



Memorandum

Date: July 27, 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	June 2016	June 2017		FY 15-16	FY 16-17	
Routine Inspections	2,014	2,040	↑	22,890	23,278	↑
Reinspections	271	212	↓	2,572	2,450	↓
Downgrades	280	200	↓	2,321	2,359	↑
Closures	8	21	↑	159	180	↑
Special Events	64	77	↑	984	994	↑
Temporary Food Establishments & Tasting Event Booths	584	875	↑	7,285	8,516	↑
TOTALS	3,221	3,425	↑	36,211	37,777	↑

1. Enforcement Actions and Investigations:

- A. **Chilis Hawaiian Marketplace, 3743 S. Las Vegas Blvd.:** On June 1, staff verified a complaint of flooding and backed up floor drains. The operator was advised to self close due to gross and unsanitary conditions until the Imminent Health Hazard (IHH) was controlled, drains were properly cleaned, and residual debris from previous backup was cleared.
- B. **Max's Restaurant, 1290 E. Flamingo Rd.:** On June 2, the facility was closed as a result of failed C grade reinspection. The inspector documented 14 demerits to include one repeat, major violation. The facility was reinspected and reopened on June 3 with zero demerits.
- C. **Max's Restaurant Prep, 1290 E. Flamingo Rd.:** On June 2, the facility was closed as a result of failed C grade reinspection. The inspector documented 16

demerits to include two critical and one major, repeat violation. The facility was reinspected and reopened on June 3 with zero demerits.

- D. **Grill City, Seafood City Supermarket, 3890 S. Maryland Pkwy.:** On June 5, the facility was closed a result of an IHH, no hot water (67°F-71°F) and failure to meet 48 hour compliance schedule. Facility was reinspected and reopened on June 7 with zero demerits.
- E. **Caesar's Palace EDR Buffet Hotline, 3570 S. Las Vegas Blvd.:** On June 5, staff issues a Cease and Desist Order to the facility. The area had a plumbing leak from the ceiling that was poorly contained. The order was lifted before the end of inspection, as engineers had corrected the problem.
- F. **Border Grill, Forum Shops, 3500 S. Las Vegas Blvd.:** On June 6, staff issued a Cease and Desist Order for the preparation of Mexican crema because it was being held for longer than seven days for the purpose of acidification. This also prompted a Cease and Desist Order for the preparation of the same product at the Border Grill inside Mandalay Bay.
- G. **Axum Ethiopian Restaurant, 860 E. Twain Ave. Ste. 108:** On June 6, the facility was closed as a result of an IHH, gross unsanitary conditions including pest infestation. The inspector documented 26 demerits. The facility was reinspected on June 7 and failed as a result of an IHH, pest infestation. The facility is required to attend an Intervention Training Conference prior to reopening. Facility remains closed at this time.
- H. **Caesar's Palace EDR Main Prep Kitchen, 3570 S. Las Vegas Blvd.:** On June 7, staff issued a C downgrade as a result of a failed reinspection from a B downgrade. Facility was reinspected on June 20 with zero demerits.
- I. **Barley Pop's Lounge, 3328 E. Charleston Blvd.:** On June 8, the facility was closed as a result of an IHH, pest infestation. The inspector documented 20 demerits. The facility was reinspected and reopened on June 14 with zero demerits.
- J. **Breeze Daiquiri Bar, Linq, 3545 S. Las Vegas Blvd.:** On June 8, staff issued a Cease and Desist Order for the use of the Kegerator Beer Draft Tower. Facility was referred to SNHD's Facility Design, Assessment, and Permitting (FDAP) for equipment review and remodel approval.
- K. **Double Barrel Strip Bar, Monte Carlo, 3770 S. Las Vegas Blvd.:** On June 8, staff issued a Cease and Desist Order for the use of the Kegerator Beer Draft Tower. Facility was referred to FDAP for equipment review and remodel approval.
- L. **Fatburger, Riverside Casino, 1650 S. Casino Dr.:** On June 8, staff conducted a routine inspection and found multiple floor drains with pooling sewage and evidence of overflow. The Person in Charge (PIC) was aware of the issue when opening the restaurant that morning. Facility was closed for knowingly operating during an IHH. Necessary repairs were made and the facility was approved to reopen on June 9.
- M. **Pioneer Saloon, 310 W. Spring St.:** During a complaint investigation on June 13, the facility was closed as a result of an IHH, operating without potable water during active well repairs. Facility was reinspected with an approved SNHD contingency plan for limited food service the next day. Full operations resumed on June 22, after the well repairs were complete and the directives of the Safe Drinking Water Program were met.
- N. **Guy Savoy, Caesar's Palace, 3570 S. Las Vegas Blvd.:** On June 14, staff issued a Cease and Desist Order from special processes. Reduced Oxygen Packaging (ROP) bags were being used to store refrigerated and frozen raw and

cooked products without an approved SNHD Hazard Analysis and Critical Control Point (HACCP) plan.

- O. **Libertine Social, Mandalay Bay, 3950 S. Las Vegas Blvd.:** On June 15, facility was issued a Cease and Desist Order for durably packaging fresh juice. Mandalay Bay did not have approval from the Special Process team at SNHD. No follow-up information is available at this time.
- P. **Mandalay Bay, 3950 S. Las Vegas Blvd.:** On June 16, facility was issued a referral to FDAP for operating an unpermitted kiosk. The following is quoted information from the FDAP referral survey: "After searching through list of permits at Mandalay Bay with Strip Office Senior EHS, Valerie Cohen, it was deemed that either the store or the portable unit itself does not have a permit. For the previous two years, the permit titled MB Mizuya Kiosk has been inspected as the store located next to Red Square, when it actually is permitted as a Portable Unit - Indoor. Due to this, Mandalay Bay will be given a 5 day referral to Plan Review (FDAP) to discuss permitting of either the store or the Portable Unit." The FDAP appointment was scheduled for July 7.
- Q. **Einstein's Brothers Bagels, 1405 W. Sunset Rd.:** A complaint was received on June 18, for no air conditioning, food handlers sweating, and refrigeration in customer area not functioning. Facility self closed for electrical repairs. Staff conducted a survey on June 19 and found the walk-in refrigerator at 48 degrees. Electrical and air conditioning issues were still ongoing. Facility was closed for operating during an IHH. The facility was reopened on June 21, after necessary repairs were made.
- R. **Lumberjacks, 965 W. Craig Rd.:** On June 19, the facility was closed as a result of failed C grade reinspection. The inspector documented 30 demerits to include two critical and two major repeat violations. The facility was reinspected and reopened on June 22 with zero demerits.
- S. **Sweet Poke, 4680 S. Maryland Pkwy. Ste. 300:** On June 21, the facility was closed as a result of an IHH, lack of adequate refrigeration (48°F) and excessive demerits (47). Facility was reinspected and reopened on June 23 with three demerits.
- T. **Baja Fresh, 7501 W. Lake Mead Blvd.:** On June 22, the facility was closed for failure to pay their C grade fee. The facility has yet to reopen.
- U. **Best Mobile Food Service #2, 827 N. Main St.:** On June 23, the facility was closed as a result of an IHH, lack of adequate refrigeration (61°F). The inspector documented 16 demerits. Facility was reinspected and reopened on June 26 with three demerits.
- V. **Kenya's Catering #4 Mobile, 827 N. Main St.:** On June 23, the facility was closed as a result of an IHH, lack of adequate refrigeration (65°F). The inspector documented 20 demerits. Facility was reinspected and reopened on June 26 with zero demerits.
- W. **Echelon Senior Living Restaurant, 4330 S. Eastern Ave.:** On June 27, the facility was closed a result of two IHHs, no hot water and pest infestation. The inspector documented 16 demerits. Facility was reinspected on June 29 and failed as a result of an IHH, pest infestation and repeat critical and major violations to exceed ten demerits. The facility remains closed at this time.
- X. **Romano's Macaroni Grill, 2400 W. Sahara Ave.:** On June 29, the facility was closed as a result of failed C grade reinspection. The inspector documented 19 demerits to include two critical and one major repeat violations. Facility was reinspected and reopened on June 30 with three demerits.

2. Onsite Intervention Training:

A. Onsite Intervention Training was held with the following facilities: Gandhi India's Cuisine, 4080 S. Paradise Rd.; Cantina Cancun Grill, 5006 S. Maryland Pkwy.; India Palace Restaurant, 505 E. Twain Ave.; San Salvador Restaurant, 6651 Smoke Ranch Rd.; Chai Tips Thai Chinese Food Restaurant, 3925 N. Martin L. King Jr. Blvd.; KJ Kitchen Chinese Cuisine, 5960 Spring Mountain Rd.; Romano's Macaroni Grill Restaurant, 2001 N. Rainbow Blvd.; Cocoz Frio, 4425 E. Stewart Ave.; and Axum Ethiopian Restaurant, 860 E. Twain Ave.

3. Supervisory/Managerial Conferences:

A. Supervisory Conferences were held with the following facilities: Basil 'n Lime Authentic Thai Cuisine, 3665 S. Fort Apache Rd.; Honey Pig Korean BBQ, 4725 W. Spring Mountain Rd.; Marie Callender's 3081 N. Rainbow Blvd.; and Taqueria El Buen Pastor Portable Unit for the Service of Food (PUSF), 2400 S. Las Vegas Blvd.

4. Community Outreach:

A. On June 28, staff participated in the National Association of County and City Health Officials (NACCHO) Risk Factor Study Sharing Session.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

1. Solid Waste Management Authority (SWMA) Hearing Officer Process:

The monthly SWMA Hearing Officer Meeting was not conducted in June. There were seven Notices of Violation mailed for the Hearing Officer Meetings.

2. Complaints of Illegal Dumping: The Solid Waste and Compliance Section received 234 complaints of illegal dumping.

3. Restricted Waste Management Inspections: The Solid Waste and Compliance Section completed 326 Restricted Waste Management Inspections.

4. Underground Storage Tanks (UST) Full Compliance Inspections: A total of 73 full UST compliance inspections were conducted. A total of 13 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 23 Permitted Disposal Facilities (PDF) inspections and reinspections.

6. Solid Waste Plan Review Program (SWPR):

A. **Temporary Permits – None**

B. **Permits Issued in June –** Boulder City Class I Disposal Site (LF-Modification); Boulder Sand and Gravel (RC); ERC, Inc (RC-COO); Hollywood EMX (RC-Modification)

Permit Removals in June – None

C. **Landfills –** Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; Timet; and Wells Cargo

D. **Facility Applications Being Processed –** Compost Plant (1); Landfills (2); Medical Waste (1); Recycling Centers (3); Materials Recovery Facilities (2); Solid Waste Storage Bin Facilities (2); and Waste Grease (2)

E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in July:** Paper Recycling of Nevada and U.S. Oil Solutions

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	June 2016	June 2017		FY 15-16	FY 16-17	
Asbestos Permits Issued	56	72	↑	722	1,053	↑
Revised Asbestos Permits Issued	4	4	→	44	55	↑

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	June 2016	June 2017		FY 15-16	FY 16-17	
Tentative Maps-Received	13	23	↑	135	181	↑
Tentative Maps-Lot Count	590	1,778	↑	8,693	12,030	↑
Final Maps-Received	22	16	↓	224	226	↑
Final Maps-Lot Count	840	1,039	↑	7,517	7,438	↓
Final Maps-Signed	8	28	↑	193	189	↓
Final Maps (Signed)-Lot Count	313	830	↑	7,516	6,463	↓
Improvement Plans-Received	18	21	↑	194	197	↑
Improvement Plans-Lot Count	810	1,082	↑	7,601	6,953	↓
Expedited Improvement Plans-Received	3	4	↑	43	30	↓
Expedited Improvement Plans-Lot Count	153	298	↑	1,963	1,720	↓
Fees Paid	\$31,869	\$39,597	↑	\$291,006	\$229,490	↓

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

Individual Sewage Disposal System Program	June 2016	June 2017		FY 15-16	FY 16-17	
Residential ISDS Permits	9	4	↓	122	110	↓
Commercial ISDS Permits	1	1	→	51	46	↓
Residential Pool Plan Reviews	13	8	↓	81	88	↑
Loan Certifications	3	3	→	46	53	↑
Tenant Improvements	29	19	↓	236	187	↓
Compliance Issues Resolved (pre-permitting)	3	2	↓	58	36	↓
Compliance Cases Resolved (post-permitting)	2	4	↑	46	37	↓

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. 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	June 2016	June 2017		FY 15-16	FY 16-17	
West Nile Virus Surveillance Traps Set	242	463	↑	1,091	1,770	↑
West Nile Virus Surveillance Mosquitoes Tested	17,541	8,040	↓	42,324	39,666	↓
West Nile Virus Surveillance Submission Pools Tested	597	301	↓	1,436	1,730	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	2,565	127	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	122	15	↓
Saint Louis Encephalitis Positive Mosquitoes	3,628	0	↓	4,887	467	↓
Saint Louis Encephalitis Positive Submission Pools	156	1	↓	141	22	↓
Elevated Blood Level Home Investigations	0	1	↑	5	6	↑
Healthy Homes/Landlord Tenant Response (LLT)	10	12	↑	148	86	↓
CMART/MATT Services	0	0	↓	2	2	→
Public Accommodations Inspections	11	6	↓	267	252	↓
Public Accommodations Complaints	21	31	↑	216	192	↓
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	144	134	↓
Mobile Home/Recreational Vehicle Park Complaints	3	3	→	39	18	↓

1. Public Accommodations:

- A. **Bally's Hotel, 3645 S. Las Vegas Blvd.:** Staff responded to a complaint of bed bugs in Room #2520. Property management provided records indicating the facility's certified Pest Control Operator (PCO) inspected the room and identified no signs of an active infestation. The complaint was closed.
- B. **Wyndham Desert Blue, 3200 W. Twain Ave.:** Staff conducted a phased reopening of the rooms on the ninth floor of the property. All the guestrooms were furnished with new mattresses, sanitizing dishwashers, new furniture, and new fixtures. Staff also inspected the auxiliary services on this floor including the ice machine, trash area, and linen storage. The rooms were approved for occupancy.

- C. **Siena Suites Hotel, 6555 Boulder Hwy.:** Staff responded to a complaint of bed bugs in Room #3206. Property management provided records indicating the facility's certified PCO thermally treated the room for a positive bed bug infestation. The room was reinspected by the PCO on June 29, at which time no bed bug activity was observed. The room was released for occupancy and the complaint was closed.
 - D. **TI Hotel and Casino, 3300 S. Las Vegas Blvd.:** Staff contacted management regarding a complaint of bed bugs in Room #16035. Staff received copies of the pest control report from Ecolab stating that no pest activity was noted during their inspection. The facility responded appropriately and the complaint was closed.
 - E. **Rio Suites Hotel, 3700 W. Flamingo Rd.:** Staff contacted management regarding a complaint of bed bugs in Room #1390. Staff received copies of the pest control report, which stated that no pest activity was noted during the PCO's inspection. The facility responded appropriately and the complaint was closed.
 - F. **Bargain Motel, 200 S. 8th St.:** Staff contacted management regarding a complaint of bed bugs in Room #322. Management sent staff copies of the room inspection and pest control treatment record. The facility responded appropriately and the complaint was closed.
 - G. **New Hope Motel, 2805 Fremont St.:** Staff conducted a sanitation inspection for a new health permit at the above property. No violations were noted and the health permit was approved. Staff will follow-up in 90-120 days to verify regulatory compliance.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. **Lone Mountain Mobile Home Ranch, 7626 W. Lone Mountain Rd.:** Staff responded to a complaint of solid waste issues at several spaces, unmitigated sewage residue, and pet waste throughout the park. No solid waste issues or sewage residue was observed at the reported spaces. Staff also surveyed the whole park and observed no signs of excessive pet waste. The complaint was invalid and closed.
 - B. **Van's Trailer Oasis, 3610 N. Las Vegas Blvd.:** A supervisory conference was held with the facility owner and manager to discuss the ongoing solid waste issues throughout the park. Photos were provided to illustrate the scope of the problem. The owner stated that he would dedicate the resources needed to resolve the issues. Facility staff has made significant progress in cleaning the park. The owner was also educated in regards to the how a trailer space is inspected. A follow-up survey will be scheduled within 30 days.
3. **Landlord Tenant Complaints:**
- A. **2800 S. Decatur Blvd. #14:** Staff responded to a tenant complaint of a nonfunctional HVAC unit. Staff confirmed the loss of the essential service in addition to other habitability concerns. Staff discussed the complaint with onsite property management who stated that they were aware of the issues in question and was in the process of reestablishing a functional HVAC system. The conditions observed during the inspection did not meet the habitability requirements outlined in NRS 118A.290. The complaint was valid and subsequently closed.
 - B. **601 S. 11th St.:** Staff responded to a tenant complaint of a nonfunctional HVAC unit and loss of hot water. Staff confirmed the loss of the essential services in addition to other habitability concerns. The owners of the property stated that they were aware of the issues in question and were in the process of reestablishing service. The conditions observed during the inspection did not meet the habitability

requirements outlined in NRS 118A.290. The complaint was valid and subsequently closed.

- C. **4850 Sphinx St. #2086:** Staff responded to a tenant complaint of a nonfunctional HVAC unit. Staff confirmed the loss of the essential service in addition to other habitability concerns. The owners of the property stated that they were aware of the issue and are in the process of reestablishing a functional HVAC system. The conditions observed during the inspection did not meet the habitability requirements outlined in NRS 118A.290. The complaint was valid and subsequently closed. Additionally, while on property, staff documented several unmitigated sewage leaks at multiple areas within the apartment complex. Those sewage leaks were referred to SNHD Solid Waste & Compliance for further administrative oversight.

4. **Vector Surveillance:**

- A. **4609 Julene Ct.:** Staff responded to a complaint of mosquito activity. One gravid and one sentinel trap were set at the home. Staff met with a City of Las Vegas representative to survey the Cedar Drainage Wash which runs directly behind the home and found the channel to be free of debris and flowing freely. No other active breeding sources were observed near the home though there are several neighboring properties with solid waste issues that may be mosquito breeding concerns. Complainant will follow-up with staff for additional trapping if the mosquito activity persists.
- B. **Clark County Fire Station 11, 5150 S. Las Vegas Blvd.:** Staff responded to a complaint of ongoing mosquito activity at the station. One gravid, one EVS, and one sentinel trap were set and the surrounding drainage areas previously known to have mosquito activity were surveyed. All the drainage areas were found to be dry and no other active breeding source was identified. Clark County Vector was notified and also reported having surveyed the property and found no breeding source. Staff will schedule additional trapping at a later date.
- C. **Sunset Park, 2601 E. Sunset Rd.:** Staff responded to a complaint of mosquito activity near the restrooms by the lake. One gravid trap was set and the lake surveyed. No mosquito activity was found in the lake and no other irrigation leaks or standing water was observed. The mosquitoes collected tested positive for Saint Louis Encephalitis (SLE). Clark County Vector was notified and staff set a follow-up trap; results are still pending.
- D. **1361 Via Savona Dr.:** Staff responded to a complaint of mosquito activity at this residence. One gravid and one sentinel trap were set at the home. The neighboring property was found to have a green pool and signage indicating the pool had been treated by the City of Henderson. The mosquitoes tested negative for disease. The complaint was closed.
- E. **Senator Richard Bryan Apartments, 2651 Searles Ave.:** Staff responded to a complaint of mosquito activity and a green pool at this apartment complex. Staff met with property management who provided documentation indicating SNHD Aquatic Health had responded and the water quality was in the process of being restored. Staff set one gravid trap with permission of the manager. Results for this are pending.
- F. **2601 S. Las Vegas Blvd.:** Staff responded to a complaint of green standing water and mosquito activity at the Paradise Road entrance of this construction site. The site was surveyed from the street. Some water was observed pooling near the water trucks but not in an amount that would be a breeding concern. No mosquito traps were set as this is an active construction site. The complaint was closed.

- G. 1709 Elm St.:** Staff responded to a complaint of mosquito activity at this home and a leak from an unknown source at a neighboring property. Staff had previously arranged to set traps at the complainant's home but once onsite, contact could not be made with the complainant and there was no access to the property. The neighbor's home and alleyway were inspected. Evidence of a previous leak running down the alleyway was observed, though the area was now dry. The neighbor's home had a small amount of fresh water pooling around what appeared to be a water line that was being repaired. No mosquito activity was observed. The complaint was closed.
- H. Fire Station 81, 600 College Dr.:** A survey for possible mosquito breeding sites was conducted at this facility at the request of the safety officer. No sites were found to have active breeding including the drop inlets on the street nearby. Two traps were set overnight which collected a total of 32 *Cx. Quinquefasciatus*.
- I. City of Henderson Parks and Recreation, 298 N. Arroyo Grande Blvd.:** Staff conducted a training session with Parks and Recreation staff on mosquito management and control. Additional workshops are scheduled for July.
- J. Atrium Gardens Pool, 820 Mantis Way:** Staff responded to a mosquito breeding complaint at this permitted pool. SNHD's Aquatic Health staff had been unable to contact the property owner to abate the green pool. On arrival, staff observed both mosquito larvae and pupae in the water; the pool was treated. Following the treatment, Aquatic Health staff was able to contact the owner who is now actively working to resolve the issue.
- K. NLV Public Works and Code Enforcement, 50 Brooks St.:** Staff met with the Public Works manager to discuss mosquito training for North Las Vegas field staff. Future training will be coordinated and NLV will begin surveying and chemically treating storm drains where active mosquito breeding is being observed.
- L. Vacant Lot at 95 and Galleria:** Staff met with City Of Henderson Police to stock a small pond with mosquito fish. The officers were concerned that the pond would eventually create mosquito issues for nearby residents. Although no larvae were observed, the pond was stocked with approximately 100 fish. A second pond on the lot was too stagnant to permit fish to survive. Staff will return at a later date to set mosquito traps. Following that visit, Vector staff returned to the location with staff from Solid Waste and Compliance. Numerous solid waste violations were documented. A Notice of Violation will be served to the property owner.
- M. Laughlin River Lodge, 2700 S. Casino Center Dr.:** Staff responded to a complaint of mosquito breeding at a drain located in the front of the facility. Larvae were observed in the drain and larvicide was applied. Two mosquito traps set by the drain captured 21 *Culex* species mosquitoes.
- N.** Staff responded to a routine complaint of mosquito activity from a resident of 89032 and trapped three mosquitoes with characteristics similar to *Ae. aegypti*. Two of the mosquitoes were tested for Zika Virus by the Department of Agriculture and one was sent to the Centers for Disease Control (CDC) reference lab for species confirmation. *Ae. Aegypti* are vectors of exotic arboviruses including Zika, Dengue, and Chikungunya. Infected travelers can import these diseases when traveling overseas and serve as sources of outbreaks. *Ae. Aegypti* behavior and biology differ from typical mosquitoes in Clark County. They are active during the day, have short flight ranges, and are persistent biters. They prefer to lay eggs in small containers holding water, which can remain viable for months. Their close association and dependences on humans to provide breeding habitat, particularly within residential properties, results in widespread but patchy distribution, making effective control difficult. The best chance for eradicating these mosquitoes is early

detection, before the population has a chance to become abundant and widespread. Once established, these mosquitoes are very difficult to eliminate from urban residential habitat. SNHD setup its Incident Command System and mobilized the Invasive Aedes Response Protocol. The surveillance approach was to place target specific traps outward from the initial identification to determine the geographical extent of the population. North Las Vegas leadership was informed of the findings and assisted with aspects of the response activities. Between June 1 and June 8, staff set 184 mosquito traps at 108 homes; 17 sites yielded 21 female and 3 male *Aedes* mosquitoes. Surveillance showed the geographic region of the trapped mosquitoes extended throughout the community. As a result, on June 9, a truck mounted ULV fog event was conducted in the entire area to provide a larger scale adult control measure. A joint press release with SNHD and NLV Public Information Offices was issued. Between June 13–15, post ULV fog surveillance was conducted to verify efficacy of the control measures. In total, two additional *Ae. aegypti* were identified from 57 traps set at 48 locations during the post ULV surveillance. A handheld ULV fog treatment was conducted at one of the positive locations. On June 17, a secondary truck mounted ULV fog of the community was conducted in a continued effort to reduce the adult population and prevent colonization. Continued trapping has identified no additional *Ae. aegypti* in the original community, however trapping in the surrounding communities identified three *Ae. aegypti* in the 89130 zip code. Handheld ULV treatments were conducted and trapping will continue to determine geographical extent of the invasive *Aedes* population. All *Aedes* have tested negative for Zika Virus, West Nile Virus, St. Louis Encephalitis, and Western Equine Encephalitis

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	June 2016	June 2017		FY 15-16	FY 16-17	
School Facility Inspections	6	8	↑	960	968	↑
School Facility Complaints	0	0	→	28	14	↓
School Food Service Facility Inspections	1	0	↓	755	747	↓
School Food Service Facility Complaints	0	1	↑	2	12	↑
Child Care Facility Inspections	39	58	↑	337	393	↑
Child Care Facility Complaints	2	4	↑	38	20	↓
Body Art Facility Inspections	61	53	↓	452	426	↓
Body Art Facility Complaints	1	0	↓	12	9	↓
Body Art Artist Special Event Inspections	5	15	↑	418	144	↓
Body Art Cease & Desist Order To Artists Lacking Permits	6	4	↓	41	50	↑
Water Store and Bottling Plant Inspections	7	3	↓	29	53	↑
Water Store and Bottling Plant Complaints	0	0	→	0	2	↑
Total Special Program Pre-Permitting Services	7	15	↑	119	170	↑
Total Special Programs Request Intake	3	5	↑	72	109	↑
Total Special Programs Request Released	7	11	↑	118	194	↑
Total Service Request Current in Pre-Permitting	85	133	↑			
Foodborne Illness Complaint Investigations	2	1	↓	11	16	↑
Single Case of Legionellosis Investigations	3	4	↑	13	17	↑
Summer Food Service Program Inspections	74	14	↓	122	60	↓
Public Water System Sanitary Surveys	9	10	↑	31	41	↑
Public Water System Violation Letters Issued	0	2	↑	12	19	↑
Public Water System Complaints Received	0	0	→	0	0	→

1. Outbreak Investigation Support:

- A. Staff conducted one environmental investigation of potential outbreaks of foodborne illness at a Clark County food establishment and four environmental investigations of public facilities that may have a possible association of a single case of legionellosis. All of the other investigations conducted did not reveal any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigations was adequately addressed.
- B. **Rio All Suite Hotel and Casino, 3700 W. Flamingo Rd.:** Environmental Health staff worked in conjunction with staff from the Office of Epidemiology in conducting environmental investigations of the outbreak of disease at the facility. For more

specific information, please see the interim report published by the Office of Epidemiology and Disease Surveillance.

- C. Doral Academy Red Rock, 626 Crossbridge Dr.:** Staff investigated a referral from the Office of Epidemiology of a potential outbreak of Fifth's disease. Staff met with the school nurse and obtained information regarding the suspected/confirmed cases, copies of informational letters that were sent home to parents/guardians, and cleaning and disinfectant product information. Staff provided "SOAPY" educational information.

2. Body Art:

- A.** Staff issued four Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
- B. Shades and Strokes Permanent Makeup Event, Alexis Park Hotel, 375 E. Harmon Ave.:** On May 12, staff conducted inspections of two temporary tattoo artists. No violations were found at time of the inspections.

3. Water Facilities:

- A. Speed Vegas** water hauling activities are projected to continue until the end of CY2017 (deadline for either drilling a water 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** water hauling activities are expected to end in summer 2017 (estimated completion of interconnecting with the Red Rock Fire Station).
- D. 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 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. One coliform-present sample event occurred in June; it was not E. coli-present.
- F.** On June 20, staff provided the **Pioneer Saloon** public water system permit a level 2 treatment technique trigger assessment. The permit is required to address corrective actions cited within that assessment by July 20.

4. Outreach

- A.** On June 12–13, 2017, as part of a grant funded deliverable, staff traveled to Reno, NV to teach a class on the basics of Legionella investigations. Topics such as the history of Legionellosis, optimal growth conditions of the bacteria, and building water systems were discussed. A mock investigation was completed with onsite sampling done at the testing facility. Representatives from Washoe County and Carson City were in attendance.

5. EHS-Net Activity:

- A.** Staff continued running the social media program and collecting results.
- B.** Staff met with CDC and the City of Minneapolis Health Department via phone and email to provide insight into the possible use of social media monitoring for foodborne illness detection and response for the upcoming 2018 Super Bowl event.
- C.** Staff met with research partners via video conference to plan upcoming data analysis, with the goal of identifying trends among poor performing restaurants in order to better assist them with proper food safety.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	June 2016	June 2017		FY 15-16	FY 16-17	
Food Safety Assessment Meetings	2	5	↑	32	43	↑
Total Food Pre-Permitting Services	892	873	↓	8,465	9,591	↑
Total Service Request Intake	221	254	↑	2,612	2,894	↑
Total Service Request Released	237	134	↓	2,688	2,739	↑
Total Service Requests Current in Pre-Permitting	673	855	↑			

1. Enforcement Actions and Investigations:

- A. Pizza Rev, 2300 W. Sahara Ave.:** This facility installed an electronic customer self serve beer tap system. Customers pay for the beverage and are issued an electronic ID which allows the dispenser to operate. This resulted in some interesting challenges for FDAP staff for assessment of cleaning procedures, drainage of liquid waste, lighting, and sanitation certification requirements. The system is similar to other drink dispensers but is larger and custom built. Similar systems approved were mostly designed as fine wine dispensers. After several pre-permitting inspections, the facility met food safety requirements and the facility was issued a health permit.
- B. Kucara-Macara, 4225 W. Sahara Ave.:** A final permitting inspection found several construction deficiencies. Staff was unable to verify sanitation certification for the ice frosty maker due to the lack of a data plate. The operator reported that this unit had been used in another approved facility, but because the unit had no marks, it was taken out of service. Staff also found that the facility had no floor sink to indirectly drain the three compartment sink. The three compartment sink drained directly into the wall. Facility staff insisted that there was no change in construction to the hand sink or three compartment sink. Further research showed an Herbal Life establishment was operating there before Mucara-Kucara. The files show the three compartment sink and hand sink drain lines and locations were completely different. There was a hub drain on the three compartment sink to allow for indirect draining. The hand sink for Herbal Life was in the same room and also drained into the hub allowing for indirect draining. The inspector sent Kucara-Mucara pictures of what the wash equipment was like before to show what they needed to do. The inspector has not heard any response on the matter.
- C. Dong Ting Chun, 4850 W. Flamingo Rd., Ste. #34-35:** This facility had a change of permit holder (CPH) inspection on June 8. During the inspection, staff found several uncontrolled risk factors for foodborne illness which resulted in 36 demerits. Inspectors found the walk-in refrigerator and one sandwich prep table operating at unsafe temperatures, leaving only one working beverage cooler and one working reach-in cooler for the entire facility. Consequently, the facility was closed for operating under an IHH, lack of adequate refrigeration, and for earning more than 10 demerits. The facility operator had previously participated in a Food Safety Assessment Meeting on May 29. A supervisory conference following the failed inspection was conducted with the assistance of a Language Line interpreter, as the operator speaks Cantonese. During the conference, the operator expressed

understanding of all violations and disclosed that she had recently obtained her ServeSafe certificate. The operator has not yet requested a reinspection.

- D. Black Out Restaurant, 3871 S. Valley View Blvd.:** The concept for this restaurant is somewhat different, being that the dining area is completely dark. Guests are escorted to the dining area by staff wearing night vision goggles where they assist them in seating, as well as how to begin their dining experience once the food is brought out. There are lockers at the entrance so that guests can check their cell phones and any other distracting items they may have. The kitchen met all lighting requirements per SNHD Regulations and the permit was approved.
- E. Topsy Robot Bar, Miracle Mile, 3770 S. Las Vegas Blvd.:** Plans for this project were initially submitted in March. The robotic bartender, however, is not National Sanitation Foundation (NSF) / American National Standards Institute (ANSI) sanitation certified, which is required by SNHD Regulations. Because similar units had been allowed on cruise ships through CDC's Vessel Sanitation Program, the applicant was required to provide written proof of approval by the Department of Health and Human Services. Additionally, the applicant was required to submit Standard Operating Procedures to address maintenance, cleaning, and sanitization of food contact components, and a written agreement to use/replace the equipment per manufacturer's specifications. A final permitting inspection for the support area resulted in failure after staff discovered an existing vertical, active sewage waste line within the ware washing and food preparation area. Staff collaborated with the applicant and contractor to come up with an acceptable solution. The waste line was encapsulated from floor to ceiling with a sealed base. Following receipt of all required documents and successful permitting inspections, the first land based, robotic bar in the United States was approved to stock and operate.
- F. Juice Stars Las Vegas @ Fashion Show, 3200 S. Las Vegas Blvd.:** A pre-permitting inspection conducted on June 16 found several items out of compliance. The flooring in the kiosk had been installed upside down resulting in an exposed burlap surface on the floor. SNHD regulations require flooring in food establishments to be smooth and easily cleanable. One reach-in refrigerator was operating at the unsafe temperature of 48°F and there was insufficient lighting over the food prep surfaces. The final permitting inspection was completed and approved on June 20, after all violations were corrected.
- G. Sweetspot Nitrogen Ice Cream & Boba Tea, 6830 S. Rainbow Blvd. Ste. #140:** On June 6, a final permitting inspection was approved at this facility which utilizes liquid nitrogen to make ice cream. Liquid nitrogen is a very dangerous substance with a boiling point of -321°F, so it is important that neither food handlers nor customers come into direct contact with the liquid. At this facility, the liquid nitrogen is transported by insulated metal pipes directly from the gas canister into the mixing bowl. As the ice cream ingredients are added and stirred, the mixture is super-cooled. The liquid nitrogen boils off, forming a characteristic fog of nitrogen gas which is released into the air. Since nitrogen gas is inert and is not released in large quantities during this process, there is no hazard to the food handlers or customers.
- H. Southwest Diner, 761 Nevada Way:** The FDAP supervisor accompanied the Henderson Food Operations supervisor on a survey to address ongoing non-compliance with regard to the facility's grease capture machine. The machine has been in a state of disrepair for almost two years and has been violated at every routine inspection, with no attempt to repair or replace the unit. The operator did advise that she had begun the process of obtaining bids to install an in-ground grease interceptor and agreed to submit a plan for installation within 30 days. She

was instructed to contact Boulder City Development Services prior to beginning any work.

2. **Community Outreach:**

- A. One FDAP staff member participated in the *Aedes aegypti* mosquito response coordinated by SNHD's Vector Control office. Staff members outside of Vector Control have been trained to assist with setting and collecting mosquito traps to improve response to critical incidents.

VI. **AQUATIC HEALTH PROGRAM**

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	June 2016	June 2017		FY 15-16	FY 16-17	
New Projects Submitted to Plan Review	60	82	↑	764	771	↑
All Projects Released from Pool Plan Review	45	19	↓	555	475	↓
Total Operation Inspections	643	468	↓	4,986	4,657	↓
Complaint Investigations	53	43	↓	292	232	↓
Inactive Body of Water Surveys	8	6	↓	123	67	↓
Total Program Services Completed	809	618	↓	6,720	6,202	↓

1. **Enforcement Actions:**

- A. Aquatic Health Program staff investigated 12 separate **Drowning/Near Drowning/Diving Incidents.**
- B. **Hampton Court Apartments, 3955 Swenson St.:** On June 2, staff conducted a CPH inspection at the property. Upon arrival, staff observed a family of ducks in the pool. Property management was made aware of the ducks living on property and told to contact the appropriate animal control agency given the protected status of some water fowl.
- C. **Harrison Pines Apartments, 5045 Harrison Dr.:** On June 19, staff addressed complaints for the pool and spa. The complaint for the pool stated that the pool was green and stagnant. The complaint for the spa stated that the spa had about one foot of stagnant water in it. The complainant further stated that the green and stagnant water will bring mosquitoes. Both complaints were found to be invalid.
- D. **Cowabunga Bay, 900 Galleria Dr.:** On June 19, SNHD staff received notification that there was a drowning incident at the wave pool which occurred on June 18. Staff responded and conducted a post incident investigation of the body of water with a follow-up inspection, as well as, a routine inspection of other bodies of water on the property. No violations were found during the investigation which would have resulted in a failed inspection.
- E. **Airstream Village, 1028 Fremont St.:** On June 19, the plumbing inspection for the spa failed due to improperly sized pipe fittings. The fittings were subsequently replaced and the plumbing inspection was approved.
- F. **Aria Hotel Casino, 3730 S. Las Vegas Blvd.:** On June 21, SNHD was notified of a near drowning incident on the property. Staff arrived to conduct the post incident investigation and associated routine inspections. No critical violations were noted during the investigation or inspection.

- G. Gramercy Spa, 9255 W. Russell Rd.:** On June 22, the spa was temporarily closed for an IHH, a broken suction outlet cover. The operator drained the spa, replaced the broken cover, and refilled while the inspector was onsite.
- H. Meadow Ridge Apartments, 5055 Lindell Rd.:** On June 26, SNHD staff arrived for a routine inspection. During the inspection, it was discovered that the pool gate was not compliant. The pool and spa were closed and the facility is scheduled to be reinspected.

VII. TRAINING AND COMPLIANCE

1. Training office staff participated in the National Environmental Health Association (NEHA) Food Safety Committee conference call on June 1.
2. Staff provided Violations Standards Document (VSD) training to EHS staff on June 2, 6, 9, and 15.
3. Staff participated in the Conference for Food Protection (CFP) Council II Employee Food Safety Training Committee conference call on June 6.
4. Staff submitted the Association of Food and Drug Officials (AFDO) Grant Category 4 Final Report on June 8. The Final Report was approved by AFDO on June 15
5. Staff participated in the Food Establishment Resource Library (FERL) meeting on June 13.
6. Staff participated in the CFP Demonstration of Knowledge Sub-committee conference call on June 15.
7. Training office and food operations staff participated in a NEHA webinar entitled "Wonderful World of Edibles: Are they safe?" on June 16.
8. Training office staff participated in a meeting to discuss Food and Drug Administration (FDA) Program Standard 4 Quality Assurance (QA) Program and the SNHD's progress with the Food Operations QA policy and forms on June 16.
9. Staff welcomed the Summer Business Institute (SBI) Intern, Jessica Mounannes, on June 19.
10. Training office and food operations staff participated in a National Association of County and City Officials (NACCHO) webinar entitled "Edible Marijuana Sharing Session" on June 20.
11. Training office staff participated in the CFP Program Standards Subcommittee conference call (Group 2) on June 22.
12. Training office staff participated in the Conference for Food Protection (CFP) Council III Special Processes Sub-Committee conference call on June 23.
13. Special Processes staff finalized the Hazard Analysis and Critical Control Point (HACCP) and Waiver Review Policies (required for Program Standard 3) for Director approval June 26.
14. Training office assisted with the following special events: World of Tea on June 14; Electric Daisy Carnival on June 16; and IFT on June 26.
15. Training office and food operations staff participated in the NACCHO Risk Factor Study Sharing Session Part I on June 28
16. Training office staff attended the Food Operations Quality Assurance Policy staff meeting on June 30.
17. Staff continued to train nine new hires throughout the month.
18. Staff continued standardization of Food Operations staff throughout June with five EHS IIs completing standardization.
19. 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.
20. Training office staff continued to participate in the Food Operations Leadership

meetings.

21. Special Processes staff participated in joint inspections at the request of Food Operations and Facilities Design Assessment and Permitting (FDAP) for facilities conducting complex food preparation, i.e., reduced oxygen packaging, and other special processes.
22. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently 15 cook chill/sous vide plans, 6 2-barrier plans, 8 other HACCP plans, 14 waivers, and 8 operational plans in review.
23. Special Processes staff provided guidance to Food Operations and industry regarding label requirements. There are currently 15 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	June 2016	June 2017		FY 15-16	FY 16-17	
Facility Label Review Submissions	6	7	↑	71	84	↑
Facility Label Review Releases	6	7	↑	81	92	↑
Number of Labels Approved	31	14	↑	1,090	1,627	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	June 2016	June 2017		FY 15-16	FY 16-17	
Cook Chill/Sous Vide Submissions	0	7	↑	5	4	↓
Cook Chill/Sous Vide Releases	0	2	↑	10	10	→
2-Barrier ROP Submissions	0	0	→	5	3	↓
2-Barrier ROP Releases	1	2	↑	11	11	→
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	5	5	→
Other Special Processes Releases	0	0	→	6	4	↓

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

Waivers & Operational Plans Review	June 2016	June 2017		FY 15-16	FY 16-17	
Waiver Review Submissions	1	0	↓	8	5	↓
Waiver Review Releases	1	0	↓	7	3	↓
Operational Plan Submissions	0	1	↑	0	7	↑
Operational Plan Releases	0	0	→	4	5	↑

JLR/hh