



Memorandum

Date: October 26, 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

JLR
JPI/JW

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Routine Inspections	1,755	1,768	↑	5,632	5,773	↑
Reinspections	217	164	↓	686	588	↓
Downgrades	178	139	↓	628	559	↓
Closures	17	11	↓	51	40	↓
Special Events	119	115	↓	263	269	↑
Temporary Food Establishments & Tasting Event Booths	1,156	1,149	↓	1,717	1,837	↑
TOTALS	3,442	3,346	↓	8,977	9,066	↑

1. Enforcement Actions and Investigations:

- A. **Caesars Palace Old Homestead Steakhouse, 3570 S. Las Vegas Blvd.:** On September 7, staff responded to a foodborne illness investigation for Vibrio. Staff inspected two permits and the pantry permit, which prepares oysters, received a B grade.
- B. **Brenden Palms Theater Snack Bar, 4321 W. Flamingo Rd.:** On September 9, staff performed a reinspection that resulted in an A grade, after previous B and C downgrades due to multiple repeat violations and pest issues. Facility had excessive fruit flies at previous inspections and the manager determined the cause was a broken floor sink pipe. Facility was able to correct all violations upon this reinspection.

- C. **China Star, 2590 S. Maryland Pkwy.:** On September 11, the facility was closed as a result of an Imminent Health Hazard (IHH), pest infestation. The inspector documented 22 demerits. Facility was reinspected and reopened on September 15 with three demerits.
 - D. **Caesars Palace Old Homestead, 3570 S. Las Vegas Blvd.:** On September 13 staff issued a Cease and Desist Order for an unpermitted pot wash area around the boundaries of the facility. Management was instructed to contact Facilities Design Assessment and Permitting (FDAP) within five days to obtain a permit.
 - E. **Winchell's Donut House, 3307 S. Jones Blvd.:** Facility was closed on September 13, when found operating with two IHHs, multigenerational cockroaches and sewage overflow in two food preparation areas. The facility failed a reinspection when found to have an ongoing multigenerational cockroach infestation. It was reinspected and reopened on September 18.
 - F. **Caesars Palace Warehouse (Bulk Storage and Ref. Storage), 3570 S. Las Vegas Blvd.:** On September 14, staff delivered a Compliance Schedule to the facility for structural deficiencies. Most corrections are due in December.
 - G. **Denny's #2110 @ Showcase Mall, 3771 S. Las Vegas Blvd.:** On September 14, staff responded to a valid complaint that resulted in a B downgrade. The inspector observed a hood and ceiling with excessive grease buildup and lack of suction. A Cease and Desist Order was issued for the equipment under the hood until function was restored. The ceiling and hood were recleaned and the hood resumed normal operations.
 - H. **Taqueria Los Volcanes, 4181 Pioneer Ave. (Mobile Vendor):** On September 14, the facility was closed as a result of an IHH, no hot water (82°F). The inspector documented 37 demerits. The facility was reinspected and reopened on September 21 with zero demerits.
 - I. **Ricardo's Restaurant, 4930 W. Flamingo Rd.:** On September 22, the facility was closed due to a failed reinspection. Facility was operating with an IHH, multigenerational cockroaches. It was reinspected and reopened with an A grade on September 23.
 - J. **Spicy Crawfish, 4255 W. Spring Mountain Rd.:** On September 25, the facility was closed when found operating with an IHH, multigenerational cockroaches. It was reinspected and reopened with an A grade on September 27.
 - K. **Five Star Tavern Kitchen, 1905 N. Decatur Blvd.:** On September 27, the facility was closed as a result of an IHH, inadequate refrigeration, after the walk-in refrigerator was found holding Time/Temperature Control for Safety (TCS) food at improper temperatures. The facility was reopened on September 29.
- 2. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: Kaizen Fusion Roll & Sushi, 2760 W. Deer Springs Way; China Joe's, 6126 W. Lake Mead Blvd.; Food to Homes, 4730 Spring Mountain Rd.; Ricardo's Restaurant, 4930 W. Flamingo Rd.; and Rebel Republic, 3540 W. Flamingo Rd.
 - 3. **Supervisory/Managerial Conferences:**
 - A. Supervisory Conferences were held with the following facilities: Sin City Wings, 949 Empire Mesa Way.
 - 4. **Community Outreach:**
 - A. The Inaugural Environmental Health Expo was held on September 26 at SNHD. The event showcased various EH programs to inform the public that our activities go beyond restaurant inspections. Interactive displays encouraged event goers to learn how to conduct a proper handwashing, to view actual traps used to track mosquito activity, to responsibly dispose of trash to protect our drinking water, and many

others. In addition, this event was supported by SNHD's Community Health Division, with displays to providing information on tobacco cessation, the World EH Day topic.

- B. Life is Beautiful pre-event meeting: Spoke to Temporary Food Establishment vendors about what inspectors are looking for during inspections.

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	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Notices of Violations (New & Remails)	14	10	↓	28	24	↓
Adjudicated Hearing Cases	12	6	↓	23	17	↓
Total Cases Received	103	105	↑	332	425	↑
Hearing Penalties Assessed	\$10,400	\$5,300	↓	\$16,400	\$18,400	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Inspections	252	260	↑	847	825	↓

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

Underground Storage Tanks	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Compliance Inspections	57	59	↑	221	241	↑
Final Installation/Upgrade/Repair Inspections	5	8	↑	14	23	↑
Closure Inspections	0	0	→	4	5	↑
Spill Report Investigations	1	1	→	5	4	↓
Reinspections	0	0	→	0	2	↑

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

Permitted Disposal Facilities	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Inspections	14	18	↑	56	53	↓
Reinspections	0	3	↑	0	8	↑

1. Solid Waste Plan Review Program (SWPR):

- A. Permits issued in September – Clark County Public Works, Eastside Separator (SWSBF); Nellis AFB (LF, Post Closure Permit); and U.S. Oil Solutions (WG)
Permit Removals in September – 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 (2); Materials Recovery Facility (1); Transfer Station (1); Waste to Energy (1); and Waste Grease (2)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in October:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Asbestos Permits Issued	53	63	↑	172	196	↑
Revised Asbestos Permits Issued	2	1	↓	9	6	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Tentative Maps-Received	6	13	↑	34	62	↑
Tentative Maps-Lot Count	538	812	↑	1,609	4,275	↑
Final Maps-Received	11	26	↑	43	75	↑
Final Maps-Lot Count	351	787	↑	1,275	2,506	↑
Final Maps-Signed	16	11	↓	38	29	↓
Final Maps (Signed)-Lot Count	459	607	↑	1,229	991	↓
Improvement Plans-Received	15	21	↑	45	56	↑
Improvement Plans-Lot Count	197	656	↑	1,204	2,188	↑
Expedited Improvement Plans-Received	3	5	↑	7	12	↑
Expedited Improvement Plans-Lot Count	9	160	↑	391	429	↑
Fees Paid	\$11,203	\$25,701	↑	\$49,406	\$72,996	↑

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

Individual Sewage Disposal Systems	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Residential ISDS Permits	10	12	↑	29	31	↑
Commercial ISDS Permits	0	6	↑	7	15	↑
Residential Pool Plan Reviews	7	4	↓	20	14	↓
Loan Certifications	7	1	↓	20	6	↓
Tenant Improvements	21	14	↓	53	44	↓
Compliance Issues Resolved (pre-permitting)	4	3	↓	10	7	↓
Compliance Cases Resolved (post-permitting)	2	1	↓	4	18	↑

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. The following Compliance letters were generated and sent to homeowners this month:
 - **175 E. Second South St.:** There is vehicular access over the septic system. There is no municipal sewer in Bunkerville; therefore, a new Residential permit may be obtained if vehicular access cannot be prevented.
 - **728 Wilshire Blvd.:** Trees are within 10' of the septic system. Municipal sewer is not available; therefore, a new Residential permit may be obtained.
 - **2915 El Camino Rd.:** Trees are within 10' of the septic system and a Tenant Improvement is needed for the second building located on the property. The owner is connecting to municipal sewer to resolve the compliance issues.
 - **3124 S. Torrey Pines Dr.:** Trees are within 10' of the septic system. Sewer is available; therefore, a new Residential permit is not an alternative.
 - **3420 W. Mira Vista Ln.:** Septic system has vehicular and building encroachment issues. Municipal sewer is available within 400' to the nearest property line; therefore, a new Residential permit is not an alternative.
 - **3500 N. Rancho Dr.:** There is an unpermitted septic system on the property. Municipal sewer is available; therefore, the homeowner will need to connect to the sewer that is available within 400' to the nearest property line.

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 / 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	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
West Nile Virus Surveillance Traps Set	205	304	↑	721	1,118	↑
West Nile Virus Surveillance Mosquitoes Tested	2,667	7,887	↑	12,310	30,122	↑
West Nile Virus Surveillance Submission Pools Tested	205	300	↑	734	1,113	↑
West Nile Virus Surveillance Positive Mosquitoes	0	348	↑	54	1,279	↑
West Nile Virus Surveillance Positive Submission Pools	0	10	↑	8	21	↑
Saint Louis Encephalitis Positive Mosquitoes	27	0	↓	394	0	↓
Saint Louis Encephalitis Positive Submission Pools	1	0	↓	18	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)	2	13	↑	14	41	↑
CMART/MATT Services	0	0	→	0	0	→
Public Accommodations Inspections	2	8	↑	16	19	↑
Public Accommodations Complaints	20	20	→	58	65	↑

1. Public Accommodations:

- A. **Mirage Hotel, 4882 Frank Sinatra Dr.:** Staff responded to a complaint of guestrooms being converted into American Disability Act compliant rooms without the proper building permits and several rooms having water intrusion issues. Staff verified that the room conversions had the proper permits from the Clark County; however, FDAP had not yet been notified. Management was instructed to contact FDAP within five days to start the remodel process with SNHD. Management stated that some rooms had issues with mold and they provided invoices from an outside vendor that was contracted to conduct remediation and air quality testing. The facility's annual inspection was conducted while onsite with no significant sanitation violations identified.
- B. **Flamingo Hotel, 3555 S. Las Vegas Blvd.:** Staff responded to a complaint that smoke from the casino floor was blowing into the non-smoking poker room. The poker room was on the casino floor; management stated that the area was designated non-smoking by the facility and does not need to meet any requirement of the Nevada Clean Indoor Air Act (NCIAA). Staff conducted the facility's annual inspection and identified numerous rooms being remodeled. Facility management was directed to contact FDAP for remodel approval.

- C. Harrah's LV Hotel & Casino, 3475 S. Las Vegas Blvd.:** Staff conducted a complaint investigation of a leaking A/C unit causing wet floors and possible mold growth. The room was inspected and no evidence of a water leak or resulting damage was found. Facility records show that the floors were deep cleaned the day prior to the complainant checking in. The complaint was invalid and closed. While onsite, staff conducted the facility's annual inspection and identified violations including dirty chutes on three ice machines, two mattresses with Ultra Violet positive (UV+) stains, and minor issues with shelving in linen storage areas. Management replaced the two mattresses immediately.
- D. Henderson Motel, 85 W. Lake Mead Pkwy.:** Staff responded to a complaint of an active cockroach infestation and bed bugs in Room #210. Management was aware of the complaint and provided a copy of the pest control invoice from Terminix. The complaint could not be validated and was closed.
- E. Budget Suites 704, 2219 N. Rancho Dr.:** Staff responded telephonically to a bed bug complaint. Property management was aware of the complaint and the room in question was inspected by the facility's Pest Control Operator (PCO) and found to be pest free. A copy of the pest control record was provided and the complaint was closed.
- F. Hotel Galaxy, 5201 Dean Martin Dr.:** Staff met with onsite management regarding a complaint in Room #122 of dirty blankets, an inoperable A/C unit, and a leaking toilet. The inspector could not validate any of these issues; the complaint was closed. Staff conducted the annual inspection while onsite. Three out of five rooms had stained mattresses. Numerous rooms were missing weather stripping. Walls and kitchenware were also dirty. Room #132 had water damage and discoloration above the bathtub. Three out of five rooms were closed.
- G. Golden Nugget, 129 E. Fremont St.:** Staff received a complaint of bed bugs at the facility and contacted the Director of Housekeeping over the phone. Room #2250 was found to be positive for bed bugs by the PCO. The room was treated and reinspected two times before being released for occupation. Service receipts were provided and the complaint was closed.
- H. Arizona Charlies Hotel, 740 S. Decatur Blvd.:** Staff responded to a complaint of no hot water in the public restrooms adjacent to the arcade area. Adequate hot water temperatures were measured in the restrooms at 115°F. The complaint was invalid and closed. A routine annual inspection of the hotel was also conducted with five guestrooms inspected. An inoperable smoke detector was identified in one guestroom and a second guestroom was found to have two unsanitary mattresses. Both violations were corrected onsite. An ice machine on the fourth floor of the Klondike Tower was found to be leaking and causing damage to the third-floor ceiling directly below. Management agreed to place the machine out of order, repair the leak, and remediate the damaged ceiling. Staff will follow-up to ensure proper repairs. No rooms were closed.
- I. Hooters Casino Hotel, 115 E. Tropicana Blvd.:** Staff responded electronically to a complaint of bed bugs in Rooms #1636 and #1641. Management provided pest control records indicating the rooms were inspected by the facility's PCO who did not identify pest activity in either room. The complaint was invalid and closed.
- J. Nevada Inn Motel, 1009 Nevada Hwy.:** Staff responded telephonically to a complaint of roaches and bed bugs in Room #210. A file review of the facility's history indicated that this room is excluded from the public accommodation health permit because of its designation by the facility as a long term stay room. Staff advised the property owner of the complaint and verified that this room was being rented on a monthly basis only. The room has been occupied by the same individual

for approximately one year. The owner agreed to provide pest control services as needed to prevent infestation into permitted rooms but understands this should be treated as a landlord tenant issue. The complaint was closed.

2. Landlord Tenant Complaints:

- A. 3651 Arville St, Unit #127:** Staff responded to a tenant complaint of no hot water. Upon arrival, water to the unit had been shut off entirely. The property manager was aware of the essential service interruption and was in the process of repairing a broken water line. The conditions observed during the inspection did not meet the habitability requirements outlined in NRS 118A.290. The complaint was valid and closed.
- B. 2300 Olive St., Unit #40:** Staff responded to a tenant complaint of no hot water. Upon arrival, the unit had adequate hot water in both the kitchen and bathroom. Staff spoke to the property manager who stated that there have been ongoing issues with hot water consistency, which they are actively working to resolve. The complaint was closed.
- C. 1608 Stocker St., Unit G:** Staff responded to a tenant complaint of no hot water. Staff confirmed the loss of the essential service and the property manager stated that the hot water failure was caused by a gas leak. The leak had been repaired but management was unable to make contact the City of North Las Vegas Building Department for inspection of the repairs. Staff attempted to assist but was also unable to get a response. Staff contacted the property manager for an update and was told that the issue had been resolved by their contractor. The conditions observed during the inspection did not meet the habitability requirements outlined in NRS 118A.290. The complaint was valid and closed.

3. Vector Surveillance:

- A.** Staff received reports from the Office of Epidemiology of two West Nile Virus (WNV) human cases, one in zip code 89117 and one in 89074. Staff set mosquito surveillance traps around the case homes and notified jurisdictional counterparts to survey infrastructure near the closest major cross streets to the cases. No active breeding sources or WNV infected mosquitoes were identified.
- B.** Staff participated in the Ward 6 Silverstone Community meeting hosted by Councilwoman Fiore. Staff spoke about the recent complaints of mosquito activity, identification of WNV, mosquito breeding, bite prevention strategies, and collaboration between SNHD and City of Las Vegas Code Enforcement and Public Works.
- C. 103 Hollyhock Ln.:** Vector staff conducted a joint inspection with Solid Waste & Compliance staff at a private residence regarding an excessive number of items being stored outside which was creating harborage for rodents. Staff met with the owner who gave permission to access the backyard. Staff observed what appeared to be a hoarding issue at residence as there was a large amount of construction items, used toilets, and broken equipment being stored in the yard. Staff did observe possible rodent feces along the wall. The owner stated that City of Las Vegas Code Enforcement staff had already visited the residence and issued a cleanup order. Solid Waste staff issued a Notice of Violation (NOV).
- D. 9288 Mira Linda Rd.:** Staff responded to a complaint of mosquito activity inside and outside the home. Staff met with the complainant and was informed that this issue might be caused by a drainage line in the neighbor's yard. Staff set two traps on the complainant's property. A total of 6 mosquitoes were collected and negative for disease.
- E. Arroyo Grande Sports Complex, 298 N. Arroyo Grande Blvd.:** Staff responded to a request by City of Henderson staff to survey this area for possible mosquito

activity. Staff set three mosquito traps within the park and adjacent wash channel and surveyed the area for larval activity. No active mosquito breeding was identified and very few specimens were collected in the traps. This information was relayed to City of Henderson staff. Test results are still pending.

- F. **Moapa Paiute Reservation:** Staff participated in a joint presentation to the tribal council on West Nile Virus and tularemia with CDC and Indian Health Services.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data						
Special Programs	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
School Facility Inspections	77	61	↓	80	115	↑
School Facility Complaints	1	2	↑	1	2	↑
School Food Service Facility Inspections	89	71	↓	95	124	↑
School Food Service Facility Complaints	0	2	↑	2	4	↑
Child Care Facility Inspections	21	8	↓	117	61	↓
Child Care Facility Complaints	3	4	↑	9	7	↓
Body Art Facility Inspections	13	13	→	57	97	↑
Body Art Facility Complaints	1	4	↑	1	4	↑
Body Art Artist Special Event Inspections	0	2	↑	0	5	↑
Body Art Cease & Desist Order To Artists Lacking Permits	5	5	→	9	14	↑
Water Store and Bottling Plant Inspections	1	6	↑	18	24	↑
Water Store and Bottling Plant Complaints	1	1	→	2	3	↑
Total Special Program Pre-Permitting Services	17	18	↑	58	117	↑
Total Special Programs Request Intake	11	10	↓	29	36	↑
Total Special Programs Request Released	8	11	↑	34	64	↑
Total Service Request Current in Pre-Permitting	103	114	↑			
Foodborne Illness Complaint Investigations	3	7	↑	6	14	↑
Single Case of Legionellosis Investigations	2	2	→	5	5	→
Summer Food Service Program Inspections	0	0	→	46	59	↑
Public Water System Sanitary Surveys	0	8	↑	9	23	↑
Public Water System Violation Letters Issued	1	1	→	20	4	↓
Public Water System Complaints Received	0	0	→	0	0	→

1. Schools:

- A. **Faith Lutheran Academy, 2700 S. Town Center Dr.:** On September 5, during a routine inspection, staff found that the school had installed new playground equipment without final approval from SNHD. The school had submitted plans for the playground in March 2016 and installed the equipment in July 2017. Staff took

the equipment out of use until a final field inspection and approval to operate can be received.

2. Child Care:

A. Kids Academy, 300 E. Horizon Dr.: On September 6, staff investigated a complaint that alleged the facility, toys, and furnishings were dirty; items in storage were accessible to children; animals were maintained in the facility; and a child urinated on the outdoor slide. Staff met with Child Care Licensing staff at the facility and conducted a concurrent routine inspection. Interior surfaces and toys were dirty and items stored in child accessible areas created clutter and hazards. Complaint was valid.

3. Outbreak Investigation Support:

A. Sunset Station, 1301 W. Sunset Rd.: On September 14, in response to a complaint about water quality, staff conducted legionella sampling. Three samples were taken and results showed no detection of legionella bacteria.

B. Staff conducted seven (7) environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments and two (2) environmental investigations of public facilities that may have a possible association of a single case of legionellosis. 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.

4. Body Art:

A. Staff issued five (5) Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

5. 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 at an undetermined date (estimated completion of interconnecting with the **Red Rock Fire Station**).
- **Laker Plaza Inc's** water hauling activities started in 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. One *coliform*-present sample event occurred in September. All follow-up samples were *coliform*-absent.

C. On September 28, staff attended a Kyle Canyon Residential Community Board meeting. One of the meeting's agenda topics involved discussing the community's most recent (August 2017) lead water quality monitoring event. A Las Vegas Valley Water District (LVVWD) representative discussed factors presumed to have contributed to elevated lead concentrations. Two of these factors are presumed to be chloride concentrations and domestic plumbing containing some percentage of lead by volume. Although LVVWD accounted for lead monitoring within source waters and the distribution system, no concerning concentrations were detected within those areas. Lead concentrations above action level was detected solely within the households sampled in August 2017. A Nevada Department of Transportation

(NDOT) representative stated earlier in the meeting that the use of road salt from Rainbow well and upward in the water shed would be discontinued on Kyle Canyon Road. Kyle Canyon Road is the sole public road NDOT is responsible for within the Kyle Canyon area. The LVVWD representative informed residents another meeting would be held on October 5 at 6:30pm.

- D. The 80th percentile of August 2017 lead monitoring data of **Kyle Canyon Water District** exceeded the lead action level. This is a more severe situation than the 90th percentile exceeding the lead action level. The permit's next step is to complete public education within 30 calendar days after receiving their lead data report from the lab. This is scheduled to occur on October 5, 2017. Although the lead action level was exceeded, the permit has not incurred a violation. The next compliance steps involve increased monitoring and the permit piloting corrosion control on a bench-scale. Increased monitoring for lead and copper would involve ten monitoring events at both unique and discrete sites every six months. Additionally, a corrosion profile using "water quality parameters" will need to occur three times every six months, at two specific sites: a location in the distribution system and another after the entry point to the distribution system. The distribution system location would be monitored twice. That location does not need to be one of the lead and copper sample sites. It can be a site where *coliform* samples are collected routinely.
- E. The June 2017 lead sample exceeded 15 ppb at **City Center Residences**. Although this is not a severe systemwide situation, SNHD informed the water system to notify the individual households with information regarding lead exposure. The 70th percentile of June 2017 copper monitoring data exceeded the copper action level. This is a more severe situation than the 90th percentile exceeding the copper action level. Although the copper action level was exceeded, the permit has not incurred a violation. The next compliance steps involve increased monitoring and the permit piloting corrosion control on a bench scale. Increased monitoring for lead and copper would involve ten monitoring events at both unique and discrete sites every six months. Additionally, a corrosion profile using "water quality parameters" will need to occur three times every six months, at two specific sites: one location in the distribution system and one location after the entry point to the distribution system. The distribution system location would be monitored twice. That location does not need to be one of the lead and copper sample sites. It can be a site where *coliform* samples are collected routinely. The permit decided to remove its treatment system and deactivate its permit.

6. **EHS-Net Activity:**

- A. Staff continued running the social media program and collecting results.
- B. Staff conducted two Foodborne Illness Investigation trainings for new hires in Environmental Health.
- C. Staff traveled to CDC Headquarters in Atlanta, GA to discuss the research project's impact and consider a nationwide rollout.
- D. Staff prepared a poster board detailing foodborne illness investigations at SNHD.

7. **Community Outreach:**

- A. All staff assigned to Special Programs took time out of their schedules to design and create poster board presentations for the World Environmental Health Day. Each exhibit had at least one hands-on display included within their presentations.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Food Safety Assessment Meetings	2	7	↑	6	21	↑
Total Food Pre-Permitting Services	655	621	↓	2,016	2,232	↑
Total Service Request Intake	228	208	↓	685	705	↑
Total Service Request Released	191	219	↑	709	787	↑
Total Service Requests Currently in Pre-Permitting	754	825	↑			

1. Enforcement Actions and Investigations:

- A. PT's Gold #567, 7550 Oso Blanca Rd.:** On September 8, a final permitting inspection was conducted for a new bar and restaurant. This is a 21 and over facility that allows smoking. Minor construction deficiencies were observed at the restaurant. While the bar appeared to have only one minor violation (some exposed wood under the bar top), workers were observed marking the bar top for drilling and additional equipment was being located behind the bar. The contractor admitted that they were installing a beer draft system later that day. The permits were released but a follow-up inspection was scheduled to inspect the draft system. The inspection was conducted on September 11 and the draft system was approved for use.
- B. Sprouts Farmers Market, 8441 Farm Rd.:** On September 14, staff conducted a final permitting inspection of a newly constructed 30,000 square feet facility with the general contractor and the facility manager. The new market consists of six permitted areas: retail market, meat department, bakery department, deli department, produce department, and sushi department. All areas, except for the sushi department, were approved to stock and operate. The sushi department will be operated by another company which specializes in the preparation of raw seafood items. SNHD requires that someone knowledgeable about the food operation be present during the permitting inspection and since no representatives from the sushi department were present during the inspection, final approval for the sushi department could not be granted. A representative from the sushi department has contacted SNHD and scheduled a final inspection prior to the scheduled grand opening.
- C. HOP @ Harmon Center, 3737 S. Las Vegas Blvd.:** On September 15, a final remodel inspection was conducted. The permit is for a portable unit comprised of several draft beer taps from which customers serve themselves. At the time of the inspection, the draft units were not operable and the owner stated that parts were on order so the remodel was not approved. The owner requested another final inspection as soon as possible. Staff accommodated the expedited inspection request and conducted another inspection the next business day. The remodel was approved.
- D. Cuban Sylvain Bakery, 2510 E. Tropicana Ave.:** This facility was closed during a Change of Permit Holder (CPH) inspection on February 21. The facility was found to be operating with an IHH, lack of adequate refrigeration. The inspector documented 40 demerits for unsafe food handling practices. SNHD regulations

require that facilities pass CPH inspections with 10 demerits or less, and that facilities operating under conditions of an IHH be closed. The previous owners had performed extensive remodeling to the facility without SNHD approval. Unapproved conditions observed included removal of a hand sink; addition of a wall; addition of espresso and drink dispensers; and addition of cooking equipment without a Type 1 cooking hood or fire suppression. The facility also lacked a required grease interceptor. A major remodel was required to bring the facility into compliance with construction requirements. A Food Safety Assessment Meeting (FSAM) was required to assist the operator in developing systems to control foodborne illness risk factors. A final permitting inspection was conducted on September 25 and the facility was approved to stock and operate.

- E. **Spicy Moment Restaurant, 3383 S. Jones Blvd.:** A CPH inspection resulted in failure due to uncontrolled risk factors for foodborne illness and 28 demerits. SNHD regulations require that facilities earn 10 demerits or less at scheduled CPH inspections. Observed violations included: Time/Temperature Control for Safety (TCS) foods held at unsafe temperatures due to inoperable equipment, adulterated foods, foods subject to potential contamination during storage and by chemicals, unsanitary food contact surfaces, ineffective pest control measures, and the three-compartment sink faucet was inadequate to ensure proper ware washing. The facility was closed and is scheduled to attend a supervisory conference prior to reinspection.
- F. **Cheba Hut, 2550 S. Rainbow Blvd.:** A final permitting inspection found minor construction deficiencies including lack of required air curtain, required signage missing, a flexible drain line in the walk-in freezer, exposed wood at the bar, and a broken side door. SNHD regulations require air curtains or other measures at doors that open directly into kitchens to prevent entry of pests. Required signage includes "No Smoking" and alcohol in pregnancy warning signs to be posted visibly to the public. All drain lines must be hard piped, and bare wood must be sealed or encapsulated to prevent moisture damage. The permit was approved with a follow-up inspection required prior to opening. The follow-up inspection found all deficiencies corrected and the facility will open for business in early October.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data						
Aquatic Health Program Services	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
New Projects Submitted to Plan Review	54	62	↑	140	168	↑
All Projects Released from Pool Plan Review	47	33	↓	176	121	↓
Total Operation Inspections	462	407	↓	1,490	1,192	↓
Complaint Investigations	18	28	↑	104	115	↑
Inactive Body of Water Surveys	8	6	↓	32	21	↓
Total Program Services Completed	589	536	↓	1,942	1,617	↓

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 3

1. **Enforcement Actions:**

- A. **Mandara Spa at Planet Hollywood, 3667 S. Las Vegas Blvd.:** On September 7, staff completed an operational inspection on the Men's Spa. There was no chlorine in the spa, the facility did not have a certified pool operator on staff, and one of the suction outlet covers was damaged. The spa was closed until the violations were rectified and the spa was reinspected and approved to open by SNHD.
- B. **Starfire I Estate, 8206 Silver Sky Dr.:** On September 7, staff responded to a complaint at the facility. One portion of the complaint was that the gate was not compliant. During the investigation, staff found a small marble-sized rock epoxied on to the latch preventing the gate from self-latching. Complaint was valid.
- C. **24 Hour Fitness, 9875 S. Maryland Pkwy.:** On September 14, a contractor submitted a remodel for new deck tile and coping replacement with samples. The samples were reviewed and found to be suitable; however, any large and or deep holes (pin holes) in the coping would have to be grouted and sealed. The remodel was rejected because the contractor was not licensed to perform the work, as he was not an A-10 contractor (licensed to build pools per contractor board). The remodel has since been resubmitted by a different contractor with the appropriate classification.
- D. **Venetian Hotel and Casino, 3355 S. Las Vegas Blvd.:** On September 15, staff conducted a complaint investigation on Pool 2 at the property. Upon arrival, staff noticed that only 1 of the 3 required lifeguards were on stand. Since this was a repeat offense, SNHD staff closed the pool. The facility was reinspected and reopened by SNHD later in the afternoon. A supervisory meeting between SNHD staff and facility staff took place on September 25 to discuss the lifeguard and security issues the facility has had this season.
- E. **V Village, 1150 Las Vegas Blvd.:** On September 19, staff tried to conduct the annual inactive pool survey. Upon arrival, staff met with agitated Apartment staff who refused to allow the inactive survey to be conducted. Upon denial of access, apartment staff was thanked for their time and SNHD supervision was notified of the incident for follow-up.
- F. **Resolutions Las Vegas, 1000 Main St.:** On September 19, the routine pool inspection at the property was completed. During the inspection, it was noted that structural, finish, and circulation system changes had occurred without SNHD remodeling approval. The work included, but is not limited to, a new deck, new plaster and tiles, new skimmer, new circulation equipment and equipment room, and a new barrier. It was also noted that one of the two skimmers had been removed from the pool. The facility was instructed to apply for the permits to remodel with the Health District. During the process, the missing skimmer will need to be addressed and corrected. Additionally, the circulation equipment will need to be corrected (the pump and motor are not a suitable match).
- G. **Heritage Square South, 3690 Canon Circle:** On September 19, staff evaluated a complaint for the adult pool on property. The complainant stated that the pool had become green and was full of debris over the past month. The complainant further stated that the pool was locked by management and that it did not appear that anything is being done about the condition. The complaint was invalid at the time of the inspection.
- H. **Vintage at The Lakes Front, 8321 W. Sahara Ave.:** On September 25, SNHD scheduled a final remodel inspection and initial operational inspection for a plaster remodel. The contractor for the remodel and maintenance (who are the certified pool operators) were onsite. Both parties were informed that a full inspection would be conducted. The plaster remodel was approved but the property initially failed its

operational inspection. Two chemical tests were conducted, one by SNHD and one by the contractor. Both tests found that there was 0.00 ppm chlorine in the pool. After further investigation, SNHD staff concluded that the automated disinfection system was not working properly and had not been recently calibrated. Onsite maintenance stated that they have not cleaned the pH probes or the peristaltic pumps in over 6 months, nor have they been calibrated since installation. Once the pool operator/maintenance added granular chlorine and liquid chlorine to the pool, chlorine levels were measured at 1.41 ppm. After the corrections were made, the pool was approved for operation.

VII. TRAINING AND COMPLIANCE

1. Training office staff provided Violation Standard Document (VSD) training to EH staff on September 1.
2. Staff attended a Quality Improvement (QI) team meeting for accreditation on September 1.
3. Pamela Roche was released from the Training Office on September 1.
4. Training office staff participated in the Conference for Food Protection (CFP) Council II Employee Food Safety Training Committee conference call on September 5.
5. Staff conducted Hazard Analysis Critical Control Point (HACCP) training for new hires on September 6.
6. Staff participated in a Food Establishment Resource Library (FERL) meeting on September 7.
7. Staff participated in the National Environmental Health Association (NEHA) Annual Educational Conference (AEC) Food Safety Sub-Group call on September 7.
8. Staff participated in Quality Circle meetings on September 7, 19, and 25.
9. Staff participated in the Conference for Food Protection (CFP) Council III Special Processes Committee conference call on September 11.
10. Training office staff provided food safety training for 19 food handlers at Vegeneration, 618 E. Carson Ave., on September 12.
11. Training office staff coordinated, set-up, and attended the "Managing Employee Health: Where to Start?" Employee Health Policy Training course at the Gold Coast Hotel on September 12 and 13.
12. Staff participated in the Risk Factor Sharing Session Part II: Preparing Confirmation on September 19.
13. Staff participated in Plan Do Study Act (PDSA) training for Quality Improvement on September 19.
14. Staff participated in the Public Health Associate Program (PHAP) Host Site Supervisor Annual Updates and Training 101 - Administrative Updates webinar on September 19.
15. Staff participated in the CFP Demonstration of Knowledge committee conference call on September 21 and 29.
16. Staff participated in the FoodSHIELD Training on the Retail Sharing Site for the SNHD Risk Factor Study on September 22.
17. Staff participated in Point of Dispensing (POD) Training at Green Valley High School on September 23.
18. Training office staff attended the Western Association of Food and Drug Officials (WAFDO)/ Food and Drug Administration (FDA) Pacific Region Conference in Spokane Washington on September 25-28.
19. Staff participated in the First Annual Environmental Health Expo on September 26.
20. Staff participated in the PHAP Host Site Supervisor Annual Updates and Training 201 - Administrative Update webinar on September 26.
21. Staff participated on a phone call with the PHAP supervisor, Richard Hedenquist,

- regarding the PHAP associates on September 28.
22. Staff submitted four AFDO grants on September 29.
 23. Staff continued to train one new hire throughout the month.
 24. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month.
 25. 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.
 26. 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, 6 2-barrier plans, 8 other HACCP plans, 14 waivers, and 9 operational plans in review.
 27. 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	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Facility Label Review Submissions	6	5	↓	20	17	↓
Facility Label Review Releases	6	5	↓	24	21	↓
Number of Labels Approved	263	49	↓	521	293	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Sept. 2016	Sept. 2017		FY 16-17	FY 17-18	
Cook Chill/Sous Vide Submissions	0	0	→	2	0	↓
Cook Chill/Sous Vide Releases	3	0	↓	7	3	↓
2-Barrier ROP Submissions	0	0	→	3	0	↓
2-Barrier ROP Releases	3	0	↓	5	1	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	2	3	↑
Other Special Processes Releases	0	0	→	0	1	↑

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

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

JLR/hh