



Memorandum

Date: January 25, 2018

To: Southern Nevada District Board of Health

From: **Jacqueline L. Reszetar, REHS, Director of Environmental Health** *JLR*
Joseph P. Iser, MD, DrPH, MSc, Chief Health Officer *JPI*

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Routine Inspections	653	883	↑	9,387	9,359	↑
Reinspections	143	131	↓	1,186	1,014	↓
Downgrades	100	101	↑	1,074	934	↑
Closures	13	9	↓	97	82	↑
Special Events	46	32	↓	512	532	↓
Temporary Food Establishments & Tasting Event Booths	279	237	↓	3,723	3,548	↑
TOTALS	1,234	1,393	↑	15,979	15,469	↑

1. Enforcement Actions and Investigations:

- A. **Puerto Rico Express Portable Unit for the Service of Food (PUSF), 1516 S. Las Vegas Blvd.:** On December 5, the facility was closed for an Imminent Health Hazard (IHH) of no hot water. The inspector documented eight demerits. The facility was reinspected and reopened on December 19 with zero demerits.
- B. **Chicken Now at Hawaiian Marketplace, 3743 S. Las Vegas Blvd.:** On December 5, staff issued a Cease and Desist Order at the facility for using an unpermitted storage area. Management was instructed to contact Facilities Design Assessment and Permitting (FDAP) to obtain the proper permit.
- C. **Viet Bistro, 4145 S. Grand Canyon Dr.:** On December 7, the facility was closed when found operating without approval after being closed by SNHD on November 27 for a failed reinspection. The closure sign was removed and customers were being served. The facility remains closed at this time.

- D. **Harvest Montara Meadows, 3150 E. Tropicana Ave.:** On December 12, the facility was closed for an IHH of pest infestation. The inspector documented 38 demerits. The facility was reinspected and reopened on December 18 with zero demerits.
 - E. **Thai Style Noodle House, 5135 S. Fort Apache Rd.:** On December 14, the facility was closed during a complaint investigation when found operating with an IHH of multigenerational cockroaches. It was reopened on December 21 with three demerits.
 - F. **Caesars Palace Bacchanal Buffet, 3570 S. Las Vegas Blvd.:** On December 14, staff responded to a complaint that meat temperatures were not being maintained properly since the meat was moved to a different station without heat lamps and warmers because of a broken sneeze guard at the carving station. The complaint was verified and staff discussed standard operating procedures for using Time as Control in the future.
 - G. **Anise Tapas and Grill, 3100 S. Durango Dr.:** On December 18, the facility was closed due to a failed C grade reinspection. The inspector documented 22 demerits and 7 repeat violations. It was reopened on December 21 with three demerits.
 - H. **Krung Siam Thai Restaurant, 3755 Spring Mountain Rd.:** On December 18, the facility was closed during a routine inspection when found operating with an IHH of multigenerational cockroaches. It was reopened on December 21 with five demerits.
 - I. **Little Caesars Pizza, 1155 E. Twain Ave.:** On December 22, the facility was closed for an IHH of pest infestation and failure to meet a compliance schedule deadline. The facility was reinspected and reopened on December 27 with eight demerits.
2. **Foodborne Illness Investigations:**
- A. **La Flor de Michoacán Ice Cream, 1039 Whitney Ranch Rd.:** On December 4, staff responded to a confirmed foodborne illness case at the facility. Staff observed violations that could lead to illness, including improper handwashing and persons in charge not knowledgeable about food safety including hot and cold holding temperatures, proper cooling procedures, and reheating temperatures. The investigation resulted in a 14 demerit B downgrade. On December 18, the restaurant was reinspected with zero demerits.
 - B. **Café Zupas, 9460 S. Eastern Ave.:** On December 7, staff responded to a confirmed foodborne illness case at the facility. Staff observed violations that could lead to illness, including not washing hands when required and hand sinks not properly stocked and not accessible. The investigation resulted in ten demerits.
 - C. **Virgin River Hotel Buffet and Kitchen, 100 E. Pioneer Blvd.:** On December 19, staff responded to multiple reports of foodborne illnesses from patrons. Staff observed violations that could lead to illness, including multiple temperature issues, multiple potential contamination issues, and evidence of pests. Both permits were downgraded to a B grade with 11 and 19 demerits. A reinspection has not yet been conducted.
 - D. **Los Toritos Grill, 2500 S. Maryland Pkwy.:** On December 22, staff responded to a confirmed foodborne illness case at the facility. Staff observed violations that could lead to illness, including multiple temperature issues, improper cooling issues, multiple potential contamination issues, and persons in charge not knowledgeable about the employee health policy. The investigation resulted in a 39 demerit C downgrade. On January 4, the restaurant was reinspected with zero demerits.
 - E. **Virgin River Buffet and Kitchen, 100 E. Pioneer Blvd.:** On December 29, staff responded to a confirmed foodborne illness case at the facility. Staff observed violations that could lead to illness, including multiple temperature issues, improper cooling issues, multiple potential contamination issues, and improper handwashing.

Both permits were downgraded to a B grade with 16 demerits for each permit. A reinspection has not yet been conducted.

3. Onsite Intervention Training:

A. Onsite Intervention Training was held with the following facilities: La Islena, 2405 N. Rainbow Blvd.; Stacks & Yolks, 7150 S. Durango Dr.; Rincon Catracho, 4110 S. Maryland Pkwy.; Anise Tapas, 3100 S. Durango Dr.; Nigerian Cuisine, 5006 S. Maryland Pkwy.; Thai House, 9850 S. Maryland Pkwy.; Vickie's Diner, 1700 S. Las Vegas Blvd.; Puerto Rico Express, 1516 S. Las Vegas Blvd.; and Kusina Ni Lorraine, 3275 W. Ann Rd.

4. Community Outreach:

A. On December 20, staff recorded a podcast with Luz Gray about Food Safety during the Holidays.

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	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Notices of Violations (New & Remails)	8	7	↓	50	42	↓
Adjudicated Hearing Cases	0	0	→	35	34	↓
Total Cases Received	81	78	↓	648	721	↑
Hearing Penalties Assessed	0	0	→	\$29,700	\$35,400	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Inspections	304	178	↓	1,669	1,421	↓

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

Underground Storage Tanks	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Compliance Inspections	10	19	↑	259	342	↑
Final Installation/Upgrade/Repair Inspections	1	4	↑	25	37	↑
Closure Inspections	0	0	→	5	5	→
Spill Report Investigations	0	0	→	7	8	↑
Reinspections	0	0	→	1	3	↑

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

Permitted Disposal Facilities	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Inspections	25	24	↓	117	117	→
Reinspections	0	1	↑	0	18	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits issued in December** – Apex Regional Landfill Composting Facility (Modification-CP); Discount Dumpsters (Modification-MRF); and SA Recycling-Vegas Valley (Modification-RC)
Permit Removals in December – 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); Landfills (2); Medical Waste (1); Recycling Centers (6); Materials Recovery Facilities (2); Transfer Stations (1); and Waste Grease (3)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in January:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Asbestos Permits Issued	51	60	↑	305	378	↑
Revised Asbestos Permits Issued	2	3	↑	22	12	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Tentative Maps-Received	4	14	↑	69	135	↑
Tentative Maps-Lot Count	395	631	↑	5,304	8,587	↑
Final Maps-Received	21	16	↓	88	143	↑
Final Maps-Lot Count	546	261	↓	2,674	4,738	↑
Final Maps-Signed	23	20	↓	99	79	↓
Final Maps (Signed)-Lot Count	874	842	↓	3,224	2,690	↓
Improvement Plans-Received	12	17	↑	81	119	↑
Improvement Plans-Lot Count	519	343	↓	2,495	4,282	↑
Expedited Improvement Plans-Received	0	3	↑	11	24	↑
Expedited Improvement Plans-Lot Count	0	104	↑	711	836	↑
Fees Paid	\$14,458	\$18,735	↑	\$94,084	\$145,061	↑

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

Individual Sewage Disposal Systems	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Residential ISDS Permits	8	4	↓	62	63	↑
Commercial ISDS Permits	1	4	↑	18	26	↑
Residential Pool Plan Reviews	6	5	↓	32	34	↑
Loan Certifications	2	3	↑	34	11	↓
Tenant Improvements	10	16	↑	93	93	→
Compliance Issues Resolved (pre-permitting)	2	1	↓	17	10	↓
Compliance Cases Resolved (post-permitting)	0	0	→	5	20	↑

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. Some compliance letters received very good response by homeowners in December 2017.

3. Used Mattress and Bedding Program Activity:

- A. During December 2017, there were no additional Used Mattress Sanitizers registered. The total remains at nine.
- B. Staff is working to conduct education and outreach to the gaming industry regarding the proper removal and disposal of used mattresses. There is always the possibility that a hotel can give the used mattresses to a company that is registered to sanitize exists.

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Public Water System Sanitary Surveys	5	0	↓	30	35	↑
Public Water System Violation Letters	2	3	↑	22	8	↓
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 December 31, 2017 (deadline set by NDEP for either drilling a water well or interconnecting with their area’s local water district).
 - Red Rock Visitor Center is expected 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 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 the National Primary Drinking Water Regulations and Secondary Standards. Three coliform-present sample events occurred during December. These samples were coliform-present, E. coli-absent.
 - C. On December 13, regulatory staff met with staff from the Boulder City Veterans Home. Although the meeting was intended to focus upon the facility's proposal to chloramine their potable water, regulatory staff discovered that the facility has been operating an unregulated hypochlorite-secondary disinfection system for at least a year. Staff will work with the facility to address this issue in January.
5. **Emergent Issues with Public Water Systems:**
- A. **Kyle Canyon Water District:** Gained approval to install a zinc orthophosphate dosing system at the Rainbow water well.
 - B. **Speed Vegas:** December 31 is the deadline for the company to either interconnect with a public water system or drill their own well. The deadline is also a cease water hauling deadline.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
West Nile Virus Surveillance Traps Set	0	0	→	728	1,127	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	12,360	30,156	↑
West Nile Virus Surveillance Submission Pools Tested	0	0	→	736	1,118	↑
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	→	467	0	↓
Saint Louis Encephalitis Positive Submission Pools	0	0	→	21	0	↓
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	30	↑
Western Equine Encephalitis Positive Pools	0	0	→	0	1	↑
Elevated Blood Level Home Investigations	1	1	→	2	5	↑
Healthy Homes/Landlord Tenant Response (LLT)	10	7	↓	33	55	↑
Public Accommodations Inspections	56	81	↑	215	233	↑
Public Accommodations Complaints	20	19	↓	87	119	↑

1. **Public Accommodations:**

- A. **Santa Fe Station Hotel, 4949 N. Rancho Dr.:** Staff conducted a routine inspection of the facility. One guestroom had an inoperable heater which was repaired while staff was onsite. Multiple pillows in the guestrooms were unsanitary and required

laundering. Other minor violations included trash left in a dresser, stained grout in a bathtub, and dirty bathroom exhaust fans. An open bin style ice machine was found on the fifth floor and management was instructed to immediately take the machine out of order and remove or replace it with one that's designed to dispense ice cubes from a storage area that's inaccessible to the public. No rooms were closed.

- B. **Golden Gate Hotel, 1 Fremont St.:** Staff conducted a routine inspection of the facility. One guestroom had an unsanitary mattress which was replaced while staff was onsite. Two additional guestrooms had small staining on the mattresses requiring cleaning with an upholstery machine. The guestrooms were otherwise found to be sanitary and in good repair. One employee restroom had damaged flooring around the toilet. Management was instructed to install flooring in this room to allow adequate cleaning. No rooms were closed.
- C. **Jockey Club Hotel, 3700 S. Las Vegas Blvd.:** Staff conducted a routine inspection of the facility. One guestroom had an inoperable Ground Fault Circuit Interrupter (GFCI) outlet in the bathroom which was replaced while staff was onsite. No liners were observed in any of the guestroom ice buckets inspected. Management was instructed to provide disposable liners or adequately wash, rinse, and sanitize the ice buckets. No other significant violations were identified in the guestrooms. The stall dividers in the women's lobby restroom were found to be excessively rusted and in disrepair. Management was instructed to repair or replace the dividers to allow for adequate cleaning. No rooms were closed.
- D. **Extended Stay Hotel, 1550 E. Flamingo Rd.:** Staff conducted a routine inspection of the facility. Five mattresses within three guestrooms were found to be unsanitary. Additionally, one guestroom was found to have an inoperable smoke detector. Management was unable to provide replacement mattresses or repair the smoke detector so three rooms were closed. Other violations identified in the guestrooms included inoperable bathroom exhaust fans, unsanitary pillows, and cleaning with cellulose sponges. Staff will return to reinspect the closed rooms at the facility's request.
- E. **Highland Inn Motel, 8025 Dean Martin Dr.:** Staff conducted a routine inspection at the facility and management has improved mattress cleanliness by using waterproof mattress protectors on all mattresses. One room had stained mattresses which were replaced while staff was onsite. Other sanitation issues observed were Ultra Violet Positive (UV+) staining on the bathroom walls and the toilet bases and numerous stained mattress pads. Cellulose sponges were also observed in use and noted as a repeat violation.
- F. **Downtowner Motel and Townhomes, 116-129 8th St.:** Staff conducted a routine inspection and observed that the motel was recently remodeled and was being maintained in a sanitary condition. A few stained linens were noted, a chemical bottle was found unlabeled, and cellulose sponges were observed in use. The Townhomes have not been fully remodeled. Three rooms had inoperable or missing smoke alarms, one room had an inoperable exhaust fan vent, and two others were dirty. Linen storage rooms, where carts are kept, have damaged flooring. A desert recluse spider was observed under a pillow in one room. Staff discussed Integrated Pest Management (IPM) with management and facility staff. Pest control records are current.
- G. **Budget Suites, 3655 W. Tropicana Ave.:** Staff conducted a routine inspection of the facility. Three rooms had mattresses discarded for UV+ stains or for having holes and being in disrepair. A few rooms also had UV+ stains on the toilet bases. One room had a malfunctioning GFCI outlet. Dirty exhaust fan vents and caulking in

disrepair were also observed. The mattresses and GFCI unit were replaced while staff was onsite.

- H. **Buffalo Bill's Hotel, 31900 S. Las Vegas Blvd.:** Staff received a complaint that the evidence room located near the arcade was overfilled, contained rodent droppings, and presented a fire hazard. Staff found it closed for maintenance. Since staff could not gain access, the facility's safety officer was contacted about the complaint by phone. His investigation found the complaint to be valid. The room was cleaned and Ecolab inspected the area and conducted the necessary pest management.
- I. **Virgin River Hotel, 100 Pioneer Blvd.:** Staff responded telephonically to a bed bug complaint at the facility. Property management was aware of the complaint. The room was placed out of service and inspected by their Pest Control Operator (PCO) who found it was positive for bed bugs. The room remains closed until released by the PCO.
- J. **Stratosphere Hotel, 2000 S. Las Vegas Blvd.:** Staff responded to a bed bug complaint at the facility. Property management was aware of the complaint. The room was inspected by their PCO and found to be pest free. The complaint was unsubstantiated and closed.
- K. **La Quinta Inn & Suites, 4975 S. Las Vegas Blvd.:** Staff conducted a Change of Permit Holder (CPH) inspection at the facility. Violations included improperly plumbed ice machines, chemical bottles stored in hand sinks, damaged flooring and base coving in laundry/linen storage room, and unsanitary mattresses. Management replaced the unsanitary mattresses while staff was onsite. The health permit was released pending the correction of the noted violations and staff will follow-up in 60-90 days to ensure compliance with sanitation guidelines.
- L. **Claremont Hotel Las Vegas, 2601 Westwood Dr.:** Staff arrived at the facility to conduct a routine inspection and the property was vacant and abandoned. Staff left documentation at the facility and mailed a certified letter to the permit holder, stating that the Public Accommodation health permit would be deleted. The certified letter was returned as undeliverable and no response was received from the facility. The permit was deleted.
- M. **Residence Inn, 3225 Paradise Rd.:** Staff conducted a routine inspection at the facility. The only major violation noted was unsanitary mattresses which management replaced while staff was onsite. Management said the facility is scheduled for a full refresh and possible minor remodel sometime within the next calendar year. Staff reminded management to contact Facilities Design Assessment and Permitting (FDAP) if a remodel will be done.
- N. **Hard Rock Hotel & Casino, 4455 S. Paradise Rd.:** Staff responded to a complaint regarding the lack of adequate signage in areas of the property where smoking is not allowed. Staff walked all public areas in both towers to include public restrooms, retail hallways, and elevator lobbies with the facility manager. Except for the casino cage, there were no signs designating the public areas as non-smoking. Staff provided a copy of and discussed the obligations of the permit holder to comply with the requirements outlined in the Nevada Clean Air Indoor Act-NRS 202.2583. Staff will follow-up within 90 days to ensure compliance.
- O. **City Center Motel, 700 Fremont St.:** Staff responded telephonically to a bed bug complaint. Management was aware of the complaint and contacted the facility's PCO to evaluate and treat the room accordingly. The room was found to be positive for bed bugs, taken out of service, and properly treated. Adjacent rooms were found to be negative for pest activity. Service receipts were provided and the complaint was closed.

2. **Landlord Tenant Complaints:**

- A. **800 N. Major Ave. #126:** Staff responded to a complaint of no heat in the rental unit. The thermostat in the unit said 66°F. The thermostat was on and set to 75°F; however, temperatures taken with an infrared thermometer at several vents read 66°F and 64°F. The onsite property manager was aware of the complaint and was attempting repairs; however, the heater was old and parts were not readily available. A copy of the complaint was provided to the onsite property manager and the complaint was closed.
- B. **9531 Ruperts Ct.:** Staff responded to a complaint regarding a lack of heat in the rental house. The complaint was valid. In addition, previous water damage was observed under the kitchen sink. A previous water leak behind the washing machine was repaired but a large hole (4 feet high) was never sealed, leaving the home vulnerable to pests and air drafts. Staff attempted to contact the landlord by telephone but was unsuccessful.
- C. **7823 Sleeping Lilly Dr.:** Staff responded to a complaint of unsafe Heating, Ventilation, and Air Conditioning (HVAC) units. The tenant stated that the first company who came to service the units spent several hours inspecting the units and said that they needed to be replaced immediately and could not be used. A second maintenance man, who was not employed by a company, looked at the units briefly and said they were fine. The tenant was left unsure if the units could be used. Staff went to the residence and arrived at the same time as a third inspector. He inspected the units and stated that they were safe. He claimed the first company has a history of hard sale practices. The complaint was closed.
- D. **130 George Pl.:** Staff responded to a complaint of no heat at the residence. The complaint was valid. Attempts were made to contact the landlord who lives in California but the phone calls were not returned. The complaint was mailed to the address on file with the assessor's office.

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

- A. Staff conducted an EBL investigation of a fourteen month old child with a blood lead level of 11 µg/dL reported. Several items of metal cookware imported from Afghanistan, the family's country of origin, were found to have a high lead content. Some of these pots and pans had surfaces that were in poor condition and the family reported cooking with them on a routine basis. Two black coffee mugs also had a high lead content. The family agreed to discontinue use of the metal cookware and coffee mugs. A plastic children's play stool was also found to contain lead and the recommendation was made to remove the item from the child's play area. Shower surround tiles in the bathroom also tested positive for lead but were generally in good condition. The family was advised to follow recommended precautions if the tile is removed or the surface is otherwise abraded to minimize exposure to leaded dust. Water, dust, and soil samples were also collected from the home and submitted to a certified lab for analysis; the samples were not positive for lead.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
School Facility Inspections	75	76	↑	424	487	↑
School Facility Complaints	0	3	↑	5	15	↑
School Food Service Facility Inspections	39	50	↑	203	248	↑
School Food Service Facility Complaints	0	0	→	1	2	↑
Child Care Facility Inspections	44	70	↑	208	211	↑
Child Care Facility Complaints	3	4	↑	16	17	↑
Body Art Facility Inspections	88	78	↓	256	332	↑
Body Art Facility Complaints	1	4	↑	3	17	↑
Body Art Artist Special Event Inspections	0	9	↑	3	17	↑
Body Art Cease & Desist Orders	5	0	↓	17	14	↓
Water Store and Bottling Plant Inspections	11	0	↓	36	33	↓
Water Store and Bottling Plant Complaints	0	0	→	2	1	↓
Summer Food Service Program Inspections	0	0	→	46	60	↑

1. Schools:

A. Northwest Career and Technical Academy, 8200 W. Tropical Pkwy.: On December 1, staff responded to a complaint alleging that student restrooms had been taken out of service due to a flood. The investigation revealed that an HVAC pipe had burst that morning and partially flooded a hallway. The water had since been turned off and CCSD staff were removing the water. At no time were restrooms not available to students. The complaint was not valid.

B. Mountain View Elementary School, 5435 E. Kell Ln.: On December 14, staff investigated a complaint alleging that an outbreak of lice was occurring at the school, parents were not notified of the outbreak, and the school was using improper exclusion protocol. SNHD staff met with Health Office staff and verified that the protocol in place is compliant with CCSD Health Services Department procedures and notification requirements. Complaint was not valid.

2. Child Care:

A. Children’s Learning Adventure Kitchen, 3470 W. Ann Rd.: On December 5, staff conducted a routine inspection and found that the facility did not have hot water at the handwashing sink. Hot water was at 71°F. The facility was given 24 hours to provide hot water. Staff followed up on December 6 and the hot water had been restored. Hot water at the hand washing sink was 129° F.

B. Bring’em Young Academy, 3980 W. Ann Rd.: On December 5, staff conducted a routine inspection and found that management had installed a high temp ware wash machine in the kitchen. The machine only reached 149°F. The ware wash machine was taken out of use and the facility was instructed to use a three compartment sink to wash dishes. The facility decided to remove the machine.

C. Acelero Learning Stewart Center, 4301 Stewart Ave.: On December 15, staff conducted a routine inspection and found that management had installed new playground surfacing and purchased and was waiting to install new climbable play equipment. The facility had just completed a remodel on the classrooms but the

playground was not included within the scope of work. The facility was directed to submit plans to SNHD prior installing new climbable equipment.

3. **Body Art:**

- A. Staff conducted inspections of eight temporary body art booths at two temporary body art events. No significant deficiencies were noted at either event.

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

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

Food Pre-Permitting Services	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Food Safety Assessment Meetings	1	8	↑	11	46	↑
Total Food Pre-Permitting Services	740	895	↑	4,413	4,628	↑
Total Service Request Intake	267	298	↑	1,121	1,483	↑
Total Service Request Released	211	293	↑	1,114	1,414	↑
Total Service Requests Currently in Pre-Permitting	615	916	↑			

1. **Enforcement Actions and Investigations:**

- A. **Sin City Thai Restaurant, 4850 W. Sunset Rd.:** A Change of Permit Holder (CPH) inspection resulted in failure due to several uncontrolled risk factors for foodborne illness. The inspector documented 32 demerits. SNHD regulations require that facilities earn 10 demerits or less at a scheduled CPH inspection. Observed violations included: improper handwashing; Time/Temperature Control for Safety (TCS) foods were held past their permitted shelf life, were improperly cooled, and were being held in the temperature danger zone due to improper storage in ice baths; foods were not protected from potential contamination during storage; and food contact surfaces were dirty and unsanitary. Several equipment items in the facility were not sanitation certified including a hot plate, food processor, hot water dispenser, and splash guards. The facility was required to attend a supervisory conference to ensure understanding of SNHD Regulations and food safety procedures. A reinspection found the facility to be compliant and the permit was approved.
- B. **Don Tortaco, 106 N. Stephanie St.:** A pre-permitting inspection found two refrigerators operating at 75°F. Both refrigeration units were new and under manufacturers warranties. Due to the limited number of refrigeration units, the final permitting inspection could not occur until both units were operating at 41°F or less. The final permitting inspection was conducted following repair of the units and the facility was approved to stock and operate.
- C. **Paris Baguette, 4115 Spring Mountain Rd. Ste. 101:** A final permitting inspection resulted in failure due to lack of consistent hot water at the hand sinks and the three-compartment sink. SNHD regulations require a minimum of 100°F hot water at all hand sinks and a minimum of 120°F hot water at the three-compartment sink. Following repairs, the facility was reinspected and approved to operate the next day.
- D. **Rio Secco Golf Club Bar, 2851 Grand Hills Dr.:** During a CHP inspection, staff observed that both the bar glasswashers were not sanitizing. The bar does not have a three-compartment sink. After verifying that the dish machine in the adjacent

kitchen was working properly, staff instructed the operator to ensure all dirty glasses were washed and sanitized in the kitchen. Prior to completion of other inspections at the facility, both glasswashers were repaired and verified to be working properly. Staff used this as an example to the Food and Beverage Director of the importance of having a self-monitoring program in place for all key pieces of equipment and operations.

- E. **Los Corrales PUSF, 1404 N. Eastern Ave.:** A final permitting inspection resulted in failure due to non-potable water at the hand sink. A liquid detergent had been introduced into the fresh water tank, which resulted in sudsy water coming out of the faucet. This was the only violation observed at the time of inspection. The Person in Charge (PIC) of the PUSF was instructed to transport the trailer to the commissary, flush the detergent out of the tank, and then fill it with potable water. A reinspection was approved two days later.
- F. **Venetian Black Tap, 3355 S. Las Vegas Blvd.:** A major remodel inspection resulted in failure due to lack of adequate refrigeration. While the new refrigeration equipment was working properly, existing refrigeration at the chef's counter was operating at unsafe temperatures (57-66°F). Following repairs to the refrigeration units, the facility was approved to stock and train later that week.
- G. **El Pollo Loco, 185 N. Stephanie St.:** FDAP staff attempted a final inspection of a remodel to the restaurant's dining room. Construction had been completed but the salsa bar refrigerator was not operating at a safe temperature. Staff approved operation of the dining room but the salsa bar was not approved. Following necessary repairs, a follow-up inspection was conducted and the refrigerator was approved for use.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
New Projects Submitted to Plan Review	37	82	↑	269	368	↑
All Projects Released from Pool Plan Review	25	29	↑	256	183	↓
Total Operation Inspections	180	440	↑	2,179	2,353	↑
Complaint Investigations	12	10	↓	136	136	→
Inactive Body of Water Surveys	2	14	↑	41	41	→
Total Program Services Completed	256	575	↑	2,881	3,081	↑

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 0

1. Enforcement Actions:

- A. **Villa East Apartments Spa, 5055 E. Charleston Blvd.:** On December 5, staff conducted a routine inspection on the spa. The facility was management closed prior to SNHD arrival. The spa had recently been replastered and soon thereafter had begun leaking water into the substrate below it. The facility was instructed to contact a leak detection company to resolve the issue.

- B. Sand Piper Apartments Pool, 4650 W. Oakey Blvd.:** On December 8, staff conducted a routine inspection of the pool. During the inspection, staff noticed that the deck area of one of the three pool enclosures was being used as makeshift storage for old kitchen and laundry appliances. Management stated that the enclosure was always padlocked and closed. Management was informed that the enclosure could not be used as a storage area.
- C. The Promenade at Sahara West Pool, 4801 E. Sahara Ave.:** On December 11, staff conducted a routine inspection at the property. Staff checked the barrier for unstable posts and breaches and there was a vertical picket missing. Property management was notified of the missing picket and temporarily closed the breach. Property management permanently fixed the barrier within five days.
- D. Waikiki Palms Apartments Pool/Spa, 2565 Lynnwood St.:** On December 15, staff attempted to conduct routine pool/spa inspections at the property. The pool was being maintained by a non-commercial pool operator. Equipment inside the pump room was remodeled without SNHD approval. Management was notified to take appropriate action on the violations.
- E. The Abode Pool, 9450 W. Hacienda Ave.:** On December 27, the excavation and plumbing construction inspections for the pool failed due to a suction outlet being located more than 15 feet from the pool sidewall and two inlets located more than 15 feet apart. Approval is pending a receipt from the contractor showing that the necessary corrections have been made.

VII. TRAINING AND COMPLIANCE

- 1. Training office staff participated in the Social Media planning meeting on December 1.
- 2. Staff conducted standardization for Environmental Health (EH) staff at Washoe County Health District from December 4-8.
- 3. Staff joined the Food and Drug Administration (FDA) during an inspection at Ideal Foods, 104 Mayflower Ave., on December 6-7.
- 4. Staff conducted conference calls with National Association of County and City Health Officials (NACCHO) mentee, North Dakota Department of Health, to discuss FDA Program Standard 4 and a work plan on December 7 and 21.
- 5. Staff participated in the NACCHO Mentorship Program Cohort 7 Kick Off conference call on December 11.
- 6. Staff conducted an introductory conference call with NACCHO mentee, First District Health Unit, to discuss FDA Program Standards 3 and 9 on December 11.
- 7. Staff submitted the Association of Food and Drug Officials (AFDO) Category 1 and 3 Grant Final Reports on December 11.
- 8. Staff participated in Quality Circle meetings on December 11, 20, and 27.
- 9. Will Thompson was released from training on December 12.
- 10. Training office staff attended a case study entitled "A Tale of Two Outbreaks: Local Outbreak Case Studies" on December 13.
- 11. Staff conducted introductory conference call with NACCHO mentee, Seattle King County, to discuss FDA Program Standards 5 and 9 on December 13.
- 12. Staff attended a webinar entitled "The Interagency Food Safety Analytics Collaboration (IFSAC) Webinar: Foodborne illness source attribution estimates for 2013 for Salmonella, E. coli O157, Listeria monocytogenes, and Campylobacter" on December 15.
- 13. Training office staff were standardized by FDA staff on December 18-22.
- 14. Staff submitted the end of year evaluation for the Public Health Associates Program (PHAP) associate to the Centers for Disease Control and Prevention (CDC) PHAP Supervisor on December 28.

15. Staff presented information regarding kimchi and the waiver submission process to the Asian Chamber of Commerce on December 28.
16. Staff completed the Centers for Disease Control and Prevention (CDC) Foodborne Illness Environmental Assessment training throughout the month.
17. Training office staff conducted field training with EHS staff throughout the month.
18. Staff continued to participate in the Food Ops Leadership meetings throughout the month.
19. 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.
20. 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.
21. 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	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Facility Label Review Submissions	1	4	↑	38	31	↓
Facility Label Review Releases	1	4	↑	42	35	↓
Number of Labels Approved	8	75	↑	760	581	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Cook Chill/Sous Vide Submissions	2	0	↓	4	0	↓
Cook Chill/Sous Vide Releases	0	0	→	7	5	↓
2-Barrier ROP Submissions	0	0	→	3	0	↓
2-Barrier ROP Releases	0	0	→	8	1	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	4	3	↓
Other Special Processes Releases	0	0	→	0	1	↑

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

Waivers & Operational Plans Review	Dec. 2016	Dec. 2017		FY 16-17	FY 17-18	
Waiver Review Submissions	1	0	↓	3	2	↓
Waiver Review Releases	0	0	→	2	3	↑
Operational Plan Submissions	0	0	→	4	2	↓
Operational Plan Releases	1	0	↓	3	2	↓

JLR/hh