



Memorandum

Date: June 28, 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	May 2017	May 2018		FY 16-17	FY 17-18	
Routine Inspections	2,301	2,130	↓	21,238	20,480	↓
Reinspections	219	187	↓	2,238	1,868	↓
Downgrades	223	66	↓	2,159	1,676	↓
Closures	16	5	↓	159	150	↓
Special Events	123	99	↓	917	884	↓
Temporary Food Establishments & Tasting Event Booths	913	896	↓	7,641	6,646	↓
TOTALS	3,795	3,383	↓	34,352	31,704	↓

1. Enforcement Actions and Investigations:

- A. **Kenya’s Catering #2 Mobile, 4181 Pioneer Ave.:** On May 8, the facility was closed as a result of an Imminent Health Hazard (IHH), lack of adequate refrigeration (50°F). The inspector documented 20 demerits. The facility was reinspected and reopened the next day with zero demerits.
- B. **El Buen Taco #2 Mobile, 439 Rock Quarry St.:** On May 9, the facility was closed as a result of an IHH, lack of adequate refrigeration (48-62°F). The inspector documented 33 demerits. The facility was reinspected and reopened the next day with zero demerits.
- C. **El Steak Burrito, 4590 Spring Mountain Rd.:** On May 15, the facility was closed as a result of an IHH, sewage backup from the floor drain. The inspector documented 41 demerits. Additional violations included: not following time as a

control procedure; improper hand washing; improper cooling; improper ware washing; unlabeled sanitizer; comingled employee food; low sanitizer concentration; gaps allowing pest entry; not washing vegetables before preparation; and improper labeling. The facility was reopened on May 18 with eight demerits.

- D. **Diamond Bakery, 4255 Spring Mountain Rd.:** On May 15, the facility was closed when found operating with an IHH, no hot water. It was reinspected and reopened the same day.
 - E. **All Seasons Diner, 4215 W. Spring Mountain Rd.:** On May 15, the facility was closed when found operating with an IHH, no hot water. It was reinspected and reopened the same day.
 - F. **El Steak Burrito, 4950 W. Spring Mountain Rd.:** On May 15, the facility was closed when found operating with an IHH, improper discharge of wastewater. The inspector documented 41 demerits. It was reinspected and reopened on May 18 with eight demerits.
 - G. **Vegas Bakery, 2041 N. Jones Blvd.:** On May 18, the facility was closed when found operating with an IHH, no water. The facility was reopened on May 21, after water was restored.
 - H. **Tony's Mexican Restaurant, 2041 N. Jones Blvd.:** On May 18, the facility was closed when found operating with an IHH, no water. The facility was reopened on May 21, after water was restored.
 - I. **El Burrito, 8508 Del Webb Blvd.:** On May 21, the facility was closed when found operating with an IHH, gross unsanitary conditions with a cockroach infestation. The facility was reopened on May 23 with zero demerits.
 - J. **Havana Express, 2590 E. Tropicana Ave.:** On May 23, the facility was closed when found operating with an IHH, lack of adequate refrigeration (51°F). The inspector documented 34 demerits. The facility was reinspected and reopened the next day with zero demerits.
 - K. **India Palace, 505 E. Twain Ave.:** On May 23, the facility was closed as a result of a failed C grade reinspection. The inspector documented 26 demerits with three repeat critical/major violations. The facility was reinspected and reopened on May 30 with zero demerits.
 - L. **Flock and Fowl, 380 W. Sahara Ave.:** On May 24, the facility was closed when found operating with an IHH, pest infestation. The inspector documented 39 demerits. The facility remains closed at this time.
 - M. **Bienestar Total, 4425 Stewart Ave.:** On May 25, the facility was closed when found operating with an IHH, no hot water. The facility was reopened later that day after the hot water was restored.
 - N. **Soul Food Café Express, 2025 E. Sahara Ave.:** On May 27, the facility was closed when found operating with an IHH, lack of adequate refrigeration. The inspector documented 20 demerits. The facility remains closed at this time.
 - O. **Café Derbi, 5920 W. Flamingo Rd.:** On May 30, the facility was closed during a scheduled reinspection when found operating with an IHH, cockroach infestation. It was reopened on June 1 with zero demerits.
 - P. **Chengdu Laozao Hotpot, 5740 Spring Mountain Rd.:** On May 31, the facility was closed when found operating with excessive demerits (50). It was reinspected and reopened the next day with zero demerits.
2. **Foodborne Illness Investigations:**
- A. **Kona Grill, 750 S. Rampart Blvd.:** On May 10, staff responded to three complaints of illness. Staff observed multiple violations that could lead to foodborne illness including multiple improper and missed hand washes and soiled food equipment

stored as clean. The investigation resulted in a B downgrade. A reinspection conducted on May 21 resulted in an A grade.

- B. **Primm Valley Primm & Proper, 31900 S. Las Vegas Blvd.:** On May 11, staff responded to one complaint of lab confirmed foodborne illness. Staff observed multiple violations that could lead to foodborne illness including foods in the temperature danger zone and insufficient washing and sanitizing of equipment. The investigation resulted in two B downgrades and one A grade. Reinspections conducted on May 18 resulted A grades.
 - C. **Chipotle, 7170 N. Durango Dr.:** On May 18, staff responded to three complaints of illness. The investigation resulted in an A grade; however, staff did observe and correct food workers using unsanitized probe thermometers in cooked meat.
 - D. **Denny's, 5585 Simmons St.:** On May 25, staff responded to several complaints of illness. Staff observed multiple violations that could lead to foodborne illness including handling raw eggs and then handling cooked pancakes without changing gloves and washing hands. The investigation resulted in a C downgrade. A reinspection conducted on May 29 resulted in an A grade.
 - E. **Cashman Field, 850 N. Las Vegas Blvd.:** Staff responded to several complaints of illness. The investigation was conducted over the phone due to intermittent operating hours and multiple food outlets. Interviews with multiple managers were conducted and food safety logs were reviewed via email. Food safety and Employee Health Policies were also discussed. No further complaints of illness were received after the Health District's response.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: L & L Hawaiian Restaurant, 7320 S. Rainbow Blvd.; Buckman's - Revere Golf Club, 2600 Hampton Rd.; Angelina's Grill, 3355 S. Las Vegas Blvd.; El Steak Burrito, 4590 Spring Mountain Rd.; and Havana Express, 2590 E. Tropicana Ave.
4. **Supervisory/Managerial Conferences:**
- A. A Supervisory Conference was held with the following facility: Nevada Youth Football League Snack Bar, 1551 S. Buffalo Dr.
5. **Community Outreach:**
- A. Food Operations Supervisor, Robert Urzi, provided a slideshow presentation for student interns.

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	May 2017	May 2018		FY 16-17	FY 17-18	
Notices of Violations (New & Remails)	9	12	↑	74	70	↓
Adjudicated Hearing Cases	5	6	↑	66	61	↓
Total Cases Received	136	115	↓	1,247	1,318	↑
Hearing Penalties Assessed	\$5,400	\$11,400	↑	\$65,100	\$64,300	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	May 2017	May 2018		FY 16-17	FY 17-18	
Inspections	399	228	↓	3,634	2,846	↓

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

Underground Storage Tanks	May 2017	May 2018		FY 16-17	FY 17-18	
Compliance Inspections	105	43	↓	626	721	↑
Final Installation/Upgrade/Repair Inspections	10	3	↓	66	57	↓
Closure Inspections	1	0	↓	16	12	↓
Spill Report Investigations	0	0	→	7	10	↑
Reinspections	0	17	↑	1	45	↑

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

Permitted Disposal Facilities	May 2017	May 2018		FY 16-17	FY 17-18	
Inspections	23	25	↑	218	218	→
Reinspections	4	1	↓	19	29	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Chavez Construction Clean Up (MRF); Las Vegas Recycling (RC Modification); and 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); Landfill (1); Medical Waste (1); Recycling Centers (11); Material Recovery Facilities (2); Transfer Stations (2); and Waste Grease (2)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in June:**
Next Generation Recycling Corp (MRF)

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	May 2017	May 2018		FY 16-17	FY 17-18	
Asbestos Permits Issued	79	70	↓	674	728	↑
Revised Asbestos Permits Issued	1	2	↑	51	27	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	May 2017	May 2018		FY 16-17	FY 17-18	
Tentative Maps-Received	16	25	↑	139	226	↑
Tentative Maps-Lot Count	1,171	1,791	↑	8,600	15,393	↑
Final Maps-Received	21	34	↑	204	279	↑
Final Maps-Lot Count	1,120	1,301	↑	6,165	10,513	↑
Final Maps-Signed	17	39	↑	162	196	↑
Final Maps (Signed)-Lot Count	397	1,406	↑	5,542	7,769	↑
Improvement Plans-Received	15	38	↑	176	245	↑
Improvement Plans-Lot Count	882	1,335	↑	5,830	9,973	↑
Expedited Improvement Plans-Received	2	7	↑	26	52	↑
Expedited Improvement Plans-Lot Count	41	387	↑	1,386	2,793	↑
Fees Paid	\$16,107	\$47,460	↑	\$194,518	\$341,302	↑

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

Individual Sewage Disposal Systems	May 2017	May 2018		FY 16-17	FY 17-18	
Residential ISDS Permits	14	13	↓	104	122	↑
Commercial ISDS Permits	3	3	→	41	52	↑
Residential Pool Plan Reviews	10	13	↑	80	83	↑
Loan Certifications	4	1	↓	46	19	↓
Tenant Improvements	17	26	↑	170	169	↓
Compliance Issues Resolved (pre-permitting)	3	11	↑	34	32	↓
Compliance Cases Resolved (post-permitting)	25	3	↓	33	26	↓

2. ISDS Program Activity:

- A. 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. 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.

ENVIRONMENTAL HEALTH Safe Drinking Water Program = Fiscal Year Data

Safe Drinking Water Program	May 2017	May 2018		FY 16-17	FY 17-18	
Public Water System Sanitary Surveys	0	1	↑	31	36	↑
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. Twelve *coliform*-present sample events occurred. These samples were *coliform*-present, *E. coli*-absent. Of these, three permits were required to complete a treatment technique assessment.
- C. **Keystone Center's** treatment technique assessment was instigated by the permit having more than one *coliform* positive result within the April monitoring period. Their Level 2 Assessment was completed in May by SNHD. Although this permit has had four assessments within the previous twelve calendar months, the permit's data indicates that their sampling site is not truly representative of routine operations. Therefore, SNHD is requiring Keystone Center staff to permanently substitute their routine site for a representative sample tap before the June 2018 routine *coliform* sample event.
- D. **Trails End General Store's** treatment technique assessment was instigated by the permit having more than one *coliform* positive result within the May monitoring period. Their Level 1 Assessment was completed by the water system operator. The operator concluded that their water well was compromised and implemented an immediate correction.
- E. **Sunrise Mountain TP's** treatment technique assessment was instigated by the permit having more than one *coliform* positive result within the May monitoring period. Their Level 1 Assessment was completed by the water system operator. The operator concluded that the entire water system was compromised. Following this assessment, and with consideration given to the permit's other acute and chronic contaminant issues, the permit owner decided that the trailer park would be closed on July 1, 2018.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	May 2017	May 2018		FY 16-17	FY 17-18	
West Nile Virus Surveillance Traps Set	346	218	↓	1,341	1,529	↑
West Nile Virus Surveillance Mosquitoes Tested	13,336	3,610	↓	31,527	36,681	↑
West Nile Virus Surveillance Submission Pools Tested	446	189	↓	1,425	1,548	↑
West Nile Virus Surveillance Positive Mosquitoes	150	0	↓	292	1,279	↑
West Nile Virus Surveillance Positive Submission Pools	3	0	↓	14	43	↑
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	467	0	↓
Saint Louis Encephalitis Positive Submission Pools	0	0	→	20	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	↓	6	7	↑
Healthy Homes/Landlord Tenant Response (LLT)	13	3	↓	74	90	↑
Public Accommodations Inspections	5	7	↑	246	314	↑
Public Accommodations Complaints	18	15	↓	193	225	↑
Mobile Home/Recreational Vehicle Park Inspections	1	0	↓	149	147	↓
Mobile Home/Recreational Vehicle Park Complaints	3	1	↓	15	34	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	May 2017	May 2018		FY 16-17	FY 17-18	
School Facility Inspections	121	99	↓	961	979	↑
School Facility Complaints	3	4	↑	14	35	↑
Child Care Facility Inspections	9	29	↑	299	349	↑
Child Care Facility Complaints	4	4	→	34	38	↑
Body Art Facility Inspections	44	73	↑	375	587	↑
Body Art Facility Complaints	1	5	↑	9	27	↑
Body Art Artist Special Event Inspections	1	12	↑	111	180	↑

1. **Schools:**

- A. **Lunt Elementary School, 2701 Harris Ave.:** On May 14, staff closed the annex building during a routine inspection because of a noxious odor. Clark County School District (CCSD) staff made repairs and the building was reopened on May 15.
- B. **Mojave High School, 5302 Goldfield St.:** On May 15, staff observed rodent droppings and chew marks under the sink cabinets in the culinary classroom. Staff required that the facility be inspected by CCSD pest control. CCSD must act to prevent the entrance of pests and clean, maintain, and sanitize the entire classroom. Staff will follow-up on compliance.
- C. **American Heritage Academy K-12, 2100 Olympic Ave.:** On May 16, staff found that the school had added an upper floor without applying for a remodel with SNHD. CCSD management was instructed to schedule a Plan Review appointment; that appointment has been scheduled for June 21.

2. **Child Care:**

- A. **Kids Korner Learn & Play, 3451 N. Michael Way:** On May 22, staff investigated a complaint alleging that the facility was filthy and not being properly maintained. Staff found that the classroom floors, walls, base coving, and ceilings were dirty and in need of deep cleaning. Other violations included a hand sink in the kitchen being used for rinsing tableware, improperly labeled chemical bottles at the diapering station, missing handsfree waste basket at the diapering station, plastic bags used as ties to secure cabinet doors, inadequate lighting in classrooms, and a non-EPA registered bleach product used for sanitizing and disinfecting. The complaint was valid. SNHD staff will conduct a follow-up inspection within two weeks.

3. **Body Art:**

- A. **4241 W. Charleston Blvd.:** On May 22, staff investigated and substantiated a complaint that an illegal body art facility was operating at this address. The owner of the business was issued a Cease and Desist Order and directed to apply for a health permit. The complaint was also referred to City of Las Vegas Business Licensing since a business license was never issued.
- B. **ONE40 Beauty Lounge, 1434 E. Lake Mead Pkwy. #140:** On May 23, staff investigated and substantiated a complaint that an unpermitted microblading business was operating inside the facility. The owner of the business was issued a Cease and Desist Order and directed to apply for a health permit. All microblading services are suspended until a valid health permit is approved.
- C. **Irene's Nails, 3400 S. Jones Blvd.:** On May 29, staff investigated and substantiated a complaint from a customer alleging that they observed improper practices and then developed an infection at the site of their work. The investigation found that the nail salon leases an area to a permanent makeup artist. At the time of the investigation, the artist was actively applying permanent makeup to a client. Staff observed no handwashing sink available in the permanent makeup room. The artist had a valid body art card but did not have a health permit for this location. The artist was issued a Cease and Desist Order for permanent makeup and microblading operations and was given five business days to apply for a health permit. All permanent makeup and microblading services are suspended until a valid health permit is approved.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	May 2017	May 2018		FY 16-17	FY 17-18	
Food Safety Assessment Meetings	7	5	↓	62	82	↑
Total Food Pre-Permitting Services	871	932	↑	9,126	8,830	↓
Total Service Request Intake	174	321	↑	1,857	2,817	↑
Total Service Request Released	118	223	↑	1,632	2,338	↑
Total Service Requests Currently in Pre-Permitting	595	1,305	↑			

1. Enforcement Actions and Investigations:

- A. Build Your Own Subs & Pizza, 5485 W. Flamingo Rd.:** A final permitting inspection was performed following two walk-through inspections. The final inspection resulted in failure due to multiple violations including insufficient hot water pressure at the hand sink and no cold water available at the hand sink or three-compartment sink. The maximum hot water temperature at the three-compartment sink was 114°F. SNHD regulations require a minimum of 120°F hot water at the three-compartment sink. Soap and paper towels in the employee restroom and test strips for quaternary ammonia sanitizer solution were not available at the time of inspection. A reinspection has not been scheduled at this time.
- B. Artisanal Ice Cream, 4632 S. Maryland Pkwy.:** Plans were reviewed but not approved due to the lack of Person in Charge (PIC) knowledge, an incomplete lease agreement, no manufacturer's specification sheets for equipment, and no menu. Additionally, the applicant needed to submit a waiver request for an indoor grease interceptor. The applicant must attend a Food Safety Assessment Meeting (FSAM) and all missing documents must be submitted prior to scheduling any inspections.
- C. Cluck N Moo, 777 E. Quartz Ave.:** This facility has previously been permitted as multiple food establishment types ranging from drinking establishments to restaurants. Until this point, the establishments have not had a grease interceptor. Since the facility operates on a septic system with a leachfield, an interceptor is required to protect the system. The applicant must submit a waiver request to install a grease removal device inside the food handling area (under the three-compartment sink) and to have more than 9 seats with only one restroom. SNHD regulations require that grease interceptors be installed outside when possible and only allow seating for 9 with a single customer restroom. The final inspection is pending review and approval of the waiver.
- D. Taco Bell Cantina Restaurant, 3717 S. Las Vegas Blvd.:** During a remodel inspection for the relocation of a customer self-serve drink station, staff found that the cabinet was not built with approved materials as indicated on the plans. SNHD regulations do not allow wood construction where moisture exposure could occur. The applicant agreed to modify the cabinetry to bring it into compliance. Staff approved the remodel with the condition that the corrections be made within 10 days. A follow-up inspection will be conducted to verify compliance.

- E. **Cowabunga Bay, 900 Galleria Dr.:** Staff performed a remodel inspection at the Cowabunga Bay Main Restaurant. While there, staff noticed that one food trailer was operating without a permit. The operator has since applied for a Portable Unit-Outdoor permit.
- F. **Baidu China Bistro, 7625 S. Rainbow Blvd.:** A Change of Permit Holder (CPH) inspection resulted in failure due to several uncontrolled risk factors for foodborne illness and 26 demerits. SNHD regulations require that facilities earn 10 demerits or less at a scheduled CPH permitting inspection. Observed violations included: improper hand washing; foods not protected from potential contamination during storage and preparation; food contact surfaces were dirty and unsanitary; hand washing sinks were not properly stocked; the facility did not have an effective Employee Health Policy, and the PIC was not knowledgeable on food safety relevant to their operation. As a result, the facility was closed and the operator was required to attend an FSAM. The facility was reopened after passing a reinspection.
- G. **Taqueria El Buen Pastor Portable Unit for the Service of Food (PUSF), 645 E. Fremont St.:** During a pre-permitting inspection of the PUSF, staff noted that the refrigerated make table was operating at 50°F and the interior of the trailer was at 90°F. The refrigeration unit is only rated for an ambient temperature of 85°F and could not operate at safe temperatures with an ambient temperature of 90°F. Staff recommended the installation of an air conditioner and service for the refrigerator to ensure that the unit was operating at peak efficiency. The operator installed an air conditioner and repaired the make table. The final permitting inspection was approved when all refrigeration was at 41°F or below.
- H. **Carnitas Y Tortas Ahogadas Guadalajara Restaurant & Commissary, 640 N. Eastern Ave.:** A CPH inspection resulted in failure due to an IHH and several uncontrolled risk factors for foodborne illness. The inspector documented 23 demerits. Violations included: several foods in the temperature danger zone; walk-in cooler at 44°F (technician verified condenser not working); air curtain disconnected; ownership was not knowledgeable of food safety risk factors; dirty dishes stored with clean dishes; dirty ice machine; and improper storage of sanitizer buckets. The health permit was approved following correction of the violations and attendance at an FSAM.

2. **Community Outreach:**

- A. **American Society of Plumbing Engineers (ASPE) Luncheon:** Two staff members gave a presentation to approximately 50 local members of ASPE during their monthly luncheon. The focus of the presentation was food facility plumbing requirements that are evaluated during SNHD Plan Review office meetings and field permitting inspections. The presentation was successful in opening dialogue between local plumbers and FDAP staff. Member's questions were answered and clarification of regulations related to plumbing in food establishments was provided.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	May 2017	May 2018		FY 16-17	FY 17-18	
New Projects Submitted to Plan Review	52	79	↑	553	759	↑
All Projects Released from Pool Plan Review	47	88	↑	422	359	↓
Total Operation Inspections	562	485	↓	3,989	4,491	↑
Complaint Investigations	26	17	↓	208	191	↓
Inactive Body of Water Surveys	4	2	↓	64	67	↑
Total Program Services Completed	691	671	↓	5,236	5,867	↑

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 5

1. Enforcement Actions:

- A. **Quintessa Homeowners Association (HOA), 7300 W. Cactus Ave.:** On May 16, staff responded to a complaint alleging that the pool was green and attracting insects. The pool enclosure was management closed upon arrival. Both the pool and the spa were partially drained with standing green water and odor. The gate on the west side did not have a compliant lock. The gate was secured with a cable lock but not sufficiently enough to keep people out of the enclosure. The bodies of water were closed by SNHD due to the noncompliant barrier. Follow-up correspondence between SNHD and the facility indicate that all of the standing water has been removed.
- B. **Boulder Pointe Apartments Phase 2, 1601 S. Boulder Hwy.:** On May 18, staff responded to a complaint alleging that the pool enclosure gates were being propped open due to the residents' keys not working. Staff observed two pool enclosure gates held open by rocks, which were subsequently removed. The gates functioned properly and self-closed and self-latched from all open positions. Management was unaware of the issue and stated maintenance personnel routinely check the enclosure. The assigned inspector was made aware of the issue and will assess compliance during future inspections.
- C. **Whitney Ranch Aquatic, 1575 Galleria Dr.:** On May 18, routine inspections for the Whitney Ranch Aquatic Swim Pool and Activity Pool were conducted. Multiple amusement devices in the children's amusement lagoon were found in disrepair, most notably, the valve assemblies that allow bathers to control the amount of water to the device. These valves contained exposed rust and sharp edges where the paint was chipping. The Lead Aquatic Maintenance Technician at the facility repaired the valves so that no hazards remained. A follow-up inspection on May 23 found the devices to be in compliance. The facility has ordered new valves and will coordinate with SNHD throughout the installation process.
- D. **Russell Senior Apartments, 6500 E. Russell Rd.:** On May 21, inspections for the pool and spa resulted in failure due to incomplete construction of the restroom facilities. Reinspections were approved on May 31, after the restrooms were completed.
- E. **Canyon Willow Trop HOA., 5710 E. Tropicana Ave.:** On May 23, staff observed an IHH leading to a failed spa inspection. The spa main drain covers had broken

fins. SNHD requires all main drains to be undamaged. The pool service company replaced the damaged drain covers and the facility was allowed to remain open.

- F. **Petitti Park Municipal Pool, 2505 N. Bruce St.:** On May 23, staff conducted an unannounced routine inspection at facility. Upon arrival, staff observed a breach in the barrier in multiple areas. One section of the fence had two missing pickets and three other sections were each missing one picket. The missing pickets on the fence panels left open spaces varying in size between 7.5 inches to 12 inches, which is large enough for a child to walk through. The facility was closed by SNHD and the fence was temporarily repaired with plywood. The City of North Las Vegas is in the process of getting funding to have the fence replaced and does not plan on reopening the facility until the work has been completed.
- G. **Retreat Apartments, 4248 Spencer St.:** On May 29, staff arrived at the facility to conduct the annual inspection of the spa. The spa had a substantially high water temperature of 110°F. The spa was closed due to exceeding the regulation temperature range of 70°-104°F. A reinspection has not been requested at this time.

VII. TRAINING AND COMPLIANCE

1. Training office staff participated in the Centers for Disease Control and Prevention (CDC) National Environmental Assessment Reporting System (NEARS) meeting in Atlanta, GA on May 1-2.
2. Staff attended a webinar entitled, "Lessons from Food Safety: Applications to the Cannabis Industry" on May 2.
3. Staff organized the monthly Environmental Health (EH) Experience Days presentation for Touro University and University Medical Center interns on May 3.
4. Training for inspecting Temporary Food Establishments (TFEs) was provided to staff on May 3, 24, and 25.
5. Staff participated in the Las Vegas Science and Technology Fair on May 5.
6. One new Environmental Health Specialist (EHS) I was assigned to the Training Office on May 7.
7. Staff participated in meetings for the EH Customer Satisfaction Survey on May 7, 21, 24, and 30.
8. Staff attended a Quality Improvement (QI) meeting on May 11.
9. Staff participated in the Foodborne Illness Taskforce (FIT) meeting on May 14.
10. Staff participated in the CDC Environmental Health Specialists Network (EHS-Net) conference call on May 17.
11. Tablet training was provided to new and existing staff on May 17.
12. Staff participated in the CDC's Food Safety Practices and Beliefs study on May 17 for CalNevAri Casino.
13. Training office staff received training for body art (tattoo and permanent makeup) on May 22.
14. Staff participated in the Food and Drug Administration (FDA) Retail Program Standard 5 status meeting on May 23.
15. Staff conducted inspections a body art temporary event for permanent makeup on May 27.
16. Staff presented food safety training at various Clark County School District (CCSD) middle schools for the ZOOM School Summer Academy on May 25 and 29.
17. Staff provided food safety training in English for 47 food handlers at Harrah's Laughlin Casino on May 17 and for 37 food handlers at Buckman's - Revere Golf Club on May 23.
18. Training office staff conducted environmental assessment investigations at the following facilities: Kona Grill Restaurant, 750 S. Rampart Blvd.; Primm Valley Primm & Proper,

31900 S. Las Vegas Blvd.; Chipotle Mexican Grill #963, 7170 N. Durango Dr.; Denny's #7828, 5585 Simmons St.; and Cashman Center Centerplate Grill Cart, 850 N. Las Vegas Blvd.

19. Training office staff conducted group and individual conference calls with National Association of County and City Health Officials (NACCHO) Mentorship Program mentees (Cohort 7) to discuss the FDA Program Standards throughout the month. In addition, the NACCHO Mentorship Site Visit was conducted with the three mentees on May 8-10.
20. Four EHS IIs completed standardization.
21. Training office staff assisted the Spring Valley office with routine inspections throughout the month.
22. Training office staff participated in standardization of Food Operations and Special Programs staff throughout the month.
23. Staff continued to enter risk factor survey data into FoodSHIELD and conducted meetings for the FDA Program Standard 9.
24. Training office staff conducted field training with EHS staff throughout the month.
25. Staff continued to participate in the Food Operations Leadership (FOL) meetings.
26. 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.
27. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and Hazard Analysis and Critical Control Point (HACCP) plans. There are currently 11 cook chill/sous vide plans, 8 2-barrier plans, 8 other HACCP plans, 11 waivers, and 8 operational plans in review.
28. Special Processes staff provided guidance to Food Operations and industry regarding label requirements. There are currently 14 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year
Data

Label Review	May 2017	May 2018		FY 16-17	FY 17-18	
Facility Label Review Submissions	12	10	↓	74	74	→
Facility Label Review Releases	12	10	↓	78	79	↑
Number of Labels Approved	172	231	↑	1,462	1,310	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	May 2017	May 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	→	10	1	↓
Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	6	7	↑
Other Special Processes Releases	0	0	→	1	4	↑

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

Waivers & Operational Plans Review	May 2017	May 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	0	↓	8	4	↓
Operational Plan Releases	0	0	→	6	2	↓

HLS/hh