



Memorandum

Date: April 27, 2017

To: Southern Nevada District Board of Health

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

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	March 2016	March 2017		FY 15-16	FY 16-17	
Initial Inspections	2,708	2,780	↑	17,328	16,922	↓
Reinspections-Routine	312	232	↓	1,838	1828	↓
Downgrades	304	222	↓	1,794	1,764	↓
Closures	11	11	→	121	132	↑
Special Events	96	91	↓	688	693	↑
Temporary Food Establishments & Tasting Event Booths	866	1,232	↑	4,964	5,614	↑
TOTALS	4,297	4,568	↑	26,733	26,953	↑

1. Enforcement Actions and Investigations:

- A. **Taco Rico Los Gallos, 1524 S. Main St.:** On March 15, the facility was closed as a result of an Imminent Health Hazard (IHH) of cockroach infestation. The inspector documented 26 demerits. Facility was reinspected and reopened on March 17 with zero demerits.
- B. **Las Americas, 2319 S. Eastern Ave.:** On March 15, the facility was closed as a result of excess demerits and two IHHs. The only hand sink was not operational and liquid waste was not disposed of in an approved manner. The inspector documented 47 demerits. Facility was reinspected and reopened on March 22 with three demerits.
- C. **Circus Circus, 2880 S. Las Vegas Blvd.:** On March 16, staff issued a Cease and Desist Order to the facility for operating a bar without a valid health permit.

- D. **ABC + 1 Tacos Del Norte Mobile, 4181 Pioneer Ave.:** On March 17, the facility was closed as a result of two IHHs of no hot water available (78°F) and liquid waste not disposed of in an approved manner. The inspector documented 16 demerits. Facility was reinspected and reopened on March 21 with zero demerits.
 - E. **Nathans Famous AIHR LVCC, 3150 S. Paradise Rd.:** On March 19, the facility was closed as a result of excess demerits and an IHH of no hot water available. The inspector documented 22 demerits. Facility remains closed at this time.
 - F. **Virgil's BBQ, 3545 S. Las Vegas Blvd.:** On March 20, staff issued a Cease and Desist Order to the facility for operating a food booth without a valid health permit.
 - G. **Ha's Farm @ Farmer's Market, 440 S. Rampart Blvd.:** On March 22, the facility was closed as a result of an IHH of no hot water available with open food handling taking place. The inspector documented 24 demerits. Facility was reinspected and reopened on March 29 with zero demerits.
 - H. **San Salvador #2 Restaurant, 2211 S. Maryland Pkwy.:** On March 22, the facility was closed as a result of excess demerits and an IHH of cockroach infestation. The inspector documented 42 demerits. Facility was reinspected and reopened on March 24 with five demerits.
 - I. **Real Donuts, 2212 E. Cheyenne Ave.:** Staff closed the facility when it was found operating without electricity for over twelve hours. The facility was opened with an A grade inspection the following business day.
 - J. **Nutrition Rush, All Locations:** SNHD staff acted as a witness to the voluntary disposal of hold products on March 28 at eight Nutrition Rush stores located across the Las Vegas Valley. Approximately three thousand total products, previously placed on hold by SNHD due to unapproved/unverifiable source, were discarded at the 560 Cape Horn Drive Republic Services transfer station.
 - K. **The Rice Shop, 3655 S. Durango Dr.:** During a routine inspection the facility was found to have added seating despite not having customer restrooms and they were not approved for seating upon permit approval. The operator was directed to discontinue seating until alternative measures were implemented and approved by SNHD to include a waiver option.
 - L. **Total Wine and More, Growler Station, 730 S. Rampart Blvd.:** This Portable Unit for the Service of Food (PUSF) was closed on March 24 when found operating with and IHH of no hot water. It was reinspected and reopened on March 28.
2. **Onsite Intervention Training:**
A. Onsite Intervention Training was conducted by SNHD staff at the following facilities:
Fausto's Mexican Grill #1, 2654 W. Horizon Ridge Pkwy.
3. **Supervisory/Managerial Conferences:**
A. Supervisory Conferences were held with the following facilities: Weera Thai Restaurant, 3839 W. Sahara Ave.; Nathans Famous Annual Itinerant High Risk at Las Vegas Convention Center, 3150 S. Paradise Rd.; Mint Indian Bistro, 730 E. Flamingo Rd. Suite 10; Las Americas, 2319 S. Eastern Ave.; El Tenampa, 556 N. Eastern Ave.; Fat Dumpling, 3959 Spring Mountain Rd.; Thai Style Noodle House, 3516 Wynn Rd.; BBQ King, 5650 Spring Mountain Rd.; HK Seafood Garden, 4300 Spring Mountain Rd.; and Caesars Palace, 3570 S. Las Vegas Blvd.
4. **Revocation Hearing:**
A. Revocation Hearings were held with the following facilities: Gandhi India Cuisine, 4080 S. Paradise Rd. and Nutrition Rush, 4510 E. Charleston Blvd.
5. **Community Services:**
A. March 23, staff Coordinated Food and Drug Administration (FDA) Food Waste Management training at SNHD.

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 March 2017. There were 8 Notices of Violation mailed in March 2017 for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 131 complaints of illegal dumping.
3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 458 Waste Management Audits.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 80 full UST Compliance Inspections were conducted. A total of 8 UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, Reinspections, and UST Abatement Oversight activities were performed.
5. **Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 21 Permitted Disposal Facilities (PDF) Inspections and Reinspections.
6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits** – None
 - B. **Permits issued in March** – BMC, LLC-Cactus (RC modification) and Georgia Pacific Gypsum, LCC (RC modification)
Permit Removals in March – 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** – Compost Plant (1); Landfills (3); Medical Waste (2); Recycling Centers (7); Solid Waste Storage Bin Facility (1); and Waste Grease (1).
 - E. **Facilities planned for approval at BOH meetings/SNHD Workshops in April**
 Terra Firma Variance Public Hearing:

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	March 2016	March 2017		FY 15-16	FY 16-17	
Asbestos Permits Issued	85	82	↓	532	538	↑
Revised Asbestos Permits Issued	1	3	↑	31	43	↑

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	March 2016	March 2017		FY 15-16	FY 16-17	
Tentative Maps-Received	7	17	↑	96	127	↑
Tentative Maps-Lot Count	278	1,081	↑	7,279	8,687	↑
Final Maps-Received	19	29	↑	160	164	↑
Final Maps-Lot Count	610	949	↑	5,591	4,900	↓
Final Maps-Signed	24	10	↓	151	128	↓
Final Maps (Signed)-Lot Count	629	556	↓	6,220	5,064	↓
Improvement Plans-Received	18	19	↑	140	143	↑
Improvement Plans-Lot Count	686	699	↑	5,827	4,537	↓
Expedited Improvement Plans-Received	8	2	↓	35	21	↓
Expedited Improvement Plans-Lot Count	302	37	↓	1,570	1,241	↓
Fees Paid	\$26,820	\$20,946	↓	\$212,492	\$162,212	↓

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

Individual Sewage Disposal System Program	March 2016	March 2017		FY 15-16	FY 16-17	
Residential ISDS Permits	17	7	↓	93	84	↓
Commercial ISDS Permits	9	2	↓	31	34	↑
Residential Pool Plan Reviews	8	20	↑	56	61	↑
Loan Certifications	3	1	↓	33	37	↑
Tenant Improvements	21	15	↓	164	145	↓
Compliance Issues Resolved (pre-permitting)	9	2	↓	46	21	↓
Compliance Cases Resolved (post-permitting)	1	1	→	41	7	↓

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, 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.
- B. One more Used Mattress Sanitizer has submitted an application to become registered. This company is CCS, a non-profit that will sanitize used mattresses from hotels. After the plan review is completed, the company will need an approved inspection to become a registered sanitizer.

C. Staff is working to conduct education and outreach to the gaming industry in regards to the proper removal and disposal of used mattresses.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	March 2016	March 2017		FY 15-16	FY 16-17	
West Nile Virus Surveillance Traps Set	21	11	↓	610	739	↑
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	↑	5	5	→
Healthy Homes/Landlord Tenant Response (LLT)	5	12	↑	122	59	↓
CMART/MATT Services	0	0	→	0	2	↑
Public Accommodations Inspections	17	7	↓	237	232	↓
Public Accommodations Complaints	16	13	↓	151	129	↓
Mobile Home/Recreational Vehicle Park Inspections	28	44	↑	131	126	↓
Mobile Home/Recreational Vehicle Park Complaints	2	1	↓	27	13	↓

1. Public Accommodations:

- A. **Siegel Suites Select, 220 Convention Center Dr.:** Staff conducted a Change of Ownership (COO) inspection for the facility. The rooms designated for daily rentals have undergone a complete renovation. Violations observed include some caulking in disrepair, dirty air vents, and old stained linen shelves. Additionally, it appears that bar sinks and small kitchenettes may have been added without approval. These had not been noted prior to the change of ownership. Facility was referred to SNHD's Facility Design Assessment and Permitting section.
- B. **Hitchin' Post Motel, 3640 N. Las Vegas Blvd.:** Staff conducted a routine inspection of the facility. The operator was instructed to install an approved hand sink in the laundry room. At present, there is only a dump sink without hot water with a rinsing hose attached to the faucet. A sixty day follow-up inspection has been scheduled.

- C. Fortune Hotel, 325 E. Flamingo Rd.:** Staff conducted a routine inspection of five guestrooms. Guestroom violations observed included dirty or stained linens, damaged flooring, plumbing fixtures in disrepair, one unsanitary mattress, and two inoperable smoke detectors. The mattress and the smoke detectors were repaired while staff was onsite. Pigeon waste was observed on the balconies outside of several guestrooms. Management was instructed to clean and maintain these areas. The flooring under one ice machine was excessively water damaged; management agreed to remove and replace with durable flooring. Management was also instructed to provide a Standard Operating Procedure (SOP) for sanitizing the fill and drain Jacuzzi tubs in the guestrooms. A neighboring vacant parcel with a large homeless encampment was referred to Solid Waste & Compliance. No rooms were closed.
- D. Motel 8, 3961 S. Las Vegas Blvd.:** Staff conducted a routine inspection of four guestrooms. Violations included two unsanitary mattresses, an inoperable bathroom fan, and several pieces of stained linen. The mattresses were discarded and replaced while staff was onsite. No rooms were closed.
- E. Eastside Cannery Hotel and Casino, 5255 Boulder Hwy.:** Staff conducted a COO inspection. Violations included two unsanitary mattresses and unsanitary ice chutes on multiple ice machines. The mattresses were discarded and replaced while staff was onsite. The housekeeping staff was using stabilized aqueous ozone to sanitize environmental surfaces. Staff was unaware of the proper procedure to assure there was an adequate concentration of ozone in the solution. The housekeeping manager will develop an SOP to insure that all housekeeping staff refreshes their sanitizer solution every 4 hours as per the label. The facilities health permit was approved.
- F. Aria Hotel and Casino, 3730 S. Las Vegas Blvd.:** Staff responded to a Nevada Clean Indoor Air Act (NCIAA) complaint. Staff surveyed the entire casino floor and multiple public areas. With the exception of several ash trays in public areas, management was in compliance with NCIAA and had proper nonsmoking signage in place as required. The complaint was not valid and was closed.
- G. Luxor Hotel and Casino, 3900 S. Las Vegas Blvd.:** Staff responded to a complaint on March 27, regarding mold-like growth around the window sills in Room #9105. Staff observed some slight discoloring but no obvious water intrusion/damage stains. Room #9108 was also placed out of order for inspection and obvious stains were noted around the window frame. Luxor staff is aware of the problem as it has been a longstanding issue with the facility for many years. As the angled windows expand and contract due to temperature differentials the sealing around the window allows in small amounts of water from the rain as well as condensation during humidity. The complaint was valid.
- 2. Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. Lone Mountain Mobile Home Ranch, 7626 W. Lone Mountain Rd.:** Staff conducted a routine inspection of the park. Violations included uncapped sewer connections, cracked sewer lines, old sewage residue, and the accumulation of clutter/debris. Facility was given twenty-four hours to correct sewage violations and thirty days for the remaining violations.
- B. Riviera Mobile Home Park, 2038 Palm St.:** Staff conducted a routine inspection of the park. Violations included uncapped sewers, a sewage leak, old sewage residue, oil in open containers, clutter, etc. Facility was given twenty-four hours to correct sewage and oil violations and thirty days for the remaining violations.
- C. Van's Trailer Oasis, 3610 N. Las Vegas Blvd.:** Staff conducted a COO inspection at the facility. The permit was approved contingent upon passing two

follow-up inspections. The first follow-up was completed on March 30. The facility is continuing to address ongoing solid waste issues. The second follow-up inspection will be conducted on April 30.

- D. Pecos Trailer Village, 3308 N. Pecos Rd.:** Staff conducted a COO inspection at the facility. No significant issues were observed and the permit was approved.
- E. Bluebird Mobile Home Park, 3920 N. Las Vegas Blvd.:** Staff conducted a routine inspection of the facility. This is the second inspection for the year; the park is on an increased inspection frequency due to ongoing sanitation issues. Overall the park shows significant improvement. Issues that remain to be resolved include the number of diseased trees in the park. These were referred to Code Enforcement for abatement.
- F. Echo Trailer Park, 1322 S. Mojave Rd.:** Staff conducted a thirty day follow-up inspection. Some violations had been corrected including draining the stagnant water from the pool, removing the old furniture from the trash area, and addressing the sewage leaks noted on the report. Many other violations were not corrected. Additionally, new sewer leaks were found which management had not addressed. The operators were required to schedule a supervisory conference for the ongoing sanitation issues.
- G. Meadows Mobile Park, 1286 S. Mojave Rd.:** Staff conducted a routine inspection of all spaces within the park. Multiple solid waste violations were identified at the majority of the spaces, including accumulation of construction debris, trash, household hazardous waste, and miscellaneous personal debris. Multiple sewage issues were identified which required repair and remediation within twenty-four hours. A reinspection of critical violations was conducted the following day and all sewer issues were corrected. A secondary follow-up is scheduled with the park owner on April 14.
- H. Tropicana Village MHP, 5900 W. Tropicana Ave.:** Staff conducted a routine inspection of the park. Multiple solid waste violations were identified at the majority of the spaces including accumulation of construction debris, trash, household hazardous waste, and miscellaneous personal debris. Multiple sewage leaks were identified requiring repairs and remediation within twenty-four hours. Most of the spaces also had leaking water risers. A reinspection of critical violations was conducted the following day and all but one had been corrected.
- I. Shadow Mountain Village MHP, 2800 S. Lamb Blvd.:** Staff conducted a routine inspection of the park. Multiple sewage leaks were identified requiring repairs and remediation within twenty-four hours. A reinspection of critical violations was conducted and all sewer issues were corrected.
- J. Willow Glen MHP, 4362 E. Lake Mead Blvd.:** Staff conducted a routine inspection of the park. Several spaces had solid waste accumulation but overall the park showed significant improvement in general sanitation.
- K. Desert Sands RV Park, 1940 N. Boulder Hwy.:** Staff conducted a reinspection of the park. The majority of the previously identified violations had been corrected although several new spaces were found to have improper or leaking sewer connections. Staff conducted a follow-up inspection approximately one week later. Several of the spaces had been improperly repaired or the violations were not yet addressed. Staff will continue to monitor the facility at an increased inspection frequency until ongoing sanitation issues are addressed.
- L. Twin Acres MHP, 2001 E. Tonopah Ave.:** Staff conducted a reinspection of five spaces in the park with significant solid waste violations. The majority of the violations previously identified had not yet been corrected. Staff will return for a follow-up in thirty days.

- M. Ace Village MHP, 3485 N. Nellis Blvd.:** Staff conducted a reinspection of the park. The majority of the previously identified solid waste violations had been corrected and several of the problematic tenants had been removed from the park.
- N. Alta Vista MHP, 711 E. Lake Mead Pkwy.:** Staff conducted a reinspection of the park. Significant improvement was observed in the overall sanitation.
- O. Sunrise Oaks MHP, 1200 N. Lamb Blvd.:** Staff conducted a routine annual inspection of the park. Multiple lots were found to have excessive trash, debris, clutter, tires, motor oil, and discarded appliances. As a result of these ongoing sanitation issues, the operator was required to attend a supervisory conference with SNHD management.
- P.** Staff did a presentation on mobile home parks to the staff at Equity Lifestyle Properties (ELS). ELS manage several of the communities we regulate. The goal of the presentation was to clarify what our staff look for while conducting inspections. Tips were also provided on how best to prevent violations in the future.

3. Landlord Tenant Complaints:

- A. 840 King Richard Ave.:** Staff responded to a complaint for a broken HVAC unit. The air conditioning was working but the heater was not. Additionally, there was damage to the bathroom floor and the tenant stated that the water from her bathtub drained into her neighbor's home a few days previously.
- B. 2455 W. Serene Ave.:** Staff conducted a complaint investigation of an inoperable HVAC system. The air conditioning was not operating properly and could not adequately cool the dwelling. The landlord reported that repairs to the HVAC system were pending the arrival of a replacement part.
- C. 2540 Fremont St.:** Staff responded to complaints of no hot water in multiple units. The maximum water temperature was 86°F. Other issues included damaged doors which did not lock properly, A/C units which were not properly installed, and missing smoke detectors. The property manager acknowledged these complaints and stated the loss of hot water was due to a faulty circulation pump. The manager stated that they would work with a plumbing contractor to replace the pump and work to resolve the other complaints. Staff referred the property to the City of Las Vegas Code Enforcement office for further administrative oversight.
- D. 18 Via Visione:** Staff responded to a valid complaint of a broken A/C unit. The property manager stated that they were aware of the complaint but felt it was the Health Authority's responsibility to contact the maintenance staff to schedule the necessary repairs. Staff informed the property manager that, as the landlord's representative, it was their responsibility to address complaints and schedule repairs.

4. Vector Surveillance:

- A. 9501 Trophy Lake Dr.:** Staff responded to a complaint of possible mosquito breeding. The complainant was concerned about water features located throughout the development. Staff found the water was green but circulating and there was no evidence of mosquito breeding. Complaint was closed.
- B. 197 Shurliff Ave., Logandale:** Staff responded to a mosquito complaint referred from Clark County Vector Control. Traps were set in the complainant's yard as well as in several other locations in Logandale and Overton. Some *Culiseta* Spp. mosquitoes were captured in all locations. Active mosquito breeding was observed in the ponds at Bowman Road and the seepage ponds further south near the reservoir. Staff treated these areas with Vectolex using a backpack unit. Additionally fish were trapped in Moapa and Overton and used to stock all of these

ponds for long term management. Clark County Vector was notified of the results and actions.

- C. **Clark County Wetland's Park, 7050 Wetlands Park Ln.:** Staff met with Wetlands Park management and Clark County Vector on March 15 to discuss the upcoming mosquito season and surveillance strategies.
- D. Staff attended the Statewide Arbovirus meeting in Reno, Nevada on March 16. While there, staff participated in a mosquito identification training workshop taught by Will Lumpkin of Washoe County Health Department.
- E. All vector areas have been reassigned as part of routine rotation and to allow for changing staff levels. Staff has begun orienting their counterparts to these new areas.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	March 2016	March 2017		FY 15-16	FY 16-17	
School Facility Inspections	128	138	↑	746	750	↑
School Facility Complaints	0	2	↑	21	10	↓
School Food Service Facility Inspections	93	111	↑	589	593	↑
School Food Service Facility Complaints	0	4	↑	2	9	↑
Child Care Facility Inspections	38	20	↓	318	273	↓
Child Care Facility Complaints	2	5	↑	16	26	↑
Body Art Facility Inspections	49	25	↓	361	305	↓
Body Art Facility Complaints	2	0	↓	9	12	↑
Body Art Artist Special Event Inspections	1	1	→	276	5	↓
Body Art Cease & Desist Order To Artists Lacking Permits	6	7	↑	28	35	↑
Water Store and Bottling Plant Inspections	0	4	↑	19	45	↑
Water Store and Bottling Plant Complaints	0	0	→	0	2	↑
Total Special Program Pre-Permitting Services	10	17	↑	77	97	↑
Total Special Programs Request Intake	3	10	↑	15	19	↑
Total Special Programs Request Released	9	15	↑	33	46	↑
Total Service Request Current in Pre-Permitting	101	145	↑			
Foodborne Illness Complaint Investigations	0	1	↑	7	14	↑
Single Case of Legionellosis Investigations	0	1	↑	7	11	↑
Summer Food Service Program Inspections	0	0	→	48	46	↓
Public Water System Sanitary Surveys	4	1	↓	19	31	↑
Public Water System Violation Letters Issued	0	2	↑	12	17	↑
Public Water System Complaints Received	0	0	→	1	0	↓

1. **Child Care:**

A. **Alta Daycare, 1617 Alta Dr.:** On March 23, during a walkthrough of the facility, staff found that the perimeter fence and wall installed did not meet the requirements outlined in the SNHD Child Care Regulations. The fence and wall had foot and/or handholds that made the fence shorter than the required 48 inches. Additionally, the spacing between the bars on the gate was greater than 3.5 inches and the bottom had openings as large as 7 inches. The facility was instructed that the fencing, walls, and associated gates must be brought into compliance by being at least than 48 inches in height made with components that are sturdy, rigid, and non-climbable design. All spacing between the vertical components of the fence and gates or space under the fence must not exceed 3.5 inches.

2. **Schools:**

A. **Givens Elementary School, 655 Park Vista Dr.:** On March 17, staff conducted a survey of the facility in response to reports of gastrointestinal illness in multiple students and school staff. Staff met with the school nurse, head custodian, and Vice Principal to verify ill individuals were excluded from school and did not return until they were asymptomatic for forty-eight hours. Staff recommended a deep cleaning of the classroom where the majority of students became ill. Staff verified that proper personal protective equipment, cleaning products, and cleaning protocols were being used. No further action required.

B. **Clifford Lawrence Middle School, 4410 S. Juliano Rd.:** On March 21, staff investigated a complaint alleging that the garbage cans are not emptied and a strange odor is in the cafeteria. A survey of the facility revealed that the trash cans were being emptied regularly but a strong odor was noticeable in the cafeteria. The custodial staff informed the inspector that they are aware of the odor and are working on a solution.

C. **Valley High School Kitchen, 2839 Burnham Ave.:** On March 21, staff conducted a routine inspection that resulted in a B downgrade because of a repeat major violation of sanitizer being below 50ppm. The facility was inspected on March 28 and received an A grade.

3. **Outbreak Investigation Support:**

A. Environmental health staff conducted one environmental investigation of a potential outbreak of foodborne illness at a Clark County food establishment and one environmental investigation of a public facility that may have a possible association with 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. **Body Art:**

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

5. **Safe Drinking Water:**

A. Staff continued to monitor water hauling activities. **Speed Vegas** activities are projected to continue until the end of CY2017 (deadline for either drilling a well or interconnecting with their area's local water district). **Red Rock Visitor Center's** activities were extended to end at an undetermined date after completion of a treatment plant for the new water well. **Red Rock Campground** is expected to end hauling in summer 2017 after completion of interconnection. **Red Rock Fire Station, Laker Plaza Inc's** water hauling activities started March 1, and has been

approved to continue for one calendar year (deadline for either drilling a well or interconnecting with their area's local water district).

- B. Staff continued to track analyte compliance issues with National Primary Drinking Water Regulations and Secondary Standards. Four *coliform*-present sample events occurred during the month. None of those samples were *Escherichia coli*-present.
6. **EHS-Net Activity:**
- A. Staff worked with the Policy Committee to complete and submit a Research Misconduct Plan.
 - B. Staff organized and participated in Epi-Ready Team Training for 44 staff members and members of partner agencies.
 - C. Staff met with mentees from First District Health Unit, North Dakota on Standard 5.
 - D. Staff participated in Center for Disease Control (CDC) conference calls for EHS-Net and the National Environmental Assessment Reporting System (NEARS).
 - E. Staff continued running the social media program and collecting results.
 - F. Staff met with the Foodborne Illness Team to continue streamlining foodborne illness investigations and communications.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	March 2016	March 2017		FY 15-16	FY 16-17	
Food Safety Assessment Meetings	3	4	↑	26	20	↓
Total Food Pre-Permitting Services	794	959	↑	6,076	5,913	↓
Total Service Request Intake	233	255	↑	2,008	2,113	↑
Total Service Request Released	223	339	↑	1,978	2,026	↑
Total Service Requests Current in Pre-Permitting	764	787	↑			

1. **Enforcement Actions and Investigations:**

- A. **Taqueria El Buen Pastor, 2400 S. Las Vegas Blvd.:** A final permitting inspection for a portable unit for service of food (PUSF) trailer failed due to multiple issues related to water supply and drainage. During the inspection, staff noticed that a water line was installed and attached to the trailer. The water line was traced back to the Bonanza Gift Shop and Mini Market located at the same address. The water line was buried under a covering of asphalt and did not appear to meet Building Department requirements. Inspection of the trailer revealed additional problems including the hand sink was not draining properly and a non-potable water hose was being used to supply potable water to the trailer water tank. Additionally, the operator did not have a service contract to drain the waste water tank. A reinspection was conducted the following week after the operator made corrections. The unapproved water line had been removed and the hand sink was draining properly. The owner provided a contract for removal of waste water and refilling of the fresh potable water tank, and new potable water hose was provided for refilling the potable water tank. The permit was approved.
- B. **Eastside Cannery Casino and Hotel, 5255 Boulder Hwy.:** COO inspections for 53 existing food permits were conducted on March 2. A team of ten inspectors, five from the Henderson Food Operations office and five from FDAP conducted the inspections. Staff also evaluated existing permits and, where appropriate, permits

were combined or eliminated, which reduced the total number of food related permits to 46. All inspections passed but some repairs are required to ensure future food safety.

- C. **Centerplate, Las Vegas Convention Center (LVCC), 3150 Paradise Rd.:** A COO inspection was conducted on March 14. Seven teams including LVCC facilities staff inspected 64 permits. This is a very large venue with many challenges. There were some areas that had not been well maintained, requiring repairs to walls, floors, and lighting. There were issues with some refrigerators not operating at safe temperatures and insufficient hot water, which the facility staff was able to repair during the inspection. One permit, Butcher Block Pantry, was closed for 14 demerits. COO inspections must maintain an A grade with 10 demerits or less. Violations included prepared foods (sauces) kept over seven days, uncovered foods in the walk-in, unlabeled foods, and foods improperly thawed. A reinspection was conducted on Friday the 24 and the permit issued.
- D. **Yi Mei Champion Deli, 4350 Spring Mountain Rd.:** A COO inspection was conducted on March 27. Inspectors found multiple foodservice equipment items that had no mark of sanitation on them including a microwave, dough sheeter, freezer, and soybean milk extractor. SNHD regulations require that all foodservice equipment be third party certified to NSF/ANSI sanitation standards. The soybean milk machine passes a mixture of water and ground soybeans through a metal sieve. Unfortunately, the extractor's food contact surfaces had rusted screws, tack welds, and the metal sieve had sharp edges rendering it unsmooth and not easily cleanable. The permit was approved; however, all the aforementioned equipment was red tagged and the permit holder was instructed to replace with third party sanitation certified equipment.
- E. **Tacos La Baja, 1021 E. Charleston Blvd.:** A final permitting inspection of this full service trailer resulted in failure. The onsite restroom for food handlers was not plumbed for hot water and a refrigerated make table was not operational. The unit remains closed and has not yet requested a reinspection.
- F. **Panacea, 740 S. Rampart Blvd. Suite 15:** This operator applied for a Hazard Analysis and Critical Control Point (HACCP) plan to bottle unpasteurized cold pressed juice at their facility following the initial plan review. The HACCP team had concerns about the safety of some of the ingredients and accompanied FDAP on the pre-permitting inspections. Laboratory tests and additional information about the ingredients were requested from the operator. Prior to the final permitting inspection, the operator decided to withdraw the HACCP request and have the product produced and pasteurized by an approved manufacturer in California. Staff completed the final permitting inspection and issued the permit on March 30.
- G. **Jin's Club Bar, 3400 S. Jones Blvd. Suite 5B:** A final permitting inspection resulted in failure. Staff observed that there was no hot water to the hand sink or mop sink and that when the cold water was turned on at the hand sink, it would flow from underneath the sink onto the floor due to an improper drain connection. The facility is currently in the process of making the necessary repairs and has not yet requested a reinspection.
- H. **Turano Nevada Baking, 490 E. Bruner Ave.:** FDAP and Henderson Food Operation staff held a preliminary meeting with the facility owner and design team to discuss an 11,000 square foot commercial bakery that will be constructed in Henderson. Staff asked questions regarding construction and operation to prepare for the plan review for this large processing facility. Permitting and plan review requirements were discussed with the owner and design team. An initial plan review meeting was conducted March 30.

- I. **Gandhi India’s Cuisine, 4080 S. Paradise Rd.:** Plans for a major remodel were submitted on March 13. The owners of the establishment are in the health permit revocation process and are being given a final opportunity to exhibit compliance with SNHD Food Regulations. One of the conditions in the hearing was that the owners officially go through our plan review process to evaluate unapproved equipment and structural changes that had been made to the establishment. Staff determined that the structural changes had not been approved by the Building Department. The owners were able to submit their plans after the fact and obtain approval from the Building Department for the modifications that were made. The two hoods above the cook lines are made of galvanized metal with signs of disrepair and rust. SNHD food regulations require replacement of hoods that are no longer in cleanable condition at time of major remodel or COO. The owners were willing to comply with staff’s requirement to replace the hoods; however, they claimed financial hardship and requested one year to complete the project. Prior to considering the request, SNHD contacted the Fire Department and asked that one of their inspectors visit the restaurant and assess the hoods. The Fire Department inspector deemed the hoods to be fully functional. SNHD and the owners agreed to a compliance schedule requiring replacement of both hoods by December 15, 2017. The final remodel inspection was conducted on March 29 and the remodel was approved.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	March 2016	March 2017		FY 15-16	FY 16-17	
New Projects Submitted to Plan Review	99	100	↑	570	569	↓
All Projects Released from Pool Plan Review	46	53	↑	407	359	↓
Total Operation Inspections	582	448	↓	3,205	2,848	↓
Complaint Investigations	13	12	↓	192	142	↓
Inactive Body of Water Surveys	19	10	↓	98	53	↓
Total Program Services Completed	759	623	↓	4,472	3,971	↓

1. **Enforcement Actions:**

- A. **Aventura HOA, 200 Aventura St.:** On March 10, staff observed the workout/fitness room located in the pool area was creating common foot traffic. This violation was noted on the report and referred to Plan Review staff for further review and possible remodel.
- B. **Paradise Colony Condos, 450 Elm St.:** On March 14, staff responded to a complaint of the pool having debris and bird feces. Upon arrival, staff observed that the pool enclosure was management closed with no management present onsite. The body of water itself appeared clear with no debris or bird feces present. Complaint was unsubstantiated.
- C. **Caesar’s Palace, 3570 S. Las Vegas Blvd.:** On March 16, staff conducted inspections at the property. During an inspection of the hotel suites, facility staff mentioned that the hotel planned to open the main pool area for the season the next day. Since the pool area was in the middle of a remodel, the pool area was not allowed to open until a final remodel inspection was conducted and approved

by SNHD. Since construction on the remodel was completed, SNHD staff was able to conduct a final remodel inspection while onsite and approve it for opening.

- D. **Emory Apartments, 5100 O'Bannon Dr.:** On March 20, staff arrived to conduct COO inspections and follow-up routine inspections of the pools and spas at the property. The facility was management closed upon SNHD arrival. The COO inspections were approved and a compliance schedule was given to ensure the circulation and booster pumps were Ground Fault Circuit Interrupter (GFCI) protected within thirty days of this inspection. The deck of the spa had bird droppings. The facility was given instruction to clean and sanitize this area immediately. The facility complied with this request on March 21.
- E. **Oasis Landing, 4001 E. Bonanza Rd.:** On March 20, SNHD staff responded to a complaint that the pool water was dirty and cloudy. Several safety violations were found. The following resulted in immediate closure: the spa tested over 50ppm chlorine and the GFCI for underwater lights was nonoperational. The pool and spa were closed.
- F. **Tahiti Condos, 5101 W. Tropicana Blvd.:** On March 20, the pool at the property was closed as a result of a noncompliant barrier. Upon arrival, the door was found unlatched and it was found to not positively self latch from any open position as the NAC 444.136 requires. The chief engineer oversees several facilities under the same management and had specifically been informed of what is considered compliant with regards to the doors/gates and also told that the routine inspections for Tahiti Condos would possibly be occurring later in the day.
- G. **Crown Point Apartments, 3665 Needles Hwy.:** On March 22, staff arrived at the property for inspection of the spa to do a final evaluation of a pump remodeling project. The pool/spa enclosure was management closed upon arrival. The remodeling work was approved. However, the spa's drain cover was broken and the spa was closed. The pool and spa enclosure was also ordered to remain closed until repaired and reinspected.

VII. TRAINING AND COMPLIANCE

1. Training office staff participated in the Food Permit Revocation Hearing for Gandhi India's Cuisine on March 9.
2. Staff assisted with the following special events: US Rugby on March 3; Con Expo on March 7; NASCAR on March 10; Pizza Show on March 28; Night Club and Bar Show on March 28; and Vegas Food Expo on March 30.
3. Staff continued to participate in the National Association of County and City Health Officials (NACCHO) Mentorship Program, i.e. conference calls at least once per month, with mentees First District Health Unit, North Dakota and Washoe County, Nevada. The mentees attended a site visit at the SNHD from February 28 through March 2. During the site visit, First District worked on their Self-Assessment of all nine Program Standards, and Washoe County worked on Standard 4.
4. Staff attended the GoToWebinar-Getting Started with The Consumer Food Safety Educator Evaluation Toolbox and Guide on March 16.
5. Ignacio Leycegui completed cross training in food on March 20.
6. Staff attended the Food Operations staff meeting on March 22.
7. Staff coordinated and participated in a joint surveillance survey with the United States Department of Agriculture (USDA) of a local caterer due to noncompliance issues on March 27.
8. Staff participated in the Certified Food Protection (CFP) Program Standards Subcommittee conference call (Group 2) on March 30.

9. Staff provided a ServSafe review course to EHS staff on March 31.
10. The Training office continued to train four new hires throughout the month.
11. Training office staff continued to attend meetings for the SNHD Accreditation QI Council throughout the month.
12. Staff continued standardization of Food Operations staff with one SNHD standard and six EHS IIs completing standardization.
13. Staff coordinated and participated with Leadership Las Vegas throughout the month.
14. Staff continued to participate in the Food Operations Leadership meetings.
15. Special Processes staff participated in joint inspections at the request of FDAP staff for facilities conducting complex food preparation, i.e., reduced oxygen packaging, and other special processes.
16. Special Processes staff and the Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans.
17. Special Processes released one waiver and one operational plan.
18. Nine label review files were released totaling 169 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Feb. 2017	Mar. 2017	
New Label Review Submissions	9	9	→
Label File Releases	9	9	→
Total Label Files Currently in Review	15	15	→
Number of Labels Approved	157	169	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Feb. 2017	Mar. 2017	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	0	0	→
Cook Chill/Sous Vide Total	17	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	0	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	7	7	→

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

Waivers and Operational Plans Review	Feb. 2017	Mar. 2017	
Waivers Review New Submissions	1	0	↓
Waivers Review Releases	0	1	↑
Waivers Review Total	15	14	↓
Operational Plans Submissions	0	0	→
Operational Plans Releases	0	1	↑
Operational Plans Total	7	6	↓

JLR/hh