



Memorandum

Date: September 28, 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	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Routine Inspections	2,140	2,254	↑	3,877	4,005	↑
Reinspections	249	233	↓	469	424	↓
Downgrades	247	242	↓	450	420	↓
Closures	21	15	↓	34	29	↓
Special Events	92	98	↑	144	154	↑
Temporary Food Establishments & Tasting Event Booths	300	300	→	561	688	↑
TOTALS	3,049	3,142	↑	5,535	5,720	↑

1. Enforcement Actions and Investigations:

- A. **Food Express, 2003 S. Decatur Blvd.:** On August 3, the facility was closed for excessive demerits. The inspector documented 50 demerits. The facility was reinspected and reopened on August 11 with zero demerits.
- B. **Caesars Palace, 3500 S. Las Vegas Blvd.:** On August 8, staff investigated the self-closing of several food service facilities due to an Imminent Health Hazard (IHH) of several facilities without water due to a broken water main. Surveys were conducted between 8:00-4:30pm. Facility operations were able to resume at approximately 6:00pm after repairs were completed and reopening checklists were submitted to SNHD staff.

- C. **Kung Fu Plaza Restaurant, 3505 S. Valley View Blvd.:** On August 8, the facility was closed when found operating with an IHH, multigenerational cockroaches. It was reinspected and reopened on August 11 with zero demerits
- D. **Coffee Bean & Tea Leaf #6008, 3377 S. Las Vegas Blvd.:** On August 11, the facility was closed as a result of an IHH of liquid waste not disposed of in an approved manner. The inspector documented 16 demerits. The facility was reinspected and reopened on August 12 with five demerits.
- E. **Alexis Park Resort Breakfast Buffet, 375 E. Harmon Ave.:** On August 13, staff issued a Cease and Desist Order for an unpermitted omelet bar. Management was directed to contact Facilities Design Assessment and Permitting (FDAP) to obtain a permit.
- F. **Teriyaki Boy Healthy Grill, 1725 N. Rainbow Rd. Ste. 1708:** On August 15, the facility was closed as a result of an IHH of multigenerational cockroaches throughout the facility and a 19 demerit failed reinspection. Facility had equipment with mechanical errors that was keeping temperatures of TCS foods in the temperature danger zone. Management started an integrated pest management system immediately upon closure to eliminate the IHH. The facility was reopened on August 16 with a zero demerits and no pest activity was observed at that time.
- G. **Coney Island Gourmet Hot Dogs, 3480 S. Maryland Pkwy. #102:** On August 15, the facility was closed a result of an IHH, pest infestation. The inspector documented 11 demerits. The facility was reinspected and reopened on August 18 with eight demerits.
- H. **Four Seasons Diner, 4215 W. Spring Mountain Rd.:** On August 18, the facility was closed when a routine inspection resulted in excessive violations totaling 50 demerits. Facility was reinspected and reopened on August 21 with a three demerits.
- I. **Archi's Thai Cafe, 9350 W. Sahara Ave.:** On August 28, the facility was closed as a result of an IHH, lack of adequate refrigeration (48°F-50°F) and excessive demerits. The inspector documented 42 demerits. The facility was reinspected and reopened on August 30 with zero demerits.
- J. **Dream Team Snack Bar, 5006 S. Maryland Pkwy.:** During a routine inspection on August 30, staff found the facility operating without hot water. Management was aware that the hot water heater had failed and had called a plumber for service. The operator closed the facility to make the necessary repairs. The facility was reopened on September 1 after hot water was restored.
- K. **Giordano's, 3619 S. Las Vegas Blvd.:** On August 30, staff investigated a complaint of food preparation in the dish washing area. The inspector observed open food preparation occurring on sheet pans set on the three compartment sink in a manner subjecting food to potential contamination. Hoses for chemical dispensers were in contact with bread that was being buttered on sheet pans and bread was also touching the back portion of the three compartment sink. The back portion of the three compartment sink was soiled with buildup and did not appear to have been washed, rinsed, and sanitized prior to use as a food contact surface. Overhead pans were wet and subjecting food to potential contamination from dripping sanitizer. The inspector also observed the three compartment sink being used for thawing in an improper manner with no running water provided for bagged alfredo sauce and left underneath a pan for bread. Management was directed to either prepare food in a manner not subjecting food to potential contamination or to use a permitted area for food preparation.
- L. **Smith's #347, 9851 W. Charleston Blvd.:** Staff responded to a complaint that cartons of eggs and Chobani yogurt were on display for sale past their expiration

dates. No expired eggs or yogurt was observed at the time of the inspection. Product was held at correct temperatures and First In First Out (FIFO) was discussed with management. Complaint was closed.

- M. McDonald's #7790, 1237 Nevada Hwy.:** Staff responded to a complaint of flies throughout the facility. Staff observed five flies in the dry goods storage area and two flies in the lobby. Management stated that their pest control operator (PCO) was working on the issue by setting fly traps in approved areas, which was verified. Staff observed that both air curtains for the drive thru windows, which were in use, were not working. Management stated parts were ordered and repairs would be made when the parts arrived. Management was advised to make appropriate repairs and continue to work with the PCO to control flies with trapping. Complaint was closed.
- N. Mardi Gras Inn Lounge, 3500 S. Paradise Rd.:** Staff responded to a complaint that a bartender had a bad cough and was serving food and drinks. The bartender was not working at the time of the inspection. Staff reviewed the Employee Health Policy with the general manager (GM) who correctly named the five symptoms of Foodborne Illness (FBI). The GM stated that the employee had a case of laryngitis and not a cough. Complaint was closed.
- O. Smith's #334, 2255 Centennial Pkwy.:** Staff responded to a complaint that dogs, which appeared not to be service animals, were allowed in the facility and in the carts. No animals were observed in the store or carts at the time of the inspection. Smith's has a companywide policy regarding service animals which was provided to staff. The policy does not allow any animals in carts and Smith's staff is trained on the policy. Staff also observed a sign regarding service animals posted on the front door. Complaint was closed.
- P. Blue Martini Island Bar, 6593 S. Las Vegas Blvd.:** Facility was closed when found operating with an IHH, multigenerational cockroaches. It was reinspected and reopened on August 23 with zero demerits.
- Q. Archi's Thai Cafe, 9350 W. Sahara Ave.:** Facility was closed when found operating with an IHH, lack of adequate refrigeration and 42 demerits. It was reinspected and reopened on August 30 with zero demerits.
- 2. Onsite Intervention Training:**

 - A.** Onsite Intervention Training was held with the following facilities: Asian Wok, 6515 N. Buffalo Dr.; Food Express, 2003 S. Decatur Blvd.; Thai Seafood Ginger, 1750 S. Rainbow Blvd.; Mr. Sandwich, 4626 S. Maryland Pkwy.; M&M Soul Food, 2211 S. Las Vegas Blvd.; and Cutting Board, 2131 Rock Springs Dr.
- 3. Supervisory/Managerial Conferences:**

 - A.** Supervisory/Managerial Conferences were held with the following facilities: Marie Callenders, 600 E. Sahara Ave.; Pizza N Pizza, 3480 S. Maryland Pkwy. #105; Taqueria El Buen Pastor Portable Unit for the Service of Food (PUSF), 2400 S. Las Vegas Blvd.; Ramen Sora, 4490 Spring Mountain Rd.; and El Pollo Mobile, 4104 E. Lake Mead Blvd.
- 4. Community Outreach:**

 - A.** SNHD hosted an Industry Meeting in Mesquite. Several staff members presented on food safety topics and were involved in a Question and Answer session.

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	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Notices of Violations (New & Remails)	0	8	↑	14	14	→
Adjudicated Hearing Cases	0	6	↑	11	11	→
Total Cases Received	101	111	↑	229	320	↑
Hearing Penalties Assessed	\$0	\$9,900	↑	\$6,000	\$13,100	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Inspections	340	322	↓	595	565	↓

ENVIRONMENTAL HEALTH Underground Storage Tanks (UST) Full Compliance Inspections – Fiscal Year Data

Underground Storage Tanks	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Compliance Inspections	81	84	↑	164	182	↑
Final Installation/Upgrade/Repair Inspections	5	9	↑	9	15	↑
Closure Inspections	2	2	→	4	5	↑
Spill Report Investigations	2	2	→	4	3	↓
Reinspections	0	0	→	0	2	↑

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

Permitted Disposal Facilities	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Inspections	25	21	↓	42	35	↓
Reinspections	0	2	↑	0	5	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits issued in August** – SA Recycling-Nellis #1 (RC-Modification); SA Recycling-Nellis #2 (RC-Modification); SA Recycling-Western (RC-Modification); Wynn Solid Waste Storage Bin Facility (SWSBF); and Nevada Recycling (RC)
- Permit Removals in August** – 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 Plants (2); Landfills (2); Medical Waste (1); Recycling Centers (7); Materials Recovery Facility (1); Solid

Waste Storage Bin Facility (1); Transfer Station (1); Waste to Energy (1); and Waste Grease (3)

- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in September:** City of Las Vegas Digester (Waste to Energy Facility); Red Rock Metals Recycling; and MMC, Inc. (Waste Grease Facility)

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Asbestos Permits Issued	58	85	↑	119	133	↓
Revised Asbestos Permits Issued	6	4	↓	7	5	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Tentative Maps-Received	17	27	↑	28	51	↑
Tentative Maps-Lot Count	549	1,999	↑	1,071	3,473	↑
Final Maps-Received	17	36	↑	32	49	↑
Final Maps-Lot Count	467	1,452	↑	924	1,712	↑
Final Maps-Signed	12	13	↑	22	18	↓
Final Maps (Signed)-Lot Count	377	289	↓	770	384	↓
Improvement Plans-Received	13	25	↑	30	32	↑
Improvement Plans-Lot Count	441	1,181	↑	1,007	1,401	↑
Expedited Improvement Plans-Received	1	4	↑	4	6	↑
Expedited Improvement Plans-Lot Count	7	153	↑	382	155	↓
Fees Paid	\$14,601	\$36,413	↑	\$38,203	\$47,253	↑

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

Individual Sewage Disposal Systems	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Residential ISDS Permits	9	14	↑	19	19	→
Commercial ISDS Permits	6	5	↓	7	9	↑
Residential Pool Plan Reviews	6	1	↓	13	10	↓
Loan Certifications	4	3	↓	13	5	↓
Tenant Improvements	16	15	↓	32	30	↓
Compliance Issues Resolved (pre-permitting)	4	0	↓	12	4	↓
Compliance Cases Resolved (post-permitting)	1	2	↑	1	17	↑

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. Several compliance letters were generated and sent to homeowners in August, with the following positive results:
 - **4731 Aspen Ave., Mt. Charleston:** Owner is having a new ISDS designed and will need a Variance for an undersized lot.
 - **4741 Aspen Ave., Mt. Charleston:** Owner is having a new ISDS designed and will need a Variance for an undersized lot.
 - **4038 Dustin Ave.:** Owner will be connecting to Clark County Water Reclamation District (CCWRD) Municipal Sewer.
 - **7365 Edna Ave.:** Owner didn't add any fixtures beyond the ISDS capacity and is now in compliance.
 - **5196 Eugene Rd.:** Owner will apply for a Tenant Improvement to become compliant.
 - **4875 Miller Ln.:** Owner will install a vapor barrier to become compliant.
 - **6063 W. Oquendo Rd.:** Owner is applying for a new Residential ISDS to become compliant.
 - **7045 Palmyra Ave.:** Owner is completing a new Residential ISDS to become compliant.

3. Used Mattress and Bedding Program Activity:

- A. There were no additional Used Mattress Sanitizers registered; the total remains at eight.
- B. There was one registration application this by Nellis Auction.
- C. Staff is working to conduct education and outreach to the gaming industry in regards to the proper removal and disposal of used mattresses.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
West Nile Virus Surveillance Traps Set	273	424	↑	445	801	↑
West Nile Virus Surveillance Mosquitoes Tested	4,087	8,818	↑	12,736	18,149	↑
West Nile Virus Surveillance Submission Pools Tested	222	346	↑	463	702	↑
West Nile Virus Surveillance Positive Mosquitoes	27	299	↑	127	709	↑
West Nile Virus Surveillance Positive Submission Pools	4	13	↑	10	21	↑
Saint Louis Encephalitis Positive Mosquitoes	97	0	↓	50	0	↓
Saint Louis Encephalitis Positive Submission Pools	3	0	↓	1	0	↓
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	30	↑
Western Equine Encephalitis Positive Pools	0	0	→	0	1	↑
Elevated Blood Level Home Investigations	0	1	↑	0	1	↑
Healthy Homes/Landlord Tenant Response (LLT)	9	14	↑	39	28	↓
CMART/MATT Services	0	0	→	0	0	→
Public Accommodations Inspections	10	7	↓	18	11	↓
Public Accommodations Complaints	23	19	↓	33	37	↑
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	1	0	↓
Mobile Home/Recreational Vehicle Park Complaints	2	4	↑	10	5	↓

1. Public Accommodations:

- A. **D Hotel and Casino, 301 Fremont St.:** Staff conducted a complaint investigation and routine inspection at the facility. The complaint investigation pertained to the possibility of unsanitary ice being dispensed from the ice machine on the 30th floor. Upon investigation, staff found the ice to be clean and free of obvious contamination; however, there was a small amount of biofilm identified around the ice chute and in the drain pan. Staff discussed with management the importance of having the ice machines, chutes, drain pans, and floor sinks inspected and sanitized regularly. Staff was unable to substantiate the complaint and the complaint was closed. While onsite staff conducted a routine sanitation inspection of the entire facility. Five guest rooms were inspected. Minor violations included elevated hot water temperature (136°F) at bathroom sinks in guestrooms and employee bathrooms and locker rooms in disrepair. Otherwise, the facility was found to be clean and well maintained.

- B. **Caesars Palace Hotel and Casino, 3570 S. Las Vegas Blvd.:** Staff conducted a routine inspection at the facility. Nine guestrooms were inspected. There were no room closures. The facility was found to be clean and well maintained.
 - C. **Cosmopolitan Resort and Casino, 3708 S. Las Vegas Blvd.:** Staff accompanied Facilities Design Assessment and Permitting (FDAP) to the property to approve a new ware wash machine that was installed specifically to clean and sanitize dishware for the guestrooms. The new ware wash machine was installed properly and was found to be functioning normally. While onsite staff conducted a routine inspection of the property. Six guestrooms were inspected. There were no room closures. The facility was found to be clean and well maintained.
 - D. **Sportsman's Royal Manor, 5650 Boulder Hwy.:** Staff responded telephonically to a complaint of a pest infestation and the loss of hot water in a guestroom at the facility. Management was aware of the complaint and provided documentation from their PCO and maintenance staff that the hot water in the affected guestroom was restored and the room was pest free. Maintenance staff responded promptly and the complaint was closed.
 - E. **Starlite Motel, 1873 N. Las Vegas Blvd.:** Staff responded to a bed bug complaint at the facility. The guestroom in question had been taken off market by the permit holder. Staff inspected the room and found no evidence of a bed bug infestation; however, staff did document unsanitary conditions in the room to include: dirty and worn carpet, damaged baseboards and walls, and an unsanitary mattress and box springs. Sanitary conditions of the room were discussed with the permit holder. The guestroom has subsequently been fully renovated to include tile flooring and fresh paint. The bed bug complaint was unsubstantiated and the complaint was closed.
 - F. **Dragon Hotel, 117 N. 9 St.:** Staff responded to a possible bed bug infestation at the facility. The complaint was discussed at length with management who stated that they were aware of the complaint but the complaining guest was combative and refused to allow pest control access to the room. Staff discussed the complaint with the guest and reminded the guest that failure to comply with management's and SNHD's request to grant access to the room may result in management evicting him from the property. The guest granted staff access to the room where a bed bug infestation was confirmed. Further investigation indicated the infestation was predominately in an adjacent room that had been occupied by an individual unable to care for himself. The guest was hospitalized at the time of the inspection and the room was vacant. Inspection of the room noted unsanitary conditions to include small plastic bags filled with what appeared to be feces, feces in the guest bed, and an extensive bed bug infestation. Management contacted their PCO who responded immediately and treated multiple rooms. Guests in adjacent rooms were offered the opportunity to relocate but declined, preferring to allow the PCO to treat their rooms accordingly. The bed bug infested room was taken off market and an environmental remediation company was contacted to manage the biohazard cleanup. Management was instructed to keep the room off market until the biohazard had been cleaned up and the room had been reinspected by SNHD. To date, the room has not been released to rent. Staff will continue to follow-up.
2. **Landlord Tenant Complaints:**
- A. **5330 E. Craig Rd.:** Staff responded to a tenant complaint of a nonfunctional Heating Ventilation and Air Conditioning (HVAC) unit, missing toilet, and missing flooring. Staff confirmed that the home had no cooling system, exposed subflooring, and several other maintenance issues. During the inspection, an

individual claiming to be the property owner arrived and relayed to staff that the home was under renovation and that the tenant was a squatter. Staff had no way of verifying this claim but left the property at the request of the individual. The complaint was closed.

- B. **671 E. Naples Dr., Unit #6:** Staff responded to a tenant complaint regarding a nonfunctioning HVAC unit. Staff documented the unit to be functioning normally with vent temperatures measuring 65°F with an infrared (IR) gun. However, while onsite staff documented an unmitigated sewage leak coming from the sewer cleanout located outside the tenant's back wall. The sewage leak was referred to SNHD Solid Waste & Compliance for further administrative oversight. Due to the active sewage leak, the conditions observed did not meet the minimum habitability requirements outlined in NRS 118A.
 - C. **3070 S. Nellis Blvd., Unit #3130:** Staff responded to a tenant complaint regarding a nonfunctioning HVAC unit. Staff documented that the unit was not functioning properly. Vent temperatures with an IR gun measured 78°F with the thermostat set at 60°F. Internal room temperatures measured 86°F. Complaint was valid and closed. The conditions observed did not meet the minimum habitability requirements outlined in NRS 118A.
 - D. **211 W. Boston Ave., Unit #4:** Staff responded to a tenant complaint of a swamp cooler not functioning properly and therefore unable to adequately cool the dwelling. Staff confirmed the unit had no central HVAC system and was being cooled primarily with a roof mounted swamp cooler. Vent temperatures measured 83°F with an IR gun. Internal room temperatures measured 80-83°F. Staff documented other habitability issues to include: structural damage to the exterior of the building, large unmitigated water leak coming from the joint line in the bedroom ceiling as a result of a leaky roof, and a nonfunctioning wall mounted heating unit. Staff referred the property to City of Las Vegas Code Enforcement for further administrative oversight. The complaint was valid and closed. The conditions observed did not meet the minimum habitability requirements outlined in NRS 118A.
3. **Elevated Blood Lead Level Investigations (EBL):**
- A. An EBL investigation was conducted for a 13 month old child with an initial reported blood lead level (BLL) of 10µg/dl on June 30. Water, soil, and dust wipes were sent to a certified lead laboratory for testing. All items tested negative except for the floor mats of the truck which contained 3600µg/f² lead. All items tested within the home and car by X-Ray Fluorescence were negative for lead with the exception of several pieces of dishware, the floor mats and seat of the family car, an antique rocking chair, the father's work shoes, and some antique toys. 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, clean the vehicle, and discard the floor mats. The rocking chair and toys will be used for decoration only. The father will change his clothing prior to leaving work and will wash these items separately from the family's other laundry.
4. **Vector Surveillance:**
- A. EH received over 45 complaints of mosquito activity from residents of the 89131 zip code. The area received a lot of rain in recent weeks which created areas of standing water in the infrastructure and desert areas. EH staff worked collaboratively with CLV Public Works and Code Enforcement to identify these areas for environmental management to prevent breeding. Mosquito trapping identified a low lying desert area near a residential community with a significant number of flood water mosquitoes. These are very aggressive, day biting

mosquitoes and staff deployed traps to collect adults as a method of non chemical control. It is expected the hatch will die off shortly. One *Aedes aegypti* was identified in 89131 and surveillance will continue in the community to determine the extent of the population.

- B. Stallion Mountain Golf Course:** Staff responded to a complaint of two stagnant ponds at the golf course. The GM stated that the ponds were not connected to other ponds on the golf course and the water levels drop over time and ponds are filled as needed. No mosquito breeding was observed at the time of the inspection. Both ponds were supporting a fish population. A limited amount of vegetation was observed around the perimeters of ponds. The ponds were not a concern for mosquito breeding. The complainant notified and the complaint was closed.
- C. 2362 N. Green Valley Pkwy.:** Staff responded to a possible mosquito breeding source this location. Complainant stated irrigation runoff water was collecting in an area of her driveway creating a possible mosquito breeding source. Staff noted a small pool of water in the affected area but no active breeding source was noted. One gravid trap was set in the adjacent landscaping. Specimens collected have been sent to the lab for arboviral testing. Results of the lab results are still pending.
- D. 9488 Lake Creek St.:** Staff responded to a complaint of mosquito activity. One gravid and one EVS trap were set at the home. The home is located near the Duck Creek Detention Basin. County Vector was notified of the complaint and surveyed the basin. No mosquito breeding was identified. No active breeding sites were found by the home and low numbers of mosquitoes were captured. The complaint was closed.
- E. 2325 Appaloosa Rd.:** Staff responded to a complaint of mosquito activity. One gravid and one sentinel trap were set at the home. Very low numbers of mosquitoes were captured. No nearby breeding sources were identified. The complaint was closed.
- F. 10245 S. Maryland Pkwy., Unit 106:** Staff responded to a complaint of mosquito activity. One gravid and one sentinel trap were set near the apartment. A second gravid trap was set near the other pool. No breeding sources were observed and very low numbers of mosquitoes were captured. The complaint was closed.
- G. Legacy Golf Course:** Staff responded to multiple complaints and calls concerning the conditions of the ponds at the closed Legacy Golf Course. Traps were set in the area of Davina Street, by the Par 5 pond as well as the ponds on Green Valley Pkwy. Low numbers of mosquitoes were captured and no active breeding was observed. The ponds on Green Valley Pkwy are well stocked with fish. Three mosquitoes captured near the Par 5 pond tested positive for WNV. The City of Henderson and the owner's representatives were notified of the test results. Subsequent to this trapping the owner, in response to a court order, refilled the Par 5 pond and stocked it with mosquito fish provided by SNHD. Staff will continue to monitor the area for active breeding and mosquito issues.
- H.** Staff continued with surveillance and targeted control to the *Aedes aegypti* identified in 89130 and 89032. Staff set an additional 137 mosquito traps and identified 27 locations with *Ae. aegypti*, including a new area north and east 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 fourth truck mounted ULV fogging event was coordinated with North Las Vegas counterparts and conducted on August 5. All *Ae. aegypti* have tested negative for Zika and one mosquito tested positive for WNV.

- I. **Nye County Surveillance:** Staff conducted mosquito surveillance in Beatty and Pahrump. Disease testing results for mosquitoes captured are still pending.
5. **Pest Management:**
 - A. **Kid's Quest-Boulder Station, 4111 Boulder Hwy.:** Staff responded to a notification by the SNHD inspector that the facility was having an issue with rodents and there was a concern that the infestation might spread to other food facilities at Boulder Station. Investigation was conducted with Food Ops staff and Boulder Station maintenance staff. Kid's Quest has Ecolab as their PCO and Ecolab was dealing with the issue by increasing trapping and working with Station maintenance staff to remediate maintenance issues such as penetrations in walls. SNHD staff walked the outside perimeter of Kid's Quest and advised Station staff to clear overgrown vegetation and clean the area of a nearby dumpster. SNHD staff walked the interior perimeter of Kid's Quest and advised Station staff to clean the area under the soda machine and seal additional penetrations in cabinets used for food storage. Ecolab services the adjacent movie theater as well and observed rodent activity under the popcorn machine. Ecolab had a penetration sealed under the machine and follow-up trapping yielded no additional activity. Ecolab service reports for other food facilities yielded no rodent activity. Rodent activity appeared to be isolated mainly to Kid's Quest. Trapping and preventative maintenance at the facility had for the most part eliminated the issue and it was recommended the increase in trapping continue as planned until the rodent population was eliminated.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
School Facility Inspections	5	52	↑	6	52	↑
School Facility Complaints	2	1	↓	2	2	→
School Food Service Facility Inspections	2	82	↑	3	52	↑
School Food Service Facility Complaints	0	0	→	0	0	→
Child Care Facility Inspections	47	28	↓	96	52	↓
Child Care Facility Complaints	3	2	↓	6	3	↓
Body Art Facility Inspections	14	54	↑	44	84	↑
Body Art Facility Complaints	0	1	↑	0	2	↑
Body Art Artist Special Event Inspections	0	1	↑	0	3	↑
Body Art Cease & Desist Order To Artists Lacking Permits	4	3	↓	12	9	↓
Water Store and Bottling Plant Inspections	7	7	→	17	8	↓
Water Store and Bottling Plant Complaints	0	0	→	1	0	↓
Total Special Program Pre-Permitting Services	27	50	↑	40	90	↑
Total Special Programs Request Intake	10	17	↑	19	33	↑
Total Special Programs Request Released	20	28	↑	21	53	↑
Total Service Request Current in Pre-Permitting	78	110	↑			
Foodborne Illness Complaint Investigations	1	3	↑	3	7	↑
Single Case of Legionellosis Investigations	3	1	↓	3	2	↓
Summer Food Service Program Inspections	16	0	↓	46	58	↑
Public Water System Sanitary Surveys	4	6	↑	9	15	↑
Public Water System Violation Letters Issued	11	2	↓	19	3	↓
Public Water System Complaints Received	0	0	→	0	0	→

1. Child Care:

- A. **The Magic of Learning, 709 E. Horizon Dr.:** On August 2, staff investigated a complaint alleging garbage was outside of the trash receptacle in the dumpster area. Staff met with the Director who stated that the facility had previously documented garbage outside of the dumpster area and has notified the property management company of the problem, but has not received a response. The Director provided pictures of previous trash containment problems and emails to the property owner. The single dumpster onsite is used by all tenants in the strip mall property. The complaint was referred to Solid Waste and Compliance for further administrative oversight. The complaint was verified.
- B. **The Hebrew Academy Preschool, 9700 Hillpointe Rd.:** On August 9, staff provided a presentation on the Child Care Regulations to the staff. Topics covered

included: two step cleaning, sanitizer vs disinfectant, and diapering requirements as specified in the Regulations.

- C. **Kids Quest Boulder Station, 4111 Boulder Hwy.:** On August 10, staff investigated a complaint alleging an infestation of rats in the child care facility. Staff met with the Director who stated that the facility had an ongoing rodent problem and has had eight service calls in the previous 30 days. Four of the service reports during that period found that live or dead rodents were observed or trapped. The center has completed work to repair damage done by rodents. The center requested assistance from Station Casinos. Complaint was also referred to Vector Control for their investigation. The complaint was verified.
 - D. **Strong Start Academy, 1617 Alta Dr.:** On August 11, staff conducted a final plan review field inspection and found that the facility had toilets that were not installed, no hot water at the hand washing sinks, the kitchen had no equipment except a hand washing sink, outlet cords and cover were exposed or missing, ceiling tiles were removed throughout the facility, and furniture was not secure. Facility was not approved. Facility was reinspected on August 17 after all items had been corrected and the facility was approved to operate.
2. **Outbreak Investigation Support:**
- A. Environmental Health staff conducted three environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments and one environmental investigation of a public facility that may have a possible association of a single case of legionellosis. None of the investigations conducted in August 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.
 - B. **Rio All Suites 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 following outbreaks of legionellosis at the facility. Staff conducted further testing of the permitted spas and found evidence of *Legionella* bacteria in the water of two spas. Both spas were closed pending remediation and follow-up testing.
3. **Body Art:**
- A. Staff issued three Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.
4. **Water Facilities:**
- A. Staff continued to monitor water hauling activities for the following water systems: **Speed Vegas** 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). **Red Rock Visitor Center's** activities were extended to end at an undetermined date (estimated completion of a treatment plant for the new water well). **Red Rock Campground** is expected to end hauling at an undetermined date (after interconnecting with the Red Rock Fire Station). **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).
 - B. Staff continued to track analyte compliance issues with National Primary Drinking Water Regulations and Secondary Standards. Twelve coliform-present sample events occurred during the month; eight were *E. coli*-present.
 - C. On August 23, staff conducted a level 2 treatment technique trigger assessment at the **Keystone Center Public Water System Permit, Sandy Valley**. Staff evaluated potential causes for the existence of *coliforms* within routine and follow-

up monitoring events during the first two weeks of August and reviewed disinfection procedures conducted at the wellhead. The system is to provide an action plan to correct the deficiencies noted in the assessment by the end of October, 2017.

5. **EHS-Net Activity:**

- A. Staff continued running the social media program and collecting results.
- B. Staff prepared two budget revision requests to make better use of funds to accomplish defined goals.
- C. Staff agreed to speak at the InFORM Conference in California in November.

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

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

Food Pre-Permitting Services	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Food Safety Assessment Meetings	3	6	↑	4	14	↑
Total Food Pre-Permitting Services	756	841	↑	1,395	1,626	↑
Total Service Request Intake	252	281	↑	457	539	↑
Total Service Request Released	239	229	↓	506	567	↑
Total Service Requests Currently in Pre-Permitting	730	906	↑			

1. **Enforcement Actions and Investigations:**

- A. **H2O Sushi and Izakaya, 325 Hughes Center:** Plans for a new facility consisting of a restaurant, bar, and sushi bar were reviewed and approved. During a pre-permitting inspection, it was discovered that the contractor had not followed all the stipulations stated on the plans. Violations noted included a missing scupper over the ice bin in the bar (ice contamination risk) and the three compartment sink in the sushi bar had been replaced with a single compartment preparation sink. SNHD regulations require installation of a three compartment sink in areas where raw animal proteins will be prepared as ready-to-eat foods. Additionally, both the bar and sushi bar had inadequate lighting. The contractor was instructed to correct all construction deficiencies prior to scheduling the final permitting inspection.
- B. **Red Shrimp Company, 4060 S. Jones Blvd.:** A Change of Permit Holder (CPH) inspection resulted in failure due to several uncontrolled risk factors for foodborne illness. The inspector documented 28 demerits. SNHD regulations require that facilities earn 10 demerits or less at a scheduled CPH permitting inspection. Observed violations included: Time/Temperature Control for Safety (TCS) food was being held in the temperature danger zone due to inoperable equipment, the wok line was corroded enough to let water drain onto the ground, TCS food was not properly held under time alone as a public health control, containers were improperly reused subjecting food to contamination, and the interior walk-in door was painted with an unapproved coating subjecting food to possible chemical contamination. The facility will be required to attend a supervisory conference and remains closed at this time.
- C. **Nevada Nutra Tech, 2955 Coleman St.:** This 30,000 square foot facility, which uses state-of-the-art manufacturing equipment, produces nutritional supplements in the form of gel capsules. Collaboration between SNHD staff and the applicant was

required to resolve conflicts between SNHD Regulations and the operational requirements of the facility. A three compartment sink required to wash, rinse, and sanitize replaced the two compartment sink that was used in conjunction with a draining grate where sanitizer was sprayed onto equipment for sanitation. Submersion in sanitizing solution ensures that all areas of the equipment are exposed to the solution. A standard operating procedure (SOP) was developed to allow employees to complete a hand wash and don gloves prior to entering the manufacturing area. This was necessary because the gel capsules are very sensitive to moisture and a hand sink could not be installed as required within the manufacturing area. SNHD was able to grant a waiver on the regulation based on the thoroughness of the SOP. The only issues found during the final permitting inspection were in connection to the warehouse area of the facility. The concrete floor was not sealed and there was no cove base at floor and wall junctures. The facility was given 20 days to correct these two issues and the permits were approved.

- D. The Honest Company, 5550 Donovan Wy.:** Staff conducted a pre-permitting inspection with the general contractor of a newly constructed 500,000 square foot distribution warehouse. The facility consists of bulk package storage shelving, bulk packaged pallet storage, and automated sorting and packaging lines. To support the staff of 250 employees at the new facility, seven restroom facilities were constructed with several of the restrooms having multiple fixtures. During the inspection it was observed that the water temperature at the restroom hand sinks was only 80°F. SNHD Regulations require a minimum of 100°F hot water at all hand sinks. It was later discovered that the water heaters had been shut down because the Fire Department was conducting a test of the fire prevention system. When the final permitting inspection was conducted, the hot water issue at the hand sinks had been resolved. Staff approved the facility for operation and the permit was issued.
- E. Oasis Asian Kitchen, 4011 S. Buffalo Dr. #B106:** A CPH inspection resulted in failure. The inspector documented 29 demerits. Staff had contacted the owners to discuss the inspection requirements prior to scheduling the inspection. Although the owners felt confident they could pass such an inspection, they chose to attend a Food Safety Assessment Meeting (FSAM) to discuss how foodborne illness risk factors would be controlled within their facility. The owners were able to convey adequate food safety knowledge at the meeting; however, the facility still failed the inspection. The facility was closed and staff instructed the owners that a supervisory conference would be required to review the violations and how they would be corrected. Following the supervisory conference, a second CPH inspection was conducted and the facility was approved to operate.
- F. Flavours, 4480 Spring Mountain Rd. Ste. 600:** During the final permitting inspection, it was discovered that the ice machine was directly plumbed into the sewer system. SNHD Regulations and the Universal Plumbing Code require that backflow protection be provided for all food equipment with a minimum 1" air gap between the bottom of the drain line and the top of the floor sink. This serves to protect the equipment from contamination in the event of a sewage backup. After obtaining supervisor approval, the permit was approved, but the ice machine was removed from service. A funnel drain was installed to accommodate the required air gap. After staff confirmed the required air gap was provided, the ice machine was returned to service.
- G. Wana Taco at Four Queens Casino, 202 Fremont St.:** A final permitting inspection resulted in failure due to the unapproved installation of a grease

interceptor in the food preparation area. The interceptor was not an approved model and had not been indicated on the original plans approved by FDAP. SNHD management worked with the operator to develop procedures to manage the food safety risks related to the location and type of interceptor installed. The operator was allowed to apply for a waiver that included an SOP for the cleaning and maintenance of the device in the food area. The waiver was approved and the facility was able to pass the rescheduled final permitting inspection.

- H. Origin India, 4480 S. Paradise Rd.:** The permit for this facility was permanently denied following an Administrative Hearing. The facility was found operating under an unapproved CPH with unsanitary conditions. The inspector documented 48 demerits. The facility was closed for excessive operational violations and instructed to apply to FDAP for a health permit. Because the facility was closed, the application was processed as it would be for a new establishment and the operator was required to attend an FSAM prior to scheduling a permitting inspection. After successfully passing the FSAM, a final permitting inspection again resulted in failure due to ongoing sanitation and equipment issues. The operator was then instructed to attend a Supervisory Conference, at which time he advised that he had corrected all the previously noted violations and understood sanitation and safe food handling concepts. A second permitting inspection resulted in failure, again due to sanitation and equipment issues, several of which were repeat violations from the initial inspection. Since FDAP staff had exhausted all options to gain operator compliance and because there was no demonstration by the operator that he was able to apply his knowledge of restaurant sanitation to actual operation of the facility, SNHD management moved to deny the permit.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
New Projects Submitted to Plan Review	49	69	↑	86	106	↑
All Projects Released from Pool Plan Review	69	31	↓	129	88	↓
Total Operation Inspections	525	479	↓	1,028	785	↓
Complaint Investigations	37	34	↓	86	87	↑
Inactive Body of Water Surveys	14	11	↓	24	15	↓
Total Program Services Completed	694	624	↓	1,353	1,081	↓

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 5

1. Enforcement Actions:

- A. Altessa, 100 Park Vista Dr.:** On August 3, staff conducted a routine inspection for the pool and spa on property. While checking the underwater lights, staff found that the lights did not have GFCI protection installed. The facility operator was able to install a functional GFCI while staff was onsite so the pool and spa remained open.
- B. Black Knights Practice Facility, 1550 S. Pavilion Center Dr.:** On August 3, the pre-plaster inspections for the hot and cold spas failed due to the latching

hardware on the spa area entry door being installed below the required 42" height. The hardware was installed at the correct height and the pre-plaster inspections were approved on August 10.

- C. **Sedona Ridge Apartments, 4975 Duneville St.:** On August 7, a survey of the facility was completed because the showers have been removed and the facility staff did not find it feasible to replace them. They inquired about an exemption from the shower requirement due to the size of the facility. The facility was measured and is too large to be exempt. Facility staff was instructed to provide properly functioning showers that are supplied with 70°F water.
- D. **Sun City Summerlin Community Association, 9201 Del Webb Blvd.:** On August 10, staff investigated a complaint that the recreation center spa does not have the correct circulation pressure to clear oils and small particulate matter. The complainant also stated that the requirement for bathers to shower was not enforced and the chemical levels may not be maintained properly. The complaints of the water quality and water chemistry were not valid; the water was clear and chemicals were within acceptable limits during the investigation. The complaint was closed.
- E. **Crystal Creek Apartments, 3001 W. Warm Springs Rd.:** On August 24, staff investigated a complaint that the pool was very dirty and the pool service company does not service/clean the pool every day. Upon arriving, the pool was management closed, but the complaint was determined to be valid. The pool had sand on the floor of the pool and there was an abundance of pine needles floating on the surface of the water and in the skimmer. The pool service company confirmed that their contract is for three service days and with the abundance of large pine trees above/adjacent to the pool, it is very difficult to keep the pool as clean as it could be.
- F. **La Quinta Inn, 7101 Cascade Valley Ct.:** On August 28, staff conducted a routine pool/spa inspection. Staff tested the water chemistry of the pool. When the water sample was tested for chlorine, the sample immediately bleached out, indicating that the chlorine levels were unusually high. Staff used a chlorine test strip to get a range of chlorine and the results indicated chlorine was over 200 parts per million. Management of the property was notified that the bodies of water were to be closed.
- G. **Motor Coach RV Park, 8175 Arville St.:** On August 31, staff conducted a survey at the property to determine if remodel work had been done on the main pool equipment without proper remodel applications due to conflicting reports from the pool vendor and contractor regarding submittal of remodel applications and the timing of the start of work. It was determined that the work had been completed prior to the remodel application being submitted.

VII. TRAINING AND COMPLIANCE

- 1. Tablet training was provided to new EHS staff on August 1.
- 2. Training office staff participated in the Conference for Food Protection (CFP) Council II Employee Food Safety Training Committee conference call on August 1.
- 3. Staff attended a Quality Improvement (QI) team meeting for accreditation on August 1.
- 4. Staff provided EH Orientation to new hires on August 2, 3, 7, and 11.
- 5. Staff participated in the Food and Drug Administration (FDA) Tactics calls for the Salmonella Papaya outbreak on August 3 and 10.
- 6. Training office staff participated in the Risk Factor Study planning meetings on August 4, 11, and 25.

7. Staff provided ServSafe review to new hires on August 8 and proctored the exam on August 15.
8. Staff conducted backflow training for new hires on August 9.
9. The Clark County Summer Business Institute (SBI) internship concluded on August 10.
10. Training office staff participated in a Supervisor Conference for El Pollo Mobile, 4104 E. Lake Mead Blvd., on August 14.
11. Staff participated in the Risk Factor Study Part II Planning Call on August 16.
12. Staff participated in Food Establishment Resource Library (FERL) meetings on August 15 and 31.
13. Training office staff provided training updates for "Time as a Public Health Control" and attended the Food Operations Staff Meeting on August 16.
14. Staff participated in the CFP Demonstration of Knowledge sub-committee conference call on August 17.
15. Kim Fowler and Victoria Rich were released from training to the Spring Valley Office and Las Vegas Strip Office, respectively, on August 18.
16. Training office staff conducted Hazard Analysis Critical Control Point (HACCP) training for new hires on August 21.
17. Staff participated in a Managerial Conference for Taqueria El Buen Pastor, 2400 S. Las Vegas Blvd., on August 22.
18. Staff provided Violation Standard Document (VSD) trainings to EH staff on August 22, 25, 28, and 30.
19. Staff participated in the Mesquite Industry meeting by presenting on food establishment risk categories and providing food safety training on August 23.
20. Staff conducted food safety training for 9 food handlers in English at Cutting Board, 2131 Rock Springs Dr., on August 24.
21. Staff attended the Urban Agriculture and Food Sustainability Forum on August 24.
22. Staff attended a Clear Writing and Plain Language webinar on August 24.
23. Staff conducted food safety training for 8 food handlers in English at Southern Glazer's Wine and Spirits on August 25.
24. Staff participated in the CFP Program Standards committee conference call on August 31.
25. Training office staff continued to train one new hire throughout the month.
26. Staff continued standardization of food operations staff throughout the month with one EHS II completing standardization.
27. Staff continued to participate in the National Association of County and City Officials (NACCHO) Mentorship Program, i.e., conference calls at least once per month, with mentees First District Health Unit, North Dakota and Washoe County, Nevada. Cohort 6 was concluded and the final report was submitted to NACCHO on August 30.
28. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month.
29. 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.
30. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently 12 cook chill/sous vide plans, 5 2-barrier plans, 6 other HACCP plans, 11 waivers, and 1 operational plan in review.
31. 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	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Facility Label Review Submissions	6	6	→	14	10	↓
Facility Label Review Releases	9	7	↓	18	10	↓
Number of Labels Approved	151	93	↓	258	110	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

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

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

Waivers & Operational Plans Review	Aug. 2016	Aug. 2017		FY 16-17	FY 17-18	
Waiver Review Submissions	1	0	↓	2	1	↓
Waiver Review Releases	0	0	→	1	1	→
Operational Plan Submissions	1	0	↓	1	1	→
Operational Plan Releases	0	1	↑	1	1	→

JLR/hh