



Memorandum

Date: January 26, 2017

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	Nov. 2015	Nov. 2016		FY 15-16	FY 16-17	
Initial Inspections	1,156	1,260	↑	9,220	8,734	↓
Reinspections-Routine	168	173	↑	1063	1043	↓
Downgrades	132	153	↑	969	974	↑
Closures	10	18	↑	86	84	↓
Special Events	79	72	↓	452	466	↑
Temporary Food Establishments & Tasting Event Booths	655	565	↓	3,223	3,444	↑
TOTALS	2,200	2,241	↑	15,013	14,745	↓

1. Enforcement Actions and Investigations:

- A. **Alexis Park Annual Itinerant High Risk (AIHR), 375 E. Harmon Ave.:** On December 2, staff closed the facility for operating under an Imminent Health Hazard (IHH) of no hot water at the only handsink. The facility was reopened on December 16.
- B. **Live Fun Nutrition, 3441 W. Sahara Ave. #B1:** On December 8, the facility was closed as a result of an IHH of no hot water available (91°F). The inspector documented five demerits. The facility was reinspected and reopened on December 9 with zero demerits.
- C. **China Inn Restaurant, 894 S. Boulder Hwy.:** A complaint investigation on December 29, found the facility operating with two IHHs; floor sinks overflowing with wastewater and lack of adequate refrigeration to operate. Plumbing repairs

were attempted the previous day; ongoing repairs are needed. Facility was closed and is still closed at the writing of this report.

- D. **Linq Promenade, 3545 S. Las Vegas Blvd.:** On December 30, staff received a complaint regarding a gas leak at the facility. Many facilities had self-closed; however, **Yard House** and the **Tilted Kilt** were both closed by SNHD for operating during an IHH of inadequate hot water. Both facilities were reopened the following day after repairs were made.
 - E. **Nutrition Rush:** Fourteen locations throughout Clark County were issued a hold order on various supplements due to inability to verify an approved source. The hold order is ongoing while awaiting source verification from the permit holder. The Food and Drug Administration is involved since the product crosses state lines and, therefore, also falls under federal jurisdiction. Two of the locations were closed by SNHD due to non-compliance with the hold order.
2. **Supervisory/Managerial Conferences:**
- A. Supervisory Conferences were held with the following facilities: Pizzeria Da Enzo at the Venetian, 3355 S. Las Vegas Blvd.; Gandhi India's Cuisine, 4080 Paradise Rd. #9; Urban Turban Bombay Kitchen & Tapas Bar, 3900 Paradise Rd. #G; India Oven Restaurant, 2218 Paradise Rd.; Café Zupas, 9460 S. Eastern Ave.; Yagyu Yakiniku, 4355 Spring Mountain Rd.; L'epid'or Bakery, 6850 Spring Mountain Rd.; Ramen Sora, 4490 Spring Mountain Rd.; Red Shrimp Company, 4060 S. Jones Blvd.; Paran Elk's Lodge, 600 W. Owens Ave.; Pasta Idea, 7668 W. Lake Mead Blvd.; and Fashion Show Mall Villa Italian Kitchen and Bananas, 3200 S. Las Vegas Blvd.

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 December. There were eight Notices of Violation mailed in for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 81 complaints of illegal dumping.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 304 Waste Management Audits.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of eight full UST Compliance Inspections were conducted. A total of three 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 sixteen PDF Inspections and Reinspections.
- 6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits** – None
 - B. **Permits issued in December** – Par-3 Landscape & Maintenance, Inc. (Modification of a Materials Recovery Facility)
Permit Removals in December – 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 (3); Waste Grease (2); Medical Waste (1); and Compost Plant (1)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in January** – None

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	Dec. 2015	Dec. 2016		FY 15-16	FY 16-17	
Asbestos Permits Issued	57	51	↓	320	312	↓
Revised Asbestos Permits Issued	0	2	↑	18	22	↑

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	Dec. 2015	Dec. 2016		FY 15-16	FY 16-17	
Tentative Maps-Received	9	9	→	64	81	↑
Tentative Maps-Lot Count	688	749	↑	5,217	6,013	↑
Final Maps-Received	12	20	↑	103	92	↓
Final Maps-Lot Count	256	545	↑	3,948	2,774	↓
Final Maps-Signed	20	25	↑	107	101	↓
Final Maps (Signed)-Lot Count	1,116	1,468	↑	4,646	3,818	↓
Improvement Plans-Received	6	12	↑	89	82	↓
Improvement Plans-Lot Count	188	519	↑	4,142	2,519	↓
Expedited Improvement Plans-Received	0	0	→	16	12	↓
Expedited Improvement Plans-Lot Count	0	0	→	872	735	↓
Fees Paid	\$9,961	\$14,458	↑	\$144,166	\$92,259	↓

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

Individual Sewage Disposal System Program	Dec. 2015	Dec. 2016		FY 15-16	FY 16-17	
Residential ISDS Permits	10	8	↓	57	61	↑
Commercial ISDS Permits	4	1	↓	14	17	↑
Residential Pool Plan Reviews	2	6	↑	37	32	↓
Loan Certifications	1	2	↑	20	32	↑
Tenant Improvements	12	10	↓	113	93	↓
Compliance Issues Resolved (pre-permitting)	2	2	→	28	17	↓
Compliance Cases Resolved (post-permitting)	22	0	↓	38	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. There were no additional Used Mattress Sanitizers registered; the total remains at eight. These are **Sunset Mattress, Cort Furniture, Best Mattress, United**

Furniture Factory, Custom Furniture Rentals, Sleep Like a Dream, Advanced Sterilization, and Sleep Well which fulfilled all the requirements for the application process, including passing an inspection.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Dec. 2015	Dec. 2016		FY 15-16	FY 16-17	
West Nile Virus Surveillance Traps Set	0	0	→	590	728	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	16,261	12,518	↓
West Nile Virus Surveillance Submission Pools Tested	0	0	→	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	1	↑	6	2	↓
Healthy Homes/Landlord Tenant Response (LLT)	13	10	↓	102	33	↓
CMART/MATT Services	0	0	→	0	0	→
Public Accommodations Inspections	45	56	↑	208	215	↑
Public Accommodations Complaints	14	10	↓	94	93	↓
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	1	6	↑
Mobile Home/Recreational Vehicle Park Complaints	2	1	↓	10	10	→

1. Public Accommodations:

- A. **Sunset Motel, 6000 Boulder Hwy.:** Staff conducted a reinspection of four guestrooms previously closed due to unsanitary conditions. The water damaged shower stalls were repaired and all unsanitary mattresses replaced with new beds. Several other minor violations were identified including dirty or damaged environmental surfaces and furniture. The rooms met minimum sanitation standards and were released for occupancy.
- B. **Hilton LLV Hotel, 1610 Lake Las Vegas Pkwy.:** Staff conducted a reinspection of the women's employee locker room where one toilet stall had been previously closed due to an unmitigated plumbing leak and associated water damage. The leak had been repaired and the damage adequately remediated. The stall was released for use.

- C. **Harrah's Hotel, 3475 S. Las Vegas Blvd.:** Staff conducted a routine inspection of six guestrooms. Three unsanitary mattresses were identified, discarded, and replaced onsite and one room was found to have an inoperable heating unit which was repaired onsite. Other guestroom violations included stained bathroom walls, improperly caulked plumbing fixtures, and stained pillows. Dirty flooring was also identified in multiple linen lockers. No rooms were closed.
- D. **Marriott's Grand Chateau Timeshare, 75 E. Harmon Ave.:** Staff conducted a routine inspection of five guestrooms. One unsanitary mattress was identified, discarded, and replaced onsite by management. The other guestrooms, linen storage rooms, and ice machines were found to be generally sanitary and in good repair.
- E. **Green Valley Ranch Hotel, 2300 Paseo Verde Pkwy.:** Staff conducted a routine inspection of five guestrooms. The facility was found to have been recently remodeled. One room was found to have an inoperable heating system which was repaired onsite; the rooms were otherwise sanitary and in good repair. New shelving units constructed of bare wood were found in multiple linen storage areas and employee personal items were also observed with the clean linen. Management was instructed to paint or seal shelving units and to provide separate storage areas for employees. No rooms were closed.
- F. **Grandview at Las Vegas, 9940 S. Las Vegas Blvd.:** Staff conducted a routine inspection of six guestrooms. Debris was found behind the washers in two guestrooms. The employee restrooms were found to have only hand dryers and no paper towels; management was instructed to install and keep stocked a wall mounted paper towel dispenser. The men's employee restroom was also found to have damaged flooring under the urinal. The facility was otherwise found to be clean and sanitary. No rooms were closed.
- G. **Homewood Suites, 10450 S. Eastern Ave.:** Staff conducted a routine inspection of five guestrooms. The facility was found to be undergoing a remodel. Stained pillows and covers were identified in multiple rooms. The first floor ice machine's front cover was loose; management elected to take the machine out of service pending repair or replacement. A minor leak was also identified at the fourth floor ice machine. No rooms were closed.
- H. **The Suites, 4855 Boulder Hwy.:** Staff conducted a routine inspection of eight guestrooms. Multiple maintenance violations were observed including missing light bulbs with open and exposed sockets, dirty kitchenette and bathroom surfaces, improperly maintained plumbing fixtures, and damaged furniture. The guest laundry rooms were found to be excessively dirty with substantial accumulation of lint and debris behind the machines and multiple disconnected dryer vents. Management was instructed to make all necessary repairs and ensure continual routine cleaning of these rooms. No rooms were closed.
- I. **The Suites, 4625 Boulder Hwy.:** Staff conducted a routine inspection of five guestrooms. Three unsanitary mattresses were identified and replaced onsite. Two inoperable Ground Fault Circuit Interrupter (GFCI) outlets and one inoperable smoke detector were also repaired onsite. Multiple maintenance violations were observed including missing light bulbs with open and exposed sockets, dirty kitchenette and bathroom surfaces, improperly maintained plumbing fixtures, and damaged furniture. Unlabeled chemical bottles were found in the storage areas and in the housekeeper's bag. No rooms were closed.
- J. **Aston Montelago Village Resort, 30 Strada di Villaggio:** Staff was unable to conduct a routine inspection of the property due to a change of business model at this and a sister property, **Luna di Lusso Hotel**. Both facilities are now operating

as private rentals with each individual unit owner managing their own rental operations. The Provisional Association Manager provided a summarized description of the business model which was reviewed by SNHD management who concluded the public accommodation health permits are no longer required for these establishments. Final deletion of these permits is pending receipt of a formal request and supporting documentation.

- K. Budget Suites, 2219 N. Rancho Dr.:** Staff conducted a routine inspection of six guestrooms. Three unsanitary mattresses and one excessively torn box spring were discarded and replaced onsite. One room was found to have an active cockroach infestation and closed pending treatment and reinspection by SNHD.
- L. The Signature at MGM Grand, 145 E. Harmon Ave.:** Staff conducted a routine inspection and identified both improvements and new sanitation concerns since the previous inspection. Improvements were observed in linen and mattress cleanliness; however, ice machine cleanliness declined. The facility does not have a preventive maintenance program for the ice machines, so the majority of machines inspected had bio-film growth in the drain pans. Additionally, the main trash compactor had stagnant water and debris. A compliance survey was conducted and the machines and trash compactor area had been maintained in a sanitary condition.
- M. Gold Strike Hotel, 1 Main St.:** Staff conducted a routine inspection and guestrooms were found to be in sanitary condition with only minor violations. The primary sanitation issue observed was the ice machine area on each floor. Several ice machines were leaking and excessive water damage and disrepair under each machine was identified. The facility was instructed to repair the leak and damaged surfaces.
- N. Emerald Suites Cameron, 4777 Cameron St.:** Staff conducted a routine inspection and numerous violations were observed throughout the facility. The facility only has one housekeeper for 96 units. The maintenance/laundry area was disorganized with clutter. There were no paper towels or hot water in the employee restroom. The laundry room handwashing sink had no paper towels or liquid soap. Numerous rooms had stained mattresses and two rooms had inoperable smoke alarms and GFCI units. All major violations were corrected by the end of the inspection.
- O. Cromwell Hotel, 3595 S. Las Vegas Blvd.:** Staff responded telephonically to a bed bug complaint in a hotel guestroom. Management was aware of the complaint and bed bug activity was confirmed by their Pest Control Operator (PCO). Management provided receipts confirming that the rooms were taken off market, evaluated, and treated accordingly. Although the complaint was valid, management responded to the pest issue appropriately.
- P. Mandarin Oriental Hotel, 3752 S. Las Vegas Blvd.:** Staff conducted a routine inspection at the above property. Guestrooms were found to be generally clean and well maintained. Several major repeat violations affecting other areas of the facility were noted from previous inspections. Those violations included lack of hot water in the same public restroom as noted previously, failure to repair leaking ice machines, and failure to repair and properly maintain the damaged flooring under multiple ice machines. Two of the ice machines were subsequently taken out of service. Staff will follow-up in thirty days to assure the permit holder has complied with SNHD directives.
- Q. Sky Ranch Motel, 2009 Fremont St.:** Staff responded to a management request to open four guestrooms that were closed during a routine inspection. Two of the four previously posted guestrooms were found to be infested with bed bugs and

remained closed until they were evaluated by a PCO and treated accordingly. Management subsequently provided pest control records indicating the rooms were pest free; the rooms were reinspected and released to rent.

2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**

A. **Polo Coach MHP, 5959 Dodd St.:** Staff conducted a complaint investigation regarding Space #3 not being connected to the sewer riser creating a sewage spill, and Spaces #22 and #30 having tires in the yard. The complaint was reported by the manager as he was having difficulty with getting violations corrected. Space #3 was occupied and the connection from the trailer to the sewer riser was disconnected creating a sewage spill with solids. SNHD's Solid Waste and Compliance staff responded and generated a Notice of Violation (NOV). Spaces #22 and #30 had tires stored outside and management was provided a copy of NRS 444.583 regarding illegal disposal of tires. The complaint was closed.

B. **Sand Creek MHC, 2627 S. Lamb Blvd.:** Staff conducted a change of ownership inspection and the majority of the park was found to be clean and sanitary. Several spaces were found to be in violation of NAC 461A and NRS 444.583. Management was instructed to properly dispose of the old automobile tires, batteries, and used motor oil at a licensed and permitted recycling facility. The new park owner was subsequently issued a health permit contingent on correcting the violations noted during the inspection. Staff will follow-up within ninety days to assure compliance with SNHD directives.

3. **Landlord Tenant Complaints:**

A. **Pair-A-Dice Trailer Park, 2067 N. Las Vegas Blvd.:** Staff responded to a complaint regarding a lack of heat in Unit 101A. Upon arrival, resident informed staff that the issue had already been resolved and the complaint was closed.

B. **4707 Cessna Ave. #2:** Staff responded to a complaint regarding a lack of hot water. The complaint was found to be valid with the hot water temperature in the kitchen at 62°F. Additionally, water damage was observed in the unit's ceiling. The resident states that the water comes from the upstairs unit's bathtub which leaks. A message was left for the manager but no response was received.

C. **3955 Swenson Ave. #134:** Staff responded to a complaint regarding a lack of hot water. Upon arrival, staff found the water in both the kitchen and bathroom to be between 88 and 90°F. This is at the extreme low end of what is permitted in a public accommodation; however, there is no definition of hot water in NRS 118A. Staff spoke with facility management who stated the low temperature is due to a slab leak which they were actively working to resolve.

4. **Elevated Blood Lead Level Investigations (EBL):**

A. Staff conducted an EBL investigation of a one year old child with a blood lead level of 10 µg/dl. Workplace exposure by the father, whose job involves metal recycling and subsequent contamination of the home was identified as being the likely source of exposure. Multiple items of the father's workplace clothing, as well as areas where this clothing is stored, were tested by X-Ray Fluorescence (XRF) and found to have very high levels of lead dust. Various areas of the home's flooring, floor mats, and some pieces of furniture where the father sat were also found to be contaminated with lead dust. Additional items tested by XRF and found to contain high levels of lead included multiple items of ceramic dishware, which the child does not use, a set of house keys which the mother reports the child previously mouthed, and gray tile used for portions of the kitchen countertop. A water sample and soil sample tested negative for lead. Multiple dust samples collected throughout the home tested negative for lead except for one collected from the

carpeting of the entry closet where the father's work clothes were stored. The family was advised to thoroughly clean the home, including having the carpets professionally cleaned, thoroughly mop the floor, and also clean the family's car which was not available for testing at the time of the inspection but is likely also contaminated. They were also advised on ways to prevent contamination of the home and family car including bathing, changing, and handwashing by the father; proper handling and washing of the father's clothing; and proper cleaning of the home.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Dec. 2015	Dec. 2016		FY 15-16	FY 16-17	
School Facility Inspections	56	75	↑	482	424	↓
School Facility Complaints	4	0	↓	17	5	↓
School Food Service Facility Inspections	41	57	↑	337	323	↓
School Food Service Facility Complaints	1	1	→	1	4	↑
Child Care Facility Inspections	55	44	↓	212	208	↓
Child Care Facility Complaints	1	3	↑	12	16	↑
Body Art Facility Inspections	31	87	↑	250	254	↑
Body Art Facility Complaints	1	1	→	5	3	↓
Body Art Artist Special Event Inspections	0	0	→	273	3	↓
Body Art Cease & Desist Order To Artists Lacking Permits	4	5	↑	18	17	↓
Water Store and Bottling Plant Inspections	0	10	↑	19	33	↑
Water Store and Bottling Plant Complaints	0	0	→	0	2	↑
Total Special Program Pre-Permitting Services	8	11	↑	47	46	↓
Total Special Programs Request Intake	10	11	↑	21	50	↑
Total Special Programs Request Released	2	21	↑	35	59	↑
Total Service Request Current in Pre-Permitting	41	32	↓			
Foodborne Illness Complaint Investigations	1	4	↑	12	15	↑
Single Case of Legionellosis Investigations	1	2	↑	7	9	↑
Summer Food Service Program Inspections	3	0	↓	42	46	↑
Public Water System Sanitary Surveys	12	4	↓	31	29	↓
Public Water System Violation Letters Issued	0	0	→	12	12	→
Public Water System Complaints Received	0	0	→	0	0	→

1. **Child Care:**

A. **Kindercare Learning Center, 51 Office Park Dr.:** On December 16, staff conducted a complaint investigation at the facility. The complainant stated that facility workers were not following proper diapering procedures and those facility employees who change diapers were also preparing food. Staff found inadequate sanitizer levels in cleaning bottles used in the diaper area, as well as a worker improperly following a two step cleaning process for the diapering area. The complaint was valid.

B. **Kids R Us, 2760 S. Jones Blvd.:** On December 30, staff conducted a complaint investigation at the facility. The complainant stated that the diaper changing stations were not being cleaned properly and facility employees were not using appropriate handwashing practices. Staff found that an appropriate two step cleaning process for the diaper changing area was being followed and facility employees were using appropriate handwashing techniques. The complaint was not valid.

2. **Schools:**

A. **Roger Gehring Elementary School, 1155 E. Richmar Dr.:** On December 8, during a routine inspection of the facility, staff observed workers at the student store selling individual packaged frozen yogurt without labels. Product was not labeled for individual sale. Staff issued a Cease and Desist Order.

B. **Lucille Rogers Elementary School, 5535 S. Riley St.:** On December 15, during a routine inspection of the facility, staff observed student store staff selling apple juice which was opened and poured into secondary cups. Open food is outside the parameters of the school permit. The school was issued a Cease and Desist Order.

C. **Innovation Academy Elementary School, 5705 N. Rainbow Blvd.:** On December 15, during a routine inspection of the facility, staff found a school employee heating and serving open food to students in violation of the school permit. The school was issued a Cease and Desist Order. Staff also observed new playground equipment which had inadequate use zones and surfacing. Facility is to schedule a plan review appointment.

3. **Outbreak Investigation Support:**

A. Environmental health staff conducted three environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments and one environmental investigation of a public facility 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.

4. **Institutions:**

A. **Clark County Detention Center Employee Dining Room, 4900 N. Sloan Ln.:** On December 28, during a routine inspection of the facility, staff noted several violations including insufficient handwashing, inadequate hot and cold holding temperatures, potential contamination of food, and unlabeled chemical bottles. The Person in Charge (PIC) did not have a thermometer and was unable to demonstrate basic food handling techniques. Facility was issued a 37 demerit C grade.

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 March, 2017. **Red Rock Campground** is expected to end hauling in March, 2017. **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. Four *coliform*-present sample events occurred during December. None of those samples was *Escherichia coli*-present.

6. EHS-Net Activity:

- A. Staff met with the Florida Integrated Food Safety Center Liaison of the Florida Department of Health via phone to share lessons learned with both Nevada's and Florida's use of social media to detect foodborne illness. Both agencies are open to working together in the future.
- B. Staff developed raining on foodborne illness outbreak investigations for cross training of environmental health specialists and for new trainees.
- C. Staff participated on CDC EHS-Net conference call with other grantees and representatives from multiple federal agencies.
- D. The social media monitoring project was placed on hiatus due to external end of year deadlines for food inspectors. The program will restart in January, 2017.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	Dec. 2015	Dec. 2016		FY 15-16	FY 16-17	
Food Safety Assessment Meetings	6	1	↓	21	11	↓
Total Food Pre-Permitting Services	632	709	↑	4,016	4,374	↑
Total Service Request Intake	186	267	↑	1,305	1,249	↓
Total Service Request Released	242	184	↓	1,337	1,204	↓
Total Service Requests Current in Pre-Permitting	686	759	↑			

1. Enforcement Actions and Investigations:

- A. **Clark County Detention Center Employee Cafeteria, 330 S. Casino Center Dr.:** Staff conducted a final permitting inspection and observed a plumbing issue involving the soda dispenser carbonator backflow preventer. Southern Nevada Health District regulations require that soda dispenser carbonators have a reduce pressure zone (RPZ) valve assembly installed upstream from a carbonator and downstream from any water supply line containing copper. The plumber had incorrectly installed the copper water lines on the discharge side of the RPZ. Staff informed the general contractor that the copper line must be removed on the discharge side of the RPZ and replaced with an approved material such as food-grade plastic water line. The contractor notified the plumber and the copper water lines were immediately replaced. FDAP staff was able to complete the inspection and approve the facility to stock and operate.
- B. **Nektar Juice Bar, 1990 Village Cir.:** A change of ownership inspection failed due to food temperatures not being properly controlled, inadequate cleaning of equipment and utensils, a hand sink removed from service with no soap or paper

towel dispensers, lack of food safety knowledge by the PIC and time as a food safety control not being managed correctly. The new owners have multiple stores in California but had recently invested in two Nevada franchises. The operator/owner stated the stores in California were operated similar to the operation of the store being inspected. A Food Safety Assessment Meeting (FSAM) was conducted with the managers for the stores and owner present. A reinspection of the facility was conducted December 23, which was passed and the health permit was issued.

- C. **Sin City Theater Bar, Planet Hollywood, 3667 S. Las Vegas Blvd.:** A change of ownership inspection failed due to inadequate hot water from the three-compartment sink. Per SNHD regulations, food establishments must be able to provide 120°F water at three-compartment sinks for effective warewashing and to ensure adequate hot water is available throughout the facility. Water temperatures fluctuated between 111°F and 121 °F but did not hold a steady 120°F or above for more than a few seconds. The owner worked with property engineers to correct the issue. A subsequent reinspection was conducted and the bar was approved to operate.
 - D. **Health Binge, 6040 W. Badura Ave. #140:** During a pre-permitting inspection at the facility, staff observed a mop sink utilized as hand sink in the employee restroom. SNHD regulations require that hand sinks be used only for washing hands. Staff instructed the owner to install an approved hand sink in the restroom. The owner was educated on the sole purposes of hand sinks and mop sinks. This facility has not yet requested a final permitting inspection.
2. **Other Activities:**
- A. The FDAP office is progressing towards providing online plan review and permitting services. Administrative staff has developed workflows to handle the increased email burden and to ensure that applications, plans, and payments are processed without incident entirely online. Inspectors have begun conducting plan reviews telephonically with physical review of electronic plans and applications.
 - B. Several staff members participated in Great Customer Service training coordinated by Human Resources.
 - C. All FDAP staff members attended the Handwashing Intervention Strategy training provided by the Food Operations staff.
 - D. FDAP staff toured Indoor Farming of America's (IFA) facility to learn about aeroponic farming techniques. IFA installs their aeroponic systems in portable trailers which can be located at service sites such as restaurants to provide fresh herbs and vegetables. The systems can also be installed on a smaller scale inside service sites. The systems do not use animal-based fertilizers or pesticides. IFA is in discussions with several local resorts and chefs for system installation.

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Program Services	Dec. 2015	Dec. 2016		FY 15-16	FY 16-17	
New Projects Submitted to Plan Review	97	58	↓	378	323	↓
All Projects Released from Pool Plan Review	28	34	↑	296	256	↓
Total Operation Inspections	83	182	↑	2,260	2,018	↓
Complaint Investigations	6	12	↑	167	120	↓
Inactive Body of Water Surveys	1	2	↑	63	38	↓
Total Program Services Completed	215	288	↑	3,166	2,755	↓

1. Enforcement Actions:

- A. **Caesars Palace, 3570 S Las Vegas Blvd.:** On December 12, staff inspected the health spas at the property. While inspecting the men’s whirlpool spa, staff found that there was no detectable disinfectant in the spa. SNHD instructed the operator to close the spa and to add an adequate amount of disinfectant prior to staff finishing the inspections on the remaining spas. Once adequate disinfectant was added, SNHD staff re-tested the spa and reopened it to bathers.
- B. **Resort at Lake Las Vegas, 101 Via Vin Santo:** On December 13, staff inspected the spa at the property. Overhead lighting was assessed to determine if the facility could be open at night. The lighting in multiple areas did not meet the minimum foot-candle requirement. As a result, the facility was unable to open for nighttime use. The facility revised their lighting in darker areas and is now able to open for nighttime use.
- C. **Las Vegas Athletic Club, 1725 N. Rainbow Blvd.:** On December 15, staff arrived unannounced to conduct a complaint investigation and a routine pool inspection. The complainant had stated that the men’s bathroom and shower areas were not cleaned and had microbial growth in the corners. Staff evaluated the men’s bathroom and observed that the showers were clean. The VIP locker room showers were also observed to be clean. Staff was unable to verify the complaint.
- D. **Fiesta Henderson, 777 W. Lake Mead Pkwy.:** On December 19, staff arrived at the Fiesta Spa to conduct a final skimmer remodel inspection and a follow-up routine inspection. No major violations were noted.
- E. **Westgate Hotel and Casino, 3000 S. Paradise Rd.:** During a routine inspection on December 21, an observation was made that the Spec brand jet pumps were not National Sanitation Foundation (NSF) approved. It was later determined that since the pumps were originally approved through a prior plan review, they were allowed for use until they are replaced, at which time a remodel application would be necessary. The facility was informed of the current agreement for their jet pumps.
- F. **Maryland Villas, 701 N. 13 St.:** On December 27, SNHD staff conducted a routine inspection at the property. Staff observed the pool green with algae growth present even though the main drain was visible and low chlorine residual was detected. The pool was closed by management at the time of the inspection. The facility stated that the pool was clear prior to the previous weekend. The facility was given a 48 hour compliance schedule to clean and maintain the pool.

VII. TRAINING AND COMPLIANCE

1. Training office staff submitted Category 1 and 3 grants to the Association of Food and Drug Officials (AFDO) on December 1.
2. The training office assisted with the following special events: Cowboy Christmas on December 1; Roper Cowboy Marketplace on December 1; International Congress on Anti-Aging Medicine on December 9.
3. Staff conducted food handler training at Boulder Station Café in English with 15 attendees on December 2.
4. Staff participated in the Conference for Food Protection (CFP) Council III Special Processes Committee conference call on December 5.
5. Vanessa Ortiz-Rivera and Mona Lisa Paulo were released from the training office and assigned to the Strip Office and the North Las Vegas Office, respectively, on December 5.
6. The training office welcomed four new hires: Allan Abad, Brianna Crutcher, Veena Ramakrishnan, and Kaila Turner on December 5.
7. Staff conducted and participated in the Handwashing Intervention Committee meetings on December 5 and 12.
8. Staff participated in the CFP Council II Employee Food Safety Training Committee conference call on December 6.
9. Staff assisted in issuing Cease and Desist Orders (and closures if necessary) of Nutrition Rush stores on December 9.
10. Staff conducted and attended Pre-Standardization Training on December 13.
11. Training office staff and Food Operations staff participated on a conference call with the Food and Drug Administration (FDA) regarding Nutrition Rush on December 13.
12. Staff participated in and attended the Handwashing Intervention Introduction Meeting on December 14.
13. Staff participated in a phone call with the National Association of County and City Health Officials (NACCHO) Mentorship Program Cohort 6 mentees, First District Health Unit (North Dakota) and Washoe County (Nevada) on December 15.
14. Staff attended the Food Establishment Resource Library (FERL) committee meeting on December 28.
15. Staff completed and submitted the NACCHO Mentorship Pre-Assessment survey on December 29.
16. Staff continued to train seven new hires throughout the month.
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 three SNHD standards and six EHSs completing standardization.
19. 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.
20. Staff continued to participate in the Food Ops Leadership meetings.
21. The Special Processes and Label Review team met with various operators regarding the review of labels, waivers, operational plans, and HACCP plans.
22. Special Processes staff released one operational plan.
23. One label review file was released, totaling 15 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Nov. 2016	Dec. 2016	
New Label Review Submissions	10	1	↓
Label File Releases	10	1	↓
Total Label Files Currently in Review	15	15	→
Number of Labels Approved	143	8	↓

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Nov. 2016	Dec. 2016	
Cook Chill/Sous Vide New Submissions	0	2	↑
Cook Chill/Sous Vide Releases	0	0	→
Cook Chill/Sous Vide Total	15	17	↑
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	1	0	↓
2-Barrier ROP Total	10	10	→
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	0	→
Other Special Processes Releases	1	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	Nov. 2016	Dec. 2016	
Waivers Review New Submissions	0	1	↑
Waivers Review Releases	0	0	→
Waivers Review Total	12	13	↑
Operational Plans Submissions	2	0	↓
Operational Plans Releases	0	1	↑
Operational Plans Total	8	7	↓

No data is available prior to 2/1/14

JLR/hh