



Memorandum

Date: April 26, 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	March 2017	March 2018		FY 16-17	FY 17-18	
Routine Inspections	2,780	2,460	↓	16,922	16,390	↓
Reinspections	232	158	↓	1,828	1,514	↓
Downgrades	222	164	↓	1,764	1,463	↓
Closures	11	14	↑	132	132	→
Special Events	91	74	↓	693	678	↓
Temporary Food Establishments & Tasting Event Booths	1,232	660	↓	5,614	4,701	↓
TOTALS	4,568	3,530	↓	26,953	24,878	↓

1. Enforcement Actions and Investigations:

- A. **Family Dollar, 3455 E. Lake Mead Blvd.:** On March 1, the facility was closed for an Imminent Health Hazard (IHH) of pest infestation. Facility was reopened on March 9 with a zero demerit A grade after several treatments by a Pest Control Operator (PCO).
- B. **Green Valley Grocery, 9692 S. Las Vegas Blvd.:** On March 9, the facility was closed for an IHH of multigenerational cockroaches. The facility was reopened that evening after treatment by a PCO.
- C. **El Buen Taco #1, 439 Rock Quarry St.:** On March 12, the facility was closed for two IHHs, lack of adequate refrigeration (44-70°F) and liquid waste not disposed of in an approved manner. The inspector documented 27 demerits. The facility was reinspected and reopened on March 16 with a zero demerit A grade.

- D. **Quality Food Service Mobile #5, 29 North 30th St.:** On March 14, the facility was closed due to an IHH, lack of adequate refrigeration (58°F). The inspector documented 14 demerits. The facility was reinspected and reopened on March 15 with a zero demerit A grade.
 - E. **Carey Mini Mart Snack Bar, 1504 W. Carey Ave.:** On March 19, the facility was closed for an IHH of no hot water. The facility remains closed at this time.
 - F. **Nozomi Sushi, 2201 W. Charleston Blvd.:** On March 20, the facility was closed for an IHH of operating with gross and unsanitary conditions. The inspector documented 41 demerits. The facility was reopened on March 26 with a zero demerit A grade.
 - G. **Tacos Colima Mobile #3, 439 Rock Quarry Way:** On March 27, the facility was closed due to an IHH, lack of adequate refrigeration (60°F). The inspector documented 27 demerits. The facility remains closed at this time.
 - H. **Holley's Cuppa, 9265 S. Cimarron Rd.:** The facility was closed for an IHH of no running water. It was reinspected and reopened the same day after the problem was corrected.
 - I. **Bellagio, 3600 S. Las Vegas Blvd.:** On March 29, facility staff reported a power outage and self-closed or limited services at many outlets. Power was restored and operations returned to normal later that day.
 - J. **BBQ King, 5650 W. Spring Mountain Rd.:** The facility was closed for excessive demerits; the inspector documented 43 demerits. The facility was already in the Administrative Process for noncompliance. It was reinspected and reopened ten days later after a Director's conference where conditions were put in place to assure active managerial control of food safety via a documented stipulation agreement.
 - K. **Flamingo, 3555 S. Las Vegas Blvd.:** On March 16, staff responded to a sewage complaint. The Food Court, Diamond Lounge, Roasting Room, and Main Kitchen were closed during the construction of a temporary pipe. The outlets were reopened on March 30, with the understanding that the current solution is temporary and will continue to be remedied until a permanent solution is reached.
2. **Foodborne Illness Investigations:**
- A. **Café Zupa's, 9460 S. Eastern Ave.:** On March 30, staff responded to a confirmed case of foodborne illness. Staff observed multiple violations that could lead to illness including multiple instances of staff failing to wash hands when required, cross contamination, and a lack of knowledge regarding the Employee Health Policy. The investigation resulted in a B downgrade. A reinspection has not been scheduled at this time.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Paris Baquette, 3377 S. Las Vegas Blvd.; Bachi Burger, 470 E. Windmill Ln.; Kusina Ni Lorraine, 4343 N. Rancho Dr.; Café Aquarius, 1900 S. Casino Dr.; and Santa Fe Mining Co, 5021 N. Rainbow Blvd.
4. **Supervisory/Managerial/Director Conferences:**
- A. Supervisory Conferences were held with the following facilities: Food Express, 2003 S. Decatur Blvd; BBQ King, 5650 W. Spring Mountain Rd.; Nevada Youth Football League Snack Bar, 1551 S. Buffalo Dr.; Asian Wok, 6515 N Buffalo Dr.; and MGM Morimoto Las Vegas, 3799 S. Las Vegas Blvd.
5. **Community Outreach:**
- A. On March 13, staff presented at the Center for Food Safety's Annual Meeting in Atlanta, Georgia as part of a panel discussing the successes of incorporating big data to help inform agency decisions.

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	March 2017	March 2018		FY 16-17	FY 17-18	
Notices of Violations (New & Remails)	8	5	↓	65	58	↓
Adjudicated Hearing Cases	0	8	↑	55	50	↓
Total Cases Received	131	144	↑	983	1,099	↑
Hearing Penalties Assessed	0	\$7,500	↑	\$55,000	\$49,400	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	March 2017	March 2018		FY 16-17	FY 17-18	
Inspections	458	316	↓	2,890	2,373	↓

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

Underground Storage Tanks	March 2017	March 2018		FY 16-17	FY 17-18	
Compliance Inspections	80	104	↑	425	619	↑
Final Installation/Upgrade/Repair Inspections	7	2	↓	49	52	↑
Closure Inspections	1	1	→	13	11	↓
Spill Report Investigations	0	1	↑	7	10	↑
Reinspections	0	8	↑	1	14	↑

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

Permitted Disposal Facilities	March 2017	March 2018		FY 16-17	FY 17-18	
Inspections	17	17	→	174	168	↓
Reinspections	4	2	↓	9	26	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits issued in March** – MMC, Inc. (WG); Pipe Maintenance Service, Inc. (WG-Modification)
Permit Removals in March – 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 (1); Medical Waste (1); Recycling Centers (6); Materials Recovery Facilities (2); Transfer Stations (1); and Waste Grease (1)

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

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	March 2017	March 2018		FY 16-17	FY 17-18	
Asbestos Permits Issued	82	71	↓	531	596	↑
Revised Asbestos Permits Issued	3	3	→	43	24	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	March 2017	March 2018		FY 16-17	FY 17-18	
Tentative Maps-Received	16	11	↓	112	185	↑
Tentative Maps-Lot Count	764	995	↑	7,555	12,585	↑
Final Maps-Received	26	27	↑	160	216	↑
Final Maps-Lot Count	783	1,202	↑	4,603	8,252	↑
Final Maps-Signed	10	20	↑	128	134	↑
Final Maps (Signed)-Lot Count	556	879	↑	4,568	5,195	↑
Improvement Plans-Received	19	24	↑	144	183	↑
Improvement Plans-Lot Count	694	1,161	↑	4,533	7,800	↑
Expedited Improvement Plans-Received	2	5	↑	22	41	↑
Expedited Improvement Plans-Lot Count	37	395	↑	1,242	2,076	↑
Fees Paid	\$20,946	\$33,387	↑	\$163,731	\$254,208	↑

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

Individual Sewage Disposal Systems	March 2017	March 2018		FY 16-17	FY 17-18	
Residential ISDS Permits	7	10	↑	84	93	↑
Commercial ISDS Permits	2	3	↑	34	45	↑
Residential Pool Plan Reviews	20	13	↓	61	63	↑
Loan Certifications	1	0	↓	37	15	↓
Tenant Improvements	15	15	→	145	131	↓
Compliance Issues Resolved (pre-permitting)	2	5	↑	51	19	↓
Compliance Cases Resolved (post-permitting)	1	2	↑	7	23	↑

2. ISDS Program Activity:

- A. Staff continues 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. Staff continues 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. There was one Used Mattress complaint that was unsubstantiated and closed.
- C. Staff is working to conduct education and outreach to the gaming industry regarding the proper removal and disposal of used mattresses.

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year
Data

Safe Drinking Water Program	March 2017	March 2018		FY 16-17	FY 17-18	
Public Water System Sanitary Surveys	0	1	↑	31	35	↑
Public Water System Violation Letters	3	3	→	18	15	↓
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 has received an approved extension to June 30, 2018 (deadline for either drilling a water well or interconnecting with their area's local water district).
- B. **Gaye Haven Care Home, 1813 Betty Ln.:** On March 22, a power outage resulted in a loss of water pressure throughout the distribution system. Water usage at this location was severely restricted. SNHD staff ordered the posting of Tier 1 public notices within the facility, coupled with the Tier 1 notice regarding nitrate issues. Following disinfection and flushing of the water system, *coliform* data on two subsequent days supported the March 26 rescindment of the Tier 1 public notice instigated by the loss of water pressure. The Tier 1 public notice regarding nitrate issues is still in effect until facility staff completes consolidation with the North Las Vegas Utility Company.
- C. Staff continued to track analyte compliance issues with the National Primary Drinking Water Regulations and Secondary Standards. One *coliform*-present sample event occurred. The sample was *coliform*-present, *E. coli*-absent.

5. 2017 Annual Clark County Recycling Report:

Summary

Recyclables	2017	2016*	Change from 2016
Recycling Rate	19.90%	18.39%	1.51%
Tons Recycled	622,994	512,363	110,630
Tons Generated	3,129,958	2,785,415	344,543

Year-to-Year Changes by Category

Recyclables	2017	2016*	Change from 2016
Glass	16,203.15	20,692.71	(4,489.56)
Metals	240,399.56	190,107.83	50,291.73
Organics	141,531.60	73,633.23	67,898.37
Paper	187,326.97	189,782.77	(2,455.8)
Plastic	10,063.80	15,125.08	(5,061.28)
Special Waste	26,267.78	19,013.85	7,253.93
Textiles	30.27	1,973.09	(1,942.82)

* A discrepancy was noted in the 2016 recycling data while preparing the 2017 Recycling Report. The values above reflect the corrected 2016 recycling data.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	March 2017	March 2018		FY 16-17	FY 17-18	
West Nile Virus Surveillance Traps Set	9	0	↓	732	1,128	↑
West Nile Virus Surveillance Mosquitoes Tested	71	0	↓	12,431	30,174	↑
West Nile Virus Surveillance Submission Pools Tested	4	0	↓	740	1,118	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	127	1,279	↑
West Nile Virus Surveillance Positive Submission Pools	0	0	→	10	43	↑
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	467	0	↓
Saint Louis Encephalitis Positive Submission Pools	0	0	→	22	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	0	↓	5	7	↑
Healthy Homes/Landlord Tenant Response (LLT)	12	4	↓	63	74	↑
Public Accommodations Inspections	7	15	↑	259	292	↑
Public Accommodations Complaints	13	16	↑	154	191	↑
Mobile Home/Recreational Vehicle Park Inspections	44	27	↓	135	140	↑
Mobile Home/Recreational Vehicle Park Complaints	1	7	↑	13	30	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	March 2017	March 2018		FY 16-17	FY 17-18	
School Facility Inspections	139	114	↓	751	814	↑
School Facility Complaints	2	4	↑	10	30	↑
Child Care Facility Inspections	20	23	↑	273	300	↑
Child Care Facility Complaints	5	2	↓	26	31	↑
Body Art Facility Inspections	25	70	↑	306	477	↑
Body Art Facility Complaints	2	1	↓	6	21	↑
Body Art Artist Special Event Inspections	1	0	↓	5	18	↑

1. **Schools:**

- A. **Charles Frias Elementary School, 5800 Broken Top Ave.:** On March 1, staff conducted a survey following a power outage. The power had been restored at the time of the survey. Lighting and heating and ventilation systems were operational throughout the facility. Staff also investigated reports of increased illness in one Kindergarten classroom. Custodians had implemented a deep clean of the Kindergarten room and the Special Education rooms using Virex TB disinfectant. Staff instructed the school to continue the process in the classrooms and include high touch areas throughout the school for several days.
- B. **Lied Middle School, 5350 W. Tropical Pkwy.:** During a routine inspection on March 15, staff identified possible rodent infestations in the Home Economics room and a Maintenance room. Staff contacted CCSD Risk Management to ensure that the rodent waste and food and water sources would be removed within 24 hours. SNHD also required that a comprehensive pest inspection of the entire facility be completed within 72 hours and a site-specific pest management plan be developed within 30 days. Staff will follow-up to verify compliance.
- C. **Faith Lutheran High School, 2015 S. Hualapai Way:** During a routine inspection on March 20, staff documented unsanitary conditions at a concession stand on the football field. The concession stand was operating from a temporary tent structure that was subcontracted to 510 Concessions. Staff observed and documented multiple open containers of spoiled food and utensils and cooking equipment that were dirty and unsanitary. Staff issued a Cease and Desist Order and contacted SNHD Food Operations for further administrative oversight.

2. **Child Care:**

- A. **Variety Early Learning Center, 700 Twin Lakes Dr.:** On March 23, SNHD and Nevada State Child Care Licensing staff investigated a complaint alleging that medications were not being properly administered to children and that facility staff lacked proper training to do so. Facility staff was relying on training provided by another parent of a child who no longer attended the facility. SNHD Child Care Regulations require that training on administration of medications is to be provided by the parent of the child or in written instructions provided by the parent. SNHD staff provided the operator with a copy of the regulations that addresses this, along with a medication administration log.
- B. **Happy Days, Montessori Academy, 2301 Las Verdes St.:** During a routine inspection on March 26, staff found unsafe use of mothballs (naphthalene) throughout the facility. The pesticide had been placed in locations that were easily accessible to children including on the diaper changing table, floors, restrooms, and sleeping areas. SNHD closed the facility and the children were evacuated outside. The Nevada State Child Care Licensing Office was notified and assisted in ensuring that the children were picked up by their parents. Staff required the operator to remove and properly dispose of any improperly applied pesticide, remove and dispose of all soft materials which might have absorbed the chemical, and have the facility inspected by a Certified Industrial Hygienist (CIH) to ensure that the naphthalene no longer posed a hazard to facility employees or children. A release was obtained from the CIH and the facility was allowed to reopen after the April 2 reinspection. Additionally, the Director will be required to attend a Supervisory Conference with the SNHD and child care licensing authority on April 12 to discuss employee training and compliance issues.
- C. **Kidsville Learn and Play Center, 4339 E. Bonanza Rd.:** A Supervisory Conference was conducted with the owner and Director of the facility along with

representatives from the Nevada State Child Care Licensing Office to address multiple ongoing compliance issues.

3. Body Art:

A. Club Tattoo at Miracle Mile Shops, 3663 S. Las Vegas Blvd.: Staff conducted a routine inspection and found that two booths did not have hot water (74°F) at the hand sinks. SNHD Regulations define hot water as between 90°F and 120°F. Staff instructed the operator that the booths were not to be used until the hot water was restored. A follow-up survey found that the hot water had been restored to all hand washing sinks and the booths were approved for use.

B. Vegas Ink, 3735 S. Las Vegas Blvd.: Staff conducted a routine inspection and found that three booths did not have hot water at the hand sinks. Two booths had water at 68°F and the other had hot water at 86°F. Staff instructed the operator that the booths were not to be used until hot water was restored. A follow-up survey found that hot water had been restored to all hand washing sinks and the booths were approved for use.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	March 2017	March 2018		FY 16-17	FY 17-18	
Food Safety Assessment Meetings	7	13	↑	24	69	↑
Total Food Pre-Permitting Services	809	931	↑	6,460	7,205	↑
Total Service Request Intake	164	276	↑	1,518	2,220	↑
Total Service Request Released	190	236	↑	1,440	1,945	↑
Total Service Requests Currently in Pre-Permitting	605	1,097	↑			

1. Enforcement Actions and Investigations:

A. Tip Top Child Development Center, 9175 S. Las Vegas Blvd.: Staff conducted a final remodel inspection at the facility. The owner expanded the existing child care into the adjacent suite. The tempered hot water temperature at the child hand sinks was 80°F. Southern Nevada Health District Child Care Regulations require the hot water to be 90° to 120°F at all child hand sinks. Staff discovered a mixing valve located in the wall of the laundry room. The mixing valve, which combines cold water with hot water to provide tempered hot water, was improperly adjusted. The owner decreased the amount of cold water which increased the temperature of the tempered water to 105°F. Staff approved the facility remodel and released the permit.

B. Luxor E-Sports Main Bar, 3900 S. Las Vegas Blvd.: During a pre-permitting inspection, staff observed wet line penetrations through millwork cabinetry at the main bar. SNHD Regulations prohibit wet lines through wood, laminate, or millwork to prevent moisture rich spaces which support microbial growth. The millwork was replaced with stainless steel cabinetry and all permits were approved to stock and operate.

C. Bomb Tacos, 616 E. Carson Ave.: Staff performed a final permitting inspection of the new restaurant. The facility had completed construction; however, installation of

a soda machine was not complete. The facility was approved to stock food, but could not use the soda machine. A reinspection was performed prior to the facility's opening. All defects were corrected, but the facility had added 28 additional seats. The operator was directed to remove the additional seating until approved by SNHD management.

- D. Paradise Produce, 1151 Greir Dr. Ste. A & B:** During a Change of Permit Holder (CPH) inspection, staff found that the facility's new management had self-closed their processing permit due to unsanitary conditions and numerous structural deficiencies. The CPH was approved with the stipulation that the operator apply for a major remodel and cease processing operations until the final remodel inspection is approved.
- E. Leo's Bagels and Subs, 4225 E. Sahara Ave.:** During a CPH inspection, staff found multiple pieces of equipment that were missing sanitation certification. Unmarked equipment included a refrigerator, toaster oven, and ice shaver machine. SNHD Regulations require that facilities use equipment that is certified to the National Sanitation Foundation (NSF), American National Standards Institute (ANSI), or equivalent sanitation standards. The owners agreed to remove all the unmarked equipment and the permit was approved.
- F. Kang Thai Restaurant, 6475 W. Charleston Blvd. Ste. 160.:** Staff reviewed plans but did not approve them due to the Person in Charge (PIC) lacking food safety knowledge. The PIC was required to attend and pass a Food Safety Assessment Meeting. A pre-permitting inspection and the final permitting inspection are pending.
- G. 3 Star Bar Restaurant, 3435 N. Nellis Blvd.:** During a survey, staff discovered that the facility has additional unapproved equipment under the cooking hood. The facility had been approved with one deep fryer and griddle, but there was an additional deep fryer, charbroiler grill, and pizza oven. SNHD Regulations require that all equipment under the hood be approved by the Fire Department prior to the final permitting inspection. Staff issued a Cease and Desist Order for the use of the additional equipment and required the owner to apply for a remodel.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	March 2017	March 2018		FY 16-17	FY 17-18	
New Projects Submitted to Plan Review	71	88	↑	449	581	↑
All Projects Released from Pool Plan Review	42	19	↓	345	227	↓
Total Operation Inspections	447	498	↑	3,021	3,490	↑
Complaint Investigations	12	9	↓	158	156	↓
Inactive Body of Water Surveys	10	10	→	56	62	↑
Total Program Services Completed	582	624	↑	4,029	4,516	↑

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 2

1. **Enforcement Actions:**

- A. **Spur Apartments, 985 Wigwam Pkwy.:** On February 7, a final permitting inspection of the new pool and spa resulted in failure due to inadequate circulation system flows. The pressure and vacuum gauge readings indicated a possible blockage in the suction-side piping. The contractor indicated workers had run over the plumbing with some heavy equipment and had broken the pipes. Upon further investigation by the contractor over the next few weeks, numerous large rocks were found and removed from inside the piping for both bodies of water. A reinspection on March 1, found both circulation systems working properly and the facility was approved for operation.
- B. **Turnberry Towers East, 322 Karen Ave.:** On March 7, a routine inspection resulted in closure due to three noncompliant doors leading to the pool area. One of the doors was propped open and a broken mechanism on the bottom of the door prevented it from self-latching. SNHD Regulations require doors and gates leading to the pool area to positively self-close and self-latch and they cannot be propped open. The doors were repaired prior to the inspector leaving the facility so the doors were reinspected. The facility disputed the closure with SNHD management.
- C. **JW Marriott, 221 N. Rampart Blvd.:** On March 7, routine inspections were conducted at the facility's spas and pools. While inspecting the outdoor pool, staff found that multiple suction outlet covers were broken. The pool was immediately closed for this IHH. The pool was reinspected and reopened on March 9, after the suction outlet covers were replaced.
- D. **Bella Estates Apartments, 5101 E. Twain Ave.:** On March 12, a routine pool inspection resulted in closure for an IHH. One gate was not self-latching from any open position. Facility management and the pool service company were instructed to lock the gate and staff posted a closure sign. Management has not requested a reinspection at this time.
- E. **Torreyana Apartments, 5155 Torrey Pines Dr.:** On March 13, a routine inspection resulted in closure of the spa due to 0.0 ppm chlorine. The spa was reopened later that day once the violation was corrected.
- F. **24 Hour Fitness, 2556 Wigwam Pkwy.:** On March 14, routine inspections resulted in the closure of the spa due to inadequate chlorine concentration which measured at 0.42 parts per million (ppm). SNHD Regulations require a minimum residual of 1.0 ppm chlorine. The spa was reinspected and reopened on March 15 when the chlorine was measured at 1.45 ppm. During the inspection, 30-day compliance schedules were implemented for the pool and spa due to the absence of a current test for the installed backflow prevention devices. Operation during the compliance schedule was approved but closures will occur if the compliance schedule is not met.
- G. **Newport Cove Condominiums, 1212 Bass Dr.:** On March 16 a complaint investigation was conducted at the property for apparatuses tied to the handrails that obstructed entry and exit to the pools. Three pools were investigated and only one pool was found to have an apparatus tied to the handrail. The apparatus in question was a floating alligator head, approximately 9" in length and attached to the handrail near the stairs. The floating alligator head did not obstruct entering or exiting the pool. The community board stated that the alligator head was placed as a duck deterrent. The complaint was unsubstantiated and closed.
- H. **Desert Villas Apartments, 2115 Winwood St.:** On March 19, staff arrived onsite to conduct a routine inspection, but found the gates chained and locked by management. The main drain cover was broken. The operator was directed to keep

the pool closed until photographs of a compliant drain cover installation were received by SNHD. The pool remains closed at this time.

- I. **Terracina Apartments Pool, 510 College Dr.:** On March 21, staff attempted a routine inspection of the pool, but found the pool to be green with an excessive amount of organic debris, trash, and algae. The enclosure gates and doors were chained and locked by management. The property hasn't had certified personnel or a responsible party to maintain the pool for the past 2-3 months. The previous maintenance manager and certified pool operator quit and management had neglected to hire, assign, or contract the maintenance of the pool to another responsible party. SNHD staff required that the nuisance conditions be eliminated within 5 days. The property manager stated that they would drain the pool and have a licensed contractor replaster and assume routine maintenance of the pool until a member of the property's maintenance personnel could achieve certification with SNHD as a qualified pool operator. Staff will periodically survey the property to verify compliance.
- J. **Oquendo Apartments, 9005 W. Oquendo Rd.:** On March 22, the pre-plaster inspections for the pool and spa at the property failed due to extensive unfinished work remaining inside the pool enclosure. Construction deficiencies included unapproved circulation equipment, a missing ingress/egress in the spa, and numerous discrepancies between the pool configuration and the approved plans. These discrepancies included two missing underwater lights, 4-inch water depth at the tanning shelf instead of the approved 8-inch depth, a stair tread included on a bench, and depth markers displaying depths that were not approved. The contractor was instructed to confirm the actual pool dimensions and provide updated plans and to correct deficiencies such as the missing underwater lighting before scheduling a reinspection. The reinspection has not yet been scheduled.

VII. TRAINING AND COMPLIANCE

1. Training office staff participated in the Social Media planning meeting on March 2.
2. Temporary Food Establishments (TFEs) training was provided to staff on March 2, 12, 15, 16, and 23.
3. Staff participated in the Foodborne Illness Team (FIT) meeting on March 5.
4. Staff participated in video project planning meetings on March 5, 14, 26, and 28.
5. Staff organized the first monthly EH Experience Days presentation for Touro University interns on March 9.
6. Staff assisted with field TFE training at the Las Vegas Convention Center on March 12.
7. Two new Environmental Health Specialist (EHS) I's were assigned to Food Operations (Spring Valley and Las Vegas Strip offices) on March 12.
8. Staff participated in the Food Trainers Quarterly Update meeting on March 13.
9. Staff attended the Food and Drug Administration (FDA) Food Safety Modernization Act (FSMA) Chat – "Control of Listeria and Environmental Monitoring" on March 15.
10. One new EHS I was assigned to Food Operations (Downtown office) on March 19.
11. Staff assisted the Downtown office with an ice cream vendor complaint on March 20.
12. Staff participated in a meeting of noncompliance for MGM Morimoto Restaurant and Sushi Bar on March 20.
13. Staff participated in a Violations Standards Document (VSD) marking instructions meeting on March 20.
14. Staff attended a GoToWebinar – "Health at Risk: Long-Term Effects of a Foodborne Illness" on March 21.
15. Staff participated in Quality Circle meetings on March 21 and March 29.
16. Staff assisted the North Las Vegas office with illegal vendors on March 22.

17. Staff provided tablet training to new hires on March 23.
18. Staff participated in the Retail Food Continuation Request planning meeting with finance on March 23.
19. Staff participated in the Council for Food Protection (CFP) Council III Issue Discussion conference call on March 27.
20. Staff attended a GoToWebinar – “Validation, Verification or Just Semantics” on March 28.
21. Staff participated in the FDA 50 States conference call regarding CFP Issues on March 28.
22. Staff presented on foodborne illness investigations during the Laughlin Food Safety Partnership (FSP) industry meeting and provided food safety training on March 29.
23. Staff conducted environmental assessment investigations at the following facilities: Café Zuppa’s, 9460 S. Eastern Ave. on March 30; and Taco Bell #22, 4870 W. Flamingo Rd. on March 30.
24. Staff conducted group and individual conference calls with the National Association of County and City Health Officials (NACCHO) Mentorship Program mentees (Cohort 7) to discuss the FDA Program Standards throughout the month.
25. Four EHS IIs completed standardization.
26. Training office staff participated in standardization of Food Operations and Special Programs staff throughout the month.
27. Staff organized a meeting for Leadership Las Vegas and presented an introduction to Environmental Health.
28. Staff conducted risk factor surveys for the FDA Program Standard 9 at various facilities throughout the month.
29. Staff conducted field training with EHSs throughout the month.
30. Staff assisted the Downtown and Henderson offices with routine inspections throughout the month.
31. Training office staff continued to participate in the Food Ops Leadership meetings.
32. 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.
33. 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, 9 other HACCP plans, 11 waivers, and 7 operational plans in review.
34. 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	March 2017	March 2018		FY 16-17	FY 17-18	
Facility Label Review Submissions	9	10	↑	55	53	↓
Facility Label Review Releases	9	10	↑	59	57	↓
Number of Labels Approved	157	109	↓	1,103	896	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	March 2017	March 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	6	→
Other Special Processes Releases	0	0	→	1	2	↑

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

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

JLR/hh