



# Memorandum

**Date:** November 17, 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	Sept. 2015	Sept. 2016		FY 15-16	FY 16-17	
Initial Inspections	2,061	1,755	↓	6,420	5,632	↓
Reinspections-Routine	212	217	↑	683	686	↑
Downgrades	205	178	↓	666	628	↓
Closures	27	17	↓	57	51	↓
Special Events	103	119	↑	229	263	↑
Temporary Food Establishments & Tasting Event Booths	896	1,156	↑	1,365	1,717	↑
<b>TOTALS</b>	<b>3,504</b>	<b>3,442</b>	<b>↓</b>	<b>9,420</b>	<b>8,977</b>	<b>↓</b>

#### 1. Enforcement Actions and Investigations:

- A. **Sin City Wings (Mobile Vendor), 949 Empire Mesa Dr.:** On October 1, the facility was closed as a result of Imminent Health Hazards (IHH), lack of potable water and lack of adequate refrigeration. The inspector also documented 32 demerits. Facility was reinspected and reopened on October 5 with zero demerits.
- B. **Delicias Latinas (Mobile Vendor), 4225 E. Sahara Ave.:** On October 1, the facility was closed as a result of an IHH, lack of potable water. The inspector also documented 27 demerits. Facility was reinspected and reopened on October 7 with 8 demerits.
- C. **Cinnabon #91, 3480 S. Maryland Pkwy.:** On October 7, the facility was closed as a result of an IHH, pest infestation. The inspector also documented 6 demerits. Facility was reinspected and reopened on October 11 with zero demerits.

- D. **Rotisserie Chicken, 3528 S. Maryland Pkwy.:** On October 7, the facility was closed as a result of an IHH, pest infestation. The inspector also documented 16 demerits. Facility was reinspected and reopened on October 18 with zero demerits.
- E. **Supreme Burrito, 3528 S. Maryland Pkwy.:** On October 7, the facility was closed as a result of an IHH, pest infestation. The inspector also documented 11 demerits. Facility was reinspected and reopened on October 17 with zero demerits.
- F. **Dukem Market and Restaurant, 870 Sierra Vista Dr.:** On October 10, the facility was closed as a result of an IHH, pest infestation. The inspector also documented 3 demerits. Facility is still closed at this time.
- G. **Desi Burrito, 670 E. Flamingo Rd.:** On October 10, the facility was closed as a result of an IHH, lack of hot water (63°F). The inspector also documented 3 demerits. Facility was reinspected and reopened on October 12 with zero demerits.
- H. **Maui Wowi Annual Itinerant Low Risk, 2025 E. Sahara Ave. (Haunted Harvest @ Springs Preserve):** On October 14, the facility was closed as a result of a failed routine inspection. The inspector documented 21 demerits. Facility was reinspected and reopened on October 21 with 6 demerits.
- I. **La Costa, 870 E. Sierra Vista Dr.:** On October 19, the facility was closed as a result of an IHH, lack of hot water (72°F). The inspector also documented 13 demerits. Facility was reinspected and reopened on October 21 with 6 demerits.
- J. **Island Malaysian Cuisine, 5115 Spring Mountain Rd.:** Facility was closed for operating during an IHH, a cockroach pest infestation. The facility reopened on 10/28/16 with a zero demerit A grade.
- K. **Swish Sushi Bar, 5115 Spring Mountain Rd.:** Facility was closed for operating during an IHH, a cockroach pest infestation. The facility reopened on October 28 with a zero demerit A grade.
- L. **Honey Pig, 4725 W. Spring Mountain Rd.:** Facility was closed for a failed scheduled reinspection. There were five repeat Critical/Major violations to include: improper cooling, food in the danger zone, cross-contamination by raw animal products, and pest activity. The reinspection is pending..
- 2. **Supervisory/Managerial Conferences:**
  - A. Supervisory Conferences were held with the following facilities: Korean Garden Restaurant, 4355 Spring Mountain Rd.; Honey Pig Korean BBQ, 4725 Spring Mountain Rd.; Noodle King 6820 W. Sahara Ave.; China One, 11710 W. Charleston Blvd.; Island Malaysian Cuisine, 5115 Spring Mountain Rd.; Jukoo Restaurant, 4733 S. Maryland Pkwy.; and So. Hyang Restaurant, 953 E. Sahara Ave.
- 3. **Community Services:**
  - A. October 24 through 31, staff provided Food Handler Safety Training for the At Risk Youth Program.

## 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 October 2016. There were no Notices of Violation mailed in October 2016 for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 129 complaints of illegal dumping.

3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 208 Waste Management Audits.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 17 full UST Compliance Inspections were conducted during the month. A total of 6 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 staff completed a total of 16 PD Inspections and Reinspections.
6. **Solid Waste Plan Review Program (SWPR):**
  - A. **Temporary Permits** – None
  - B. **Permits issued in October** – Discount Dumpsters (MRF-Mod); Mount Charleston Convenience Center (SWSBF-Mod); and Par-3 Landscape & Maintenance (MRF-Mod)
  - Permit Removals in October** – 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 (1); Waste Grease (2); and Medical Waste (1)
  - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in November:** None

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

Asbestos Permitting Services	Oct. 2015	Oct. 2016		FY 15-16	FY 16-17	
Asbestos Permits Issued	63	51	↓	211	223	↑
Revised Asbestos Permits Issued	5	9	↑	18	18	→

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

Subdivision Plan Review	Oct. 2015	Oct. 2016		FY 15-16	FY 16-17	
Tentative Maps-Received	7	16	↑	46	55	↑
Tentative Maps-Lot Count	171	1,500	↑	4,189	3,351	↓
Final Maps-Received	17	8	↓	74	56	↓
Final Maps-Lot Count	599	281	↓	3,329	1,655	↓
Final Maps-Signed	9	21	↑	61	59	↓
Final Maps (Signed)-Lot Count	280	756	↑	2,415	1,985	↓
Improvement Plans-Received	15	11	↓	68	57	↓
Improvement Plans-Lot Count	623	289	↓	3,425	1,517	↓
Expedited Improvement Plans-Received	2	1	↓	13	9	↓
Expedited Improvement Plans-Lot Count	64	37	↓	643	452	↓
Fees Paid	\$22,609	\$15,538	↓	\$110,916	\$63,754	↓

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

Individual Sewage Disposal System Program	Oct. 2015	Oct. 2016		FY 15-16	FY 16-17	
Residential ISDS Permits	17	16	↓	39	45	↑
Commercial ISDS Permits	2	5	↑	8	12	↑
Residential Pool Plan Reviews	6	2	↓	28	22	↓
Loan Certifications	4	7	↑	16	27	↑
Tenant Improvements	21	15	↓	85	68	↓
Compliance Issues Resolved (pre-permitting)	7	2	↓	19	12	↓
Compliance Cases Resolved (post-permitting)	0	1	↑	16	5	↓

**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. During October, there were no additional Used Mattress Sanitizers registered; the total remains at seven: **Sunset Mattress, Cort Furniture Rentals, Best Mattress, Walker Furniture, Custom Furniture Rentals, Sleep Like a Dream, and Advanced Sterilization.** These companies fulfilled all the requirements for the registration process, including passing an inspection.
- B. **Sleep Well** ownership submitted a second application to become a registered sanitizer and the application was complete. Next, the company will need an approved inspection to complete the registration process.

### III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Oct. 2015	Oct. 2016		FY 15-16	FY 16-17	
West Nile Virus Surveillance Traps Set	0	3	↑	590	728	↑
West Nile Virus Surveillance Mosquitoes Tested	0	49	↑	16,261	12,518	↓
West Nile Virus Surveillance Submission Pools Tested	0	2	↑	595	740	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	2,565	127	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	122	10	↓
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	5,288	467	↓
Saint Louis Encephalitis Positive Submission Pools	0	0	→	162	20	↓
Elevated Blood Level Home Investigations	0	0	→	1	0	↓
Healthy Homes/Landlord Tenant Response (LLT)	14	1	↓	69	15	↓
CMART/MATT Services	0	0	→	0	0	→
Public Accommodations Inspections	41	82	↑	73	98	↑
Public Accommodations Complaints	22	9	↓	73	67	↓
Mobile Home/Recreational Vehicle Park Inspections	0	6	↑	1	6	↑
Mobile Home/Recreational Vehicle Park Complaints	1	3	↑	14	9	↓

#### 1. Public Accommodations:

- A. **Siegel Suites Select, 7260 S. Las Vegas Blvd.:** Staff conducted the annual inspection and identified stained mattresses in three out of four rooms. Other violations included cellulose sponges on the housekeeping cart, stained furniture, caulking in disrepair, and stained pillows. The commercial dishwasher in the housekeeping area was in disrepair and was removed from service.
- B. **Plaza Hotel, 1 S. Main St.:** Staff conducted the annual inspection and observed numerous violations including several repeat violations, which resulted in a failed inspection. These include the ice machines having biofilm growth in the dispenser chutes and the linen storage shelves being dirty and in disrepair. Staff inspected one housekeeping cart where the housekeeping staff was not using a disinfectant because of an allergy to the product. Staff informed management to find a product that was not allergic to the employee in order to comply with regulation. Rooms with jacuzzi tubs did not have a written procedure for sanitizing the jets. The women's locker room was very dirty and had some plumbing issues in need of repair at one lavatory. A reinspection of facility will be conducted to verify sanitation compliance.



- C. Bridger Inn Hotel, 301 S. Main St.:** Staff conducted the annual inspection and observed numerous violations. A drain line to the ice machine was improperly plumbed and was draining in front of the building and onto the right-of-way. As a result, a pool of water was developing and spilling onto the sidewalk. Adjacent to the drain line outside was a second plumbing fixture that was leaking and the accumulation of water was attracting bees. The parking lot and solid waste area had human fecal matter deposited on the ground and behind the dumpsters. Two rooms were closed for stained mattresses. A follow-up compliance survey showed that the facility had made the required corrections.
- D. Vegas Verde Motel, 1635 N. Main St.:** Staff conducted a routine inspection and 6 rooms were closed for infestation issues with bed bugs and roaches. Ownership expressed interest in providing documentation to SNHD that they only rent rooms on a monthly basis, thereby foregoing the requirement for a health permit. Ownership did provide the letter and a copy of the agreement tenants would sign stating that they intend to stay at the facility more than 30 days. The facility is in the City of North Las Vegas (CNLV) jurisdiction and CNLV Business License only requires a health permit if facility has a pool or spa, which they do not. CNLV provided a check list of requirements for a hotel business license to confirm. The decision to delete health permit is pending approval.
- E. Holiday House Motel, 2205 S. Las Vegas Blvd.:** Staff responded telephonically to a bed bug complaint. Management was aware of the complaint and provided pest control records documenting the response. At the time of the complaint, the guest staying in the affected room denied access. Shortly following the complaint investigation, staff was notified by management that the guest staying in the affected room was found deceased. The room was taken out of service pending release by the coroner and treatment by the Pest Control Operator (PCO). The complaint was valid but management responded properly. Complaint was closed.
- F. Holiday Inn Express Nellis, 4035 N. Nellis Blvd.:** Staff conducted a routine inspection at the facility. There were no room closures; however, ice machines were found to be unsanitary. Unsanitary conditions and damaged walls and base boards were also found in the onsite laundry room. These violations represented repeat violations documented on the 2014 and 2015 inspection. Staff will continue to follow-up.
- G. Knotty Pine Motel, 1900 Las Vegas Blvd.:** Staff conducted a routine inspection at the facility. Major violations noted during the inspection included improperly functioning air conditioning (A/C) units, unsanitary mattresses, and inoperable smoke alarms which were all corrected while staff was onsite. While conducting the inspection, staff documented two areas of solid waste accumulating on the properties adjacent to the motel. The areas of concern were referred to SNHD Solid Waste & Compliance for follow-up.
- H. Holiday House Motel, 2205 S. Las Vegas Blvd.:** Staff conducted a routine inspection at the facility. Major violations included unsanitary mattresses and inoperable smoke alarms which were corrected while staff was onsite. Staff also inspected a room that had been occupied long term and found the guest to be a hoarder and the room to be unsanitary. Staff instructed the property manager to take the affected room out of service until it had been satisfactorily cleaned and sanitized and to relocate the guest to a clean and sanitary room.
- I. Paris Hotel, 3655 S. Las Vegas Blvd.:** Staff responded telephonically to a complaint of bed bugs in a guestroom. Housekeeping was aware of the complaint and provided pest control records indicating no bed bug activity was noted. The complaint was closed.

- J. **Desert Star Motel, 1210 S. Las Vegas Blvd.:** Staff responded to a complaint of bed bugs in room #110. Staff inspected the room after management failed to provide pest control records in a timely manner. No signs of an active infestation were identified but one dead bed bug was found. Management was instructed to replace an excessively damaged box spring and correct other maintenance deficiencies in the room. The complaint was closed.
  - K. **Dragon Hotel, 117 N. 9th St.:** Staff conducted a routine annual inspection of four vacant guestrooms. Both live and dead cockroaches were observed in several rooms though pest control records indicated routine treatments are being conducted by a PCO. Staff recommended management discuss a more integrated pest control program with their provider to include use of bait stations and monitoring traps and to ensure all doors and windows are properly sealed. Management was also instructed to increase the cleaning frequency of the communal bathrooms which were found to be dirty. No rooms were closed.
  - L. **The 49er Motel, 3045 Fremont St.:** Staff conducted a routine annual inspection of two vacant and three occupied guestrooms. The guestrooms were generally in good repair. One inoperable Ground Fault Circuit Interrupter (GFCI) found in room #25 was covered and taken out of service by management. An unsanitary mattress was found in room #28 and replaced with a new bed. No rooms were closed.
  - M. **The Ingles Motel, 1636 N. Boulder Hwy.:** Staff conducted a routine annual inspection of two vacant and three occupied guestrooms. Staff observed multiple missing or inoperable smoke detectors and two excessively stained mattresses. Room #108 was posted closed for management's inability to replace a missing smoke detector. All other critical violations were corrected. Environmental surfaces in the guestrooms were found to be generally unsanitary and management was instructed to clean and sanitize rooms better. Improper plumbing repairs made with duct tape were also found in multiple rooms. Room #108 was released for occupancy following a reinspection on 10/14/16.
  - N. **Fun City Motel, 2233 Las Vegas Blvd.:** Staff conducted a routine annual inspection of six vacant guestrooms. Guestrooms were found to be in generally good repair. Maintenance deficiencies were identified in the laundry room and adjoining employee restroom. A large amount of foam insulation was applied along the baseboards of the bathroom in order to seal penetrations in the wall. The insulation does not allow for proper cleaning and sanitizing of the bathroom. Two reoccurring water leaks were also found in the restroom. No rooms were closed.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. **Miracle Mile MHP, 3642 Boulder Hwy.:** Staff conducted a complaint investigation regarding space #311 having a washing machine behind the unit which was draining onto the ground. Complaint was valid. Management stated they were unaware of the issue and they would provide a Notice of Violation (NOV) to the resident to remove washing machine. If the washing machine is not removed by the resident, they will remove it. Management did provide SNHD with a copy of the NOV via email that same day. Complaint closed.
  - B. **Arrow Palms MHP, 543 N. Lamb Blvd.:** Staff conducted a COO inspection. Multiple units were found in violation of NAC 461A & NRS 444.583. The violations included large oil spills on the ground, automobile tires discarded on multiple lots throughout the property, excessive trash and debris, active sewage leaks, and one active mosquito breeding source. Staff discussed these violations at length with the new property owner. Due to the number and nature of the violations

documented, the COO was not approved. Staff completed another COO inspection at a later date and the health permit was released.

3. **Vector Surveillance:**

- A. **2714 Lovington Dr.:** Staff responded to a complaint of mosquito activity at the residence. The resident identified a breeding source next door at vacant house which had a stagnant spa. The resident also reported the stagnant spa to Henderson Code Enforcement and they did respond. Staff set a gravid trap at the residence and caught three mosquitoes. Staff inspected the stagnant spa and it was treated with what appeared to be Vectolex. Complaint was closed.
- B. **6640 Torino Ave.:** Staff responded to a complaint of mosquitoes inside their residence. Staff surveyed the entire property and was unable to identify an active breeding source. One gravid trap was set outside the home. The specimens collected were negative for mosquito borne diseases.
- C. **6108 Sandstone Mesa Dr.:** Staff responded to a mosquito complaint at this residence. One gravid trap was set; all mosquitoes tested negative for disease. Complainant was directed to City of Las Vegas Code Enforcement to report a neighbor's drained pool that had accumulated some standing water in the deep end. The complaint was closed.
- D. Routine vector surveillance activities ceased in October, allowing field staff to focus on completing the annually required Public Accommodation inspections. Complaints of mosquito activity and human case investigations will be responded to as they are received.



#### IV. SPECIAL PROGRAMS

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

Special Programs	Oct. 2015	Oct. 2016		FY 15-16	FY 16-17	
School Facility Inspections	164	130	↓	364	225	↓
School Facility Complaints	4	1	↓	7	3	↓
School Food Service Facility Inspections	122	107	↓	271	187	↓
School Food Service Facility Complaints	0	1	↑	0	2	↑
Child Care Facility Inspections	44	21	↓	116	138	↑
Child Care Facility Complaints	3	4	↑	8	13	↑
Body Art Facility Inspections	18	47	↑	169	104	↓
Body Art Facility Complaints	1	1	→	4	2	↓
Body Art Artist Special Event Inspections	5	2	↓	270	2	↓
Body Art Cease & Desist Order To Artists Lacking Permits	0	3	↑	18	12	↓
Water Store and Bottling Plant Inspections	0	0	→	16	23	↑
Water Store and Bottling Plant Complaints	0	0	→	0	2	↑
Total Special Program Pre-Permitting Services	8	6	↓	53	54	↑
Total Special Programs Request Intake	7	10	↑	40	34	↓
Total Special Programs Request Released	8	7	↓	34	32	↓
Total Service Request Current in Pre-Permitting	29	114	↑			
Foodborne Illness Complaint Investigations	0	0	→	0	8	↑
Single Case of Legionellosis Investigations	0	1	↑	1	6	↑
Summer Food Service Program Inspections	1	0	↓	39	46	↑
Public Water System Sanitary Surveys	3	6	↑	6	14	↑
Public Water System Violation Letters Issued	0	0	→	3	12	↑
Public Water System Complaints Received	0	0	→	0	0	→

#### 1. Child Care:

- A. **Life Time Athletic Child Activity, 10721 W. Charleston Blvd.:** On October 4, staff investigated a complaint that the floors were being retreated/lacquered and the area was not being properly ventilated. Staff conducted an investigation and found that renovations were occurring inside the facility but was not associated with the child care facility. Staff did not observe any odor inside the child care. Staff spoke with the facility engineer who said during the times they were working the ventilation system was providing both fresh air and positive air pressure in the child care rooms. Complaint was not valid at this time.
- B. **Kids Garden, 4930 Bonanza Rd.:** On October 5, staff accompanied Community Health Nursing staff to follow-up on a previous joint visit from February 17 regarding compliance with immunizations and maintenance of vaccination records.

Six noncompliant records were found. Facility was notified to provide the records and remain in compliance with child care regulations. The facility was also advised that a failure to comply will result in further administrative action.

- C. **Kidz Preschool Nellis, 1567 N. Nellis Blvd.:** On October 7, staff accompanied Community Health Nursing staff on a follow-up visit regarding compliance with immunizations and maintenance of vaccination records. Previously, a community health nurse found five noncompliant records. Staff verified those five children were excluded and not attending.
  - D. **Happy Days Montessori Acad-Preschool, 2301 Las Verdes St.:** On October 14, staff coordinated with child care licensing on a survey regarding noncompliant issues. On August 24, staff found that the center had switched their playground surfacing from shredded rubber to wood chips. The new wood chips used for the surfacing were less than 9 inches deep. The playground was closed because of lack of sufficient impact attenuating surfacing. Upon further review of the new surfacing it was found that the wood chips were for landscaping and not approved for playground use. Staff informed the owner that all material needed to be removed from the playground and new surfacing material needed to be approved by SNHD prior to purchase and installation. Staff and child care licensing verified that the playground was taken out of use and no children were playing or climbing on the structure.
  - E. **Imagination Station Early Learning Center, 4185 Vegas Valley Dr.:** On October 19, staff accompanied Community Health Nursing staff to conduct an immunization and record maintenance compliance audit. Staff identified 89 noncompliant children during the review of the records. Notices of immunizations needed were provided. The facility was advised that failure to provide the records will result in administrative action.
  - F. **Mirabelli Center, 6200 Hargrove Ave.:** On October 25, during a routine inspection, staff found that a new climbable piece of play equipment used by the children approximately 3 times a month was installed. The playground was taken out of use and staff informed the center that plans needed to be submitted to SNHD for approval or staff needed to cease and desist the use of the playground for the child care.
2. **Schools:**
- A. **Frias Charles Elementary School, 5800 Broken Top Ave.:** On October 5, staff investigated reports of 5 confirmed cases of Hand, Foot, and Mouth disease at the facility. The school's First Aid Safety Assistant (FASA) stated that the cases were limited to an area that included a kindergarten room. The school reported they had 7 confirmed cases. Upon investigation, staff found that one student in the kindergarten classroom did wear a pull-up and whenever that child need to go to the restroom or change the pull-up, the child would go to the health office and it was handled there. The custodian said they started a deep clean of the affected area on October 4 and will continue for the whole week. The teachers and students are increasing hand washing and will continue to increase the level of cleaning and disinfecting of surfaces in the room with confirmed cases and restrooms that those students use.
  - B. **Gibson Middle School, 3900 W. Washington Ave.:** On October 10, staff responded to a complaint that expired salsa was being served to the students. The investigation found that the date of manufacture was stamped on the side of the individual salsa containers. The complaint was not valid.
  - C. Staff members continue to issue Cease & Desist Orders for sales of foods at a majority of the high school concession stands which are beyond the scope of the

school permit and in violation of the SNHD and Clark County School District (CCSD) policies. All schools that have been cease and desisted have been directed to contact plan review staff should they decide to pursue serving Time/Temperature Control for Safety (TCS) foods.

3. **Outbreak Investigation Support:**

- A. During October, SNHD staff conducted one environmental investigation of a public facility that may have a possible association of a single case of legionellosis. The investigation conducted did not reveal 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 investigation was adequately addressed.

4. **Body Art:**

- A. **Rock N Sik Ink, 7575 W. Washington Ave.:** On October 18, staff investigated a complaint that one of the apprentices at the shop did not have a health card and sanitary procedures were not being followed. A full inspection was done at the facility and no violations were found. The complaint was not valid.
- B. Staff issued three Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

5. **Water Facilities:**

- A. **Love's Travel Center, 12501 Apex Great Basin Way:** On October 1, staff confirmed with the facility's designated public water system operator that August and September 2016 monitoring events for arsenic exceeded the maximum contaminant level. The system is now required to create a treatment contingency for arsenic.
- B. 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** continued to haul water until October 26, 2016. **Apex Generating Station** is expected to haul water until their 2016-January pump replacement receives approval from the Bureau of Safe Drinking Water.
- C. Staff continued to track analyte compliance issues with National Primary Drinking Water Regulations and Secondary Standards. Two *coliform*-present sample events occurred during October. None of those samples were *Escherichia coli*-present.

6. **EHS-Net Activity:**

- A. Staff presented at the Advisory Board Meeting on nEmesis social media monitoring research results.
- B. Staff then gave the same presentation to Board of Health and answered subsequent questions.
- C. Staff participated in two conference calls assisting health departments as they decide whether to institute social media monitoring for disease surveillance at their institutions.
- D. Staff participated in EHS-Net conference call with the Centers for Disease Control.
- E. Staff coordinated with the Food Ops Leadership team to refine the dispatch protocol.

7. **Training:**

- A. On October 20, staff attended Pilot Testing of Nitrate Treatment Processes with Minimal Brine Waste, a webinar hosted by the Water Resource Foundation. The webinar focused on using biological filtration as a treatment method for nitrate concentrations above the maximum contaminant level. Effluent water quality was presented.
- B. On October 25, staff attended Legionella Control in Large Building Water Systems, hosted by the US EPA. The webinar presented National Toolkit for Legionella

Control in Building Water Systems and Technologies for Legionella Control Premise Plumbing Systems. The discussion focused upon treatment/mitigation methods for *Legionella*.

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

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

Food Pre-Permitting Services	Oct. 2015	Oct. 2016		FY 15-16	FY 16-17	
Food Safety Assessment Meetings	2	1	↓	13	5	↓
Total Food Pre-Permitting Services	734	691	↓	2,790	2,651	↓
Total Service Request Intake	261	191	↓	998	883	↓
Total Service Request Released	268	198	↓	1,064	922	↓
Total Service Requests Current in Pre-Permitting	827	775	↓			

#### 1. Enforcement Actions and Investigations:

- A. **Chia Vera The Health Bar, 6475 W. Charleston Blvd.:** Plans were submitted on October 6. A final inspection was scheduled for October 14. Staff was not able to approve the permit due to inadequate refrigeration. The facility only had merchandiser coolers, limited to packaged, non-potentially hazardous foods available. Additionally, the facility had several household pieces of equipment present. SNHD regulations require all equipment to be commercial grade and sanitation certified. Final approval is pending.
- B. **Rising Star, 333 N. Sandhill Blvd.:** Facility was permitted on October 6. This facility has an unusual concept in that there is no gambling or smoking, and it is geared towards youth sports. The facility has two permits, one restaurant permit and one special kitchen permit for banqueting and room service. A small market permit is planned for the future to sell prepackaged foods. The main kitchen was remodeled from the former casino and is state of the art. The restaurant is entirely new and its menu is primarily pizzas, Panini sandwiches, and prepackaged sandwiches that are either commercially produced or prepared in the main kitchen. Management was instructed to submit labels to SNHD for review prior to placing sandwiches produced onsite in the Grab and Go case.
- C. **Lucky Dragon, 300 W. Sahara Ave.:** Final permitting inspections were conducted at on the kitchens that were granted a Temporary Certificate of Occupancy (TCO) by the Building Department on October 12. Management wanted to be able to start cooking and practicing in the kitchens while the rest of the building is being completed. Staff required that they put up temporary walls to close off the construction side from the kitchens. Some minor violations documented at this time included: insufficient lighting in some areas, filters adjustment and proper light cover installation inside the hoods, and installation of additional food shields in one area. Final inspections for the bars and hotel have been scheduled for November and planned opening is in early December.
- D. **JJanga Restaurant and Sushi, 3650 S. Decatur Blvd.:** A change of ownership (COO) inspection was conducted but the restaurant earned 34 demerits resulting in a closure. SNHD regulations require that facilities earn 10 demerits or less during a change of ownership inspection for the permit to be released. Violations included: potentially hazardous foods improperly cooled and in the temperature

danger zone; cross contamination by storage, chemicals, and employees; dirty food contact surfaces; live pests and gaps under doors; and failed backflow prevention devices. The restaurant permit was not approved. The sushi bar, though approved with zero demerits, cannot open until the restaurant permit is approved. After assessing the intended operation of the facility and food handlers' food safety knowledge, staff instructed the operator to attend a Food Safety Assessment Meeting (FSAM), which is scheduled for October 26. The reinspection can be scheduled following the successful demonstration of food safety knowledge at the FSAM.

- E. Deli Department for Sprouts Farmers Market, 4020 S. Rainbow Blvd.:** Staff conducted a Food and Drug Administration (FDA) standardization inspection which resulted in a B downgrade with 19 demerits. Violations observed included food in the open display refrigeration case at 50°F, with the unit overstocked with packaged food items which limited the circulation of cold air. Flies were observed in food preparation areas and improper handwashing was observed. Staff informed the deli operators that the open display case would require servicing to lower the refrigeration temperature to provide a maximum of 41°F in the food display areas and to reduce the number of stored food items to provide better circulation. Staff also required the discarding of all food items found to be at unsafe temperatures. A reinspection of the deli was conducted after repairs were completed for an A grade with 6 demerits.
- F. Cook On Wok #3, 390 S. Stephanie St.:** Staff conducted a COO inspection. The permit was approved with stipulations for heavy cleaning of the facility. Facility maintenance issues included grease hanging from the bottom of the wok station, rusted shelving in the cold holding units, and unsanitary conditions in the ware wash and food storage areas. The operator was instructed to thoroughly clean the affected areas immediately to eliminate possible cross contamination of foods. A follow-up inspection found the facility in acceptable condition.
- G. Another Chicago Style Pizza, 10648 S. Maryland Pkwy.:** A final permitting inspection was conducted and successfully passed. The soda machine and dish machine in the kitchen were nonfunctional, so both units were taken out of service. Additionally, a nonfunctional worktop freezer, which the operator was not planning on using, was taken out of service. Since none of these units were critical for the operation of the facility, the permit was approved. The owner was informed that the out of service units could not be used until an equipment evaluation was conducted by FDAP staff. Since the inspection, the operator called and stated that he is currently in negotiations with the facility owner for the repair of the out of service equipment.
- H. Golden Nugget Casino, 2300 S. Casino Dr.:** Staff completed a joint survey with the Henderson Food Operations staff. The survey revealed two unpermitted storage locations and major repairs needed to their multiple outdoor walk-in refrigeration units. Notice was given for the facility to apply for permits and a remodel within one week.
- I. The FDAP supervisor is working collaboratively with Food Operations staff to evaluate foodborne illness risk at grocery store sampling booths. Currently, sampling booths in grocery stores are not regulated or routinely inspected. A risk factor survey has been developed, which Operations inspectors will use to evaluate the prevalence of foodborne illness risk factors. This information will be used to determine whether the booths should be subject to inspection or other regulation in the future.**



- J. FDAP has started a cross training program with the Training Office, to introduce new hires to FDAP activities. The program consists of an introductory presentation providing an overview of FDAP activities and a one day rotation which provides new hires the opportunity to shadow FDAP inspectors.

## VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Program Services	Oct. 2015	Oct. 2016		FY 15-16	FY 16-17	
New Projects Submitted to Plan Review	52	50	↓	230	196	↓
All Projects Released from Pool Plan Review	52	37	↓	237	181	↓
Total Operation Inspections	335	272	↓	2,028	1,633	↓
Complaint Investigations	8	8	→	153	100	↓
Inactive Body of Water Surveys	11	4	↓	55	33	↓
Total Program Services Completed	458	371	↓	2,703	2,143	↓

#### 1. Enforcement Actions:

- A. **Stonegate Apartments, 5075 Spyglass Hill Dr.:** During a routine inspection on October 4, the fountain located next to the pool was observed in use as a wading pool and no longer used as a fountain. There were no wading signs present for this small pool, yet no other preventative measures were observed. A compliance schedule was given to provide a security plan for the wading pool/fountain.
- B. **Hampton Park HOA, 7735 Hampton Park Ln.:** On October 5, the pool received a routine inspection. The suction outlet covers were found to be damaged so the pool was closed.
- C. **Mirage, 3400 S. Las Vegas Blvd.:** On October 6, staff conducted operational inspections of the health spas. The men's spa had a disinfectant level that was too low for bathers. Staff instructed the spa operator to close the spa and raise the disinfectant level to a level that is within regulation. The operator was able to do so within the timeframe that SNHD was onsite so the water was retested and the spa was reopened to bathers.
- D. **24 Hour Fitness #228, 2090 Village Center Cir.:** On October 11, staff arrived to evaluate a complaint at the facility. The complainant stated that one of the doors that access the pool was propped open periodically and that the pool was poorly ventilated. Staff evaluated the pool and observed the door in question that accesses the pool was self-latching and self-closing. The ventilation system was working adequately. The complaints were invalid.
- E. **Resort at Lake Las Vegas Lap Pool, 101 Via Vin Santo:** On October 17, the facility failed the pre-plaster inspection due to the pool structure having been constructed larger than the approved plans. The larger size of the pool resulted in the pool needing a lifeguard. A portion of the pool was filled in to decrease the surface area below the lifeguard threshold. The pool was reinspected on October 20 and approved. Submission of as built plans is required prior to final inspection as the pool is still larger than what was originally approved.
- F. **Sherwood Place Apartments, 1300 Elizabeth Ave.:** On October 25, staff encountered a sizable gap within the pool fencing. Staff was unable to contact management or the listed pool company during the time of inspection. In response



to the discovered breach in fencing, the pool was closed and staff constructed a temporary barrier out of closure signs and zip ties.

## **VII. TRAINING AND COMPLIANCE**

1. The training office welcomed three new hires, Larisa Dang, Kevin Pontius, and Nancy Truong on October 3 and one new hire, Judy Tawatao, on October 10.
2. Staff conducted and participated in the Handwashing Intervention Committee meetings on October 3, 17, and 31.
3. Staff participated in the Conference for Food Protection (CFP) Council II Program Standards Committee conference call on October 4.
4. Training office staff submitted the National Association of County and City Health Officials (NACCHO) Mentorship Program Cohort 6 application on October 5.
5. Staff submitted the Association of Food and Drug Officials (AFDO) Printing Grant final report on October 5.
6. Staff attended the Open Forum for Quality Improvement Conference on October 6-7.
7. The training office assisted with the following special events: Supply Side West on October 6; Foodie Fest on October 6; Cork and Soul on October 15; and the Harvest Festival on October 15.
8. Staff participated in the CFP Council III Special Processes committee conference call on October 10.
9. Training office staff attended the Supervisors Training class on October 11.
10. Staff attended the Essential Management Skills class on October 12.
11. Staff attended HAZWOPER on October 14.
12. The training office released Shanae Acevedo from training to the Henderson Office on October 17.
13. Training office staff conducted public comment workshops for the revised Aquatic Health Regulations on October 17 and 20.
14. Staff attended the Leadership Role in Achieving Efficiency and Effectiveness Seminar on October 19.
15. Staff participated in the CFP Demonstration of Knowledge committee conference call on October 27.
16. Staff continued to train five new hires throughout the month of October.
17. Training office staff and food operations staff continued gathering data for the School Risk Factor Study throughout the month.
18. Training office staff continued standardization training with food operations throughout the month with one SNHD standard and four standards (EHS II's) completing standardization.
19. 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.
21. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month.
22. The Special Processes and Label Review team met with various operators regarding submission of labels, waivers, operational plans, and Hazard Analysis and Critical Control Point (HACCP) plans for review.
23. Special Processes staff released two HACCP plans and one operational plan.
24. Seven label review files were released totaling 88 labels.

### VIII. SPECIAL PROCESSES

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

Label Review	Sept. 2016	Oct. 2016	
New Label Review Submissions	6	7	↑
Label File Releases	6	7	↑
Total Label Files Currently in Review	15	15	→
Number of Labels Approved	263	88	↓

No data is available prior to 2/1/14

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

Special Processes Review	Sept. 2016	Oct. 2016	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	3	0	↓
Cook Chill/Sous Vide Total	15	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	3	2	↓
2-Barrier ROP Total	13	11	↓
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	1	↑
Other Special Processes Releases	0	0	→
Other Special Processes Total	0	0	→

No data is available prior to 2/1/14

**ENVIRONMENTAL HEALTH Special Processes Waivers & Operational Plans Review  
- Fiscal Year Data**

<b>Waivers and Operational Plans Review</b>	<b>Sept. 2016</b>	<b>Oct. 2016</b>	
<b>Waivers Review New Submissions</b>	0	0	→
<b>Waivers Review Releases</b>	1	0	↓
<b>Waivers Review Total</b>	12	12	→
<b>Operational Plans Submissions</b>	0	1	↑
<b>Operational Plans Releases</b>	0	1	↑
<b>Operational Plans Total</b>	6	6	→

No data is available prior to 2/1/14

JLR/hh