



# Memorandum

**Date:** August 24, 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	July 2016	July 2017		FY 16-17	FY 17-18	
Routine Inspections	1,737	1,751	↑	1,737	1,751	↑
Reinspections	220	191	↓	220	191	↓
Downgrades	203	178	↓	203	178	↓
Closures	13	14	↑	13	14	↑
Special Events	52	56	↑	52	56	↑
Temporary Food Establishments & Tasting Event Booths	261	388	↑	261	388	↑
<b>TOTALS</b>	<b>2,486</b>	<b>2,578</b>	<b>↑</b>	<b>2,486</b>	<b>2,578</b>	<b>↑</b>

#### 1. Enforcement Actions and Investigations:

- A. **A-1 Mobile Catering #7, 5560 E. Lake Mead Blvd.:** On July 5, the facility was closed as a result of an Imminent Health Hazard (IHH), lack of adequate refrigeration (76°F). The inspector documented 11 demerits. The facility was reinspected and reopened on July 12 with zero demerits.
- B. **Origin India Restaurant, 4480 S. Paradise Rd.:** On July 5, the facility was closed as a result of excessive demerits and failed Change of Permit Holder (CPH) inspection. The inspector documented 48 demerits. The facility is still closed at this time but has applied for a health permit with Facilities Design Assessment and Permitting (FDAP).

- C. **Dragon Grille, 4181 Pioneer Ave.:** On July 8, the facility was closed a result of an IHH, lack of adequate refrigeration (58°F). The inspector documented 16 demerits. The facility was reinspected and reopened on July 11 with zero demerits.
- D. **Planet Hollywood, 3667 S. Las Vegas Blvd.:** On July 10, staff investigated the self-closing of the resort due to an IHH, non-potable water flooding several facilities. Most facilities were reopened July 13 or sooner. **Planet Dailies** incurred major damages and will take 4-6 weeks to reopen.
- E. **Popeye's Chicken #12047, 1229 E. Flamingo Rd.:** On July 17, the facility was closed as a result of an IHH, pest infestation. The inspector documented 9 demerits. The facility was reinspected and reopened on July 18 with zero demerits.
- F. **Luxor, 3900 S. Las Vegas Blvd.:** On July 19, staff issued Cease and Desist Orders to two unpermitted bars by the Luxor Pool. Facility was referred to FDAP to obtain permits.
- G. **Teriyaki Boy Healthy Grill, 4441 E. Bonanza Rd. Ste. 105:** On July 20, the facility was closed as a result of an IHH, lack of adequate refrigeration. The facility was reopened on July 24.
- H. **Las Americas, 2319 S. Eastern Ave.:** On July 26, the facility was closed as a result of IHHs, roof leaking into food preparation areas and excessive demerits. The inspector documented 46 demerits. The facility has decided to delete their health permit.
- I. **Mega Tom's Burgers:** On July 26, the facility was closed during a routine inspection that resulted in 46 demerits. The facility was reopened on July 27.
- J. **Mr. Sandwich III, 4626 S. Maryland Pkwy. Ste. C:** On July 27, the facility was closed as a result of a failed C grade reinspection. The inspector documented 22 demerits to include one critical and four major repeat violations. The facility was reinspected and reopened on July 31 with three demerits.
- K. **Sake Rok, 3786 S. Las Vegas Blvd.:** On July 31, staff issued a Cease and Desist Order for reduced oxygen packaging (ROP) products in non 10k bags. Upon follow-up the next day with SNHD EH Special Processes, most of product was able to be kept. Facility will switch to 10k bags until they can obtain an approved Hazard Analysis and Critical Control Point (HACCP) Plan. Facility has already begun the process to obtain an approved HACCP Plan.
- L. **Fatburger #126, 4663 E. Sunset Rd.:** Complaint investigation for unsanitary conditions on July 20 found facility lacking necessary maintenance and cleaning. Facility had a roof leak at the front counter, damaged ceiling tiles, and damaged base coving/flooring throughout the kitchen with significant grease buildup. All kitchen surfaces, including the hood, had extensive grease buildup indicating lack of routine cleaning. Facility also lacked air conditioning which was affecting some refrigeration units. Operator closed the facility in order to conduct a deep cleaning and make repairs. Facility is still closed at this time.
- M. **Pho Kitchen, 6820 Spring Mountain Rd.:** Facility was closed when found operating with an IHH, pest infestation. It was reinspected and reopened ten days later.
- N. **168 Market Restaurant, 3459 S. Jones Blvd.:** Facility was closed when found operating with an IHH, pest infestation. It was reinspected and reopened two days later.
- O. **Kelly's Cajun Grill, 32100 Las Vegas Blvd.:** Facility was closed for an IHH, gross unsanitary conditions, including pest infestation. The inspector documented 42 demerits. A survey was conducted seven days later and live pests were still found in the facility. Pest control treatment continues and facility remains closed.

- P. **Fat Dumpling, 3959 Spring Mountain Rd.:** Facility self-closed during a reinspection due to the presence of live roaches. The reinspection was conducted after a required Administrative Process Managerial conference. Seven days later the operator reported control of pest issues and elimination of harborage conditions. Facility was reinspected and reopened with a zero demerit A grade.
- 2. **Onsite Intervention Training:**
  - A. Onsite Intervention Training was held with the following facilities: Axum Ethiopian Restaurant, 860 E. Twain Ave.; Roberto's Taco Shop, 10612 S. Eastern Ave.; China Sky Chinese and Sushi, 2520 E. Craig Rd.; and Mariscos El Puerto, 1901 N. Decatur Blvd.
- 3. **Supervisory/Managerial Conferences:**
  - A. Supervisory Conferences were held with the following facilities: China One, 11710 W. Charleston Blvd.; Fat Dumpling, 3959 Spring Mountain Rd.; and Thai Pepper, 2226 S. Paradise Rd.
- 4. **Community Outreach and Training:**
  - A. On July 6, staff had a preliminary HACCP plan meeting with Guy Savoy representatives.
  - B. Several staff members attended the National Environmental Health Association Annual Educational Conference.

**II. SOLID WASTE AND COMPLIANCE PROGRAMS**

**ENVIRONMENTAL HEALTH Solid Waste Management Authority (SWMA) Illegal Dumping Complaints and Hearing Officer Process – Fiscal Year Data**

Illegal Dumping and Hearing Officer Process	July 2016	July 2017		FY 16-17	FY 17-18	
Notices of Violations (New & Remails)	14	6	↓	14	6	↓
Adjudicated Hearing Cases	11	5	↓	11	5	↓
Total Cases Received	101	111	↑	101	111	↑
Hearing Penalties Assessed	\$6,000	\$3,200	↓	\$6,000	\$3,200	↓

**ENVIRONMENTAL HEALTH Restricted Waste Management Program – Fiscal Year Data**

Restricted Waste Management	July 2016	July 2017		FY 16-17	FY 17-18	
Inspections	255	243	↓	255	243	↓

**ENVIRONMENTAL HEALTH Underground Storage Tanks (UST) Program – Fiscal Year Data**

Underground Storage Tanks	July 2016	July 2017		FY 16-17	FY 17-18	
Compliance Inspections	83	98	↑	83	98	↑
Final Installation/Upgrade/Repair Inspections	4	6	↑	4	6	↑
Closure Inspections	2	3	↑	2	3	↑
Spill Report Investigations	2	1	↓	2	1	↓
Reinspections	0	2	↑	0	2	↑

**ENVIRONMENTAL HEALTH Permitted Disposal Facilities (PDF) Program – Fiscal Year Data**

Permitted Disposal Facilities	July 2016	July 2017		FY 16-17	FY 17-18	
Inspections	17	14	↓	17	14	↓
Reinspections	0	3	↑	0	3	↑

1. **Solid Waste Plan Review Program (SWPR):**

- A. **Permits Issued** – A Recycling Solution (MRF-Modification); and Timet (Landfill-Approval)  
**Permit Removals** – None
- B. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; Timet; and Wells Cargo
- C. **Facility Applications Being Processed** – Compost Plant (2); Landfills (2); Medical Waste (1); Recycling Center (3); Materials Recovery Facility (2); Solid Waste Storage Bin Facility (2); Transfer Station (1); Waste to Energy (1); and Waste Grease (3)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in August:** Blind Center of Las Vegas; and Clark County Public Works-Eastside Separator

**ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data**

Asbestos Permitting Services	July 2016	July 2017		FY 16-17	FY 17-18	
Asbestos Permits Issued	61	48	↓	61	48	↓
Revised Asbestos Permits Issued	1	1	→	1	1	→



**ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data**

Subdivision Plan Review	July 2016	July 2017		FY 16-17	FY 17-18	
Tentative Maps-Received	11	21	↑	11	21	↑
Tentative Maps-Lot Count	522	1,303	↑	522	1,303	↑
Final Maps-Received	15	13	↓	15	13	↓
Final Maps-Lot Count	457	260	↓	457	260	↓
Final Maps-Signed	10	5	↓	10	5	↓
Final Maps (Signed)-Lot Count	393	95	↓	393	95	↓
Improvement Plans-Received	17	7	↓	17	7	↓
Improvement Plans-Lot Count	566	220	↓	566	220	↓
Expedited Improvement Plans-Received	3	2	↓	3	2	↓
Expedited Improvement Plans-Lot Count	375	2	↓	375	2	↓
Fees Paid	\$23,602	\$10,924	↓	\$23,602	\$10,924	↓

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

Individual Sewage Disposal Systems	July 2016	July 2017		FY 16-17	FY 17-18	
Residential ISDS Permits	10	5	↓	10	5	↓
Commercial ISDS Permits	1	4	↑	1	4	↑
Residential Pool Plan Reviews	7	9	↑	7	9	↑
Loan Certifications	9	2	↓	9	2	↓
Tenant Improvements	16	15	↓	16	15	↓
Compliance Issues Resolved (pre-permitting)	8	4	↓	8	4	↓
Compliance Cases Resolved (post-permitting)	0	15	↑	0	15	↑

**2. 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.
- C. On July 25, ISDS staff presented “*Septic Systems: A Quick Guide and Overview*” at the Goodsprings Citizens Advisory Council meeting.

**3. 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 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	July 2016	July 2017		FY 16-17	FY 17-18	
West Nile Virus Surveillance Traps Set	244	354	↑	244	354	↑
West Nile Virus Surveillance Mosquitoes Tested	4,936	6,800	↑	4,936	6,800	↑
West Nile Virus Surveillance Submission Pools Tested	261	264	↑	261	264	↑
West Nile Virus Surveillance Positive Mosquitoes	10	234	↑	10	234	↑
West Nile Virus Surveillance Positive Submission Pools	2	8	↑	2	8	↑
Saint Louis Encephalitis Positive Mosquitoes	270	0	↓	270	0	↓
Saint Louis Encephalitis Positive Submission Pools	14	0	↓	14	0	↓
Elevated Blood Level Home Investigations	0	1	↑	0	1	↑
Healthy Homes/Landlord Tenant Response (LLT)	3	14	↑	3	14	↑
CMART/MATT Services	0	0	→	2	2	→
Public Accommodations Inspections	4	4	→	4	4	→
Public Accommodations Complaints	15	18	↑	15	18	↑
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	0	0	↓
Mobile Home/Recreational Vehicle Park Complaints	3	1	↓	3	1	↓

1. Public Accommodations:

- A. **Fortune Hotel and Suites, 325 E. Flamingo Rd.:** Vector Control and Food Operations staff responded to a complaint that the facility was infested with bedbugs and that headboards from infested rooms were placed in the walk-in fridge used for the continental breakfast. No headboards were observed in the walk-in at time of inspection. One vacant, dirty room was inspected and no evidence of bed bugs was observed. No bed bugs were observed during the facility's annual inspection which took place earlier in the year. The facility's Pest Control Operator (PCO) is Orkin; they are called on all reports of infestations. Staff was unable to substantiate the complaint and the complaint was subsequently closed.
- B. **Mardi Gras Inn, 3500 S. Paradise Rd.:** Staff responded to a complaint that Room #3131 had dirty towels with feces and stains, the door was missing security chain/lock, and the door was in disrepair. Upon inspection, the door was not in disrepair and the lock was functioning normally. No dirty towels were observed in the room. The security chain was missing but SNHD does not require one. Staff was unable to substantiate the complaint and the complaint was subsequently closed.

- C. **Capri Motel, 3245 Fremont St.:** Staff met with onsite management regarding a complaint of a guest being bitten by bed bugs. Staff was emailed a copy of the pest control report. Management had Axon Pest Control treat the entire property as well as inspect the guestroom. Staff was unable to substantiate the complaint and the complaint was subsequently closed.
  - D. **Motel 6 #1324, 5085 Dean Martin Dr.:** Staff met with onsite management and inspected Room #156 for a complaint of mold in the shower. Upon inspection, the shower/bathtub appeared clean and intact. Staff did not observe any water damage or stains anywhere throughout the bathroom. Staff was unable to substantiate the complaint and the complaint was subsequently closed.
  - E. **Diamond Inn, 4605 Las Vegas Blvd.:** Staff conducted a routine inspection at the facility. Several major repeat violations were noted which included a damaged ceiling in a storage room behind the registration desk, unsanitary mattresses, and faulty and inoperable smoke alarms. The unsanitary mattresses were replaced onsite as were the faulty smoke alarms. The violations were discussed at length with the property manager. Staff will follow-up in thirty days.
  - F. **Plaza Hotel & Casino, 1 S. Main St.:** Staff responded telephonically to a bed bug complaint at the facility. Management was unaware of the complaint but took the room off market until their PCO could evaluate the room for pest activity and treat if needed. No pest activity was noted and the room was subsequently placed back into service.
  - G. **Encore Hotel & Casino, 3121 S. Las Vegas Blvd.:** Staff responded telephonically to a bed bug complaint at the facility. Property management was aware of the complaint and the room in question was inspected by the facilities PCO and found to be pest free. The complaint was unsubstantiated and subsequently closed.
  - H. **Super 8 Las Vegas, 1213 S. Las Vegas Blvd.:** Staff responded telephonically to a bed bug complaint in two rooms at the facility. Property management was aware of the complaint and the rooms were inspected by the facilities PCO and found to be pest free. The complaint was unsubstantiated and subsequently closed.
2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. **Pair-A-Dice Trailer Park, Unit #34, 2067 Las Vegas Blvd.:** Staff responded to a complaint filed by the onsite manager that Unit #34 had an extreme rotting meat smell coming from inside the unit. The manager also notified the police. Upon arrival, the police had already responded and the resident was storing meat in a non-functional fridge. The resident was advised to discard the contents of the fridge and she did. Upon inspection of Unit #34, the fridge was observed outside and a strong malodor was noticed. Dried meat juice was observed on the concrete beneath the fridge. The fridge was scheduled to be removed the next day.
  - B. **Mi Casita MHP, 815 Sky Rd.:** Staff conducted a Change of Permit Holder (CPH) inspection at the facility. The new owner had applied for a CHP approximately 18 months prior to the inspection. The CPH was delayed due to legal issues and the failure of the new property owner to properly close the abandoned water well located on the property. The legal issues have now been resolved and the abandoned water well was properly capped. During the inspection, staff documented several spaces in violation of both NAC 461A and NRS 444. These violations were discussed at length with the property manager. The new owner was instructed to ensure that all violations were corrected within 30 days. The health permit was released subsequent to correcting all violations noted during the inspection. Staff will follow-up within 90 days.

**3. Landlord Tenant Complaints:**

- A. 1887 Dwarf Star Dr., Unit 242:** Staff responded to a tenant complaint of a nonfunctional Heating, Ventilation, and Air Conditioning (HVAC) unit. Staff confirmed the loss of the essential service. Staff discussed the complaint with property management. They were aware of the issue and were in the process of re-establishing a functional HVAC system. The conditions observed during the inspection did not meet the habitability requirements outlined in NRS118A.290. The complaint was valid and subsequently closed.
- B. 2101 Sandy Ln., Unit I-17:** Staff responded to a tenant complaint of a nonfunctional HVAC unit. Staff confirmed the loss of the essential service. The internal room temperatures measured 94°F with both an IR gun and a Thermapen. Staff discussed the complaint with property management. They were aware of the issue and were in the process of re-establishing 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.
- C. 1597 Palora St.:** Staff responded to a tenant complaint of a nonfunctional HVAC unit. The tenant had temporarily moved from the unit due to the loss of A/C. When staff met the tenant onsite, property management had already repaired the A/C unit. Staff confirmed that the A/C unit was functioning normally. Staff was unable to substantiate the complaint and the complaint was subsequently closed.

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

- A.** An EBL investigation was conducted for a 6 year old child with an initial reported blood lead level (BLL) of 21 µg/dl on July 14. An earlier test in March found a much lower BLL of 5µg/dl. Water, soil, and dust wipes were sent to a certified lead laboratory for testing. Results are pending. All items tested within the home by X-Ray Fluorescence tested negative for lead with the exception of several pieces of dishware and the floor mats of the family's car. The child did not use any of the dishware which tested positive but does ride in that vehicle on a routine basis. The child's mother has opted to discard the dishware and vehicle mats. The home is on a private well system which recently had work done on the pumps. A water sample was also sent for analysis.

**5. Vector Surveillance:**

- A.** On July 19, staff gave a mosquito presentation to the City of Henderson parks staff. Approximately 25 people were in attendance. A second training was scheduled for that morning but was canceled due to flooding in the Anthem area.
- B.** On July 25, staff gave a mosquito presentation to the City of Henderson utilities staff. Approximately 30-40 people were in attendance.
- C.** On July 25, staff met with the City of North Las Vegas to discuss mosquito control in street drains. Public works now has dippers and a supply of Natular T30 to inspect and treat drains as needed.
- D.** Staff continued with surveillance and targeted control for the *Aedes aegypti* mosquitoes identified in 89130 and 89032. Staff set an additional 88 mosquito traps and identified 16 locations with *Ae. aegypti*, including a new area north of the index community, as well as, areas previously treated with Ultra Low Volume (ULV) adulticide fog. Staff continued to place mosquito breeding and bite prevention door hangers at residences. A third truck mounted ULV fogging event was coordinated with North Las Vegas counterparts; staff conducted the communitywide treatment on July 29. All *Ae. aegypti* have tested negative or are pending results for Zika virus, West Nile Virus, St. Louis Encephalitis, and Western Equine Encephalitis.



**IV. SPECIAL PROGRAMS**

<b>ENVIRONMENTAL HEALTH Special Programs – Fiscal Year Data</b>						
<b>Special Programs</b>	<b>July 2016</b>	<b>July 2017</b>		<b>FY 16-17</b>	<b>FY 17-18</b>	
School Facility Inspections	1	0	↓	1	0	↓
School Facility Complaints	0	1	↑	0	1	↑
School Food Service Facility Inspections	1	0	↓	1	0	↓
School Food Service Facility Complaints	0	0	→	0	0	→
Child Care Facility Inspections	49	23	↓	49	23	↓
Child Care Facility Complaints	3	1	↓	3	1	↓
Body Art Facility Inspections	30	29	↓	30	29	↓
Body Art Facility Complaints	0	1	↑	0	1	↑
Body Art Artist Special Event Inspections	0	2	↑	0	2	↑
Body Art Cease & Desist Order To Artists Lacking Permits	0	6	↑	0	6	↑
Water Store and Bottling Plant Inspections	10	1	↓	10	1	↓
Water Store and Bottling Plant Complaints	1	0	↓	1	0	↓
Total Special Program Pre-Permitting Services	12	32	↑	12	32	↑
Total Special Programs Request Intake	8	10	↑	8	10	↑
Total Special Programs Request Released	5	11	↑	5	11	↑
Total Service Request Current in Pre-Permitting	88	132	↑			↑
Foodborne Illness Complaint Investigations	3	2	↓	3	2	↓
Single Case of Legionellosis Investigations	0	0	→	0	0	→
Summer Food Service Program Inspections	30	57	↑	30	57	↑
Public Water System Sanitary Surveys	5	9	↑	5	9	↑
Public Water System Violation Letters Issued	7	1	↓	7	1	↓
Public Water System Complaints Received	0	0	→	0	0	→

1. **Schools:**

A. **Knudson Middle School, 2400 Atlantic St.:** On July 27, staff investigated a complaint of water intrusion damaging several areas of the library. A survey of the library revealed intrusion of water on several areas of the ceiling. The vice principal was informed of the water intrusion and immediately requested a work order for the repairs. The vice principal was instructed to contact SNHD when repairs were complete.

2. **Outbreak Investigation Support:**

A. Staff conducted two environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments. None of the investigations 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.

**3. Body Art:**

- A. Staff issued six Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
- B. **Four Seasons Hotel, 3960 S. Las Vegas Blvd.:** On July 12, staff completed two body art temporary event inspections at the facility.
- C. **Rock N Roll Tattoo, 6060 Boulder Hwy.:** On July 27, staff responded to a complaint that the shop was dirty and a couch with damaged covering was in the lobby. Although the shop was not dirty, there was a couch with a torn covering that someone had attempted to repair with tape. The occupants of the shop were instructed to either remove the couch or have it repaired or replaced.

**4. 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** 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 hauling in summer 2017 (estimated completion of interconnecting with the Red Rock Fire Station).
- D. **Laker Plaza Inc** 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 the National Primary Drinking Water Regulations and Secondary Standards. Five coliform-present sample events occurred; all were E. coli-absent, except for one. All follow-up samples were coliform-absent.

**5. EHS-Net Activity:**

- A. Staff continued running the social media program and collecting results.
- B. Staff attended the National Environmental Health Association Annual Educational Conference in Grand Rapids, Michigan to network and disseminate information about the use of technology in the prevention and response of foodborne illness.
- C. Staff drafted sections of the developing foodborne illness response guide in collaboration with the Foodborne Illness Team.

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

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

	Feb. 2015	Feb. 2016		FY 15-16	FY 16-17	
<b>Food Pre-Permitting Services</b>						
<b>Food Safety Assessment Meetings</b>	1	6	↑	1	6	↑
<b>Total Food Pre-Permitting Services</b>	640	776	↑	640	776	↑
<b>Total Service Request Intake</b>	205	252	↑	205	252	↑
<b>Total Service Request Released</b>	267	337	↑	267	337	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	708	837	↑			

**1. Enforcement Actions and Investigations:**

- A. HOP, Harmon Center, 3717 S. Las Vegas Blvd.:** An unusual design plan was recently submitted for a 300 square foot self-serve beer kiosk. Adult patrons will be able to buy an Adult Beverage Pass which will allow them to fill and refill disposable drink ware at self-service kiosks which will be located at various venues throughout the city. Although the establishment did not fit neatly into any current SNHD health permit categories, staff was able to work with the applicant to permit the business as a Portable Unit for the Service of Food (PUSF) and stay within acceptable parameters of SNHD's Food Regulations. Harmon Center has allowed the business the use of a mop sink to dump waste water and an offsite commissary will be used as a support kitchen to clean and sanitize food contact equipment. Although the first HOP permit was approved, the owner states that the business is not operating yet due to software issues.
- B. Sam's Club #4983 Juice Bar, 7100 Arroyo Crossing Pkwy.:** Plans were accepted for a PUSF that would involve juicing and bottling unpasteurized juice on the sales floor. Staff was unable to approve the plans at the initial meeting due to lack of applicant knowledge on the operation. The plans were resubmitted at a second meeting and conditionally approved pending review by the SNHD Label Review and HACCP Review team. Because bottled, unpasteurized juice has been associated with numerous foodborne illness outbreaks, a HACCP evaluation was mandated. Following the HACCP review, it was determined that the juicing and packaging operation would need to take place in a permitted food preparation area, rather than the nonpermanent location initially proposed. Additionally, there remain questions about the operation of the juice bar, since it was discovered that a third party provider, not associated with Sam's Club, would be running it. SNHD regulations prohibit the sale of unpasteurized juice unless prepared onsite by the permittee. This applicant has not requested a final inspection yet.
- C. McDonald's, 10290 W. Charleston Blvd.:** Staff conducted a routine pre-permitting inspection of the facility which was remodeling the customer seating area and both restrooms. Customers were not allowed to access the interior of the building during construction, but the kitchen was operating with the drive through lane open for service. Because the restrooms required for employee use were out of service, the facility rented a restroom trailer, located in the parking lot, in order to remain in operation. The use of the trailer required that a waiver be submitted for alternate restrooms, as well as an Operational Plan, in order to use the restrooms for employees during construction. Additionally, the trailer required a Temporary Holding Tank permit from SNHD's Individual Sewage Disposal System (ISDS) program. The waiver and operational plan submitted were approved by FDAP Supervision and the Temporary Holding Tank permit was inspected by the ISDS staff. Once the remodel was completed, staff inspected the remodeled areas and the dining room and restrooms were approved for use.
- D. Origin India, 4480 Paradise Rd.:** An unapproved Change of Permit Holder (CPH) was determined to have occurred during a USDA Joint Inspection with Alex Turner, USDA-FSIS Compliance Investigator. At that inspection, the facility earned 48 demerits which resulted in a closure. The new owner was directed to contact FDAP immediately to apply for a new permit. An office plan review meeting was conducted and a Food Safety Assessment meeting was required to further evaluate the new owner's knowledge of food safety and sanitation. The owner and Person-in-Charge (PIC) attended the meeting and were able to express a satisfactory level of food safety knowledge and a final permitting inspection was scheduled. The final

permitting inspection resulted in failure due to continued lack of control of risk factors associated with foodborne illness. The owner was required to schedule a supervisory conference with the FDAP Supervisor to discuss the implementation of systems designed by the owner to control ongoing and recurrent risks. Another final permitting inspection resulted in failure due to continued unsanitary conditions and questionable fire suppression over equipment on the cook line. The facility remains closed and will be referred to the Clark County Fire Department.

- E. Tiki Hawaiian BBQ, 8460 Farm Rd.:** Staff conducted a pre-permitting inspection with the general contractor and found issues requiring correction. The facility plans had required the installation of a hand sink for the ware wash area. At the time of the inspection, the three compartment sink and the two compartment sink had not been installed but were positioned for installation. Staff recommended that the hand sink be installed adjacent to the two compartment prep sink. In addition, it was noted that a side entrance door was located within the kitchen area. Entering or exiting the side entrance could potentially allow flying insects to enter the food preparation area so staff required the installation of an air curtain over the door. Once the corrections were completed, a final inspection was conducted. The permit was approved and the facility was allowed to stock and operate.
- F. Public Works, 314 Water St.:** During a pre-permitting inspection, the facility was found to have been constructed differently from the approved plans. The changes included relocation of the hand sink, installation of a dipper well inside a wooden cabinet, improper construction of a counter trash receptacle with the cabinet acting as the waste receptacle, and an open ceiling over the ware wash area. Additionally, despite previous instructions prohibiting wood cabinetry in wet areas, the cabinetry was all wood construction, with water supply lines and drain lines located inside the cabinets. SNHD Food Regulations prohibit the use of wood cabinetry in wet zones to prevent deterioration due to moisture damage. The applicant was asked to submit revised plans, reflecting the actual build out of the facility. A washable drop ceiling was required in the ware wash area, along with an Operational Procedure for cleaning the open ceiling in the beverage service area. The dipper well was to be removed from the inside of the cabinet and the trash receptacle was to be constructed correctly. All cabinets were to be lined with FRP to assure zero moisture penetration into the wood and cabinet bottoms were to be removed so that the floor sinks would be accessible for cleaning and protected from splash. A final inspection has been scheduled.
- G. Ding's Garden, 3409 S. Jones Blvd.:** A CPH inspection resulted in closure due to uncontrolled risk factors for foodborne illness totaling 40 demerits. Violations observed included: multiple preparation sinks directly plumbed to sewer creating a potential cross connection, food handlers not properly washing hands when required, potentially hazardous foods stored in the temperature danger zone, and improperly cleaned food contact surfaces. The facility was required to attend a supervisory conference prior to reinspection due to the seriousness and number of violations observed at the scheduled inspection. Following the meeting and correction of all equipment and operational violations, the facility was inspected and approved for operation.
- H. Spicy Mama, 4250 S. Rainbow Blvd.:** A final permitting Inspection resulted in failure due to insufficient refrigeration. The walk-in refrigerator and walk-in freezer were found to be operating at unsafe temperatures of 70°F and 62°F, respectively. Other violations observed included a missing side food shield at the food service line and the air curtain at the back door was installed incorrectly without a micro switch. The micro switch ensures that the unit will activate when the door opens.

Following correction of all violations, the facility was inspected and the permit was released.

- I. **Nevada Nutra Tech, 2955 Coleman St.:** This facility will be manufacturing soft gel dietary supplement capsules. They are relocating from California to take advantage of the dry climate here because the capsules are highly sensitive to moisture. A pre-permitting inspection found two issues requiring correction prior to the final permitting inspection. In California, the operator had used a two compartment sink for washing and rinsing, and then items were placed on a grate and sprayed with sanitizer solution. SNHD regulations require a three compartment sink with the third compartment used for sanitizing by submersion. Submersion ensures all food contact surfaces are sanitized, whereas some surfaces can be missed when spraying. The operator agreed to replace the two compartment sink with a three compartment sink prior to the final inspection. The other issue was at the end of the manufacturing line. Finished capsules are emptied from the manufacturing machines into stainless steel catch basins where workers then scoop them out onto stainless steel drying sheets. No hand sinks can be installed in this area because moisture would be a problem. However, SNHD regulations require that food handlers wash their hands prior to donning gloves or otherwise handling open foods. Staff worked with the applicant to identify an area appropriate for the installation of two hand sinks and glove dispensers behind swinging doors. Food handlers will be able to pass through the doors in a manner that will not contaminate their gloved hands. Since SNHD regulations state that hand sinks must be accessible without going through doors, the applicant will submit a waiver with a Standard Operating Procedure that will ensure safe operation of the facility. A final permitting inspection has not yet been requested.
2. **Community Outreach:**
  - A. During the National Environmental Health Annual Education Conference in Grand Rapids, Michigan, SNHD staff conducted a Learning Lab entitled "A Novel Approach to Assessing Food Safety Knowledge." The interactive presentation offered participants the opportunity to conduct a mock Food Safety Assessment meeting. The goal was for participants to learn interview techniques and be introduced to tools which can be used to evaluate food establishment operator knowledge of food safety concepts prior to issuance of the health permit.
  - B. The FDAP supervisor attended the National Association of County and City Health Officials (NACCHO) conference in Pittsburgh to accept a Model Practice Award for the Environmental Health initiative "Instilling Food Safety Culture Prior to Permit Issuance."



**VI. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Program Services	July 2016	July 2017		FY 16-17	FY 17-18	
New Projects Submitted to Plan Review	37	37	→	37	37	→
All Projects Released from Pool Plan Review	60	57	↓	60	57	↓
Total Operation Inspections	503	309	↓	503	309	↓
Complaint Investigations	49	53	↑	49	53	↑
Inactive Body of Water Surveys	10	4	↓	10	4	↓
<b>Total Program Services Completed</b>	<b>659</b>	<b>460</b>	<b>↓</b>	<b>659</b>	<b>460</b>	<b>↓</b>

**1. Enforcement Actions and Investigations:**

- A. Aquatic Health Program staff investigated 11 separate **Drowning/Near Drowning/Diving Incidents.**
- B. **Oquendo Apartments, 9005 W. Oquendo Rd.:** On July 13, a revised new construction submittal was received for the proposed pool and spa. After reviewing the revised submittal, it was found that the plans were still not approvable. Review comments were drafted and provided to the contractor of record for additional corrections.
- C. **Las Palmas Apartments, 3550 Paradise Rd.:** On July 14, staff responded to a complaint that there was a bee hive in the vicinity of the spa, as well as dead bees in the skimmer. Upon arrival, there were no bees present near the spa, in the deck area, or within the skimmers. Management stated that a hive was removed by pest control a few weeks earlier.
- D. **Eden Apartments, 4350 Hualapai Wy.:** On July 14, staff completed the final new construction inspections for two bodies of water. The pool and spa both passed inspection and were released from new construction to operations.
- E. **Regent at Town Square, 6995 S. Durango Dr.:** On July 21, staff responded to a sanitation complaint. Staff determined that the pool company had appropriately closed the pool after a recent fecal incident. It was also determined that according to staff, appropriate steps were taken in regards to chlorine levels as well.
- F. **Rancho De Montana, 9105 W. Flamingo Rd.:** On July 25, staff responded to a complaint that the pool had excessive scum along the tile line, the depth markers were faded, the underwater lights were not operating, and the pool deck was separating from the plaster. The complaint was valid and staff required the facility to address all complaint issues within a specified timeframe.
- G. **Hard Rock Hotel, 4455 S. Paradise Rd.:** On July 28, the property hosted a special event which included a temporary body of water, an underwater photo booth. Emails sent prior to the event indicated that the equipment had been changed from the original submission. After discussing this with the coordinator and contractor, the original equipment was selected and used. During the event, no health or safety issues were noted and the body of water was approved to operate.

**VII. TRAINING AND COMPLIANCE**

- 1. Training office staff participated in a planning call for the Food and Drug Administration

- (FDA) Retail Program Standards Learning Lab taking place at the National Environmental Health Association (NEHA) Annual Educational Conference (AEC) on July 6.
2. Staff participated in the NACCHO Mentorship meeting held at the NEHA AEC on July 10.
  3. Staff participated as a Subject Matter Expert in the FDA Retail Program Standards Learning Lab and presented "Creating Collaborative Connections: A Guide to Improve Program Effectiveness" at the NEHA AEC on July 10-13.
  4. Tablet Training was provided to new aquatic health EH staff on July 14.
  5. Training office staff participated in the Food Establishment Resource Library (FERL) meeting on July 18.
  6. Staff attended preceptor training/development training on July 19.
  7. Training office staff attended and presented topics at the SNHD Food Safety Partnership (FSP) meeting on July 24.
  8. Staff conducted trainings in English and Spanish after the FSP meeting on July 24.
  9. Staff participated in the Conference for Food Protection (CFP) Demonstration of Knowledge Subcommittee conference call on July 27.
  10. Staff gave a food safety presentation at Three Square on July 31.
  11. A pilot training program went into effect placing new hires into a food operations office to complete field training: Kristina Castillo was assigned to the Downtown Office; Adriana Hemberger was assigned to the North Office; Summer Holloway and William Thompson were assigned to the Henderson Office; Kimberly Fowler, Pamela Roche, Alvin Li, and Kimberly Matteson were assigned to the Spring Valley Office; and Victoria Rich and Kristine Vasilevsky were assigned to the Strip Office on July 31.
  12. Training office staff collected trace back information for Mexican maradol papayas at La Bonita, 6000 W. Cheyenne Ave., and Marketon #1, 840 N. Decatur Blvd., at the request of the FDA for possible Salmonella contamination.
  13. Staff continued to train one new hire throughout July.
  14. Staff continued standardization of food operations staff throughout the month with 3 EHS IIs completing standardization.
  15. Staff continued to attend meetings for the SNHD Quality Improvement Team for Accreditation. Staff also assisted in developing an informational pictograph for Quality Circles.
  16. 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 throughout the month.
  17. Staff continued to participate in the Food Ops Leadership meetings throughout the month.
  18. 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 throughout the month.
  19. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and Hazard Analysis and Critical Control Point (HACCP) plans. There are currently 14 cook chill/sous vide plans, 6 2-barrier plans, 6 other HACCP plans, 14 waivers, and 9 operational plans in review.
  20. Special Processes staff provided guidance to Food Operations and industry regarding label requirements. There are currently 17 facilities in label review.

**VIII. SPECIAL PROCESSES**

**ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data**

Label Review	July 2016	July 2017		FY 16-17	FY 17-18	
Facility Label Review Submissions	8	4	↓	8	4	↓
Facility Label Review Releases	9	3	↓	9	3	↓
Number of Labels Approved	107	17	↓	107	17	↓

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

Special Processes Review	July 2016	July 2017		FY 16-17	FY 17-18	
Cook Chill/Sous Vide Submissions	2	0	↓	2	0	↓
Cook Chill/Sous Vide Releases	4	1	↓	4	1	→
2-Barrier ROP Submissions	3	0	↓	3	0	↓
2-Barrier ROP Releases	2	1	↓	2	1	→
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	2	1	↓	2	1	→
Other Special Processes Releases	0	0	→	0	1	↓

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

Waivers & Operational Plans Review	July 2016	July 2017		FY 16-17	FY 17-18	
Waiver Review Submissions	1	1	→	1	1	→
Waiver Review Releases	1	1	→	1	1	→
Operational Plan Submissions	0	1	↑	0	1	↑
Operational Plan Releases	0	0	→	0	0	→

JLR/hh