



Memorandum

Date: February 22, 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	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Routine Inspections	2,420	2,403	↓	11,807	11,762	↓
Reinspections	212	169	↓	1,398	1,183	↓
Downgrades	262	192	↓	1,336	1,126	↓
Closures	13	15	↑	110	97	↓
Special Events	38	24	↓	550	556	↑
Temporary Food Establishments & Tasting Event Booths	327	213	↓	4,050	3,761	↓
TOTALS	3,272	3,016	↓	19,251	18,485	↓

1. Enforcement Actions and Investigations:

- A. **DiFara Pizza, 3570 S. Las Vegas Blvd.:** On January 3, facility staff was sent to the Facilities Design, Assessment, and Permitting (FDAP) section for removing a three-compartment sink without an approved waiver.
- B. **Fizz, 3570 S. Las Vegas Blvd.:** On January 8, staff surveyed the facility and found it operating under new ownership. The new owner was directed to contact FDAP to apply for a Change of Permit Holder (CPH).
- C. **Bally's Hotel and Casino Food Court, 3645 S. Las Vegas Blvd.:** On January 8, staff investigated a valid complaint of no hot water in the food court. The following facilities self-closed once they started having hot water issues: Johnny Rockets, Pan Asian, Subway, Sbarro, Nathan's, and Blizz. Hot water was available at all the other

food establishments at Bally's. Facilities that were affected reopened later that day after engineering repaired the generator.

- D. **Stateside Lounge Snack Bar, 931 N. Las Vegas Blvd.:** On January 9, the facility was closed for operating with an Imminent Health Hazard (IHH). The facility had an excessive water leak from the ceiling being in disrepair. The leak affected the entire permitted area. The facility is still closed at this time.
 - E. **Tacos Karina Portable Unit for the Service of Food (PUSF), 790 N. Eastern Blvd.:** On January 10, the facility was closed for operating with an IHH of inadequate refrigeration. Facility was reopened the next day after the issue was resolved.
 - F. **AM PM Riviera Deli, 2955 Paradise Rd.:** On January 16, staff issued a Cease and Desist Order to the facility for selling grab and go candies without the required labels.
 - G. **Dollar Tree, 3053 N. Jones Blvd.:** On January 17, the facility was closed for operating with an IHH of rodent infestation. Facility was reopened on January 19 with a zero demerit A grade.
 - H. **J & R Southern Fried Chicken, 870 Sierra Vista Dr.:** On January 18, the facility was closed for operating with an IHH of sewage or liquid waste not disposed of in an approved manner. The inspector documented 22 demerits. The facility was reinspected and reopened on January 19 with zero demerits.
 - I. **Khoury's Mediterranean Restaurant, 9340 W. Sahara Ave.:** On January 18, the facility was closed when found operating with an IHH of no water. The facility was reinspected and reopened later that day when water was restored.
 - J. **Jerry's Nugget Main Kitchen, 1821 N. Las Vegas Blvd.:** On January 18, the facility was closed for operating with an IHH of multi-generational cockroaches. The facility was reopened the next day with a zero demerit A grade after professional pest control treatment.
 - K. **Fat Tuesday, 3743 S. Las Vegas Blvd.:** On January 19, staff found the facility storing food in an unpermitted area. Management was referred to FDAP to obtain the required permit.
 - L. **Romano's Macaroni Grill, 2001 N. Rainbow Blvd.:** On January 24, the facility was closed for operating with an IHH of multi-generational cockroaches. The facility was reopened the next day with a zero demerit A grade after professional pest control treatments.
 - M. **Brio Tuscan Grill Outdoor Bar, 6653 S. Las Vegas Blvd.:** On January 30, the facility was closed when found operating with an IHH of hand sinks without hot water. The facility was reopened two days later when the issue was fixed.
 - N. **Subway, 3041 N. Rainbow Blvd.:** On January 30, the facility was closed for operating with an IHH of excessive fruit flies on the food. Facility was reopened the next day with a zero demerit A grade.
2. **Foodborne Illness Investigations:**
- A. **Domino's Pizza, 3266 N. Las Vegas Blvd.:** On January 11, staff responded to a confirmed foodborne illness case at this facility. Staff observed no critical violations and the restaurant earned an A grade.
 - B. **Carrabba's Italian Grill, 10160 S. Eastern Ave.:** On January 11, staff responded to a confirmed foodborne illness case at this facility. Staff observed violations that could lead to illness including improper cooling, Time/Temperature Control for Safety (TCS) foods being held in the temperature danger zone, and cross contamination issues. The investigation resulted in a B downgrade. On January 17, the facility was reinspected with a zero demerit A grade.
 - C. **Lucille's Restaurant, 2245 Village Walk Dr.:** On January 11, staff responded to a confirmed foodborne illness case at this facility. Staff observed violations that could

lead to illness including handwashing issues, an ineffective Employee Health Policy, contamination issues, and TCS foods held in the temperature danger zone. The investigation resulted in a B downgrade on one permit and a C downgrade on the other. On January 17, the facility was reinspected and both permits earned A grades.

- D. **Wendy's #3319, 4400 W. Sahara Ave.:** On January 19, staff responded to a group complaint of illness at the facility. Staff observed no critical violations and the restaurant earned an A grade.
- E. **Carmine's Restaurant, 3500 S. Las Vegas Blvd.:** On January 25, staff responded to a group complaint of illness at the facility. Staff observed some contamination concerns that were corrected while the inspector was onsite and the investigation resulted in two A grades.

3. **Onsite Intervention Training:**

- A. Onsite Intervention Training was held with the following facilities: Kainan Asian Market, 9620 S. Las Vegas Blvd.; Peggy Sues, 380 N. Sandhill Rd.; Cardenas Market, 4700 Meadows Ln.; and Rice to Go, 4840 Spring Mountain Rd.

4. **Supervisory/Managerial Conferences:**

- A. Supervisory Conferences were held with the following facilities: Smoken' Sams, 9120 Strange Ave.; Mr. Sandwich III, 4626 S. Maryland Pkwy. Ste. C; and Tropical Smoothie (four locations for operating with IHHs of no hot water and unsanitary conditions)

5. **Community Outreach:**

- A. On January 25, staff attended the Latin Chamber of Commerce meeting to answer questions from the public.

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	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Notices of Violations (New & Remails)	0	5	↑	50	47	↓
Adjudicated Hearing Cases	14	8	↓	49	42	↓
Total Cases Received	95	104	↑	743	825	↑
Hearing Penalties Assessed	\$19,400	\$6,500	↓	\$49,100	\$41,900	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Inspections	368	304	↓	2,037	1,725	↓

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

Underground Storage Tanks	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Compliance Inspections	42	87	↑	301	429	↑
Final Installation/Upgrade/Repair Inspections	11	4	↓	36	41	↑
Closure Inspections	4	4	→	9	9	→
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	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Inspections	26	21	↓	143	139	↓
Reinspections	1	3	↑	1	21	↑

1. Solid Waste Plan Review Program (SWPR):

- A. Permits issued in January – MetalX (RC); Nevada Site Services (RC-Modification); Red Rock Metal Recycling (RC-Modification); and Strategic Materials (RC-Modification)
- 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 (7); Materials Recovery Facility (1); Transfer Station (1); and Waste Grease (3)
- D. Facilities planned for approval at DBOH meetings/SNHD Workshops in February: Stericycle (Medical Waste)

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Asbestos Permits Issued	87	76	↓	392	454	↑
Revised Asbestos Permits Issued	11	3	↓	33	15	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Tentative Maps-Received	15	21	↑	83	155	↑
Tentative Maps-Lot Count	656	977	↑	5,855	9,593	↑
Final Maps-Received	26	21	↓	113	164	↑
Final Maps-Lot Count	536	982	↑	3,200	5,721	↑
Final Maps-Signed	7	19	↑	106	98	↓
Final Maps (Signed)-Lot Count	160	990	↑	3,384	3,680	↑
Improvement Plans-Received	26	19	↓	107	139	↑
Improvement Plans-Lot Count	800	1,013	↑	3,295	5,297	↑
Expedited Improvement Plans-Received	5	3	↓	16	27	↑
Expedited Improvement Plans-Lot Count	193	230	↑	904	1,066	↑
Fees Paid	\$24,306	\$27,804	↑	\$118,390	\$177,544	↑

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

Individual Sewage Disposal Systems	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Residential ISDS Permits	12	6	↓	73	69	↓
Commercial ISDS Permits	4	4	→	21	30	↑
Residential Pool Plan Reviews	4	8	↑	36	42	↑
Loan Certifications	3	2	↓	35	13	↓
Tenant Improvements	17	13	↓	110	106	↓
Compliance Issues Resolved (pre-permitting)	1	3	↑	18	13	↓
Compliance Cases Resolved (post-permitting)	1	1	→	6	21	↑

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.

3. Used Mattress and Bedding Program Activity:

- A. 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 them.

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Public Water System Sanitary Surveys	0	0	→	30	34	↑
Public Water System Violation Letters	1	4	↑	20	12	↓
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 June 30, 2018 (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 National Primary Drinking Water Regulations and Secondary Standards. Two *coliform*-present sample events occurred in January. These samples were *coliform*-present, *E. coli*-absent.
- C. Staff met the extension deadline for the CY2017 Q4 report to the Bureau of Safe Drinking Water.

III. VECTOR CONTROL

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

Vector Control and Other EH Services	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
West Nile Virus Surveillance Traps Set	0	0	→	723	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	→	3	6	↑
Healthy Homes/Landlord Tenant Response (LLT)	8	7	↓	40	62	↑
Public Accommodations Inspections	9	10	↑	250	270	↑
Public Accommodations Complaints	20	19	↓	130	159	↑
Mobile Home/Recreational Vehicle Park Inspections	42	46	↑	57	51	↓
Mobile Home/Recreational Vehicle Park Complaints	1	1	→	11	16	↑

1. Public Accommodations:

A. Springhill Suites Las Vegas Convention Center, 2989 Paradise Rd.: Staff conducted a change of permit holder (CPH) inspection of the facility. The guestrooms were found to be clean and in good repair. One inoperable GFCI outlet was identified in the men's lobby restroom and was replaced while the inspector was onsite. One mislabeled chemical spray bottle was also identified and corrected. The CPH was approved and the health permit released for operation.

B. Rio Hotel, 3700 W. Flamingo Rd.: Staff responded to a complaint alleging that rooms were lacking general cleanliness and in poor repair. Staff met with the Assistant Executive Housekeeper and inspected rooms 1575, 22022, and 27024. The repair and cleanliness issues observed in the rooms were tiles missing from the coving, shower head escutcheon not caulked, air vents dusty, stained caulk, and accumulation of dust behind the beds. Facility had been notified of room issues by the guest through a letter to upper management. A work order for the tiles was created in May 2017. Despite this, the sanitation issues had not been corrected.

2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RV):**
 - A. **Arrow Palms MHC, 543 N. Lamb Blvd.:** Staff conducted a routine inspection of the MHP. Several spaces were found to have solid waste violations, including two vacant lots where management was allowing tires, appliances, and miscellaneous trash to accumulate. One space with old sewage residue was identified. After the inspection, staff discovered the facility was under new ownership as of August 2017. Management was instructed to process a CPH. The park will be reinspected after completion of the application.
 - B. **Valley Trailer Park, 5803 Boulder Hwy.:** Staff conducted a routine inspection of the MPH. Several uncapped sewer lines and improper sewer connections were identified, as well as, multiple spaces with a significant accumulation of solid waste. Staff reinspected the facility the next day, in conjunction with Solid Waste & Compliance staff, who issued orders to abate the solid waste violations. Management had not corrected any of the violations requiring 24-hour repair. Staff will continue to conduct compliance surveys of facility.
 - C. **Sierra Mobile Home Park, 3139 E. Sahara Ave.:** Staff conducted a routine inspection of the facility and identified numerous critical violations. None of the vacant lots inspected had caps on the sewer connections and several spaces had open containers of motor oil. The facility was given 24 hours to correct the critical violations; however, no improvement was made. A subsequent reinspection determined that the violations had been corrected.
 - D. **Las Vegas Mobile Park, 3975 E. Lake Mead Blvd.:** Staff conducted a routine inspection and identified a significant sewage leak observed behind Unit #305. Management stated that they were aware of the issue and had contacted a plumber to conduct repairs. All repairs were completed at a subsequent inspection.
3. **Landlord Tenant Complaints:**
 - A. **4263 Lasha Ct.:** Staff responded to a tenant complaint of an inoperable heater. The heating system was blowing cold air. The landlord was notified and reported having no knowledge of a reoccurring heater outage but agreed to have a contractor inspect the unit and have it repaired as needed. The complaint was closed.
 - B. **3650 Geist Ave.:** Staff responded to a complaint of no heat in the rental unit. The thermostat read 80° Fahrenheit (F). The tenant was using a space heater to heat the unit. The thermostat was set to 85° F and turned on but the temperature taken at a vent read 74° F. The complaint was discussed with the onsite property manager who stated that they were working to correct the issue. A copy of the complaint was provided to the manager and the complaint closed.
 - C. **4716 Nova Ln.:** Staff responded to a complaint of no air conditioning (A/C) in the rental unit. The thermostat in the unit read 72° F despite being set at 60° F. Temperatures taken at a vent read 74° F. The complaint was discussed with the offsite property manager over the phone who stated that they knew the A/C was not functional and were working to correct the issue. A copy of the complaint was provided to the manager and the complaint was closed.
4. **Elevated Blood Lead Level Investigations (EBL):**
 - A. EBL investigation of a one year old child with a blood lead level of 10 µg/dl. The child lives in a home built in 1973, prior to the 1978 banning of lead paint in residential applications, but no lead paint was found in the home. Several pieces of ceramic dishware and a metal tamale pot and steamer were identified in the home. The family's house keys also contained a high amount of lead. Dust, water, and soil samples taken from the home and submitted to an accredited lab for testing were negative for the presence of lead. The family was advised to discontinue the use of

the dishes and the tamale pot and steamer, and to ensure the child did not have access to play with any of the family's keys. No other lead hazards were identified.

5. Pest Management / Vector Surveillance:

- A. Desert Oasis High School, 6600 W. Erie Ave.:** Staff assisted the Special Programs office on a follow-up inspection of the facility which was found positive for rodent activity earlier in the month. Dumpsters were left open and trash was observed on the ground at the time of the inspection. Rodent exclusion appeared to be a significant deficiency as the doors leading to the outside were left open in the shop area, the custodian's office, and teachers' lounge which all had rodent activity. Additionally, signs of rodents were observed in the kitchen which is connected to the teacher's lounge. Clark County School District (CCSD) staff was advised to continue trapping, ensure entry points into the building were eliminated by closing doors leading to outside, and keep dumpsters closed and the area around the dumpsters clean.
- B. Dollar Tree, 3053 N. Jones Blvd.:** Staff conducted a joint survey with Food Operations staff and store management. The facility was previously closed by Food Operations after rodent activity was observed in the warehouse during the facility's annual inspection. Management was working with their Pest Control Operator (PCO) to increase trapping and baiting in the warehouse. Staff observed the warehouse had been cleaned and organized, reducing harborage potential in the area. A possible entry point under the receiving door was identified and management was going to conduct repairs to eliminate the gap. No new rodent activity was observed and Food Operations staff reopened the facility.
- C. Regional Complex, 1391 S. Jones Blvd.:** Staff responded to a request for assistance to address an ongoing feral rabbit infestation at the facility. Staff observed feral domestic rabbits and several dead rabbits throughout the property. The public are routinely on property providing food and water to the colony. Facility staff reported that the rabbits are damaging the landscaping by digging and the holes create trip hazards to both staff and visitors. Additionally, rabbit feces are tracked into the buildings, creating a sanitation concern. Environmental Health staff prepared a list of recommendations for consideration in addressing the issue.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
School Facility Inspections	100	99	↓	524	586	↑
School Facility Complaints	1	5	↑	6	20	↑
Child Care Facility Inspections	17	32	↑	226	246	↑
Child Care Facility Complaints	3	7	↑	19	24	↑
Body Art Facility Inspections	6	26	↑	262	353	↑
Body Art Facility Complaints	2	0	↓	3	19	↑
Body Art Artist Special Event Inspections	0	0	→	3	17	↑

1. Child Care:

- A. Hand in Hand, 10760 S. Buffalo Dr.:** On January 17, staff investigated a complaint alleging sanitation concerns and improper exclusion of ill children. The center did

have an adequate exclusion policy for children in care, along with adequate cleaning of toys and other surfaces. The complaint was not substantiated.

2. **Schools:**

- A. **Silverado High School, 1650 Silver Hawk Ave.:** On January 4, staff investigated a complaint alleging areas of the ceramic room had suffered water damage. A survey revealed two small areas of previous water intrusion. School staff had taken the appropriate steps to address the issue. The complaint was not substantiated.
- B. **Silverado High School, 1650 Silver Hawk Ave.:** On January 11, staff conducted a follow-up survey on a previous complaint concerning an infestation of cockroaches found in the culinary kitchen. The survey found no presence of cockroaches. Since the finding of the infestation, multiple treatments of pesticide have been applied, and all cabinets, refrigerators, gaskets, floors, floor drains, light shields, and vents had been cleaned. Glue traps present did not contain any cockroaches. The room was free of pests and was approved for use.
- C. **Desert Oasis High School, 6600 W. Erie Ave.:** On January 11, staff investigated a complaint alleging a rat infestation since the beginning of the school year. There were rodent droppings in numerous areas. Several of those areas also had debris that could provide harborage and nesting materials. Sources of water were observed in the upstairs utility areas. The school was required to conduct a comprehensive inspection to determine potential access points and conduits for rodents. The school was required to ensure that harborage and food and water sources were removed and all rodent waste was adequately cleaned. On January 19, staff conducted a follow-up survey and found that the school had taken numerous steps to control the rodent issue. Staff will conduct a second follow-up survey to verify proper sanitation and to evaluate the effectiveness of the school's rodent control efforts.
- D. **Lawrence Clifford J. Middle School, 4410 S. Juliano Rd.:** On January 12, staff investigated a complaint alleging a rat infestation. There was evidence of rodent droppings in the kitchen and dumpster areas. School staff stated that the problem started in the summer and they have been setting traps to control it. Staff required the school to remove all rodent waste and conduct a comprehensive inspection to determine potential access points and conduits for rodents. The school was required to ensure that harborage and food and water sources were removed. On January 19, staff conducted a follow-up survey and found that adequate steps had been taken to remove the waste and begin removal of the food sources and harborages.
- E. **American Heritage Academy, 2100 Olympic Ave.:** On January 16, staff investigated a complaint alleging leaks at the facility. Staff met with the director who stated that there had been leaks in the basketball area during recent rains. Staff inspected the area and only found water damaged ceiling tiles next to an evaporative cooler. School staff was directed to replace the damaged tiles. The complaint was not substantiated.
- F. **Tarkanian Middle School, 5800 W. Pyle Ave.:** On January 25, staff investigated a complaint alleging a rodent infestation at the school. There was evidence of rodents at the facility. School staff was required to remove all rodent waste and conduct a comprehensive inspection to determine potential access points and conduits for rodents. School staff was required to ensure that harborage and food and water sources were removed.

3. **Body Art:**

- A. **Vegas Ink, 3717 S. Las Vegas Blvd.:** On January 23, staff investigated a complaint alleging faulty plumbing and unusable sinks. The investigation found that the shop had four sinks, which were all properly draining and accessible for use. One artist

stated that they had some problems earlier in the month that had been repaired. The complaint was not substantiated.

- B. **Ascendant Tattoo, 5025 S. Eastern Ave.:** On January 28, staff investigated a complaint alleging that a patron had developed a severe infection at their tattoo site. A survey of the facility revealed no issues with cleanliness or other violations of the Tattoo Regulations. The complaint was not substantiated.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Food Safety Assessment Meetings	3	6	↑	14	52	↑
Total Food Pre-Permitting Services	645	908	↑	4,881	5,404	↑
Total Service Request Intake	212	253	↑	1,336	1,737	↑
Total Service Request Released	164	204	↑	1,284	1,604	↑
Total Service Requests Currently in Pre-Permitting	667	987	↑			

1. Enforcement Actions and Investigations:

- A. **Teriyaki Boy, 2315 E. Cheyenne Ave.:** During a final permitting inspection, staff observed that the hot water temperature at the three-compartment sink measured 116°F. SNHD regulations require the hot water temperature to be a minimum of 120°F. Staff had noted on the equipment evaluation form that the hot water was being provided from a tankless on demand gas water heater. On demand water heaters are set to a maximum of 120°F by the factory, and must be manually adjusted by resetting the internal temperature switches. The owner removed the water heater cover and reset the factory setting to increase the maximum water temperature to 140°F. When the hot water temperature was rechecked, it was found to be 130°F and the permit was released.
- B. **Rollin' in Dough Bakery, 10260 W. Charleston Blvd.:** During a Change of Permit Holder (CPH) inspection, staff noticed that there was no hand sink in the front service counter area where individual bakery items were offered in display cases. The only hand sink in the facility is in the rear food preparation area. SNHD regulations require that hand sinks be easily accessible where open foods will be handled. Staff approved the CPH with the condition that bakery items within the front display cases be individually packaged to protect against contamination by food handlers. The owner agreed and is considering installing an additional hand sink in the front service area.
- C. **Diverse Dogs Annual Itinerant High Risk (AIHR), 2025 E. Sahara Ave.:** A final permitting inspection failed due to lack of sanitation certification for the cooking equipment (a flat griddle and built-in steam well). The cart was also missing the manufacturer's model and serial numbers and no overhead protection was provided to protect the cart and its food from contamination. The owner/operator has not yet requested the final inspection.
- D. **Yobo Fresh Noodle Shabu Shabu, 5115 Spring Mountain Rd. Ste. 121:** Facility failed their final permitting inspection due to a lack of consistent hot water. SNHD

regulations require a minimum 100°F hot water at all hand sinks and 120°F hot water at the three-compartment sink. The contractor adjusted the thermostat on the water heater but the unit was not able to reach the proper temperatures. Following plumbing repairs and a successful reinspection, the permit was released.

- E. **Nuro Bistro, 4255 S. Durango Dr.:** During a final permitting inspection, inspectors observed the roof leaking over cooking equipment and prep surfaces. Once the roof was repaired and there were no other operational requirements that needed to be corrected, the health permit was released.
 - F. **Thai St Food, 3137 Industrial Rd.:** The applicant applied for a CPH. The new owner stated that he would not be working in the restaurant, but was keeping most of the same food handling staff. A review of the previous owner's records found that the facility had a poor inspection history, including several downgrades, and had recently attended a Supervisory Conference. Additionally, there was no indication in the file as to whether a grease interceptor was present, so the facility was referred to Clark County Water Reclamation District (CCWRD). CCWRD addressed the issue with the new owner and the facility has come into compliance. The new owner, manager, and any other persons in charge will be required to attend a Food Safety Assessment Meeting (FSAM) prior to their final permitting inspection. Both the FSAM and the inspection are scheduled in February.
 - G. **Jimmy Johns, 400 N. Nellis Blvd.:** A pre-permitting inspection found minor construction defects. Staff observed incomplete construction of chase lines, walls and flooring, as well as, a defective integral thermometer on a refrigerator. Following the necessary repairs, a final permitting inspection was conducted and the permit was released.
 - H. **Raiders Stadium, Polaris Ave. & Russell Rd.:** Staff have started reviewing preliminary plans for the new NFL stadium. Meetings with involved parties have commenced and more meetings are planned to tackle permitting of this multi-level structure with multiple bars, concessions, kitchens, and support rooms.
2. **Community Outreach:**
- A. EH Supervisors and the mobile vending inspector met with members of the City of Las Vegas Fire Prevention Division to discuss 2018 revisions to the International Fire Code which will impact food trucks and trailers. The new code will limit the amount of propane that can be carried on these vehicles and require the installation of fire suppression systems in units that are required to install a cooking exhaust hood. SNHD regulations currently require installation of fire suppression systems when needed, but this regulation has been waived for several years due to lack of a supporting fire code.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
New Projects Submitted to Plan Review	74	71	↓	343	439	↑
All Projects Released from Pool Plan Review	22	11	↓	278	194	↓
Total Operation Inspections	154	266	↑	2,333	2,619	↑
Complaint Investigations	6	4	↓	142	140	↓
Inactive Body of Water Surveys	4	6	↑	45	47	↑
Total Program Services Completed	260	358	↑	3,141	3,439	↑

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

1. Enforcement Actions:

- A. Torrey Pines Village, 2247 Tall Pines Dr.:** On January 17, staff arrived onsite to conduct the facility's routine annual inspections. While evaluating the barrier integrity, the gate was observed to be held open with the deadbolt fully extended across the barrier, preventing the gate from self-latching. The facility was closed and instructed to remain closed until all bodies of water were fully operational and SNHD reinspections were approved.
- B. The Passage II Apartments, 2950 N. Green Valley Pkwy.:** On January 17, staff completed a reinspection and found the area lighting to be compliant. The facility may now open their pool and spa for nighttime use.
- C. La Quinta Suites, 3970 Paradise Rd.:** On January 19, staff conducted a routine inspection at the facility. Staff observed high chlorine levels in the spa between 100-150 parts per million (ppm). The pool was closed while the operator drained and corrected the issue. The spa was refilled and chemical levels were corrected prior to staff leaving.
- D. The McKnight Senior Apartments Spa, 651 McKnight St.:** On January 29, staff conducted a routine inspection at the facility. Staff inspected a pool and two spas within the same enclosure and observed two IHHs of the gate on the enclosure unable to self-close and the chlorine level in one spa over 200 ppm. Property maintenance and managers were notified. The pool and both spas were closed.
- E. Venetian Hotel and Casino, 3355 S. Las Vegas Blvd.:** On January 30, staff met with facility management to discuss lifeguard and security plans for the upcoming season. New facility management asked SNHD staff questions regarding the requirements for the pools. SNHD staff also made sure that new management was aware of the approved lifeguard and security plan that previous management had submitted to the Health District. Any changes to this plan would need to be submitted to SNHD for approval.
- F. Russell Senior, 6500 E. Russell Rd.:** On January 30, the plumbing inspection for the pool failed due to a missing inlet and the plumbing inspection for the spa failed due to a length of piping that was not visible and jets installed on the wrong side of the spa. The corrections were made, as shown in follow-up photos provided by the pool contractor later that same day, and approval of both plumbing inspections was granted.

VII. TRAINING AND COMPLIANCE

1. Two EHS I's were assigned to the Aquatic Health Program on January 2.
2. Staff participated in Quality Circle meetings on January 4, 8, 12, 17, and 18.
3. Staff participated in the Foodborne Illness Investigation Team (FIT) meeting on January 8.
4. Staff participated in the Social Media planning meeting on January 8.
5. Staff participated in a Violations Standards Document (VSD) marking instructions meeting on January 8 and 30.
6. Staff participated in a meeting to discuss SNHD's policy/procedure for the Food and Drug Administration (FDA) Program Standard 4 on January 9 and 23.
7. Staff attended the Environmental Health (EH) General Staff Meeting on January 10.
8. Staff participated in the National Oceanic and Atmospheric Administration (NOAA) three-day Basic Seafood Hazard Analysis and Critical Control Point (HACCP) training on January 16-18.
9. Staff attended the Nevada Food Safety Task Force (NFSTF) meeting on January 19.
10. Training office staff, along with Special Programs staff, participated in a meeting to discuss the FDA Program Standard 5 on January 19.
11. Staff participated in the Boulder City Food Safety Partnership Meeting on January 24.
12. Staff attended Preceptor Training on January 24.
13. Staff conducted food safety training (four classes) in Spanish to 38 attendees at Cardenas Markets, 4421 E. Bonanza Rd., on January 26 and 30.
14. Staff participated in the Las Vegas Food Safety Partnership (FSP) Meeting on January 29.
15. Staff conducted food safety training in English to 34 attendees and in Spanish to six attendees after the Las Vegas FSP Meeting on January 29.
16. Staff attended a NEHA webinar entitled "Development of Standards for Cannabis-Infused Products" on January 31.
17. Staff participated in the Mesquite Food Safety Partnership Meeting on January 31.
18. Training office staff helped conduct environmental assessment investigations at the following facilities: Domino's Pizza #7453, 3266 N. Las Vegas Blvd.; Carrabba's Italian Grill Restaurant, 10160 S. Eastern Ave.; Lucille's Restaurant, 2245 Village Walk Dr.; Wendy's #3319, 4400 W. Sahara Ave.; and Carmine's Restaurant, 3500 S. Las Vegas Blvd.
19. Training office staff assumed oversight of water stores and the food service inspections for schools.
20. Staff conducted conference calls with National Association of County and City Health Officials (NACCHO) Mentorship Program mentees to discuss the FDA Program Standards throughout the month.
21. One EHS II completed standardization.
22. Training office staff participated in standardization of Food Operations and Special Programs staff throughout the month.
23. Staff conducted risk factor surveys for the FDA Program Standard 9 at various facilities throughout the month.
24. Training office staff conducted field training with EHS staff throughout the month.
25. 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 11 cook chill/sous vide plans, 8 2-barrier plans, 7 other HACCP plans, 11 waivers, and 7 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	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Facility Label Review Submissions	4	5	↑	42	36	↓
Facility Label Review Releases	4	5	↑	46	40	↓
Number of Labels Approved	93	90	↓	853	671	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Cook Chill/Sous Vide Submissions	2	1	↓	6	1	↓
Cook Chill/Sous Vide Releases	0	0	→	7	5	↓
2-Barrier ROP Submissions	0	2	↑	3	2	↓
2-Barrier ROP Releases	0	0	→	8	1	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	2	1	↓	6	4	↓
Other Special Processes Releases	0	1	↑	0	2	↑

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

Waivers & Operational Plans Review	Jan. 2017	Jan. 2018		FY 16-17	FY 17-18	
Waiver Review Submissions	1	0	↓	4	2	↓
Waiver Review Releases	0	2	↑	2	5	↑
Operational Plan Submissions	1	1	→	5	3	↓
Operational Plan Releases	1	0	↓	4	2	↓