monitoring events for nitrate, arsenic, total dissolved solids, and magnesium were missed.

5. **EHS-Net Activity:**

- A. Staff represented SNHD in Atlanta, Georgia for the CDC's Vision meeting of all EHS-Net grantees. Staff presented Year 1 project status and accomplishments, contributed to brainstorming sessions, and helped plan the EHS-Net multisite research project.
- B. Staff traveled to the FDA's Pacific Region Retail Food Seminar to present on SNHD's research to an audience of local and state health departments as well as multiple federal agency representatives.
- C. Staff presented to community health leaders during the Facilities Advisory Board (FAB) meeting at the SNHD main campus.
- D. Staff coordinated with Epidemiology in the monthly Foodborne Illness Team meeting to streamline foodborne illness response protocols. Staff also met with the Director of Community Health to discuss the possibility of social media monitoring in other programs as well.

6. **Training:**

- A. From September 12-15, staff attended Defensible Decisions in Sampling course in Bothell, Washington. Course included various ways to sample a variety of materials, as well as the theories behind the choices made in sampling.

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

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

Food Pre-Permitting Services	Sept. 2015	Sept. 2016		FY 15-16	FY 16-17	
<b>Food Safety Assessment Meetings</b>	3	1	↓	11	4	↓
<b>Total Food Pre-Permitting Services</b>	732	690	↓	1,817	1,625	↓
<b>Total Service Request Intake</b>	264	229	↓	737	689	↓
<b>Total Service Request Released</b>	263	200	↓	801	708	↓
<b>Total Service Requests Current in Pre-Permitting</b>	827	787	↓			

1. **Enforcement Actions and Investigations:**

- A. **High Roller Catering, 2901 N. Rancho Dr.:** Staff conducted a final permitting inspection for a portable unit for the service of foods (PUSF) trailer. During the inspection, staff observed the refrigerated sandwich preparation unit operating unsafely at 50°F. One of the door gaskets was deteriorated and allowing cold air to escape from the refrigerator. Since the sandwich prep unit was the only refrigerator present, staff was not able to issue the permit. The owner was instructed to repair the refrigerator and call to reschedule the final inspection for approval to operate. The owner purchased a new sandwich preparation unit and staff was able to issue a health permit at a subsequent inspection.
- B. **Memphis Championship Bar B Que, 4379 N. Las Vegas Blvd.:** A routine inspection resulted in a 19 demerit B downgrade. Among the violations leading to the downgrade was an ice machine that was very dirty on the interior. It was taken out of service, emptied, and cleaned during the inspection process. A refrigeration unit was found to be operating at unsafe temperatures with foods found between 50 °F and 52°F. The Person in Charge (PIC) immediately disposed of the product in question, stopped using the unit, and made a service call to have the unit repaired. Repairs were completed and confirmed prior to the end of the inspection

process. Other violations included the sanitizing cycle on the dish machine not working and no residual sanitizer in the sanitizer buckets throughout the facility due to the sanitizer dispenser not working. Immediate corrective action was taken to have the dishes sanitized in the three-compartment sink using manually prepared sanitizer solution. During the inspection process, the dish machine was repaired and verified to be sanitizing properly. The facility will receive a reinspection after 15 days or sooner if requested by operator.

- C. **Jimmy Buffet's Margaritaville, 3555 S. Las Vegas Blvd.:** A change of ownership application was received on August 18. During discussions with the assigned Food Operations inspector, it was revealed that many of the permitted areas had poor inspection records and the General Manager was concerned that some areas would not be able to pass with 10 demerits or less. Staff decided to require a Food Safety Assessment Meeting (FSAM) prior to the change of owner inspections in order to give facility management the opportunity to ask questions, go over procedures, and for SNHD staff to itemize requirements. An FSAM was conducted on September 1 and the change of owner inspections were conducted and approved on September 14.
- D. **Sin City Brew - Bally's Grand Bazaar, 3635 S. Las Vegas Blvd.:** Contractors emailed staff on September 27 requesting a final inspection date of October 10. Staff researched the files and discovered that plans had not yet been submitted for this establishment. The contractors were notified that plans should have been submitted prior to beginning construction. An office plan review inspection must be scheduled and applicant is responsible for any required changes necessary to become compliant with SNHD regulations. The operator has not yet requested an appointment.
- E. **Golden Corral, 1455 S. Lamb Blvd.:** Change of ownership inspections were conducted on September 27. The facility has 5 permits: Grill House Buffet, Cold Choice Buffet, Main Kitchen/Dish-washing, Cold Prep, and Bakery/Service Stations. The Bakery/Service Station received demerits due to an unlabeled chemical spray bottle and issues with the backflow devices (RPZ or Reduced Pressure Zone) associated with their soda machines. One RPZ was missing entirely, one was installed improperly so that the drain could not capture discharge, and neither of the valves had been tested since December 2013. SNHD regulations require that RPZ valves be tested annually by a licensed backflow specialist. The Grill House received demerits due to lack of proper documentation for "Time as a Temperature Control" procedures and for a pink colored, incompletely cooked rotisserie chicken that was served to a customer in a to go container. The chicken was voluntarily discarded. Other construction issues observed included leaks at faucets and beneath the dishwasher, a hand sink that needed splash guards to prevent food contact surface contamination, a hood missing both grease drip pans, fiber reinforced plastic (FRP) coming off the wall in the meat cutting room, dented walls, missing wall tiles, a dipper well that was attached to an unwashable wooden board, and uncovered screws that were sticking out of the wall over a walk-in door. All permits were approved with 10 demerits or less as required by SNHD regulations and the operator was instructed to correct the construction items within 30 days.
- F. **Nora's Cuisine, 5780 W. Flamingo Rd.:** Staff attempted to conduct a final permitting inspection but found the entire facility still under major construction and without Fire Department approval. The permit was not approved and the inspection was rescheduled. Staff was able to reinspect and approve the restaurant permit with the exception of one high temperature dish machine which

could not reach the required final rinse temperature of 180°F. The machine was removed from service. Staff was not able to inspect the bar due to it still being under major construction. Issues observed included chase lines not installed, hand sink missing, scuppers not installed, dish machine not reaching temperature, and soda guns holders not installed. The bar was able to be approved following a third visit to the facility and all dish machines were found to be operating properly.

- G. The FDAP Supervisor and Manager met with Clark County Business Licensing regarding proposed changes to types of licenses and the impacts of SNHD regulations on such licenses. Additionally, the FDAP Supervisor met with Clark County Fire Inspectors regarding collaboration between the agencies during remodel and change of ownership inspections.
- H. The FDAP Supervisor and Manager conducted audits of approved Cottage Foods Registrant labels to ensure labels were compliant with the requirements of NRS 446.86, and updated the Cottage Foods Registration application and information to encourage better compliance from applicants. Questions on the old application and information regarding labeling requirements were sometimes difficult for the applicants to understand.

**VI. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Program Services	Sept. 2015	Sept. 2016		FY 15-16	FY 16-17	
<b>New Projects Submitted to Plan Review</b>	47	54	↑	178	146	↓
<b>All Projects Released from Pool Plan Review</b>	51	39	↓	185	144	↓
<b>Total Operation Inspections</b>	551	451	↓	1,693	1,361	↓
<b>Complaint Investigations</b>	24	15	↓	145	92	↓
<b>Inactive Body of Water Surveys</b>	15	8	↓	44	29	↓
<b>Total Program Services Completed</b>	<b>688</b>	<b>567</b>	↓	<b>2,245</b>	<b>1,772</b>	↓

**1. Enforcement Actions:**

- A. **Villa Paradisa Apartments, 4789 Harrison Dr.:** On September 1, staff arrived to evaluate a complaint that stated the pool was a swamp green color. Staff evaluated the pool and observed that the pool was chained and locked and the pool bottom was green in color. The complaint was valid, but the pool was management closed.
- B. **La Ventana Community, 9902 Camino Loma Verde Ave.:** On September 6, staff inspected the pool and spa. The circulation system had been altered by management, resulting in an unapproved recirculation system. The circulation pumps were unable to reach the required flow range. As a result, the system must be reevaluated by the contractor and changes made to the application and the system.
- C. **Heritage at Cadence, Southwest Corner of Heritage Bridge Ave. and Merry Maple St.:** On September 8, the recreation pool, lap pool, and spa failed their new construction final inspections due to barrier violations, failure to contract a certified maintenance entity, and numerous other incomplete items. The bodies of water were reinspected September 14 after the remaining construction items had been completed. However, facility operating plans for the pool barrier, enclosure hours,

and lifeguards had not been completed so all bodies of water remain closed pending receipt and approval of these plans.

- D. **Desert Club Resort, 3950 Koval Ln.:** On September 8, staff conducted routine inspections at the facility. Upon inspecting Spa 2, staff found that the pH level was below the acceptable range for operation. Staff instructed the operator to close the spa while they added chemicals to it in order to bring the pH level back to an acceptable range. Since this was done while SNHD staff was onsite, the spa was reopened.
- E. **Glen Oak Square Condos, 1751 E. Reno Ave.:** On Sept 15, SNHD staff inspected the pool and spa. During the inspection, it was noted that the spa had a crack in the skimmer; the same spa also had a previous leak. The HOA has decided to drain the spa and cover it. The HOA board has yet to decide if the spa will be repaired or deleted.
- F. **Red Rock Park HOA, 2601 Red Rock St.:** On September 15, staff visited the facility in order to ensure that it was not open for bather use. As a result of not addressing and correcting violations in a timely manner, the facility was instructed to remain closed until it received a passing inspection by SNHD. The facility was found to be open for use during the September survey visit and was consequently closed.

## **VII. TRAINING AND COMPLIANCE**

1. Staff participated in the FDA Pacific Region Seminar panel preparation conference calls on September 2 and 9.
2. Staff welcomed three new hires: Rachel Flores, Sarah Martinez, and Augusta Washington on September 6.
3. Training office staff participated in the Conference for Food Protection (CFP) Council II Program Standards Committee conference call on September 6.
4. Staff participated in the Association of Food and Drug Officials (AFDO) collaboration post meeting conference call on September 8.
5. Staff attended a cottage foods operator meeting along with EH Director, EH Manager, and EH Facilities Design Assessment and Permitting (FDAP) staff on September 8.
6. Staff attended defensive driving training on September 8.
7. Training staff organized, attended, and presented topics at the Food Safety Partnership (FSP) meeting on September 12.
8. Staff participated in the CFP Council III Special Processes committee conference call on September 12.
9. Staff trained food operations trainers on the new training log on September 13.
10. Staff participated in an investigation regarding halibut with parasites on September 14.
11. Staff participated in the Essential Management Skills training on September 15-16.
12. Staff attended and presented topics at the FDA Pacific Region Seminar on September 20-22.
13. The training office released Kendra Lett from training to the Downtown Office on September 26.
14. Training office staff and food operations staff conducted a review of the School Risk Factor Study form on September 26 and began gathering data for the School Risk Factor Study on September 27.
15. Training office staff attended the Power User Envision Connect Remote (ECR) meeting on September 28.
16. Staff presented foodie updates, ECR updates, and data from the FDA Retail Program Standards Risk Factor study at the Food Operations staff meeting on September 28.

17. Staff participated in the National Association of County and city Health Officials (NACCHO) Mentorship Program Cohort 6 informational conference call on September 29.
18. The training office assisted with the following special events: Harvest Festival on September 9; San Genarro Feast on September 14; Truckin' Tuesday on September 20; and Life is Beautiful on September 23.
19. Staff continued to train six new hires throughout the month.
20. Staff continued standardization training with food operations throughout the month with one SNHD inspector completing standardization.
21. Training office staff continued to participate in committees for the accreditation process.
22. 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.
23. Staff conducted inspections for dietary supplement, cosmetics, and drug manufacturers throughout the month.
24. Training office staff continued to participate in the Food Ops Leadership meetings.
25. Training office staff and food operations staff worked on the NACCHO Mentorship Program Cohort 6 application throughout the month.
26. Special Processes staff and the Label Review team met with various operators regarding submission of labels, waivers, operational plans, and HACCP plans for review.
27. Special Processes staff released six HACCP plans and one waiver.
28. Six label review files were released totaling 263 labels.

**VIII. SPECIAL PROCESSES**

**ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data**

Label Review	Sept. 2015	Sept. 2016	
<b>New Label Review Submissions</b>	6	6	→
<b>Label File Releases</b>	9	6	↓
<b>Total Label Files Currently in Review</b>	15	15	→
<b>Number of Labels Approved</b>	151	263	↑

No data is available prior to 2/1/14

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

Special Processes Review	Sept. 2015	Sept. 2016	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	0	3	↑
Cook Chill/Sous Vide Total	18	15	↓
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	2	2	→
2-Barrier ROP (including ROP of Cheese) New Submissions	0	0	→
2-Barrier ROP Releases	0	3	↑
2-Barrier ROP Total	16	13	↓
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	8	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	Sept. 2015	Sept. 2016	
Waivers Review New Submissions	1	0	↓
Waivers Review Releases	0	1	↑
Waivers Review Total	13	12	↓
Operational Plans Submissions	1	0	↓
Operational Plans Releases	1	0	↓
Operational Plans Total	6	6	→

No data is available prior to 2/1/14

JLR/hh