



Memorandum

Date: May 25, 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	April 2016	April 2017		FY 15-16	FY 16-17	
Routine Inspections	1,531	2,015	↑	18,859	18,937	↑
Reinspections	258	191	↓	2,096	2019	↓
Downgrades	182	172	↓	1,976	1,936	↓
Closures	21	11	↓	142	143	↑
Special Events	113	101	↓	801	794	↓
Temporary Food Establishments & Tasting Event Booths	962	1,114	↑	5,926	6,728	↑
TOTALS	3,067	3,604	↑	29,800	30,557	↑

1. Enforcement Actions and Investigations:

- A. **Mr. Beijing, 730 E. Flamingo Rd. #8:** On April 3, the facility was closed as a result of a failed Change of Permit Holder (CPH) inspection with an Imminent Health Hazard (IHH) of liquid waste not disposed of in an approved manner. It was overflowing onto the floor via the bigger dipper and backed up floor sink. The inspection resulted in 30 demerits. Facility was reinspected and reclosed on April 14 with 14 demerits and repeat major violations. Facility was reinspected and approved on April 27 with three demerits following a Food Safety Assessment Meeting (FSAM) on April 21.
- B. **Della's Kitchen, Mandalay Bay Hotel and Casino, 3950 S. Las Vegas Blvd.:** On April 3, facility was issued a Cease and Desist Order for sprouting micro greens in a cultivator. Mandalay Bay did not have a Producer's Certificate from the Nevada Department of Agriculture or approval from the Special Process team

at SNHD. On April 19, Mandalay Bay sent the certificate from the Department of Agriculture to the Health District granting their approval and they were given formal approval from SNHD to grow micro greens in substrate.

- C. **Caesar's Palace, 3570 S. Las Vegas Blvd.:** On April 5, staff responded to a partial power outage. Multiple refrigeration units were affected and given temporary Cease and Desist Orders; foods were transferred to working coolers during the interim. Additionally, the Amenity Pantry and Diamond Lounge pump room self closed due to the power outage.
 - D. **Olivia's Latin Cuisine and Bar, 3554 S. Maryland Pkwy.:** On April 13, the facility was closed as a result of excess demerits when a CPH was identified. The inspector documented 30 and 34 demerits. Facility remains closed at this time.
 - E. **Pizza n Pizza, 3480 S. Maryland Pkwy. #105:** On April 18, the facility was closed as a result of an IHH of lack of adequate refrigeration 52°F-53°F during a scheduled reinspection. Inspector documented 14 demerits. Facility was reinspected and reopened on April 21 with zero demerits following an Onsite Intervention Training held on April 20.
 - F. **International House of Pancakes, 1201 S. Boulder Hwy.:** Facility was closed after a complaint investigation on April 24 found the facility operating without hot water. Water temperatures throughout the kitchen measured 74°F. Person In Charge (PIC) was aware of the issue; the replacement water heater was on a truck in the parking lot waiting to be installed. New water heater installed and facility reopened later that day.
 - G. **Honolulu Cookie Company, Linq Promenade, 3545 S. Las Vegas Blvd.:** On April 25, the facility was given a Cease and Desist Order for open sampling due to the removal of the hand washing sink.
 - H. **Twin Peaks Daiquiri Bar, 3717 S. Las Vegas Blvd.:** On April 27, the facility was given a Cease and Desist Order due to no hot water available at the only available hand wash sink.
 - I. **La Belle Terre Bread, 8390 W. Sahara Ave.:** Facility was closed when found operating without active managerial control of risk factors for foodborne illness which would have resulted in a downgrade. It was identified that there was a new owner/operator who had not applied for a CPH. The new owner/operator went through the CPH process and was approved to operate three days later.
 - J. **Juice N Go, 1735 S. Rainbow Blvd.:** Facility was closed when found operating with the IHH of no hot water. It was reinspected and reopened the next day.
 - K. **510 Concessions #2, Broadacres Marketplace, 2930 N. Las Vegas Blvd.:** Staff closed the facility during a complaint investigation when it was found to have insufficient hot water. Facility only had a five gallon water heater and was instructed to obtain a larger unit. The facility is in a CPH status and is scheduled for a final inspection.
2. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was conducted by SNHD staff with the following facilities: Tacos Mexico, 1800 S. Las Vegas Blvd.; Pad Thai Restaurant, 850 S. Rancho Dr.; Pizza N Pizza, 3480 S. Maryland Pkwy. #105; and India Masala, 1040 E. Flamingo Rd.
 3. **Supervisory/Managerial Conferences:**
 - A. Supervisory Conferences were held with the following facilities: Joy's Restaurant, 1430 E. Charleston Blvd. and El Pollo Mobile #2, 2425 N. Rainbow Blvd.
 4. **Community Outreach:**
 - A. On April 24, staff provided Food Safety outreach to the operators of Vegas Uncorked in preparation of their upcoming special event on the 28.

- B. On April 25, staff met with the new Food Sanitation Manager from Caesar's Palace to discuss and answer questions about food sanitation.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted April 20. Six cases were adjudicated, \$4,700.00 in penalties was imposed, and corrective actions were ordered. There were 0 Notices of Violation mailed in April for the Hearing Officer Meetings.
2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 128 complaints of illegal dumping.
3. **Restricted Waste Management Inspections:** The Solid Waste and Compliance Section completed 327 Restricted Waste Management Inspections.
4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 96 full UST Compliance Inspections were conducted. A total of 9 UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, Reinspections, and UST Abatement Oversight activities were performed.
5. **Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 27 Permitted Disposal Facilities (PDF) Inspections and Reinspections.
6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits** – None
 - B. **Permits issued in April** – None
Permit Removals in April – None
 - C. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy/Reid Gardner (permit transferred to NDEP); Timet; and Wells Cargo
 - D. **Facility Applications Being Processed** – Compost Plant (1); Landfills (3); Materials Recovery Facility (1); Medical Waste (2); Recycling Centers (4); Solid Waste Storage Bin Facility (1); and Waste Grease (1)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in May:**
Terra Firma Organics (DBOH)

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	April 2016	April 2017		FY 15-16	FY 16-17	
Asbestos Permits Issued	72	64	↓	604	602	↓
Revised Asbestos Permits Issued	4	7	↑	35	50	↑

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	April 2016	April 2017		FY 15-16	FY 16-17	
Tentative Maps-Received	9	15	↑	105	141	↑
Tentative Maps-Lot Count	354	516	↑	7,633	9,277	↑
Final Maps-Received	27	22	↓	187	186	↓
Final Maps-Lot Count	901	404	↓	6,492	5,224	↓
Final Maps-Signed	13	17	↑	164	145	↓
Final Maps (Signed)-Lot Count	523	577	↑	6,743	5,641	↓
Improvement Plans-Received	20	16	↓	179	178	↓
Improvement Plans-Lot Count	782	377	↓	7,500	6,129	↓
Expedited Improvement Plans-Received	4	2	↓	39	23	↓
Expedited Improvement Plans-Lot Count	222	66	↓	1,792	1,307	↓
Fees Paid	\$33,151	\$14,081	↓	\$245,643	\$176,292	↓

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

Individual Sewage Disposal System Program	April 2016	April 2017		FY 15-16	FY 16-17	
Residential ISDS Permits	12	6	↓	105	90	↓
Commercial ISDS Permits	9	4	↓	40	38	↓
Residential Pool Plan Reviews	4	9	↑	60	70	↑
Loan Certifications	6	5	↓	40	42	↑
Tenant Improvements	22	8	↓	176	153	↓
Compliance Issues Resolved (pre-permitting)	5	10	↑	57	31	↓
Compliance Cases Resolved (post-permitting)	0	1	↑	46	8	↓

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.
- 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/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	April 2016	April 2017		FY 15-16	FY 16-17	
West Nile Virus Surveillance Traps Set	22	263	↑	632	1,002	↑
West Nile Virus Surveillance Mosquitoes Tested	37	5,384	↑	16,298	17,902	↑
West Nile Virus Surveillance Submission Pools Tested	0	52	↑	595	792	↑
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	→	5	5	→
Healthy Homes/Landlord Tenant Response (LLT)	4	2	↓	126	61	↓
CMART/MATT Services	1	0	↓	1	2	↑
Public Accommodations Inspections	13	9	↓	250	241	↓
Public Accommodations Complaints	20	15	↓	171	144	↓
Mobile Home/Recreational Vehicle Park Inspections	10	7	↓	141	133	↓
Mobile Home/Recreational Vehicle Park Complaints	5	1	↓	32	14	↓

1. Public Accommodations:

- A. **Howard Johnson Tropicana, 165 E. Tropicana Ave.:** Staff conducted a routine inspection on the hotel permit. Violations included unsanitary ice machines and surrounding areas. This violation has been noted on previous inspections. Other violations included damaged and/or unsanitary mattresses, faulty smoke alarms and housekeeping staff using unlabeled chemical bottles. One member of the housekeeping staff was found to be mixing chemicals at home due to what was reported as a chemical sensitivity to the chemicals provided my management. Staff advised management that this was not an acceptable practice. Staff will follow-up in 30-90 days.
- B. **Emerald Suites-Convention Center, 3684 Paradise Rd.:** Staff conducted a complaint investigation. The complainant alleged that methamphetamine was being cooked on property resulting in a fire in two rooms. Additionally, the complainant alleged Room #1085 had dirty carpets and flies. The complaint was invalid. The fire was the result of a break-in. The Fire Department responded and left Incident Report #705145. Room #1085 will be rehabbed once the current resident is evicted.

- C. **Cannery Hotel and Casino, 2121 E. Craig Rd.:** Staff conducted a CPH inspection on April 10. Violations observed included all ice machines having dirty dispensing chutes, hot water temperatures in guestrooms above 140°F, and no hot water in the men's public restroom. CPH was approved.
- D. **Homewood Suites, 10450 S. Eastern Ave.:** Staff responded to a complaint of mold in the hallway of the hotel. Management reported that while installing new wallpaper, a section of old water damage was found on the wall. No active water leaks were identified. The wall was cleaned with a bleach solution, a fungicidal product applied, and new wallpaper installed. Staff observed no evidence of current water intrusion. The complaint was closed.
- 2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
 - A. **Oasis Trailer Park, 2905 N. Las Vegas Blvd.:** Staff conducted a CPH inspection. The new permit holder has outlined a comprehensive strategic plan for facility renovation. The CPH was subsequently approved. Staff will follow-up in 90-120 days.
 - B. **Bermuda Palms MHP, 355 E. Larson Ln.:** Staff conducted a CPH inspection on April 21. The facility has undergone some large improvements and cleanup since the last inspection. Significant debris has been removed, the clubhouse is being repaired, and an infested shed has been torn down. The CPH was approved.
- 3. **Landlord Tenant Complaints:**
 - A. **840 King Richard Ave:** Staff responded to a complaint for a broken HVAC unit. The air conditioning (A/C) did work but the heat did 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.
- 4. **Vector Surveillance:**
 - A. **6444 Orange Tree Ave.:** Staff met with City of North Las Vegas staff to discuss ongoing mosquito surveillance efforts. Topics of discussion included trapping sites, reporting of trapping results, and collaborative efforts to environmentally remediate areas with mosquito issues when possible.
 - B. **4679 Meredith Ave.:** Staff responded to a mosquito complaint. Staff surveyed the property and set a gravid mosquito trap. A pool at a nearby residence was reported as possibly being green. This pool could not be accessed but the information was forwarded to Clark County Code Enforcement for additional follow-up. All mosquitoes collected were submitted for disease; all tested negative. The complainant was notified of these results and the complaint was closed.
 - C. **3255 Desert Inn Rd.:** Staff responded to a mosquito complaint. One gravid mosquito trap was set in the complex on April 5 and the area was surveyed. No active breeding source was identified but the complex does border a carwash facility which may attract mosquitoes to the area. The mosquitoes collected were submitted for disease testing; all tested negative. The complainant was notified of these results and the complaint was closed.
 - D. Staff responded to a mosquito complaint possibly caused by horse boarding. Staff surveyed the area and set two mosquito traps, one gravid and one EVS on April 5. No active breeding source was identified. The mosquitoes collected were submitted for disease testing; all tested negative. The complainant was notified of these results and the complaint was closed.
 - E. Staff initiated mosquito surveillance in the communities of Beatty and Pahrump in Nye County. This was done as part of our Zika Preparedness Grant. A total of twenty eight (28) EVS, gravid, and BG Sentinel traps were set in total. Arboviral testing results are still pending.

- F. As part of our Public Health Preparedness Grant, Clarke Mosquito Control sent representatives to SNHD on the weeks of April 11 & 19. On their first visit, they met with vector staff and assessed our equipment, software, and surveillance strategies. During their second visit, they met with representatives from OPHP, PIO, and Administration. On both visits, Clarke's staff was taken to various sites throughout the Valley to gain a deeper appreciation for the diverse environments we monitor. The information they collect will form the basis of their assessment and recommendations for the Health District's mosquito surveillance program.
5. **Training:**
- A. Staff presented a PowerPoint presentation on Zika Virus and "How to Avoid Common Violations in Public Accommodation Facilities" at the Laughlin Industry Meeting.
 - B. Staff completed training in Food Operations inspections for Category 1 and 2 facilities as part of training for the Pest Management Program.
6. **Pest Management Program:**
- A. **Burger King #14606, 5240 S. Fort Apache Rd.:** Staff conducted a joint complaint investigation on a facility with a reported roach and rodent infestation. A small amount of rodent droppings was observed in a paper goods storage area. No evidence of roaches was found in the facility. The facility was put on a risk control plan by the primary Environmental Health Specialist (EHS). The facility passed a routine inspection with an A grade.
 - B. **Vince Neil's/Mad Dogs, Circus Circus, 2880 S. Las Vegas Blvd.:** Staff conducted a joint complaint investigation on a restaurant reported as being dirty and infested with roaches. No evidence of roaches was found during the investigation. Management stated facility was treated for roaches the prior week by their contracted professional pest control company. The facility passed a routine inspection with an A grade.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	April 2016	April 2017		FY 15-16	FY 16-17	
School Facility Inspections	70	90	↑	814	841	↑
School Facility Complaints	1	1	→	24	11	↓
School Food Service Facility Inspections	41	58	↑	630	646	↑
School Food Service Facility Complaints	0	2	↑	2	11	↑
Child Care Facility Inspections	25	16	↓	343	288	↓
Child Care Facility Complaints	0	4	↑	16	30	↑
Body Art Facility Inspections	18	24	↑	384	329	↓
Body Art Facility Complaints	1	2	↑	10	8	↓
Body Art Artist Special Event Inspections	136	137	↑	410	334	↓
Body Art Cease & Desist Order To Artists Lacking Permits	3	8	↑	31	44	↑
Water Store and Bottling Plant Inspections	0	4	↑	19	35	↑
Water Store and Bottling Plant Complaints	0	0	→	0	1	↑
Total Special Program Pre-Permitting Services	6	27	↑	86	83	↓
Total Special Programs Request Intake	4	12	↑	81	84	↑
Total Special Programs Request Released	1	9	↑	55	76	↑
Total Service Request Current in Pre-Permitting	106	145	↑			
Foodborne Illness Complaint Investigations	0	0	→	9	14	↑
Single Case of Legionellosis Investigations	3	0	↓	10	11	↑
Summer Food Service Program Inspections	0	0	→	122	45	↓
Public Water System Sanitary Surveys	0	0	→	19	31	↑
Public Water System Violation Letters Issued	0	0	→	12	17	↑
Public Water System Complaints Received	0	0	→	0	0	→

1. Child Care:

- A. **Kindercare Learning Center, 51 Office Park Dr.:** On April 10, a routine kitchen inspection resulted in a 23 demerit C downgrade due to items including improper cooling, food not protected from contamination during preparation, no sanitizer in use, exterior door open, no thermometer in use, inability to calibrate due to lack of ice, and the PIC was unable to demonstrate basic food safety knowledge.
- B. **Children’s Learning Adventure, 11183 S. Eastern Ave.:** On April 13, staff investigated three complaints alleging that the facility did not have hot water for three weeks and providers were eating lunch on diapering surfaces. The investigation found that the facility did not have hot water and reported intermittent loss of hot water since April 4 with a complete loss of hot water on April 11. The kitchen was immediately closed with instructions to limit food service to

commercially prepared food for immediate service, prepackaged snacks, and disposable dish ware, cups and utensils. The facility was instructed to notify SNHD upon completion of the repair. On April 14, a reinspection was requested by facility staff to verify restoration of hot water. The survey found that hot water temperatures throughout the facility were not compliant with the Regulations. The kitchen remained closed; the facility was instructed to continue limited food service and was notified that the facility must have hot water prior to the next day of operation. On April 17, a second reinspection was requested. During the survey, hot water temperatures throughout the facility were again not compliant. The kitchen remained closed; the facility was instructed to continue limited food service and was notified that the facility must have hot water by April 24. On April 24, a third reinspection was requested. The reinspection found that hot water was restored throughout the facility but temperatures were above the maximum at the children's sinks. Parts are on order and SNHD will be notified once the facility is brought back into compliance. With the restoration of hot water, the kitchen reopened.

2. **Schools:**

A. Special Programs staff continues to conduct school facility inspections. All staff members are on track to complete their assigned workload by the target date of the end of semester.

3. **Outbreak Investigation Support:**

A. **Somerset Academy, 385 W. Centennial Pkwy.:** On April 24, SNHD staff conducted a survey of the facility in response to a possible gastrointestinal illness outbreak. SNHD staff reviewed procedures for cleanup of emetic events, exclusion of ill students, and reviewed cleaning products which were being used. SNHD staff found the appropriate areas of the facility were being cleaned; however, the products being used were not strong enough to eliminate common viruses associated with gastrointestinal outbreaks. SNHD staff recommended that facility staff begin using cleaning products which are rated to kill norovirus and/or feline calicivirus. New cleaning products were purchased and were put into use on the morning of April 25. On the night of April 26, a private third party cleaning company performed a deep cleaning of the facility, using products that disinfect surfaces of norovirus and/or feline calicivirus. Follow-up with the facility is ongoing at this time.

4. **Body Art:**

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

B. **Viva Las Vegas Tattoo Convention, Orleans Hotel and Casino, 4500 W. Tropicana Ave.:** On April 13, staff conducted inspections of 18 temporary tattoo artists. No violations were found at time of the inspections.

C. **Ink Mayhem Laughlin Tattoo Convention, Colorado Belle, 2100 S. Casino Dr.:** On April 26 and 27, staff conducted inspections of 95 temporary tattoo artists. No violations were found at the time of the inspections.

D. **Rock into Spring Tattoo Convention, M Resort and Casino, 12300 S. Las Vegas Blvd.:** On April 28, staff conducted inspections of 14 temporary tattoo artists.

5. **Water Facilities:**

A. **Speed Vegas** water hauling 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).

B. **Red Rock Visitor Center's** water hauling activities were extended to end at an undetermined date (estimated completion of a treatment plant for the new water well).

- C. **Red Rock Campground** is expected to end water hauling activities in summer 2017 (estimated completion of interconnecting with the **Red Rock Fire Station**).
 - D. **Laker Plaza Inc's** water hauling activities started March 1, 2017, and has been approved to continue for one calendar year (deadline for either drilling a water well or interconnecting with their area's local water district).
 - E. Staff continued to track analyte compliance issues with National Primary Drinking Water Regulations and Secondary Standards. No *coliform*-present sample events occurred in April.
6. **EHS-Net Activity:**
- A. Staff completed the continuing application for Year 3 of the grant, which begins September, 2017.
 - B. Staff participated in the Centers for Disease Control (CDC) conference calls for EHS-Net and National Environmental Assessment Reporting (NEARS).
 - C. Staff continued running the social media program and collecting results.
 - D. 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	April 2016	April 2017		FY 15-16	FY 16-17	
Food Safety Assessment Meetings	2	5	↑	28	27	↓
Total Food Pre-Permitting Services	615	781	↑	6,761	7,404	↑
Total Service Request Intake	187	224	↑	2,195	2,338	↑
Total Service Request Released	226	323	↑	2,205	2,351	↑
Total Service Requests Current in Pre-Permitting	726	687	↓			

1. **Enforcement Actions and Investigations:**

- A. **Mr. Beijing, 730 E. Flamingo Rd.:** A scheduled CPH inspection conducted on April 3, resulted in a closure. The facility received 30 demerits and was found to be operating with an overflowing grease machine. A scheduled reinspection on April 14, resulted in 14 demerits with repeat critical and major violations. The facility was required to remain closed and the operator was instructed to schedule a Food Safety Assessment Meeting (FSAM) prior to requesting a reinspection. The FSAM was held with the facility owner and contracted food safety consultant on April 21. A scheduled reinspection on April 28 resulted in 3 demerits and the permit was approved.
- B. **Palms Hotel and Casino, 4321 W. Flamingo Rd.:** On April 4, ten SNHD inspectors divided into five teams to conduct CPH inspections for 61 permits within the Palms Hotel and Casino. Each team consisted of an Operations inspector and an FDAP inspector. Each team of inspectors was accompanied by Palms staff to guide inspectors to the different venues and to facilitate corrections/repairs found with in-house maintenance and food management staff. Major findings included some idle ware wash machines in the Palms clubs (i.e. Rain) not operating properly which were individually tagged out of service. Follow-up inspections were to be conducted by Operations staff the following week. The 24/7 Café is currently in plan review for a remodel, but was inspected and the ownership change approved. Final

remodel inspections for the 24/7 Café will be completed by FDAP staff when the construction is completed.

- C. Sea Quest Interactive Aquarium, Boulevard Mall, 3528 S. Maryland Pkwy.:** A pre-permitting inspection for a snack bar was conducted on March 16. During the inspection, staff observed that the hot water temperature at the three compartment sink was measuring 100°F, well below SNHD's required 120°F. Upon further investigation it was discovered that the water heater supplying the three compartment sink was also utilized to supply hot water for the employee shower room. In addition, the water heater in use was a small capacity 120 volt electric unit with a limited recovery rate. FDAP staff informed the operator that additional hot water would be required before a permit could be issued. On April 5, staff conducted another inspection of the snack bar and found that hot water at the three compartment sink was 146°F. The operator had installed an additional water heater for the employee shower room. The existing water heater would only supply hot water to the three compartment sink. Staff approved the health permit and granted approval to stock and operate.
- D. Cardenas Market #27, 500 E. Tropicana Ave.:** CPH inspections were conducted on April 5. A team of two inspectors, one from the Henderson Food Operations office and one from FDAP worked together to perform inspections on six permits. The inspections went well with only minor violations and equipment issues observed in all departments except the Tortilleria Department. The former permit holder had a bare hand contact waiver for the Tortilleria and the workers were operating as though that waiver was still in place. Waivers are special permissions that apply only to the permit holder who obtained the waiver and they cannot be transferred upon sale of the establishment. The workers were required to Cease and Desist bare hand contact with ready-to-eat food until a new waiver is approved. All permits were released.
- E. Pop Drinks, 4975 S. Fort Apache Rd.:** A final inspection was scheduled on April 19. The facility was unable to pass inspection due to insufficient hot water at the three compartment sink. SNHD Food Establishment Regulations require a minimum of 120°F at the three compartment sink but the facility could only achieve 105°F. The permit was not approved. Repairs were made and the facility was ready for inspection the next day. The hot water at the three compartment sink was 137°F and the permit was approved.
- F. Wendy's #4590, 1151 S. Rainbow Blvd.:** A CPH inspection was conducted on April 20. The establishment did not have a mop sink or an air curtain at the back receiving door. SNHD Food Regulations require permitted facilities to have a mop sink for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. The Regulations also require openings be protected against the entry of insects, rodents, and other vermin by properly designed and installed air curtains over doors to control flying insects. The new permit holders agreed to install a mop sink and air curtains within thirty days and the permit was approved.
- G. Corner Bakery, 494 N. Stephanie St.:** A pre-permitting inspection conducted on April 21 found several issues. A bakery case was found to be noncompliant with SNHD Regulations regarding construction of food equipment. The interior of the unit was made of wood, had 90 degree corners, gaps between the panels, and had no evidence of being sanitation certified. SNHD Regulations require that all food equipment be certified to NSF/ANSI standards for clean ability and safety and that such equipment be marked by the certifying agency. The operator admitted that the unit had been custom built. SNHD staff asked that the unit be removed and

replaced with a certified unit. Additionally, a cabinet beneath the drink dispenser was found to be made of wood. The operator was instructed to encapsulate the sides, top, and inside doors with stainless steel. Wet zone equipment cannot be constructed of wood due to the likelihood of moisture damage and pest harborage over time. The operator agreed to correct the items but has not yet requested a final inspection.

H. Flip N Out Xtreme, 4245 S. Grand Canyon Pkwy.: A pre-permitting inspection was conducted on April 26 on a new restaurant. Food Operations had also received a complaint for this facility on April 25, which was addressed during the inspection. The complaint cited improper food handling, lack of food handler safety training cards, and other unsanitary issues. Since the facility has not yet received a health permit, nor do they have installed equipment, they were not approved to sell or handle food. During the inspection and complaint investigation, packaged food was observed in an unpermitted storage room. Ice cream and ice were being held inside a household freezer found in the kitchen, which is currently under construction. The operator stated that ware washing was being performed in the break room when needed. The facility was issued a Cease and Desist Order from storing food for customer sale and handling open food. Staff impressed upon the operators the necessity to reduce foodborne illness risk factors and requested that they work with SNHD to find solutions for provision of food, such as through a food delivery service or caterer, until such time as the restaurant is approved to operate. The anticipated project completion date is June 30, 2017.

2. Other Activities:

- A. The FDAP supervisor participated in the quarterly Food Safety Partnership meeting and attended the Laughlin Industry meeting.
- B. Several FDAP staff members attended the 2017 Nevada Environmental Health Association/Nevada Food Safety Taskforce Joint Educational Conference in Reno. Conference attendees were awarded 16 continuing education units (CEUs), which help satisfy the state and national requirements to maintain Registered Environmental Health Specialist (REHS) certification.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	April 2016	April 2017		FY 15-16	FY 16-17	
New Projects Submitted to Plan Review	52	77	↑	622	646	↑
All Projects Released from Pool Plan Review	37	39	↑	444	398	↓
Total Operation Inspections	490	408	↓	3,695	3,654	↓
Complaint Investigations	21	24	↑	213	166	↓
Inactive Body of Water Surveys	4	4	→	102	57	↓
Total Program Services Completed	604	552	↓	5,076	4,921	↓

1. Enforcement Actions:

- A. **Green Valley Country Club, 1770 Green Valley Pkwy.:** On April 4, staff arrived at the facility to do a survey of compliance schedule requirements. It was determined that the compliance schedule was not met so the pool and spa were

closed. At the time of the survey, the pool drain covers were broken. Staff returned on April 18 for a reinspection and reopened the pool area.

- B. 2One5 Apartments, 7960 Rafael Rivera Way:** On April 6, inspectors conducted the final construction inspection required prior to being released for bather use. The facility was not approved to open due to lack of chlorine in the bodies of water and one gate not being self closing and self latching. The reinspection took place on April 11.
- C. Holiday Inn Express, 4035 N. Nellis Blvd.:** On April 11, a routine inspection was conducted at the facility. This property has a spa located in the main building. The pool is adjacent outside and has a sliding glass wall/doors and a single door to divide the two separate bodies of water. The sliding glass doors open the spa area to the pool area combining the two bodies of water for seasonal ambient amenities. The sliding door slides back towards the door that separates the bodies of water when the wall is closed. The dividing door to the pool and spa is treated as a gate and is required to have self closing and self latching mechanisms. All the other gates were compliant.
- D. Sherwood Apartments, 1300 Elizabeth Ave.:** On April 13, staff inspected the facility in response to a complaint stating that pool debris was present in the water. Upon arrival, staff observed that the pool enclosure was management closed with no management onsite. The body of water itself had debris present. The complaint was valid.
- E. UFC Headquarters, 6550 S. Torrey Pines Dr.:** On April 14, the hot spa, cold pool, and Hydroworx pool were inspected and the recirculation systems approved for release from construction. The facility was still under construction in some areas so follow-up inspections were performed April 20. Most of the additional follow-up items had been addressed. However, the Hydroworx pool was still lacking through deck access to the skimmers and the pool/spa room still did not have acceptable acoustical treatment. Thirty day compliance schedules were issued for both items and follow-up is pending.
- F. Isla at South Shores, 2120 Jetty Rock Dr.:** On April 20, staff evaluated a complaint and conducted routine inspections of the pools and spas at the property. The complaint was for the front spa. The complainant stated that the spa had been getting greener for three days. The complainant further stated that the main drain was not visible for at least two days and that the proper water level was not being maintained. The complaint was invalid.

VII. TRAINING AND COMPLIANCE

1. Training office staff participated in EHS I interviews April 2-7.
2. Staff presented agenda topics at the SNHD Food Safety Partnership (FSP) meeting with industry on April 3.
3. Staff conducted food safety training in coordination with the FSP meeting for eight food handlers in English and eight food handlers in Spanish on April 3.
4. Brianna Crutcher and Allen Abad were released from the training office and assigned to the Strip and Spring Valley Offices on April 3.
5. Training office staff conducted an FDA Pre-Standardization class on April 4.
6. The Training office participated in the National Association of County and City Health Officials (NACCHO) Mentorship Program Invoicing Process conference call on April 5.
7. Training office staff presented agenda topics at the Laughlin Industry meeting and Food Safety Training.
8. Staff conducted food safety training for six food handlers on April 6.
9. Staff proctored the ServSafe exam to new EHS staff on April 7.

10. The Training Office welcomed five new EHS I's: Matithia Eiland-Darboe, Adriana Hemberger, Victoria Nicole Rich, Pamela Roche, and Kristine Vasilevsky on April 17.
11. Staff participated in a webinar entitled "Don't Wing It-Campaign Preview for BAC Fighters!" on April 18.
12. Staff attended the Environmental Health (EH) General Staff meeting on April 19.
13. Training office staff participated in the CFP Program Standards Subcommittee conference call (Group 2) on April 20.
14. Staff wrote and submitted an application for Year 3 of the FDA Cooperative Agreement grant (including Summary of Year 2, Action Plan for Year 3, and Budget Justification for Year 3) on April 27.
15. Staff participated in the NEHA Annual Education Conference (AEC) Food Safety Group Call on April 24.
16. Staff attended the Food Establishment Resource Library (FERL) meeting on April 27.
17. Training office staff assisted with the following special events: Clark County Fair & Rodeo on April 12; Great American Foodie Fest on April 27; and Uncork'd on April 28.
18. Staff provided Violations Standards Document (VSD) training to EHS staff on April 24, 26, and 28.
19. The Training office continued to train two new hires throughout the month.
20. Training office staff continued standardization of food operations staff with two EHS IIs completing standardization.
21. Staff continued to participate in the NACCHO Mentorship Program, i.e. conference calls at least once per month, with mentees First District Health Unit, North Dakota, and Washoe County, Nevada.
22. Staff continued to participate in the Food Ops Leadership meetings throughout the month.
23. Special Processes staff participated in joint inspections at the request of Food Operations and FDAP staff for facilities conducting complex food preparation, i.e., reduced oxygen packaging and other special processes.
24. Special Processes and the Label Review team met with various operators regarding submission of labels for review, waivers, operational plans, and Hazard Analysis and Critical Control Point (HACCP) plans.
25. Special Processes released two HACCP plans.
26. Seven label review files were released totaling 187 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	March 2017	April 2017	
New Label Review Submissions	9	7	↓
Label File Releases	9	7	↓
Total Label Files Currently in Review	15	15	→
Number of Labels Approved	169	187	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	March 2017	April 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	1	↑
2-Barrier ROP Total	10	9	↓
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	0	0	→
Other Special Processes Releases	0	1	↑
Other Special Processes Total	7	6	↓

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

Waivers and Operational Plans Review	March 2017	April 2017	
Waivers Review New Submissions	0	0	→
Waivers Review Releases	1	0	↓
Waivers Review Total	14	14	→
Operational Plans Submissions	0	1	↑
Operational Plans Releases	1	0	↓
Operational Plans Total	6	7	↑

JLR/hh