





Memorandum

Date: November 16, 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	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Routine Inspections	1,842	1,703	↓	7,474	7,476	↑
Reinspections	184	149	↓	870	737	↓
Downgrades	193	158	↓	821	717	↓
Closures	15	18	↑	66	58	↓
Special Events	131	143	↑	394	412	↑
Temporary Food Establishments & Tasting Event Booths	1,162	938	↓	2,879	2,775	↓
TOTALS	3,527	3,109	↓	12,504	12,175	↓

1. Enforcement Actions and Investigations:

- A. JW Marriott Employee Dining, 221 N. Rampart Blvd.:** On October 5, facility was closed when found operating with an Imminent Health Hazard (IHH), multigenerational roach infestation. There were also fruit flies on food, food contact surfaces, and non-food contact surfaces. A reinspection was attempted the next day, but failed due to ongoing fly activity. Facility was reopened on October 9, with zero demerits. A compliance schedule was drafted to give the facility until October 18 to address/repair structural deficiencies as they relate to integrated pest management.
- B. La Mojarrá Loca and Grill Restaurant, 2797 S. Maryland Pkwy.:** On October 6, the facility was closed for excessive demerits; the inspector documented 50 demerits. Facility was reinspected and reopened on October 9 with zero demerits.

- C. **Bachi Burger Restaurant and Bar, 6825 W. Russell Rd.:** On October 12, the facility was closed when found operating with an IHH, no hot water. They were reopened the next day with a five demerit A grade.
 - D. **Romano's Macaroni Grill, 573 N. Stephanie St.:** Complaint investigation on October 12 resulted in closure when the facility was found operating with an IHH, no water. The water heater was being replaced and employees were unable to wash their hands or use the restrooms. Necessary repairs were made and the facility was reopened later that day.
 - E. **Double Helix Wine and Whiskey Restaurant, 6605 S. Las Vegas Blvd.:** On October 14, the facility was closed when found operating with an IHH, multigenerational roaches which were too numerous to count. They were also operating with gross and unsanitary conditions which contributed to the pest infestation. They were reopened on October 17 with zero demerits.
 - F. **McFadden's Wall Bar, 6593 S. Las Vegas Blvd.:** On October 15, the facility was closed when found operating with an IHH, no hot water. A reinspection was attempted on October 19, but failed due to no water. The facility remains closed.
 - G. **McDonald's, 190 E. Pioneer Blvd.:** On October 19, the facility was closed when found operating with an IHH, suspected foodborne illness outbreak. The inspector documented 27 demerits. The facility was reinspected and reopened later that day with zero demerits.
 - H. **El Coyote Charro, 325 Sandhill Blvd.:** On October 19, the facility was closed for failing a routine inspection and earning 48 demerits. The facility was reopened the next day with zero demerits.
 - I. **Café Noodle and Chinese BBQ, 4355 Spring Mountain Rd.:** A Revocation Hearing was conducted for the facility on October 20. The revocation hearing resulted in a last chance settlement agreement with the permit holder. Failure to meet the conditions results in automatic permit revocation without a right to appeal.
 - J. **Teriyaki Madness, 2530 S. Decatur Blvd. Ste B:** On October 24, the facility was closed as result of a failed C grade reinspection. The inspector documented 19 demerits with two repeat violations (one critical and one major). The facility was reinspected and reopened the next day with three demerits.
 - K. **Chibo African Market, 3385 S. Decatur Blvd. Ste. 33:** On October 24, nine large slabs of meat that were delivered several hours earlier were found at 60°F in the walk-in cooler. Facility staff was instructed to immediately cook and serve or discard the product. The product was red tagged and the inspector will follow-up this week to ensure that product is not for sale.
 - L. **Nuevo Vallarta #2 Mobile Vendor, 4181 Pioneer Ave.:** On October 25, the facility was closed for an IHH, lack of adequate refrigeration (54°F). The inspector documented 11 demerits. The facility was reinspected and reopened the next day with zero demerits.
 - M. **Taqueria El Buen Pastor Portable Unit for Service of Food (PUSF), 2400 S. Las Vegas Blvd.:** On October 25, the facility was closed as a result of multiple IHHs, lack of adequate handwashing facilities and liquid waste not disposed of in an approved manner. The inspector also documented 22 demerits. The facility remains closed and the permit was suspended, pending revocation.
2. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Tacos La Mexicana, 3675 S. Decatur Blvd.; Roberto's Taco Shop, 1645 Nevada Hwy.; Kinh Do, 4300 Spring Mountain Rd.; and Teriyaki Boy Healthy Grill, 4441 E. Bonanza Rd.

3. **Supervisory/Managerial Conferences:**

A. Supervisory Conferences were held with the following facilities: Romano's Macaroni Grill, 2400 W. Sahara Ave. and San Salvador, 6651 Smoke Ranch Rd.

4. **Community Outreach:**

A. Downtown staff participated in the Bureau of Reclamation Safety Fair 2017 in Boulder City. Staff had a handwashing demonstration table with simulated germs, hand wash station, and a black light.

B. On October 13, staff helped Jorge Viote with translations.

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	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Notices of Violations (New & Remails)	0	0	→	28	24	↓
Adjudicated Hearing Cases	0	7	↑	23	24	↑
Total Cases Received	129	108	↓	461	533	↑
Hearing Penalties Assessed	\$0	\$8,100	↑	\$16,400	\$26,500	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Inspections	208	237	↓	1,055	1,062	↓

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

Underground Storage Tanks	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Compliance Inspections	17	42	↑	238	283	↑
Final Installation/Upgrade/Repair Inspections	3	5	↑	17	28	↑
Closure Inspections	0	0	→	4	5	↑
Spill Report Investigations	2	4	↑	7	8	↑
Reinspections	1	0	↓	1	2	↑

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

Permitted Disposal Facilities	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Inspections	20	16	↓	76	69	↓
Reinspections	0	4	↑	0	12	↑

1. Solid Waste Plan Review Program (SWPR):

A. Permits issued in October – All Shred (RC, Modification); City of Las Vegas Water Pollution Facility (WE); Gowan Buyback Center (RC, Modification); Red Rock Metal Recycling Inc. (RC); and Republic Services Recycling Center-Cheyenne (MRF, Modification)

Permit Removals in October – None

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

C. Facility Applications Being Processed – Compost Plant (1); Landfill (1); Medical Waste (1); Recycling Centers (2); Materials Recovery Facility (1); Transfer Stations (1); Waste to Energy (1); and Waste Grease (3)

D. Facilities planned for approval at DBOH meetings/SNHD Workshops in November: None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year
Data

Asbestos Permitting Services	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Asbestos Permits Issued	44	60	↑	216	256	↑
Revised Asbestos Permits Issued	9	1	↓	18	7	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year
Data

Subdivision Plan Review	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Tentative Maps-Received	13	29	↑	47	89	↑
Tentative Maps-Lot Count	1,180	1,575	↑	2,789	5,702	↑
Final Maps-Received	6	27	↑	49	100	↑
Final Maps-Lot Count	208	878	↑	1,483	3,364	↑
Final Maps-Signed	19	13	↓	57	42	↓
Final Maps (Signed)-Lot Count	754	673	↓	1,983	1,664	↓
Improvement Plans-Received	9	20	↑	54	77	↑
Improvement Plans-Lot Count	216	624	↑	1,420	2,815	↑
Expedited Improvement Plans-Received	1	5	↑	8	18	↑
Expedited Improvement Plans-Lot Count	37	38	↑	428	474	↑
Fees Paid	\$9,319	\$25,475	↑	\$58,725	\$99,074	↑

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

Individual Sewage Disposal Systems	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Residential ISDS Permits	16	13	↓	45	44	↓
Commercial ISDS Permits	5	0	↓	12	15	↑
Residential Pool Plan Reviews	2	4	↑	22	18	↓
Loan Certifications	7	0	↓	27	6	↓
Tenant Improvements	18	17	↓	71	61	↓
Compliance Issues Resolved (pre-permitting)	2	1	↓	12	8	↓
Compliance Cases Resolved (post-permitting)	1	1	→	5	19	↑

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:
 - **6240 Patrick Ln.:** There are trees within 10' of the septic system and a Tenant Improvement is required for the second building located on the property. This building is connected to the Main House septic system and may be causing the system to fail. Sewer is not available; therefore, a new Residential permit may be obtained.
 - **335 Cree St.:** The property has an unpermitted septic system and will need to apply for a new Residential permit, since sewer is not available.
 - **6350 W. Cheyenne Ave.:** The property is being used for a commercial purpose and the existing Residential septic permit is not adequate. Municipal sewer is available; therefore, the business will need to connect to the public 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 regarding the proper removal and disposal of used mattresses. One option is using a registered Used Mattress Sanitizer.

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Public Water System Sanitary Surveys	0	8	↑	9	23	↑
Public Water System Violation Letters	1	1	→	20	4	↓
Public Water System Complaints	0	0	→	0	0	→

4. Safe Drinking Water Activity:

- 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** is expected to end hauling 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 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. No *coliform*-present sample events occurred in October.
- C.** Staff attended a Kyle Canyon community meeting on October 5. The meeting focused upon discussing the community's most recent 2017-August lead water quality monitoring event. A Las Vegas Valley Water District (LVVWD) representative discussed factors presumed to have contributed to above lead action level concentrations during the most recent lead monitoring event. 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 2017-August. A Nevada Department of Transportation (NDOT) representative stated 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.
- D.** On October 24, staff attended a webinar hosted by the Water Research Foundation (WRF) titled Enhanced Removal of Nutrients and Trace Organic Contaminants in Pilot Stormwater Treatment Systems. The webinar expanded upon research focused upon biological mediate treatment. Findings had shown the quantitative effectiveness of this treatment strategy. Contrary to other studies, the current webinar focused upon effluent water being injected into regional aquifers as a drought remedy.
- E.** On October 25, staff attended a webinar hosted by the US Environmental Protection Agency (US EPA) titled Integrated Decision Support Tool (i-DST) for Life Cycle Cost Assessment of Grey and Green Stormwater Management Infrastructure. The research presented discussed aggregating public agencies' information regarding rainfall, stream flow, urbanization, green-scapes, stormwater infrastructure data to compile an algorithm strategy for planning stormwater infrastructure replacement. Replacement decisions would theoretically consider capturing rain and overland flow into a water treatment process for injection to aquifers or for processing to a drinking water treatment plant.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
West Nile Virus Surveillance Traps Set	3	3	→	728	1,121	↑
West Nile Virus Surveillance Mosquitoes Tested	50	24	↓	12,518	30,146	↑
West Nile Virus Surveillance Submission Pools Tested	2	2	→	740	1,115	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	127	1,279	↑
West Nile Virus Surveillance Positive Submission Pools	0	0	→	10	21	↑
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	394	0	↓
Saint Louis Encephalitis Positive Submission Pools	0	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	0	→	0	1	↑
Landlord Tenant Response (LLT)	0	4	↑	15	45	↑
CMART/MATT Services	1	0	↓	0	0	→
Public Accommodations Inspections	82	35	↓	101	55	↓
Public Accommodations Complaints	9	20	↑	73	85	↑

1. Public Accommodations:

- A. **Desert Star Motel, 1210 S. Las Vegas Blvd.:** Staff conducted a routine inspection and found the floors, walls, and ceilings in the guestrooms dirty and in need of a thorough cleaning. Other violations included inoperable smoke detectors and unsanitary mattresses, which were all corrected by management while onsite. Staff will survey the property in 90-120 days to ensure compliance with sanitation standards.
- B. **Motel 6, 4125 Boulder Hwy.:** Staff conducted a routine inspection of the facility. Three guestrooms were closed due to unsanitary mattresses which management was unable to replace. Other violations observed included missing window screens, a damaged bathroom door, and a leaking bathroom faucet. Staff will reinspect the closed rooms at the facility's request.
- C. **Desert Inn Motel, 800 Nevada Hwy.:** Staff conducted a routine inspection of the facility. Staff observed several sanitation and maintenance deficiencies in the guestrooms including improperly sealed doors, dirty bathroom fixtures, and dirty linens and pillows. An excessive amount of clutter was observed in the storage and outdoor areas of the facility. Clean linens were improperly stored. Additionally, the owner was unable to provide clear information on how linens were laundered offsite. Staff will follow-up with the facility to ensure linens are laundered in accordance with regulations. Staff also responded to a complaint of a guest who stayed in Room

#124 and experienced unsanitary conditions including used soap, bugs, and a moldy shower curtain. Staff inspected the room and found it to be generally clean. The soap used in the bathroom was a full size unwrapped bar of soap. Staff inspected several other rooms and observed the same soap in use. The property owner reported that the bars of soap were discarded between every guest. Staff recommended the facility discontinue use of the full-size bars and provide guests with individually wrapped personal hygiene products to ensure the items are not reused. The complaint was unsubstantiated and subsequently closed.

- D. **Holiday Inn Express Henderson, 441 Astaire St.:** Staff conducted a routine inspection of the facility. Three unsanitary mattresses and one inoperable Ground Fault Circuit Interrupter (GFCI) outlet were identified and replaced onsite. The facility was otherwise found to be clean and well maintained.
- E. **High Hat Regency Motel, 1300 S. Las Vegas Blvd.:** Staff conducted a routine inspection of the facility. Violations noted during the inspection included an inoperable wall mounted heater that management repaired while staff was onsite; inoperable and missing smoke alarms that were corrected onsite; toilet bases not caulked securely to the floor; floors, walls and ceilings were dirty and in disrepair; inadequate bathroom ventilation; stained linen; unlabeled chemical bottles; and linen storage room was found to be dirty and in disrepair. Staff also responded to a complaint for Room #10 regarding no hot water and a lack of light in the unit except for the bathroom. The bathroom had hot water but the kitchenette did not (turned off but restored during inspection). Both the kitchenette and bathroom had operational lights. The lamp in the main room was in disrepair. The complaint was not verified but the room had numerous health and safety issues that needed to be corrected. The room was posted "Do Not Re-Rent." Staff will reinspect this facility in 90-120 days.
- F. **Courtyard by Marriott, 1901 N. Rainbow Blvd.:** Staff conducted a routine inspection and identified that three out of five rooms had stained mattresses. Management was unable to replace the soiled mattresses while onsite and the rooms were closed. Other violations observed included numerous stained pillows and bio-luminescent staining on the bathroom wall and toilet. New mattresses were provided and rooms were opened the next day.
- G. **A Fisher's Inn, 3565 Boulder Hwy.:** Staff conducted a routine inspection and identified significant improvements in facility sanitation. Improvements include numerous retiled bathrooms, new windows and doors, and newly installed Heating, Ventilation, and Air Conditioning (HVAC) units. A few minor sanitation violations were noted such as bio-luminescent stains on toilets and bathrooms walls and some stained linens.
- H. **Pioneer Hotel, 2200 S. Casino Dr.:** Staff conducted a routine inspection of the facility and identified sanitation violations including seven stained mattresses, mildew in showers, leaking bathroom fixtures, and numerous minor maintenance issues. All mattresses were replaced while onsite; however, facility has repeated and ongoing maintenance issues. The facility is undergoing a Change of Permit Holder (CPH) and management was directed to contact Facilities Design Assessment and Permitting (FDAP) within five business days to begin the application process. Staff also responded to a complaint of water intrusion and damage behind the wallpaper in the hotel rooms. The complaint was found to be valid as multiple rooms were damaged due to roof leaks two years ago. These rooms have been closed by management and are not accessible without assistance from security. Management had not provided SNHD with plans to remediate the area, as required by Regulations, and was directed to provide a list of water

damaged rooms, details of the extent of the water damage in each room, a work plan detailing how the issues in these rooms will be resolved, and a timeline for completion of repairs. Management was referred to Appendix H of the Public Accommodation Regulations for guidance. Staff recommended that the facility consult an industrial hygienist to ensure that all necessary actions are taken.

- I. **Golden Nugget Laughlin, 2300 S. Casino Dr.:** Staff conducted a routine inspection and identified one of the dishwashers used to clean guestroom dishware was not dispensing sanitizer. The unit was taken out of service until repaired the next day. Facility staff have begun using sanitizer logs and testing both dishwashers daily.
2. **Landlord Tenant Complaints:**
 - A. **3718 Hazelwood St. #19:** Staff responded to a tenant complaint regarding a non-functioning HVAC system. Staff found the unit to be non-functional and vent temperatures measured 72°F. The conditions observed did not meet the minimum habitability requirements outlined in NRS 118A. The tenant complaint was valid and subsequently closed.
 - B. **165 Adomeit Dr.:** Staff responded to a tenant complaint of intermittent and fluctuating hot water. Staff collected temperature at the bathroom and tub faucets and found the temperatures to be nominal with no fluctuation in temperature at either the hot or cold faucets. Staff was unable to substantiate the complaint and the complaint was subsequently closed.
3. **Vector Surveillance:**
 - A. **3270 Cameron St.:** Staff responded to a complaint of mosquito activity inside and outside of an apartment home. The complainant didn't see any stagnant water but believed the mosquitoes may be coming from the surrounding neighborhood. Staff set a gravid and sentinel trap and trapped eighteen *Culex quinquefasciatus* mosquitoes which have been submitted for arboviral analysis. Results are still pending.
 - B. **4556 Carmar Dr.:** Staff responded to a complaint of possible mosquito activity from a neighboring unsecured pool. Several dead midge flies were found on the property. The neighboring property did have a green pool that was partially uncovered but no larval activity was observed. The pool was referred to Clark County Code Enforcement for abatement. One gravid and one sentinel trap were set at the home and collected the following day. Two mosquitoes were trapped and will be submitted for disease testing.
 - C. Staff received a report of mosquito activity in the Laughlin/Bullhead area from Bullhead City Vector Control. Four traps were set in the Big Bend area but only a few mosquitoes were captured. All mosquitoes tested negative for disease.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
School Facility Inspections	136	95	↓	231	219	↓
School Facility Complaints	2	1	↓	3	6	↑
School Food Service Facility Inspections	113	71	↓	193	186	↓
School Food Service Facility Complaints	1	0	↓	2	2	→
Child Care Facility Inspections	21	31	↑	121	93	↓
Child Care Facility Complaints	4	2	↓	13	3	↓
Body Art Facility Inspections	59	28	↓	116	125	↑
Body Art Facility Complaints	1	3	↑	2	9	↑
Body Art Artist Special Event Inspections	0	0	→	0	5	↑
Body Art Cease & Desist Orders	0	0	→	18	14	↓
Water Store and Bottling Plant Inspections	5	13	↑	23	27	↑
Water Store and Bottling Plant Complaints	0	0	→	1	1	→
Total Special Program Pre-Permitting Services	12	8	↓	74	128	↑
Total Special Programs Request Intake	11	6	↓	41	66	↑
Total Special Programs Request Released	7	24	↑	41	76	↑
Total Service Request Current in Pre-Permitting	78	48	↓			
Foodborne Illness Complaint Investigations	3	2	↓	9	16	↑
Single Case of Legionellosis Investigations	1	0	↓	6	5	↓
Summer Food Service Program Inspections	0	1	↑	46	60	↑

1. Child Care:

A. **Kidz Kidz Kidz Southern Highlands, 11350 Southern Highlands Pkwy.:** On October 18, staff investigated a complaint alleging that the facility had water damaged carpet, broken air conditioning, broken toys and staples on the floor, and children were served moldy and expired food. During the investigation, staff was unable to verify the complaints. Facility staff were following proper sanitation practices. The complaint was closed.

B. **Babylove II, 2253 E Desert Inn Rd.:** On October 18, staff investigated a complaint alleging that the facility had trash in the outdoor area. Staff observed discarded roofing and window replacement construction materials along with toys and interior furnishings in piles in the backyard parking area and within the playground enclosure. Staff notified management that debris must be removed within 30 days and referred the complaint to Solid Waste.

2. Schools:

A. **Vassiliadis, Billy, and Rosemary Elementary School, 215 Antelope Ridge Dr.:** On October 2, staff received reports that several students from one classroom had

been sent home with symptoms of vomiting and diarrhea. Staff spoke with the head custodian who stated that emetic events are cleaned and disinfected with a bucket and other materials dedicated to that use only. School staff use a Soak-It kit to absorb any liquid; then that is swept up using a dedicated broom and dustpan. The affected area is then sprayed with Virex. The broom/dust pan is cleaned in the mop sink and then sprayed with Virex. A deep cleaning process for the affected classrooms was completed on September 29 and they will continue deep cleanings until October 6. The custodian stated that a product not effective against norovirus was being used for the deep cleaning. SNHD recommends using Virex or other products effective against norovirus in the affected classrooms of both the kindergarten and preschool wing. All these rooms have their own bathrooms in their classrooms. The flooring in the bathrooms is textured and difficult to clean.

3. Outbreak Investigation Support:

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

4. Water Facilities:

A. **Alpine Springs, 6575 Arville St.:** On October 9, the facility received a B downgrade during a routine inspection. The inspector documented 15 demerits and the repeat critical violation of missing documentation of weekly coliform testing and quarterly swab testing of bottles.

5. EHS-Net Activity:

A. Staff continued running the social media program and collecting results.
B. Staff solidified program plans for Year 3 of the grant.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Food Safety Assessment Meetings	1	4	↑	7	26	↑
Total Food Pre-Permitting Services	721	638	↓	2,764	2,923	↑
Total Service Request Intake	198	177	↓	887	896	↑
Total Service Request Released	203	194	↓	933	977	↑
Total Service Requests Currently in Pre-Permitting	735	831	↑			

1. Enforcement Actions and Investigations:

A. **H2O Sushi & Izakaya, 325 Hughes Center Dr.:** On October 3, a pre-permitting inspection was conducted for a new restaurant, bar, and sushi bar permit. Construction deficiencies observed included a flexible drain line above the ice bin in the bar which had to be replaced with a rigid drain line to ensure proper slope and cleanability, less than 50-foot candles of light under the bar top and at the sushi bar, and an unsealed copper drain line next to the hood in the kitchen. SNHD Regulations do not allow exposed copper in the food zone. The final permitting inspection was

conducted on October 5. During that inspection, the facility was observed installing custom food preparation tables in the sushi bar that were not present at the previous inspection. The tables were not sanitation certified and were not constructed according to SNHD Regulations for food equipment. The applicant was instructed to either replace the tables with certified units, remove them completely, or have an NSF/ANSI manufacturer repair and certify them. The applicant elected to have the tables refabricated and a follow-up inspection is scheduled for October 24.

- B. Call Me Cake, 450 S. Buffalo Dr.:** On September 28, staff conducted a pre-permitting inspection with the owner of the facility and observed an issue with the condensate drainage from the walk-in coolers. The condensate lines were directly connected to the drain line of a hand sink. Southern Nevada Health District Regulations require all condensate drain lines to have an indirect connection to a sewer line to prevent potential backflow of contaminated water into the food equipment. An indirect connect is one in which the drain line is a minimum of at least 1 inch above the flood rim of a floor sink or other type of drain. Upon further investigation staff determined that a floor sink was not available in the area. Staff suggested that the owner either install a condensate evaporation pan on the walk-in or reconfigure the hand sink drain to install a hub drain, which would allow for indirect drainage of the condensate. The final permitting inspection was conducted on October 10. The owner had installed a condensate evaporation pan at the walk-in cooler condensate drain line. The permit was approved.
- C. Heavenly Jars, 1370 W. Cheyenne Ave.:** An unpermitted operator was conducting face-to-face food sales of cakes baked inside jars and chicken dinners through social media and an internet website. During the course of the investigation, it was determined that the operator was preparing these foods in her apartment. Per NRS 446, all food establishments selling potentially hazardous foods (PHF) require a health permit. SNHD issued a Cease and Desist Order and notified Code Enforcement of the unauthorized activity. Following this, the operator initiated the permitting process and will utilize Vida Kitchens, a permitted commissary, to prepare foods for sale to customers. She participated in Food Safety Assessment Meeting on October 11 and is awaiting approval of labels by SNHD prior to scheduling the final permitting inspection.
- D. McDonald's, 4075 S. Buffalo Dr.:** A final remodel inspection resulted in failure due to the lack of Building Department approval and the project being incomplete. Construction deficiencies observed included the restrooms, front counters, and the flooring installation was not complete. Approval to reopen the dining room was provided following a second inspection.
- E. Sin City Soul Deli and Electric Avenue, 800 Karen Ave.:** FDAP staff completed final permitting inspections at the facility after several pre-permitting inspections found construction deficiencies such as a clogged floor sink, an improperly installed glycol chiller system for beer, hot and cold water plumbing reversed, and coolers not operating at the proper temperature. The permit was released after facility made the necessary corrections.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
New Projects Submitted to Plan Review	51	30	↓	191	198	↑
All Projects Released from Pool Plan Review	40	18	↓	216	121	↓
Total Operation Inspections	297	311	↑	1,787	1,503	↓
Complaint Investigations	12	4	↓	116	119	↑
Inactive Body of Water Surveys	4	2	↓	36	23	↓
Total Program Services Completed	404	365	↓	2,346	1,964	↓

1. Enforcement Actions:

- A. **Liberty Village, 4870 Nellis Oasis Ln.:** On October 3, staff received a complaint to investigate a breach in the barrier for one body of water. Staff arrived to observe that all pools were management closed but Pool 2 had missing pickets in two sections of the fence. SNHD Regulations require that a pool must be surrounded by a fence, wall, building, or other barrier that completely encloses the pool area. The missing pickets results in a breach of at least seven inches in barrier resulting in an IHH. On a subsequent visit to the property on October 11, staff conducted a survey on Pool 2 and another complaint investigation on Pool 5. Staff found an additional breach in the barrier on Pool 5. The facility failed to provide and maintain an enclosure or barrier to inhibit unauthorized access to the aquatic facility as required on all bodies of water. Ownership agreed to attend a supervisory conference and remains management closed.
- B. **Cheyenne Gardens, 3295 Dragon Fly St.:** On October 6, staff conducted a routine pool inspection at the property and found the free chlorine concentration to be greater than 50ppm (The chlorine concentration was high enough to "bleach out" the pink dye in the testing solution). As a result, the pool was closed and will be unable to reopen until the chlorine has been decreased to an acceptable concentration. Nevada Administrative Code defines compliance as 1ppm – 5ppm free chlorine.
- C. **24 Hour Fitness Center, 2106 W. Craig Rd.:** On October 10, staff conducted routine inspections for the indoor pool and spa. The ventilation system was not operating properly at that time. The facility was instructed to ensure proper operation of the ventilation system within 90 days or the pool and spa will be closed by SNHD.
- D. **Admiral's Pointe I Spa 1, 2601 S. Durango Dr.:** On October 12, staff scheduled routine inspections for all eight bodies of water at the facility. At the first spa, the inspector found the chlorinator for the spa disconnected and bypassed. The body of water contained 0 ppm of disinfectant residual. The pool operator added a gallon of liquid chlorine onsite to increase the disinfectant residual to above 10 ppm chlorine. The pool operator stated that his technician bypassed the chlorinator earlier in the week because it was leaking at the inlet but neglected to repair the issue in a timely manner. The operator repaired the chlorinator inlet tubing while onsite and the chlorinator was in working condition before SNHD staff left the property.
- E. **The Avenue Apartment Homes, 4800 E. Tropicana Ave.:** On October 12, staff conducted a routine pool and spa inspection at the property. Staff tested the gate to

the enclosure and the door repeatedly stuck to the sidewalk when opened instead of self-closing. Property management closed the pool and spa and notified the gate company. The gate company came out to install stoppers, which stopped the gate before hitting the sidewalk, making the barrier compliant.

- F. **Buffalo Peak, 2662 N. Buffalo Dr.:** On October 13, the second pre-plaster inspections for the pool and spa failed due to gaps greater than four inches present at a wall mounted fireplace which made up part of the pool barrier. The gaps were corrected to less than four inches and the pre-plaster inspection was approved on October 20.
- G. Aquatic Health Program Plan Review staff created a new *Application for Pool/Spa New Construction* form. It is an online fillable form, replacing a form that had to be printed and filled out by hand. The new form has been made available on the Aquatic Health Program web page and was distributed to pool contractors for immediate use.

VII. TRAINING AND COMPLIANCE

1. The Training office staff welcomed one Centers for Disease Control and Prevention (CDC) Public Health Associate Program (PHAP) associate, Jess Smith, on October 2.
2. Training office staff participated in the Conference for Food Protection (CFP) Council III Special Processes Committee conference call on October 2.
3. Staff participated in Quality Circle meetings on October 2, 4, 10, 11, 13, 20, and 23.
4. Staff attended Advanced Management Training on October 3 and 11.
5. Staff participated in the National Environmental Health Association (NEHA) Annual Educational Conference (AEC) Food Safety committee call on October 5.
6. Staff participated in the EH Social Media Planning Meeting on October 6.
7. Kristine Vasilevsky, Adriana Hemberger, Kristina Castillo, and Summer Holloway were released from training on October 6, 13, 20, and 24, respectively.
8. Training office staff provided food handler training for 27 food handlers at Blondies, 3663 S. Las Vegas Blvd., on October 9.
9. Staff attended the Combating Pests in Food Processing Environments: New Tools and Tactics Confirmation webinar on October 10.
10. Staff attended the One Solution Grants training on October 10 and 18.
11. Staff attended the What Environmental Health Professionals Need to Know about Wells webinar on October 11.
12. Staff participated in the Food and Drug Administration (FDA) Retail Food Grant Cohort 2 Year 3 conference call on October 12.
13. Staff attended the Nevada Food Safety Task Force (NFSTF) meeting on October 13.
14. Staff attended the Quality Improvement (QI) team meeting for accreditation on October 13.
15. Training office and Food Operations staff collaborated and submitted the National Association of County and City Health Officials (NACCHO) Mentorship application on October 10.
16. Training office staff attended and presented at the Food Safety Partnership (FSP) meeting on October 16.
17. Staff presented food handler training in English and Spanish after the FSP meeting on October 16.
18. Staff attended the Microbial Risk for Fresh Produce webinar on October 17.
19. Staff participated in inspections with Food Operations in Mesquite, Nevada on October 19.
20. Staff participated in the revocation hearing for Café Noodle and Chinese BBQ, 4355 Spring Mountain Rd., on October 20.

21. Staff participated in Point of Dispensing (POD) Training at Palo Verde High School, 333 S. Pavilion Center Dr., on October 21.
22. Staff led and participated in the Quality Circle Customer Satisfaction Survey meeting with Food Operations on October 24.
23. Staff provided Violation Standard Document training to EH staff October 24, 25, and 30.
24. Staff conducted field training with EHS staff throughout the month.
25. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month.
26. Special Processes staff participated in joint inspections at the request of Food Operations and FDAP for facilities conducting complex food preparation, i.e., reduced oxygen packaging and other special processes throughout the month.
27. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently 10 cook chill/sous vide plans, 6 2-barrier plans, 8 other HACCP plans, 13 waivers, and 8 operational plans in review.
28. 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	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Facility Label Review Submissions	7	7	→	27	24	↓
Facility Label Review Releases	7	7	→	31	28	↓
Number of Labels Approved	88	157	↑	609	450	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

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

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

Waivers & Operational Plans Review	Oct. 2016	Oct. 2017		FY 16-17	FY 17-18	
Waiver Review Submissions	0	1	↑	2	2	→
Waiver Review Releases	0	2	↑	2	3	↑
Operational Plan Submissions	1	0	↓	2	2	→
Operational Plan Releases	1	1	→	2	2	→

JLR/hh