



Memorandum

Date: May 24, 2018

To: Southern Nevada District Board of Health

From: Herbert Luis Sequera, REHS, *Interim Director of Environmental Health* HLS
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	April 2017	April 2018		FY 16-17	FY 17-18	
Routine Inspections	2,015	1,960	↓	18,937	18,350	↓
Reinspections	191	167	↓	2,019	1,681	↓
Downgrades	172	147	↓	1,936	1,610	↓
Closures	11	13	↑	143	145	↑
Special Events	101	107	↑	794	785	↓
Temporary Food Establishments & Tasting Event Booths	1,114	1,049	↓	6,728	5,750	↓
TOTALS	3,604	3,443	↓	30,557	28,321	↓

1. Enforcement Actions and Investigations:

- A. **Alfredo's Mexican Food, 355 W. Mesquite Blvd.:** On April 3, the facility was closed for an Imminent Health Hazard (IHH) of operating under gross unsanitary conditions with a cockroach infestation. The facility was reinspected and reopened on April 9 with zero demerits.
- B. **Noodle Bar, 3475 S. Las Vegas Blvd.:** On April 4, the facility was closed for an active sewage backup. The facility was reinspected and reopened on April 9.
- C. **China Mama, 3420 S. Jones Blvd.:** On April 9, the facility was closed for excessive demerits (46). This closure occurred following an operator self-closure to gain active managerial control of food safety. The facility was reinspected and reopened four days later with zero demerits.

- D. **Pachuca Hidalgo Catering #2, 2111 N. Decatur Blvd.:** On April 11, the facility was closed for two IHHs, no hot water (77°F) and liquid waste not disposed of in an approved manner. The inspector documented 21 demerits. The facility was reinspected and reopened on April 13 with zero demerits.
 - E. **Papa Johns, 241 N. Nellis Blvd.:** On April 13, the facility was closed for an IHH of operating without adequate refrigeration. The facility was reinspected and reopened on May 2 with a nine demerit A grade.
 - F. **Noodle Pot, 4215 Spring Mountain Rd.:** On April 16, the facility was closed when found operating with an IHH of no hot water. It was reinspected and reopened the same day.
 - G. **Panda Garden, 12 W. Mesquite Blvd.:** On April 19, the facility was closed for an IHH of operating under gross unsanitary conditions with a cockroach infestation. The facility remains closed at this time.
 - H. **Juice Stars at Fashion Show Mall, 3200 S. Las Vegas Blvd.:** On April 23, after several attempts to refer the operator to SNHD's Facilities Design Assessment and Permitting (FDAP), staff issued Cease and Desist Orders for two unpermitted vending machines. Cease and Desist Orders were issued again, after the operator removed SNHD red tags and placed the vending machines back into service.
2. **Foodborne Illness Investigations:**
- A. **Baja Miguel's, 9777 S. Las Vegas Blvd.:** On April 13, staff responded to two complaints of illness. The investigation resulted in a zero demerit A grade.
 - B. **Chapala's Mexican Restaurant, 3331 E. Tropicana Ave.:** On April 16, staff responded to two complaints of illness. Staff observed multiple violations that could lead to illness, including multiple cross contamination issues and an insufficient employee health policy. The investigation resulted in a B downgrade. A reinspection was conducted on April 19 resulting in a three demerit A grade.
 - C. **Roberto's Taco Shop, 6650 Vegas Dr.:** On April 13, staff responded to a confirmed case of foodborne illness. The investigation performed by standby staff resulted in a six demerit A grade. On April 16, the assigned inspector performed an announced follow-up inspection resulting in an 18 demerit B downgrade for cross contamination and temperature issues. A reinspection on April 17, resulted in a zero demerit A grade.
 - D. **A&W Root Beer, 1410 Nevada Hwy.:** On April 19, staff responded to a confirmed case of foodborne illness. Staff observed multiple violations that could lead to illness, including multiple cross contamination issues and an insufficient employee health policy. The investigation resulted in a B downgrade. A reinspection was conducted on May 1, resulting in a zero demerit A grade.
 - E. **King's Fish House, 2255 Village Walk Dr.:** On April 25, staff responded to a confirmed case of foodborne illness. The investigation identified oyster shellfish tags from a harvest area in British Columbia that had been recently linked to norovirus illness. Management decided not to serve any more shell stock from that area, in accordance with CDC and FDA recommendations. SNHD subsequently surveyed other oyster restaurants in town and identified more product from the affected area. SNHD notified the Nevada State FDA Shellfish Officer, Nevada State shellfish shippers, and oyster restaurants in town of the national advisement. A notice was also added to the homepage of the SNHD website. Canada has closed the implicated harvest area to prevent further affected product from reaching the public.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Greens and Grill, 840 S. Rancho Dr.; J and R Southern Fried Chicken, 870 Sierra Vista Dr.; Taco y Taco, 9470 S. Eastern Ave.; and Café Zuppa, 9460 S. Eastern Ave.

1. Solid Waste Plan Review Program (SWPR):

- A. Permits/Approvals Issued – Pipe Maintenance Service, Inc. (WG-Modification)**
Permit Removals – None
- B. Landfills – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; Timet; Sunrise Mountain (closed); and Wells Cargo**
- C. Facility Applications Being Processed – Compost Plant (1); Landfills (1); Medical Waste (1); Recycling Centers (5); Materials Recovery Facilities (3); Transfer Stations (1); and Waste Grease (2)**
- D. Facilities planned for approval at DBOH meetings/SNHD Workshops in May:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year

Data

Asbestos Permitting Services	April 2017	April 2018		FY 16-17	FY 17-18	
Asbestos Permits Issued	64	62	↓	595	658	↑
Revised Asbestos Permits Issued	7	1	↓	50	25	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year

Data

Subdivision Plan Review	April 2017	April 2018		FY 16-17	FY 17-18	
Tentative Maps-Received	13	21	↑	124	205	↑
Tentative Maps-Lot Count	383	1,706	↑	7,537	14,264	↑
Final Maps-Received	24	28	↑	184	245	↑
Final Maps-Lot Count	479	977	↑	5,082	9,238	↑
Final Maps-Signed	17	22	↑	145	156	↑
Final Maps (Signed)-Lot Count	577	1,154	↑	5,145	6,349	↑
Improvement Plans-Received	18	23	↑	162	207	↑
Improvement Plans-Lot Count	452	925	↑	4,985	8,733	↑
Expedited Improvement Plans-Received	3	4	↑	25	45	↑
Expedited Improvement Plans-Lot Count	140	330	↑	1,382	2,406	↑
Fees Paid	\$14,681	\$31,669	↑	\$178,411	\$291,286	↑

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

Individual Sewage Disposal Systems	April 2017	April 2018		FY 16-17	FY 17-18	
Residential ISDS Permits	8	16	↑	90	109	↑
Commercial ISDS Permits	4	4	→	38	49	↑
Residential Pool Plan Reviews	9	7	↓	70	70	→
Loan Certifications	5	3	↓	42	18	↓
Tenant Improvements	8	12	↑	153	143	↓
Compliance Issues Resolved (pre-permitting)	10	5	↓	31	21	↓
Compliance Cases Resolved (post-permitting)	1	0	↓	8	23	↑

4. Supervisory/Managerial Conferences:

A. Conferences were held with the following facilities: Kainan Asian Market and Gift Shop, 9620 S. Las Vegas Blvd. and Pad Thai, 850 S. Rancho Dr.

5. Staff Training:

A. Staff attended the Nevada Environmental Health Association/Nevada Food Safety Task Force Annual Educational Conference.

6. Community Outreach:

A. On April 3, staff met with MGM executives for continued outreach and partnership regarding food sanitation and inspections.

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	April 2017	April 2018		FY 16-17	FY 17-18	
Notices of Violations (New & Remails)	0	0	→	65	58	↓
Adjudicated Hearing Cases	6	5	↓	61	55	↓
Total Cases Received	128	104	↓	1,111	1,203	↑
Hearing Penalties Assessed	\$4,700	\$3,500	↓	\$59,700	\$52,900	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	April 2017	April 2018		FY 16-17	FY 17-18	
Inspections	345	265	↓	3,235	2,612	↓

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

Underground Storage Tanks	April 2017	April 2018		FY 16-17	FY 17-18	
Compliance Inspections	96	59	↓	521	678	↑
Final Installation/Upgrade/Repair Inspections	7	2	↓	56	54	↓
Closure Inspections	2	1	↓	15	12	↓
Spill Report Investigations	0	0	→	7	10	↑
Reinspections	0	14	↑	1	28	↑

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

Permitted Disposal Facilities	April 2017	April 2018		FY 16-17	FY 17-18	
Inspections	21	25	↑	195	193	↓
Reinspections	6	2	↓	15	28	↑

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	April 2017	April 2018		FY 16-17	FY 17-18	
Public Water System Sanitary Surveys	0	0	→	31	35	↑
Public Water System Violation Letters	0	0	→	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. Staff continued to track analyte compliance issues with the National Primary Drinking Water Regulations and Secondary Standards. Eleven *coliform*-present sample events occurred. These samples were *coliform*-present, *E. coli*-absent. Of these, one permit was required to complete a treatment technique assessment.
- C. The **Blue Diamond Saloon** water well services three connections on the southwest corner of Blue Diamond and Rainbow: Blue Diamond Saloon, Terrible Herbst, and McDonalds. During a routine monthly *coliform* monitoring event, the water system detected *coliform* bacteria within eight of nine water samples. None of the samples indicated the presence of *E. coli*. The water system has been assigned a Nevada Rural Water circuit rider and the water system's owners will be correcting various issues during the next 30 days.
- D. The **Hilton Grand Vacations Las Vegas Boulevard** location operates with a State issued public water system permit. The permit's General Manager was informed that

the property had exceeded the maximum contaminant level for total trihalomethanes (TTHM). Public notification has been issued to the permit's non-transient population regarding the health risks associated with TTHM and the controls the facility would implement to manage TTHM concentrations (e.g. flushing). Management was given an April 30 deadline to submit a copy of the facility's policy for routinely flushing the property's potable water system and the tracking system used for those flushing events.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	April 2017	April 2018		FY 16-17	FY 17-18	
West Nile Virus Surveillance Traps Set	263	211	↓	995	1,340	↑
West Nile Virus Surveillance Mosquitoes Tested	5,760	3,028	↓	18,191	33,329	↑
West Nile Virus Surveillance Submission Pools Tested	239	200	↓	979	1,322	↑
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	→	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	0	0	→	5	7	↑
Healthy Homes/Landlord Tenant Response (LLT)	2	13	↑	65	87	↑
Public Accommodations Inspections	9	14	↑	268	307	↑
Public Accommodations Complaints	15	16	↑	170	207	↑
Mobile Home/Recreational Vehicle Park Inspections	7	7	→	142	147	↑
Mobile Home/Recreational Vehicle Park Complaints	0	3	↑	13	33	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	April 2017	April 2018		FY 16-17	FY 17-18	
School Facility Inspections	89	62	↓	840	876	↑
School Facility Complaints	1	1	→	11	31	↑
Child Care Facility Inspections	17	13	↓	289	319	↑
Child Care Facility Complaints	3	3	→	30	34	↑
Body Art Facility Inspections	24	24	→	331	505	↑
Body Art Facility Complaints	1	2	↑	8	18	↑
Body Art Artist Special Event Inspections	105	136	↑	110	154	↑

1. Schools:

- A. **Virgin Valley High School, 820 Valley View Dr.:** On April 9, staff documented a large pile of tires accumulating outside the auto shop area. Staff contacted CCSD Risk Management and instructed them that, pursuant to NRS 444.583, the tires must be stored in secondary containment or disposed of at a licensed, permitted recycling facility. Staff also referred the issue to SNHD EH Solid Waste and Compliance for follow-up.
- B. **Cheyenne High School, 3200 W. Alexander Ave.:** On April 10, staff documented several major violations including a probable rodent infestation in the culinary classroom. Rodent droppings and chew marks were noted under one kitchen sink. Additionally, the room had accumulations of food waste on countertops and sink basins throughout the classroom. Other violations noted were a badly damaged cinder block wall above the drinking fountain in the gymnasium lobby and old automobile tires accumulating outside the auto shop area. CCSD Risk Management was notified of the issues. SNHD staff will follow-up to ensure compliance.
- C. **Losee Charter School Middle School Kitchen, 4650 Losee Rd.:** SNHD Training Office staff closed the facility for an IHH, lack of adequate employee handwashing facilities. The only hand sink in the kitchen had a maximum water temperature of 85°F and minimum water temperature of 75.9°F. The facility was reinspected on April 23 and all previous violations were corrected.

2. Child Care:

- A. **Kinder Cottage Learning Center, 4090 E. Owens Ave.:** On April 2, staff documented numerous major violations that included: staff not following proper diapering procedures, a 2-step cleaning & sanitizing process not being followed properly, improper mixing of sanitizer and disinfectant solutions, dirty and damaged toys and crib mattresses, and food cooked from raw without an approved health permit. A Cease and Desist Order was issued for the food service operation. On April 9, staff reinspected the facility and found that the permit holder had failed to correct the major violations noted on the initial inspection. The permit holder was required to attend a supervisory conference, where they were given specific directives to address the violations notated during the two previous inspections. All violations needing immediate correction were addressed by the third inspection on April 27. Additional unannounced inspections will occur in the future to ensure that the facility remains in compliance with SNHD regulations.

- B. The Magic of Learning, 709 E. Horizon Dr.:** On April 9, staff investigated a complaint alleging that a child had wet, bleach soaked clothes when the parent arrived for pickup and facility staff were not able to provide an explanation to the parent. The complaint also alleged that, at another time, the same child was excluded from the facility for suspected bed bugs, although the parent provided a doctor's note that the child had hives. Staff met with the Director and Assistant Director who reported that the child had access to a cleaning bucket containing bleach and was splashed with the solution. They also reported that the child had told her teacher that she had bed bugs and the parent had been called to remove her from the facility. The parent withdrew the child from enrollment and the child did not return. SNHD staff documented that the facility had not kept chemicals inaccessible to children and was not maintaining the illness/injury record log.
- C. Happy Days, Montessori Academy, 2301 Las Verdes St.:** On April 2, staff conducted a reinspection following a closure on March 26. The facility had corrected the violations noted on the March 26 inspection. The operator attended a supervisory conference on April 12 with SNHD staff and staff from Nevada State Child Care Licensing. The operator was instructed to develop a training program for facility staff to ensure that the violations noted at the inspection will not reoccur. On April 16, SNHD staff conducted a survey of the outdoor play yard and found that adequate resilient surfacing had been placed under the play structure and the structure was approved for use. Additional inspections will occur during the following months to ensure that the facility remains in compliance with SNHD regulations.
- D. Children's Learning Adventure, 11183 S. Eastern Ave.:** On April 17, staff found that the kitchen did not have hot water and the operator voluntarily discontinued food service. Further investigation by the operator found that the water heater needed to be replaced. On April 30, staff surveyed the facility to verify that the water heater had been replaced and was providing an adequate supply of hot water.
- 3. Institutions:**

 - A. Clark County Detention Center (CCDC), 300 S. Casino Center:** On April 17, staff investigated a complaint alleging that spoiled food was being served to inmates and food waste was accumulating on serving trays. Routine inspections of the three food service permits at the facility were also conducted concurrently with the complaint investigation. The sanitation inspection of the main kitchen resulted in a 38 demerit C downgrade with major violations including improper use of time as a public health control, improper hand washing, ready to eat foods held past the expiration date, improper cooling, food located in the splash zone of a sink, pests observed in the kitchen, inoperable hot and cold holding equipment, food waste on serving trays, and high temperature warewashing machines not operating at the proper temperatures. The warewashing machines were taken out of service. On April 30, staff surveyed the facility and found that the warewashing machines had been repaired.
- 4. EHS-Net Activities:**

 - A.** On May 1 and 2, staff participated in the National Environmental Assessment Reporting System (NEARS) Users meeting in Atlanta, GA to discuss improvements to foodborne illness investigations and communications.
 - B.** On May 3, staff participated on a panel at the Centers for Disease Control (CDC) headquarters and presented "Evaluating Performance of Illness Complaint Systems."

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	April 2017	April 2018		FY 16-17	FY 17-18	
Food Safety Assessment Meetings	6	3	↓	47	74	↑
Total Food Pre-Permitting Services	781	740	↓	8,952	8,366	↓
Total Service Request Intake	149	311	↑	1,856	2,480	↑
Total Service Request Released	143	209	↑	1,590	2,036	↑
Total Service Requests Currently in Pre-Permitting	542	1,196	↑			

1. Enforcement Actions and Investigations:

- A. **Joe's Bar and Grill, 2851 N. Rancho Dr.:** Staff conducted a pre-permitting inspection of the facility and discovered that the interior wall of the bar was constructed with wood laminate. The laminate was separating from the wood surface and could no longer be cleaned due to the deterioration of materials. Staff recommended the installation of fiber reinforced plastic panels to provide a sealed and cleanable surface. Corrections were made for the final inspection and staff released the facility for operation.
- B. **3 Star Bar Restaurant, 3435 N. Nellis Blvd.:** Staff did not approve the facility's final inspection because the facility did not have approval from the Fire Department, which is required prior to permit approval from SNHD. The final inspection is still pending.
- C. **Sababa Grill, 3220 S. Durango Dr.:** A Change of Permit Holder (CPH) inspection resulted in failure due to several uncontrolled risk factors for foodborne illness. The inspector documented 21 demerits. SNHD regulations require that facilities earn 10 demerits or less at a scheduled CPH permitting inspection. Violations included an inoperable cold holding unit, no operable thermometer within the facility, improper warewashing, openings at both front and back doors with household Raid present, and lack of managerial control. SNHD staff discussed the issues with facility staff and provided learning resources. The owner and Person-In-Charge (PIC) were required to attend a Food Safety Assessment Meeting (FSAM). All issues had been addressed two weeks later and staff was able to approve the permit.
- D. **Paradise India, 6825 W. Russell Rd.:** Staff performed a final permitting inspection of the facility. Deficiencies observed included missing integral drain boards at the dish machine, a gap under the back door, and no hand sink in the drink service station. The permit was approved with stipulations.
- E. **Mr. Beijing, 730 E. Flamingo Rd.:** During a CPH inspection, the facility was found to be operating with an IHH of multigenerational cockroach infestation. The operational inspection resulted in 17 demerits and the CPH was not approved. The facility remains closed pending correction of all violations.
- F. **Drybar @ Fashion Show, 3200 S. Las Vegas Blvd.:** Drybar is a hair salon with a bar including a support area and an ice machine. During the final permitting inspection, the bar was missing cove base and the small room with the ice machine did not meet regulations requirements for a wet zone. A wet zone must have surfaces that are made of an impervious material and are smooth and easily cleanable. The operator was instructed to replace the cove base and install fiberglass reinforced panels on the walls. The items were corrected and the permit was approved.

- G. Oasis Resort Market, 2711 W. Windmill Ln.:** During a CHP inspection, the facility was found to be operating outside the scope of their packaged food permit by having a snack bar with open foods. SNHD Regulations require an additional permit for open food sales. Facility management agreed to obtain a snack bar permit. The permit is still pending final approval.
- H. Great Buns, 3270 E. Tropicana Ave.:** Staff performed a remodel inspection for the installation of new pan washing equipment. The equipment was approved for use; however, the can and cart wash areas are still pending final approval.
- I. Pho 88, 7920 S. Rainbow Blvd.:** A CPH inspection resulted in failure due to several uncontrolled risk factors for foodborne illness. The inspector documented 28 demerits. Violations included improper hand washing, improper cooling, potential contamination of food during storage and preparation, food contact surfaces that were dirty and unsanitary, one food handler working with an expired food handler card, and the source water was not protected from potential backflow into the clean water supply. As a result, the facility was required to attend an FSAM. The permit was approved after a successful reinspection.
- J. Café No Fur, 5115 Spring Mountain Rd.:** Plans for a snack bar were not approved due to the lack of a mop sink, as well as, having only one customer accessible restroom with 36 seats. SNHD Regulations require two customer restrooms when there are more than 9 seats provided. The applicant submitted a waiver request to address the restroom issue. Approval is pending SNHD management's determination on the waiver request and revised plans showing the location of a mop sink.
- K. U.S. Halal Meat and Groceries, 4835 S. Pecos Rd.:** Plans were reviewed and approved with the stipulation that the meat grinder be replaced with a unit that is certified by the National Sanitation Foundation (NSF) or equivalent. Additionally, minor repairs must be conducted to include sealing base cove throughout and increasing lighting in the walk-in cooler/freezer. The permit is pending approval of the final inspection.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	April 2017	April 2018		FY 16-17	FY 17-18	
New Projects Submitted to Plan Review	52	99	↑	501	680	↑
All Projects Released from Pool Plan Review	30	44	↑	375	271	↓
Total Operation Inspections	406	516	↑	3,427	4,006	↑
Complaint Investigations	24	18	↓	182	174	↓
Inactive Body of Water Surveys	4	3	↓	60	65	↑
Total Program Services Completed	516	680	↑	4,545	5,196	↑

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 6

1. Enforcement Actions:

- A. Imperial Spa, 1070 E. Sahara Ave.:** On April 4, staff arrived to conduct the facility's annual inspections. The men's hot spa was closed for failure to provide legible depth

markers. The depth markers were corrected and the spa has reopened on May 2. Facility management is currently working with SNHD staff to address additional compliance issues.

- B. Mandara Spa at Planet Hollywood, 3667 S. Las Vegas Blvd.:** On April 4, the men's spa was closed for an IHH of a nonfunctioning circulation pump. SNHD staff reopened the spa following the repair of the circulation pump.
- C. South Valley Ranch Apartments, 701 Aspen Peak Loop:** On April 4, a complaint investigation was conducted at the facility. The complainant stated that the pool and spa had been filthy and dirty for months and management was unresponsive when this was brought to their attention. The pool and spa were clean and clear, with minor amounts of plant debris, at the time of the inspection. Management stated that plant debris had been an issue due to high winds but that the pool and spa were cleaned daily. The complaint was closed as unsubstantiated. Management submitted an application for a remodel of the pool filter system, which was subsequently approved on April 23. A final remodel inspection will be scheduled once the work is complete.
- D. Southern Terrace HOA, 9750 W. Oquendo Rd.:** On April 5, the spa was closed due to no detectable chlorine and a damaged suction outlet cover. When the suction outlet cover is damaged, it may not adequately protect against entrapment hazards. The violations were corrected the same day and the facility was approved to operate.
- E. Summit Estates, 2146 Daley St.:** A routine inspection of the pool resulted in closure for a breach in barrier of approximately eight inches. A vertical picket was detached from the bottom horizontal picket leaving a space large enough for a child. The pool representative temporarily repaired the space by wiring the gap shut. The pool remains closed until property management repairs the barrier.
- F. Elysian at Flamingo, 10143 W. Flamingo Rd.:** On April 16, the plumbing inspection for the pool and spa failed due to sand covering the piping. The spa jet suction outlets were also improperly spaced. The contractor exposed the plumbing and corrected the drain configuration to receive plumbing approval on April 18.
- G. Worldmark Las Vegas Boulevard, 8601 S. Las Vegas Blvd.:** On April 16, staff responded to a near drowning incident and conducted a full inspection that resulted in closure. Staff found that one of the two Ground Fault Circuit Interrupters (GFCIs) was not operational for the two underwater lights on the main pool. Staff also observed inadequate lifeguard coverage. The property was reinspected and approved for operation on April 30.
- H. Terra Cotta Villas Apartments, 4080 W. Twain Ave.:** On April 17, a routine inspection on the pool resulted in closure when staff found the pool to have substantially degraded plaster and an underwater lighting GFCI that was tripping. The facility was also found to have changed ownership within the past four months. Management was instructed to apply for a CPH and was given a compliance schedule for the plaster and GFCI. The pool remains closed at this time.
- I. 24 Hour Fitness Center, 2556 Wigwam Pkwy.:** On April 20, staff conducted a complaint investigation. The complainant stated that the restroom facilities are not regularly cleaned and presented a health hazard due to feces, urine, and toilet paper on the floor. The men's and women's restrooms were observed to be in acceptable condition, with minor amounts of debris around the toilets and urinals from normal operation. Feces was not present anywhere at the time of the investigation. The complaint was unsubstantiated.
- J. Aquarius Casino Resort, 1900 S. Casino D.:** On April 24, staff met with Aquarius Casino Resort management to discuss required lifeguard and security provisions for

the pool at times of reduced use. The facility has two spas and one pool. The pool requires two lifeguards anytime the enclosure is open to patrons. Aquarius management expressed an interest in reducing the lifeguard requirement in winter months when the pool is not in use but the spas are open for patrons. SNHD is requiring a written security and lifeguard plan from Aquarius management that states the proposed changes so SNHD management can review the risks of the plan.

VII. TRAINING AND COMPLIANCE

1. Staff participated in Quality Circle meetings on April 3 and 13.
2. Staff participated in the Henderson office staff meeting on April 4.
3. Staff participated in the video project on April 4 and 6.
4. Staff participated in the Council for Food Protection (CFP) Council III Issue Discussion conference calls on April 4 and 12.
5. Staff organized the monthly EH Experience Days presentation for Touro University and University Medical Center interns on April 5.
6. Training for inspecting Temporary Food Establishments (TFEs) was provided to EH staff on April 5, 6, 9, 12, 17, and 26.
7. Staff participated in the Social Media planning meeting on April 6.
8. One new EHS I was assigned to the Henderson Food Operations Office and two new EHS Is were assigned to the Training Office on April 9.
9. Staff provided mandatory food safety training for all staff at Greens and Grill, 840 S Rancho Dr. on April 9 and 10.
10. Staff attended the Cooperative Agreement Research Performance Progress Report (RPPR) Training on April 10.
11. Violations Standard Training was provided to new and existing staff on April 11, 12, 13, 19, and 20.
12. Staff attended Quality Improvement (QI) meetings on April 13 and 27.
13. Staff attended the CFP 2018 Biennial Meeting in Richmond, VA on April 15-20. Staff were participants of Council II and alternate on Council III.
14. Staff provided food safety training in Spanish for 11 staff members at Los Cucos Mexican Café, 7315 Arroyo Crossing Pkwy., on April 16.
15. Staff attended the Henderson Office supervisory conference for Kainan Asian Market, 9620 S. Las Vegas Blvd., on April 17.
16. Staff organized and presented topics at the Food Safety Partnership (FSP) meeting on April 23. Staff also provided food safety training in English and Spanish after the meeting.
17. Staff participated in the CDC Food Safety Culture pilot study on April 23.
18. Staff attended the Nevada Environmental Health Association/Nevada Food Safety Task Force Annual Education Conference on April 24-25. Staff presented the topic "What Is That? The Rise of Unconventional Ingredients and Modern Trends in Food."
19. Staff participated in a joint multi-state/CDC conference call regarding Norovirus in oysters from British Columbia on April 25 and 26.
20. Staff participated in a joint FDA/CDC conference call regarding E. coli 0157:H7 contamination in romaine lettuce from Yuma, AZ on April 27.
21. Staff conducted environmental assessment investigations at the following facilities: Greens and Grill, 840 S. Rancho Dr.; Denny's Restaurant @ Wild Wild West, 3330 W. Tropicana Ave.; Roberto's Taco Shop, 6650 Vegas Dr.; Baja Miguel's Restaurant, 9777 S. Las Vegas Blvd.; Chapala's Mexican Restaurant, 3331 E. Tropicana Ave.; A & W Root Beer, 1410 Nevada Hwy.; and King's Fish House Restaurant, 2255 Village Walk Dr.
22. Staff conducted inspections at the following special events: Great Vegas Festival of Beer; First Friday; Pirate Fest; and Big Dogs Temporary event.

23. Staff conducted group and individual conference calls throughout the month with the National Association of County and City Health Officials (NACCHO) Mentorship Program mentees (Cohort 7) to discuss the FDA Program Standards.
24. Staff assisted the Spring Valley office with routine inspections throughout the month.
25. Staff participated in standardization of Food Operations and Special Programs staff.
26. Staff conducted risk factor surveys for the FDA Program Standard 9 at various facilities.
27. Staff conducted field training with EHS staff throughout the month.
28. Staff continued to participate in the Food Operations Leadership (FOL) meetings.
29. 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.
30. 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 8 operational plans in review.
31. Special Processes staff provided guidance to Food Operations and industry regarding label requirements. There are currently 14 facilities in labels review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	April 2017	April 2018		FY 16-17	FY 17-18	
Facility Label Review Submissions	7	11	↑	62	64	↑
Facility Label Review Releases	7	12	↑	66	69	↑
Number of Labels Approved	187	183	↓	1,290	1,079	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	April 2017	April 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	2	0	↓	10	1	↓
Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	6	6	→
Other Special Processes Releases	0	2	↑	1	4	↑

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

Waivers & Operational Plans Review	April 2017	April 2018		FY 16-17	FY 17-18	
Waiver Review Submissions	0	0	→	5	2	↓
Waiver Review Releases	0	0	→	3	5	↑
Operational Plan Submissions	1	1	→	7	4	↓
Operational Plan Releases	0	0	→	6	2	↓

JLR/hh