



# Memorandum

**Date:** March 22, 2018

**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	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Routine Inspections	2,335	2,168	↓	14,142	13,930	↓
Reinspections	198	173	↓	1,596	1,356	↓
Downgrades	206	173	↓	1,542	1,299	↓
Closures	11	21	↑	121	118	↓
Special Events	52	48	↓	602	604	↑
Temporary Food Establishments & Tasting Event Booths	332	280	↓	4,382	4,041	↓
<b>TOTALS</b>	<b>3,134</b>	<b>2,863</b>	<b>↓</b>	<b>22,385</b>	<b>21,348</b>	<b>↓</b>

#### 1. Enforcement Actions and Investigations:

- A. **Five Star Tavern, 2425 N. Rainbow Blvd.:** On February 1, the facility was closed for an Imminent Health Hazard (IHH) of operating with a sewage backup. The facility was reopened without SNHD approval and was closed again. Facility was reopened on February 2, with a three demerit A grade.
- B. **PT's Pub #518, 1089 E. Tropicana Ave.:** During a routine inspection on February 5, staff found one live cockroach under the bar. The facility was placed on a compliance schedule. Staff surveyed the property on February 9 and again saw one live cockroach; however, pest control had visited the facility twice and wrote on their reports that no pest activity was observed. Staff documented that the facility needed a thorough pest assessment, to seal cracks to eliminate entry, and to eradicate cockroaches. Additional surveys will be conducted to follow-up on the issue.

- C. Pepe's Tacos, 4190 S. Rainbow Blvd.:** On February 6, the facility was closed when found operating with an IHH of cockroach infestation. The facility was reopened on February 12, with a zero demerit A grade.
- D. Samys Market Deli, 600 W. Lake Mead Blvd.:** On February 7, the facility was closed for an IHH of operating with gross and unsanitary conditions. The inspector observed excessive amounts of grease on and underneath equipment, floors, and walls. Management failed to have the facility deep cleaned by February 5 as instructed at the previous inspection. Facility was reopened on February 9, with a zero demerit A grade.
- E. Tacos Los Machos #2, 1411 N. Eastern Ave.:** On February 8, the facility was closed for an IHH of operating with inadequate refrigeration. The facility was reopened the next day with a zero demerit A grade.
- F. Tacos Mi Ranchito, 4350 E. Bonanza Rd.:** On February 8, the facility was closed for an IHH of operating with inadequate refrigeration. It was reopened the next day with a zero demerit A grade.
- G. Cheesecake Factory, Forum Shops, 3500 S. Las Vegas Blvd.:** On February 12, staff surveyed the facility as a follow-up to an IHH closure. The facility self-closed after a sprinkler system discharge. The facility reopened after the sprinkler system was fixed, all affected food was discarded, and surfaces were appropriately sanitized.
- H. Vista Lounge, Caesars Palace, 3570 S. Las Vegas Blvd.:** On February 13, staff referred management to Facilities Design Assessment and Permitting (FDAP) for remodeling the bar top without prior approval.
- I. Bachi Burger, 470 E. Windmill Ln.:** During a routine inspection on February 15, the facility was closed when staff found the IHHs of operating with no hot water, a sewage backup, and multigenerational cockroaches. The facility was reopened on February 21, with a zero demerit A grade.
- J. Azuza Hookah Lounge & Café, 4480 S. Paradise Rd. #450:** On February 15, the facility was closed as a result of an IHH of no hot water. The inspector documented 19 demerits. Facility remains closed at this time and the permit has been suspended, pending revocation.
- K. Mt. Charleston Resort Restaurant, 2275 Kyle Canyon Rd.:** On February 16, the facility was closed for receiving excessive demerits on an inspection. The inspector documented 46 demerits. The facility was reopened the next day with a zero demerit A grade.
- L. Tacos Tijuana, 2930 N. Las Vegas Blvd.:** On February 17, the facility was closed for an IHH of operating with inadequate hot water. Facility was reopened later that day after the issue was resolved.
- M. Illegal Vending, N. 5<sup>th</sup>/Lone Mountain:** On February 20, staff investigated and confirmed illegal vendor activity. A Cease and Desist Order was issued.
- N. La Pupusa Loca, 1000 N. Nellis Blvd.:** On February 23, the facility was closed for an IHH of operating with a pest infestation. The inspector observed live and dead multi-generational cockroaches. The facility was reopened on February 27, with a zero demerit A grade.
- O. Pronto by Giada, Caesar's Palace, 3570 S. Las Vegas Blvd.:** On February 26, staff verified a complaint regarding labeling for grab and go items. Management was required to start the label review process.
- P. CML Las Vegas Mobile, 2025 E. Sahara Ave.:** On February 28, the facility was closed as a result of an IHH of no potable or hot water. The inspector documented 8 demerits. The facility was reinspected and reopened on March 1 with a zero demerit A grade.

**2. Foodborne Illness Investigations:**

**A. Bally's BLT Steakhouse, 3645 S. Las Vegas Blvd.:** On February 14, staff responded to two complaints of foodborne illness from unrelated parties. Staff observed violations that could lead to illness including multiple cross-contamination issues, handwashing issues, improper holding time and temperature issues, and date labeling problems. The investigation resulted in a B downgrade. On February 15, the restaurant was reinspected and received a zero demerit A grade.

**B. BJ's Restaurant, 10840 W. Charleston Blvd.:** On February 21, staff responded to a complaint involving a group of five people with suspected foodborne illness. Staff observed multiple violations that could lead to foodborne illness including multiple handwashing issues, multiple instances of potential contamination, and multiple foods held in the temperature danger zone. The investigation resulted in a B downgrade on two permits. On February 23, the restaurant was reinspected and both permits received an A grade.

**3. Onsite Intervention Training:**

**A.** Onsite Intervention Training was held with the following facilities: Coffee Pub, 2800 W. Sahara Ave.; Tiki's Hawaiian, 8460 Farm Rd.; and Sushi Way, 3900 Paradise Rd.

**4. Supervisory/Managerial Conferences:**

**A.** Supervisory Conferences were held with the following facilities: Nigerian Cuisine, 5006 S. Maryland Pkwy.

**5. Community Outreach:**

**A.** Staff presented at the Mesquite Food Safety Partnership Meeting.

**B.** Staff provided guidance on effective employee health policy with questions and answers for Bellagio Fix employees.

**C.** Staff provided training to UNLV students for special events.

**D.** Staff continued ongoing collaboration and meeting attendance with MGM Food Safety Managers.

**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	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Notices of Violations (New & Remails)	7	6	↓	57	53	↓
Adjudicated Hearing Cases	6	0	↓	55	42	↓
Total Cases Received	109	109	→	852	934	↑
Hearing Penalties Assessed	\$5,900	0	↓	\$55,000	\$41,900	↓

**ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data**

Restricted Waste Management	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Inspections	395	306	↓	2,432	2,031	↓

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

Underground Storage Tanks	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Compliance Inspections	44	86	↑	345	515	↑
Final Installation/Upgrade/Repair Inspections	6	9	↑	42	50	↑
Closure Inspections	3	1	↓	12	10	↓
Spill Report Investigations	0	1	↑	7	9	↑
Reinspections	0	3	↑	1	6	↑

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

Permitted Disposal Facilities	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Inspections	14	12	↓	157	151	↓
Reinspections	4	3	↓	5	24	↑

**1. Solid Waste Plan Review Program (SWPR):**

A. **Permits issued in February** – GYBB Recycling, dba BB Recycling (RC Modification); Paper Recycling of Nevada (RC Modification); SA Recycling, LLC Losee (RC Modification); and Sunrise Mountain (LF Post closure)

**Permit Removals in February** – 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 (5); Materials Recovery Facility (1); Transfer Stations (1); and Waste Grease (3)

D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in March:** Chavez Construction Clean Up (MRF) and Stericycle (Medical Waste)

**ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data**

Asbestos Permitting Services	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Asbestos Permits Issued	57	71	↑	449	525	↑
Revised Asbestos Permits Issued	7	6	↓	40	21	↓

**ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data**

Subdivision Plan Review	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Tentative Maps-Received	13	22	↑	96	173	↑
Tentative Maps-Lot Count	936	2,623	↑	6,791	11,444	↑
Final Maps-Received	21	26	↑	134	189	↑
Final Maps-Lot Count	620	1,361	↑	3,820	7,081	↑
Final Maps-Signed	12	16	↑	118	114	↓
Final Maps (Signed)-Lot Count	638	637	↓	4,012	4,317	↑
Improvement Plans-Received	18	18	→	125	158	↑
Improvement Plans-Lot Count	544	1,198	↑	3,839	6,524	↑
Expedited Improvement Plans-Received	4	8	↑	20	35	↑
Expedited Improvement Plans-Lot Count	301	587	↑	1,205	1,653	↑
Fees Paid	\$24,395	\$43,304	↑	\$142,785	\$220,848	↑

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

Individual Sewage Disposal Systems	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Residential ISDS Permits	4	14	↑	77	83	↑
Commercial ISDS Permits	11	12	↑	32	42	↑
Residential Pool Plan Reviews	5	8	↑	41	50	↑
Loan Certifications	1	2	↑	39	15	↓
Tenant Improvements	20	10	↓	130	116	↓
Compliance Issues Resolved (pre-permitting)	1	1	→	19	14	↓
Compliance Cases Resolved (post-permitting)	0	0	→	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	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Public Water System Sanitary Surveys	0	0	→	30	35	↑
Public Water System Violation Letters	2	0	↓	15	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 the National Primary Drinking Water Regulations and Secondary Standards. One *coliform*-present sample event occurred in February. The samples were *coliform*-present, *E. coli*-absent.

**III. VECTOR CONTROL OFFICE**

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

Vector Control and Other EH Services	Feb. 2017	Feb. 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	→	4	7	↑
Healthy Homes/Landlord Tenant Response (LLT)	11	4	↓	51	70	↑
Public Accommodations Inspections	2	7	↑	252	277	↑
Public Accommodations Complaints	11	16	↑	141	175	↑
Mobile Home/Recreational Vehicle Park Inspections	34	54	↑	91	112	↑
Mobile Home/Recreational Vehicle Park Complaints	1	3	↑	12	23	↑

**1. Public Accommodations:**

- A. **Extended Stay Hotel, 1550 E. Flamingo Rd.:** Staff conducted a reinspection of three guestrooms closed at last year's inspection for unsanitary mattresses and an inoperable smoke detector. All mattresses had been replaced and the smoke detector was repaired. Management was instructed to repair the exhaust fans which were found to be inoperable in all three guestrooms. The rooms were otherwise found to be sanitary and were released for occupancy.
- B. **Fortune Hotel, 325 E. Flamingo Rd.:** Staff conducted a routine inspection of the facility. Two guestrooms were found to have unsanitary mattresses which were replaced while the inspector was onsite. An inoperable smoke alarm and Ground Fault Circuit Interrupter (GFCI) outlet were also identified and repaired immediately. Other violations in the guestrooms included: a leaking toilet valve, dirty environmental surfaces, and stained linens. Staff also found a lack of hot water at the laundry room hand sink which was repaired immediately. Additionally, human fecal matter was found behind the dumpster area. Management reported this was

due to an ongoing homeless population; management was instructed to carefully clean and monitor this area. No rooms were closed.

- C. **Westgate Hotel, 3000 S. Paradise Rd.:** Staff responded to a complaint that the heater in Room #534 was not working and the indoor air quality in the room made the complainant sick during their stay. The room was occupied at the time of the complaint response. Hotel staff stated that they had not received a complaint of a nonfunctioning heater from any guests. Hotel staff inspected the Heating, Ventilation, and Air Conditioning (HVAC) system when the guest checked out and conducted an indoor air quality test with an outside vendor. Results of testing were provided and the complaint was closed.
- D. **Circus Circus Hotel, 2800 S. Las Vegas Blvd.:** Staff responded to a complaint that a ceiling leak caused water damage and possible mold in the front desk area and men's employee bathroom/locker room. The ceiling in the bathroom appeared to have been recently repaired as patches of new paint were observed. Several ceiling tiles in the front desk area were damaged and stained brown. Maintenance stated leaks do occur due to the age of the building but are immediately addressed. No active water leaks were observed at the time of inspection. Complaint was closed.

2. **Mobile Home Park (MHP) / Recreational Vehicle Park (RV):**

- A. **Pair-a-Dice Trailer Park, 2067 Las Vegas Blvd.:** Staff conducted a routine inspection of the facility. Several spaces had small sewer leaks, improper sewage connections, or unmitigated sewage residue. Staff reinspected these spaces after 24 hours and found them to be properly repaired and remediated. A few spaces were also found to have solid waste violations including old appliances, oversized items, and old car tires.
- B. **King's Row Trailer Park, 3660 Boulder Hwy.:** Staff conducted a routine inspection of the facility. Several trailers had improper sewer connections that were not leak proof. Five spaces had sewer violations requiring immediate repair. Staff reinspected these spaces after 24 hours and they had not been properly repaired and remediated. Staff will follow-up.
- C. **Bonanza Village MHP, 3700 Stewart Ave.:** Staff conducted a routine inspection of the facility. Several vacant spaces had uncapped sewer lines and an accumulation of trash and debris. Management was instructed to cleanup any items dumped on vacant lots and keep them free of dead and dry vegetation. Two occupied spaces had excessive clutter as also and will be reinspected to ensure compliance. Staff will follow-up after 24 hours to ensure sewer violations have been repaired.
- D. **Miracle Mile MHC, 3642 Boulder Hwy.:** Staff conducted a routine inspection of the facility and numerous violations were observed. One active sewage leak was found and two spaces had lime residue that had not be removed after remediating a sewage leak. There was a washing machine improperly plumbed and a kitchen sink was observed draining directly to the ground. Numerous spaces had open containers of oil and large fresh oil stains. A reinspection with Solid Waste and Compliance was conducted 24 hours later and approximately half of the violations had not been adequately corrected. The facility was given a Solid Waste Order allowing them another 30 days to address the violations.
- E. **Casa Linda MHP, 5250 E. Lake Mead Blvd.:** Staff conducted a routine inspection of the facility and observed numerous spaces with solid waste issues including clutter, used appliances, used furniture, and used tires and car parts being stored outside. Management was not onsite at the time of the inspection; however, the manager was reached by phone and stated that she only recently assumed responsibility at the facility. The manager knows the facility needs to be cleaned up



and has issued notices to tenants and ordered dumpsters to handle the discarded waste. Staff is giving the new manager time to clean-up the facility. She is required to provide invoices for dumpsters and a copy of the clean-up notice that was provided to tenants. A reinspection will be conducted in 30 days with Solid Waste and Compliance.

- F. **Van's Trailer Oasis, 1910 N. Las Vegas Blvd.:** Staff conducted a routine inspection of the facility in conjunction with Solid Waste and Compliance. Numerous active sewage and solid waste violations were identified throughout the park. A Solid Waste Order was issued. Facility management will be required to attend a supervisory conference to address ongoing non-compliance with sanitation.
  - G. **West Valley MHC, 6300 W. Tropicana Ave.:** Staff conducted a routine inspection of the facility and identified numerous repeated substantial solid waste violations. A supervisory conference was conducted with facility management. A follow-up inspection will be conducted in 30 days.
3. **Landlord Tenant Complaints:**
- A. **2895 E. Charleston Blvd. #1044:** Staff responded to a tenant complaint of an inoperable heater. The heating system was blowing cold air. Management was aware of the complaint and indicated that repairs were in progress and were pending arrival of a part. The complaint was closed.
4. **Elevated Blood Lead Level Investigations (EBL):**
- A. Staff conducted an EBL investigation of a two-and-a-half-year-old child with a blood lead level of 10 µg/dL reported on 1/16/18. The child's older sibling also tested with a slightly elevated blood lead level of 6 µg/dL. The family recently immigrated to the America from Afghanistan. A set of dishware, a pot, and an imported metal spoon from the home were found to have elevated levels of lead. No other items in the home tested positive. It is likely that the children were exposed in their home country to an unknown source of lead. Dust and water samples were collected and submitted to a certified lab for testing; results are still pending.
5. **Pest Management / Vector Surveillance:**
- A. **Las Vegas High School, 6500 E. Sahara Ave.:** Staff conducted a joint inspection with Special Programs staff regarding a complaint of cockroach infestation in the cafeteria and rodents in facility. SNHD met with Clark County School District (CCSD) management who were unaware of the complaint. Staff surveyed the kitchen, cafeteria, custodial closets, student store, outside courtyard, adjacent hallways leading to courtyard, upstairs wings, and the dumpster area. No evidence of a cockroach, rodent infestation, or other pests were identified. Facility management identified an access point in the roof in the upstairs wings approximately two weeks prior to the survey which was subsequently sealed. SNHD staff was unable to verify the complaint and it was closed.
  - B. **Canyon Springs High School, 350 E. Alexander Rd.:** Staff conducted a joint inspection with Special Programs staff regarding a complaint of cockroach infestation in the cafeteria and in the Home Economics kitchen. SNHD met with CCSD management who were aware of the complaint due to routine pest control service of the food service area. The Pest Control Operator (PCO) placed numerous bait stations throughout the cafeteria and developed a plan with CCSD to disassemble cabinets and drains to conduct a comprehensive treatment that includes fogging the affected area during Spring Break (March 26-30) when the cafeteria will be closed. CCSD management was instructed to forward all documentation associated with the treatments to SNHD's Special Programs staff. Staff will follow-up within 30 days to ensure that the infestation has been adequately addressed.

**IV. SPECIAL PROGRAMS**

**ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data**

Special Programs	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
School Facility Inspections	88	96	↑	612	692	↑
School Facility Complaints	2	4	↑	8	26	↑
Child Care Facility Inspections	27	30	↑	273	303	↑
Child Care Facility Complaints	2	3	↑	1	5	↑
Body Art Facility Inspections	20	38	↑	282	400	↑
Body Art Facility Complaints	1	1	→	4	20	↑
Body Art Artist Special Event Inspections	1	1	→	4	18	↑

**1. Schools:**

**A. Detwiler Elementary School, 1960 Ferrell St.:** During a routine inspection, staff found evidence of a rodent infestation in the art classroom. Staff required the room to be closed until an inspection of the school was completed and the source of the rodents was found and adequately addressed. CCSD Pest Control conducted the inspection, removed the evidence of harborage, and the classroom was reopened the following day.

**B. Desert Oasis High School, 6600 W. Erie Ave.:** Staff conducted a survey to ensure ongoing compliance with rodent control measures. Some improvement had been made, but ongoing work is necessary to ensure that the issue is resolved and that prevention measures are in place. Staff will conduct a follow-up survey within 30 days to ensure that the issues identified at this survey are adequately addressed. Staff also required the facility to provide its Pest Management Plan to SNHD for review.

**2. Child Care:**

**A. Brilliant Child Christian Academy, 7885 W. Rochelle Ave.:** On February 15, staff conducted a routine inspection and found numerous violations requiring follow-up. Violations included child care providers not washing children's hands after required activities, inadequate cleaning with insufficient disinfectant strength, and physical hazards accessible to the children. The outdoor play area was closed due to a rusted and cracked door with a sharp edge. Staff will conduct a reinspection to ensure all violations have been corrected.

**B. Imagination Station, 4185 Vegas Valley Dr.:** Staff conducted a routine inspection and found that the facility did not have adequate hot water at classroom hand sinks and in the kitchen. The kitchen will remain closed until the hot water heaters are replaced.

**C. Imagination Station, 1310 W. Warm Springs Rd.:** Staff investigated a complaint of an outbreak of conjunctivitis at the facility. Staff met with the director who stated that 38 children and 2 adults had been infected with conjunctivitis beginning on January 31. Staff conducted a full inspection and verified that proper handwashing; cleaning and sanitizing; and disinfecting practices were in place. Staff also ensured that proper exclusion and readmittance of infected children and staff was being practiced. A SNHD Fact Sheet on conjunctivitis was provided.

**D. Kidsville, 4339 E. Bonanza Rd.:** During a reinspection, staff found two child care rooms had inadequate heat because of a non-functioning heating unit. This resulted

in the closure of the two affected rooms. Additional issues identified during the reinspection included inadequate cleaning practices, inadequate distances between napping children, and improper food handling. The rooms were reopened, when a follow-up survey was performed which verified that the heating unit had been repaired and was providing adequate heat. An unscheduled follow-up inspection to ensure compliance with any outstanding violations will be conducted within the next 30 days.

- E. **Calvary Christian Learning Academy, 2900 N. Torrey Pines Dr.:** Staff conducted a routine inspection and found several conditions that require follow-up. Violations included improper cleaning and disinfection processes; chemical and physical hazards accessible to children; chemicals not labeled; hot water greater than 120°F at the children's hand sink; and improper warewashing of cups and bottles in the infant and toddler rooms. Staff will conduct an unannounced reinspection within the next 30 days.

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

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

Food Pre-Permitting Services	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Food Safety Assessment Meetings	3	2	↓	17	55	↑
Total Food Pre-Permitting Services	584	721	↑	5,825	5,985	↑
Total Service Request Intake	166	231	↑	1,354	1,940	↑
Total Service Request Released	134	228	↑	1,247	1,696	↑
Total Service Requests Currently in Pre-Permitting	635	1,041	↑			

**1. Enforcement Actions and Investigations:**

- A. **La Bonita Supermarket Seasonal, 2405 E. Ogden Ave.:** During a final permitting inspection, staff discovered that the facility with five health permits did not have a mop sink. SNHD regulations require that all food facilities install a mop sink to ensure proper cleaning and waste water disposal. The permit was released with the stipulation that the owner apply for a remodel to add the mop sink. The remodel was approved following installation.
- B. **Jinya Ramen Bar, 4860 W. Flamingo Rd.:** A Change of Permit Holder (CPH) inspection was not approved due to excessive operational violations resulting in 24 demerits. SNHD regulations require that new owners pass their scheduled CPH inspection with 10 demerits or less. Violations included equipment that was not sanitation certified by the National Sanitation Foundation (NSF), American National Standards Institute (ANSI) or equivalent; using time as a public health control for various potentially hazardous foods without a written procedure; potentially hazardous foods being held in the temperature danger zone; cross-contamination issues; and improper storage issues. Additionally, the Person(s)-in-Charge (PICs) were instructed to correct the following construction violations within 30 days: concrete floor in disrepair, gaps and penetrations in walls, missing escutcheons, missing or broken base coving, insufficient lighting in a hallway that served as a light prep area, and insufficient air gaps for all food equipment drain lines. Following

correction of all critical and major violations, the facility was reinspected and approved to operate.

- C. **IDK Craft and Kitchen, 2381 E. Windmill Ln. Ste. #20:** A scheduled CPH inspection resulted in closure due to excessive operational violations resulting in 25 demerits. Violations included inadequate refrigeration due to multiple units not maintaining food at 41°F or less and insufficient hot water at the employee restroom hand sink and the three-compartment sink. SNHD regulations require a minimum of 100°F hot water at all hand wash sinks and a minimum of 120°F hot water at each three-compartment sink. Following a reinspection which resulted in a zero demerit A grade, the CPH was approved and the facility was allowed to reopen.
- D. **Mambos Cantina Night Club #2, 1775 E. Tropicana Ave.:** During a pre-permitting inspection, staff observed some of the refrigeration units in the bar area were not operating at safe temperatures. Additionally, some light fixtures were not working. Staff proceeded to check the GFCIs for proper connectivity. GFCI are required by the Building Department to be installed within six feet of any water source. Test results indicated that most of the outlets were improperly wired. The final permitting inspection found all outlets to be properly wired and functional and all refrigeration was operating at the required temperature of 41°F or less. The permit was approved and the owner was granted permission to stock and operate.
- E. **Vegas Discount Nutrition, 4180 S. Grand Canyon Dr.:** During a final permitting inspection on a market for prepackaged products only, staff discovered that the operator had installed an unapproved water filling station and warewash area in the back. A survey of the area found improper wall finishes, no hand sink, and unapproved wood and laminate cabinetry. The operator was advised that they could not start selling the water until the Plan Review process was completed for a water store permit. The marked permit was approved and the applicant has an appointment scheduled in March to begin the review process for the water store.
- F. **Cinnaholic, 1500 N. Green Valley Pkwy.:** Staff arrived for a final permitting inspection to find that the facility had not completed installation of a required food shield. Additionally, there was insufficient lighting over the front prep area. The facility was approved to stock but not to begin service to the public. Following correction of these issues, the facility was reinspected and approved to operate.
- G. **Peak Mart Snack Bar, 9010 W. Flamingo Rd.:** A final remodel inspection was conducted to approve the addition of a fryer. At the beginning of the inspection, staff noted that the facility had insufficient hot water. The hot water from the hand sinks was 66°F and the hot water from the three-compartment sink was 61°F. The owner admitted to turning off the hot water heater the night before and stated that he forgot to turn it back on. The hot water heater was turned on and after an hour, the hot water at the three-compartment sink only reached 99°F. The operator had no other methods of heating the water to the approved temperature so the snack bar permit was closed. Staff returned to the facility following repairs and found adequate hot water temperatures, allowing approval of the remodel and operation of the snack bar.
- H. **Eataly Project at Monte Carlo (multiple permits), 3770 S. Las Vegas Blvd.:** FDAP staff met with the Eataly project manager, architect, and Monte Carlo facility representatives to discuss multiple requests to waive three-compartment sinks at food service outlets within the venue. The Eataly concept resembles a large food court, with multiple outlets involved in the production and service of Time/Temperature Control for Safety (TCS) foods. SNHD regulations require three-compartment sinks in all food establishments that conduct open food handling. Several of the outlets were located at a considerable distance from the shared warewash areas and, due to the high-risk nature of the products handled, were

denied waivers. However, due to Eatly's comprehensive Standard Operating Procedures for food safety and nearby warewashing facilities, most of the waiver requests were granted. Food establishment waivers can be revoked if the operator fails to comply with the conditions in the waiver.

- I. **Urban Food Court, Downtown Location (To-Be-Announced):** SNHD managers met with representatives from the City of Las Vegas Planning Office, Building & Fire Safety, and Business Licensing to discuss a proposed food truck plaza. The entities agreed that permanent infrastructure, such as restrooms, plumbing, and electrical hookups would need to be provided by the developer for this type of project. In the interim, both Licensing and SNHD will approve special event/temporary permits for operation up to 30 days.

## VI. AQUATIC HEALTH PROGRAM

### ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
<b>New Projects Submitted to Plan Review</b>	35	54	↑	378	493	↑
<b>All Projects Released from Pool Plan Review</b>	25	14	↓	303	208	↓
<b>Total Operation Inspections</b>	241	373	↑	2,574	2,992	↑
<b>Complaint Investigations</b>	4	7	↑	146	147	↑
<b>Inactive Body of Water Surveys</b>	1	5	↑	46	52	↑
<b>Total Program Services Completed</b>	306	453	↑	3,447	3,892	↑

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

#### 1. Enforcement Actions:

- A. **The Abode, 9450 W. Hacienda Ave.:** On February 5, the excavation and plumbing inspections for the wading pool failed due to incorrect excavation dimensions and plumbing configuration and pipe sizes that did not match the approved plans. A failed reinspection was conducted on February 7 due to incorrect relocation of the skimmer equalizer lines. The lines were correctly relocated, as documented by the contractor via follow-up photos, and approval was granted later that day.
- B. **Bloom Apartments, 7075 W. Gowan Rd.:** On February 7, staff conducted an unannounced routine inspection at the property's north pool/spa enclosure and found that two of four gates did not self-latch as required. Additionally, the spa did not have any detectable disinfectant. The pool and spa were closed. The spa failed a subsequent reinspection due to excessive disinfectant level (greater than 200 ppm) that the operator was not able to correct while staff was onsite.
- C. **Spur Apartments Pool, 985 Wigwam Pkwy.:** On February 7, staff conducted a final permitting inspection of the pool and spa. Both bodies of water passed the lighting survey but the water chemistry was out of compliance and the pool recirculation system was not operating properly. The inspections were not approved due to low chlorine and inadequate flow.
- D. **Kingsway Apartments, 2710 Kings Way:** On February 8, staff responded to a complaint alleging that pools at the facility were filthy, black, and poorly maintained by management. Upon investigation, the bodies of water appeared clean and

appropriately maintained, as well as, being management closed. The manager was unaware of the complaint and said that there were no issues with maintaining the pools. The complaint was unsubstantiated and closed.

- E. **Courtyard Las Vegas South, 5845 Dean Martin Dr.:** On February 8, the spa was closed because it was reopened by facility management without addressing an IHH that was previously identified on January 25. At that time, damaged suction outlet covers were observed. Maintenance stated that the spa was closed that day due to the heavy winds, not closed by SNHD. However, the facility was instructed to correct the IHH/safety hazards prior to reopening.
- F. **Broadstone Flamingo West, 9100 W. Flamingo Rd.:** On February 16, staff arrived to conduct a routine inspection. Multiple doors to the pool/spa enclosure were not self-latching. The pool and spa were closed until repairs could be made.
- G. **The Monte Carlo Hotel and Casino, 3770 S. Las Vegas Blvd.:** On February 16, staff completed a reinspection for the new construction of three pools and a spa. The original final inspection failed due to a noncompliant barrier and issues with emergency egress for the casino. The facility provided a security plan addressing the emergency egress issues and corrected the noncompliant barrier issues. Staff approved the new construction and the pools and spa were approved to open to the public.
- H. **Cypress Springs Apartments, 3651 N. Rancho Dr.:** On February 16, staff arrived onsite to conduct annual routine inspections. Adjacent to and directly attached to the barrier outside one of the three gates was a panel that provided handhold and foothold access to the pool enclosure. The facility was placed on a one-year compliance schedule to restore the integrity of the barrier and is being allowed to continue to operate.
- I. **The Millennium Mobile Home Park, 830 Lamb Blvd.:** On February 21, staff conducted a routine inspection at the property. Upon arrival, management notified SNHD that the pool was closed for the season. Staff noticed that there were no chains or closure signs to indicate that the pool was closed. Staff checked the gate and found that it was not self-latching. Facility management stated that the owner told them to take the chain and lock off the gate. The pools were closed and management has not yet requested a reinspection.
- J. **Westgate Hotel and Casino, 3000 Paradise Rd.:** On February 26, the facility failed a remodel inspection due to a tripping hazard of uneven concrete on the pool deck. The facility ignored previous inspection reports requiring a timeline for repair. Also, the tripping hazard on the deck had been observed and documented during a pre-concrete/plumbing inspection for the in-deck skimmers. The facility is in the process of repairing the hazard and a reinspection will be conducted once the repair is completed.

## **VII. TRAINING AND COMPLIANCE**

1. Training office staff participated in Quality Circle meetings on February 1, 8, and 22.
2. Staff met with corporate staff from McDonald's to discuss new fresh beef patty procedures on February 1.
3. Staff participated in the Videos Project planning meeting on February 1.
4. Staff participated in the National Environmental Health Association (NEHA) Food Safety Committee meeting on February 1.
5. Staff participated in the National Association of County and City Health Officials (NACCHO) Mentorship Program Mentor Sharing Session on February 2.
6. Staff conducted food safety training in Spanish to eight attendees at Cardenas Market, 4421 E. Bonanza Rd., on February 2.

7. Staff participated in the Social Media planning meeting on February 2.
8. Staff attended Environmental Assessment training on February 5.
9. Staff assisted with the Nigerian Cuisine, 5006 S. Maryland Pkwy., supervisory conference on February 8.
10. Staff participated in Violations Standards Document (VSD) marking instructions meetings on February 7, 22, and 28.
11. Training for inspecting Temporary Food Establishments (TFEs) was provided to staff on February 9, 12, 16, 23, 27, and 28.
12. Training office staff assisted with in field TFE training at the Las Vegas Convention Center on February 12 and 28.
13. Staff participated in a meeting to discuss SNHD's policy/procedure for the Food and Drug Administration (FDA) Program Standard 4 on February 14 and 27.
14. Staff attended the Environmental Health (EH) Food Operations Staff Meeting and presented on updated Risk Categories on February 14.
15. One EHS I was assigned to Henderson Office Food Operations on February 20.
16. Training office staff met with MGM Corporate personnel to discuss the MGM Corporate Food Sustainability Program on February 20.
17. Staff coordinated, attended, and led group discussion/exercises at the National Sanitation Foundation (NSF) Hazard Analysis Critical Control Point (HACCP) Manager course on February 20 and 21.
18. Staff participated in the Quarterly Public Health Associate Program (PHAP) Host Site Supervisors Conference Call—Winter 2018 on February 21.
19. Staff attended Quality Improvement (QI) meetings on February 22 and 27.
20. Staff attended HAZWOPER training on February 24.
21. Staff attended the Annual Itinerant (AI) meeting on February 27.
22. Tablet Training was provided to new EH staff on February 28.
23. Training office staff conducted environmental assessment investigations at the following facilities: Bally's BLT Steakhouse, 3645 S. Las Vegas Blvd. on February 14; and BJ's Restaurant, 10840 W. Charleston Blvd., on February 21.
24. Staff conducted group and individual conference calls with NACCHO Mentorship Program mentees to discuss the FDA Program Standards throughout the month.
25. Five EHS IIs completed standardization.
26. Training office staff participated in standardization of Food Operations and Special Programs staff.
27. Staff conducted risk factor surveys for the FDA Program Standard 9 at various facilities throughout the month.
28. Staff conducted field training with EHS staff throughout the month.
29. Training office staff continued to participate in the Food Ops Leadership meetings.
30. 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.
31. 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, 8 other HACCP plans, 11 waivers, and 7 operational plans in review.
32. 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	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Facility Label Review Submissions	4	7	↑	46	43	↓
Facility Label Review Releases	4	7	↑	50	47	↓
Number of Labels Approved	93	116	↑	946	787	↓

**ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data**

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

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

Waivers & Operational Plans Review	Feb. 2017	Feb. 2018		FY 16-17	FY 17-18	
Waiver Review Submissions	1	0	↓	5	2	↓
Waiver Review Releases	0	0	→	2	5	↑
Operational Plan Submissions	1	0	↓	6	3	↓
Operational Plan Releases	1	0	↓	5	2	↓

JLR/hh