



Memorandum

Date: October 25, 2018

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, 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	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Routine Inspections	1,768	1,729	↓	5,773	6,028	↑
Reinspections	164	187	↑	588	687	↑
Downgrades	139	147	↑	559	635	↑
Closures	11	17	↑	40	66	↑
Special Events	115	109	↓	269	228	↓
Temporary Food Establishments & Tasting Event Booths	1,149	813	↓	1,837	1,348	↓
TOTALS	3,346	3,002	↓	9,066	8,992	↓

1. Enforcement Actions and Investigations:

- A. **Anthony's Trattoria, 1312 Nevada Hwy.:** On September 4, a complaint investigation and routine inspection resulted in a closure for excessive demerits. The inspector documented 49 demerits. Violations included: excessive barehand contact with ready-to-eat food, one hand sink removed, facility operating outside the permitted area, food out of temperature, cooler not maintaining temperature, raw food over ready-to-eat food in several areas, and flies and fly swatters present. The facility was reopened on September 10 with three demerits.
- B. **Rollin Smoke Barbeque, 3185 S. Highland Dr.:** On September 5, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 11 demerits. The facility was reinspected and reopened on September 7 with three demerits.

- C. Chicken Now, 7400 S. Las Vegas Blvd.:** On September 5, the facility was closed for an IHH, pest infestation. The inspector found live multigenerational cockroaches in the prep area. A pest control operator treated the facility on August 16 and did not note any live roach activity on the invoice. The inspection resulted in 30 demerits. The facility was reinspected and reopened on September 9 with six demerits.
- D. Madame Tussauds The Hangover Bar, 3377 S. Las Vegas Blvd.:** On September 6, the facility was closed for an IHH, no hot water. The inspector documented eight demerits. The facility was reinspected and reopened the next day with zero demerits.
- E. California Hotel Main Kitchen, 12 E. Ogden Ave.:** On September 6, the facility was closed for an IHH, pest infestation. The inspector documented six demerits. Facility was reinspected and reopened on September 10 with zero demerits.
- F. La Pupusa Loka, 1956 E. Charleston Blvd.:** On September 6, the facility was closed when a scheduled reinspection resulted in a C grade. The inspector documented 22 demerits with repeat critical and major violations. The facility was reinspected and reopened on September 12 with zero demerits.
- G. Strip View Cafe, 3225 S. Rainbow Blvd.:** On September 11, the facility was closed for an IHH, pest infestation. The facility was reinspected and reopened on September 17 with zero demerits.
- H. McDonald's, 1343 E. Silverado Ranch Blvd.:** On September 12, the facility was closed for an IHH, pest infestation. The facility was reinspected and reopened the next day with zero demerits.
- I. Scoops V, 5040 Boulder Hwy.:** On September 17, the facility was closed for an IHH, pest infestation. The inspector found live multigenerational roaches. The facility was reinspected and reopened on September 20 with zero demerits.
- J. Bok Bok Chicken, 9595 W. Tropicana Ave.:** On September 17, the facility was closed during a complaint investigation because the operator did not have a valid health permit. The owner had applied for a health permit but did not receive an approved final inspection before they opened. The facility remains closed at this time.
- K. Little Caesars Pizza, 1155 E. Twain Ave.:** On September 18, the facility was closed for an IHH, no hot water. The inspector documented ten demerits. The facility was reinspected and reopened the next day with zero demerits.
- L. Sol Tapatio, 3901 S. Maryland Pkwy.:** On September 18, the facility was closed for an IHH, no hot water. The inspector documented 28 demerits. The facility was reinspected and reopened the next day with zero demerits.
- M. Happy Events Farmer's Market Coordinator @ Huckleberry:** On September 20, the facility was closed for failure to comply with the Food Regulation requirements. The inspector documented five demerits. A scheduled reinspection was missed on September 27 and the event remains closed at this time.
- N. Kentucky Fried Chicken/Taco Bell, 32100 S. Las Vegas Blvd.:** On September 24, the facility was closed for an IHH, pest infestation. The facility was reinspected and reopened on October 2 with zero demerits.
- O. Miracle Mile Shops, 3663 S. Las Vegas Blvd.:** On September 25, the facility reported a large, planned water and possible power outage for that evening. Multiple environmental health specialist (EHS) staff responded to guide food establishments in preparing for the outage. EHS staff was present that afternoon and the following morning to ensure food safety was maintained throughout the outages. Currently, staff is establishing contact with Miracle Mile management to encourage easier communication for future incidents and planned outages.



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- P. **Golden Market #6 Snack Bar, 2520 Arville St.:** On September 26, the facility was closed for an IHH, pest infestation. The inspector documented 28 demerits. The facility was reinspected and reopened on September 28 with three demerits.
- Q. **Tommy Bahama Bar, 6635 S. Las Vegas Blvd.:** On September 26, the facility was closed during a complaint investigation for an IHH, no hot water. Water pipes were leaking in the walls and under flooring, so the operator intentionally shut off the hot water valves to isolate the leak and continue operating. The facility was reopened on October 2 after structural repairs were made and the hot water was fully restored.
- R. **Café Pan 2, Grand Canal Food Court, 3355 S. Las Vegas Blvd.:** On September 27, the facility was closed for an IHH, pest infestation. The inspector documented 14 demerits. The facility was reinspected and reopened on September 29 with three demerits.

2. Foodborne Illness Investigations:

- A. **Masso Osteria, 11011 W. Charleston Blvd.:** On September 4, staff responded to a confirmed case of foodborne illness associated with oysters. Staff collected oyster source information. No improper storage or handling of oysters was observed.
- B. **Phil's Steakhouse, 3300 S. Las Vegas Blvd.:** On September 4, staff responded to a confirmed case of foodborne illness associated with oysters. Staff collected oyster source information. No improper storage or handling of oysters was observed.
- C. **McDonald's, 310 S. Moapa Valley Blvd.:** On September 7, staff responded to a confirmed case of foodborne illness. Staff observed cross-contamination concerns that could lead to illness. The investigation resulted in an A grade.
- D. **Tilted Kilt, 3545 S. Las Vegas Blvd.:** On September 11, staff responded to a confirmed case of foodborne illness. Staff observed multiple issues that could lead to foodborne illness including improper temperatures, blocked hand sinks, expired food, and improper warewashing. The investigation resulted in a C downgrade. The restaurant successfully passed a reinspection on September 17 with an A grade.
- E. **In N Out Burger, 51 N. Nellis Blvd.:** On September 12, staff responded to a confirmed case of foodborne illness. Staff observed multiple issues that could lead to foodborne illness including routinely undercooked hamburgers due to a faulty grill. The grill was taken out of service and the investigation resulted in an A grade.
- F. **Wingstop, 4949 N. Rancho Dr.:** On September 13, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.
- G. **El Pollo Loco, 7310 S. Rainbow Rd.:** On September 14, staff responded to multiple complaints of suspected foodborne illness. Staff observed some contamination concerns regarding food equipment. The investigation resulted in an A grade.
- H. **Taco Bell, 535 E. Windmill Ln.:** On September 14, staff responded to a confirmed case of foodborne illness. Staff observed potential contamination concerns with improper handwashing. The investigation resulted in an A grade.
- I. **Mon Ami Gabi, 3655 S. Las Vegas Blvd.:** On September 18, staff responded to a confirmed case of foodborne illness associated with oysters. Staff collected oyster source information. No improper storage or handling of oysters was observed.
- J. **Albertson's Deli, 1760 E. Charleston Blvd.:** On September 21, staff responded to a confirmed case of foodborne illness. Staff observed multiple concerns that could lead to foodborne illness including lack of an effective employee health policy, chicken held in the temperature danger zone, and soiled food equipment. The investigation resulted in a B downgrade. The facility successfully passed a reinspection on September 24 with an A grade.
- K. **Richie's Deli, 3300 S. Las Vegas Blvd.:** On September 26, staff responded to a confirmed case of foodborne illness. Staff observed multiple handwashing issues that could lead to foodborne illness. The investigation resulted in an A grade.

- L. **KFC, 3245 E. Tropicana Ave.:** On September 26, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.
3. **Onsite Intervention Training:**
A. Onsite Intervention Training was held with the following facilities: King & I #1, 1107 E. Tropicana Ave.; Cherry Berries, 2405 S. Eastern Ave.; Anthony's Trattoria, 1312 Nevada Hwy.; Poke Poku, 116 N. Stephanie St.; Romano's Macaroni Grill, 573 N. Stephanie St.; La Pupusa Loka, 1956 E. Charleston Blvd.; Hot Dog on a Stick #209 Showcase, 3785 S. Las Vegas Blvd. Ste. 205; Lola's Kitchen, 241 W. Charleston Blvd., Ste. 101; and Los Cucos Mexican Cafe, 7315 Arroyo Crossing Pkwy.
4. **Supervisory/Managerial Conferences:**
A. Conferences were held with the following facilities: Hooter's Restaurant, 7155 S. Rainbow Blvd.
5. **Community Outreach:**
A. Staff conducted a Mesquite Industry meeting at the Eureka Casino and provided training to food handlers.
B. Staff provided educational outreach to all the food vendors at Life is Beautiful prior to the start of the event.

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	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Notices of Violations (New & Remails)	10	14	↑	24	33	↑
Adjudicated Hearing Cases	6	8	↑	17	31	↑
Total Cases Received	105	109	↑	425	392	↓
Hearing Penalties Assessed	\$5,300	\$8,000	↑	\$18,400	\$38,500	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Inspections	260	176	↓	825	712	↓

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

Underground Storage Tanks	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Compliance Inspections	59	65	↑	241	159	↓
Final Installation/Upgrade/Repair Inspections	8	5	↓	23	31	↑
Closure Inspections	0	1	↑	5	3	↓
Spill Report Investigations	1	2	↑	4	3	↓
Reinspections	0	4	↑	2	8	↑

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

Permitted Disposal Facilities	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Inspections	18	14	↓	53	54	↑
Reinspections	3	1	↓	8	6	↓

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits issued** – Champion Recycling (Modification-RC); Oilmatic of Nevada (WG); and Republic Services Recycling Center-Cheyenne (modification-MRF)
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); Recycling Centers (11); Materials Recovery Facility (1); and Waste Grease (1)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in October:** Colton Recycle Center

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Asbestos Permits Issued	63	80	↑	197	216	↑
Revised Asbestos Permits Issued	1	3	↑	6	11	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Tentative Maps-Received	12	27	↑	56	70	↑
Tentative Maps-Lot Count	673	1,875	↑	3,772	5,137	↑
Final Maps-Received	26	22	↓	71	71	→
Final Maps-Lot Count	787	516	↓	2,443	1,937	↓
Final Maps-Signed	11	13	↑	29	56	↑
Final Maps (Signed)-Lot Count	607	606	↓	991	2,962	↑
Improvement Plans-Received	21	22	↑	57	55	↓
Improvement Plans-Lot Count	656	600	↓	2,183	1,790	↓
Expedited Improvement Plans-Received	6	2	↓	13	6	↓
Expedited Improvement Plans-Lot	167	79	↓	435	283	↓
Fees Paid	\$30,745	\$18,428	↓	\$78,040	\$62,712	↓

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

Individual Sewage Disposal Systems	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Residential ISDS Permits	12	9	↓	31	22	↓
Commercial ISDS Permits	6	5	↓	15	13	↓
Residential Pool Plan Reviews	4	4	→	14	12	↓
Loan Certifications	1	0	↓	6	3	↓
Tenant Improvements	14	8	↓	44	34	↓
Compliance Issues Resolved (pre-permitting)	3	1	↓	7	11	↑
Compliance Cases Resolved (post-permitting)	1	0	↓	18	0	↓

2. ISDS Program Activity:

- A. ISDS staff is continuing to provide comments for Clark County and City of Henderson land use applications and technical review comments for the Clark County Mapping Team on proposed parcel maps.
- B. ISDS staff is continuing to work with the Nevada State Division of Water Resources and local building departments (Clark County, City of Henderson, and City of Las Vegas) to address any potential ISDS issues via the Tenant Improvement process.
- C. On September 27, a variance presentation regarding homeowners with an American Environmental Resources, Inc. Nitrogen Removal Septic System was heard and approved at the Board of Health. The five homeowners will be allowed to utilize a conventional septic system.

3. Nitrogen Removal Septic System Program Update:

- A. SNHD has 20,000 permitted residential septic systems and 105 of those systems are classified as Nitrogen Removal Septic Systems (NRSS). During the housing market collapse, many systems were not maintained properly as required by the Regulations. Many new homeowners did not realize or understand the special operational conditions required to maintain their NRSS properly.
- B. NRSS Regulation requirements: yearly testing of system effluent and a contract with a maintenance provider for the service life of the NRSS. This area lacked program consistency; however, current outreach efforts are being performed to inform the permit owners of their responsibilities and upcoming annual inspections.
- C. To reinforce Regulation requirements for the NRSS program, staff performed a complete assessment on each permit record. Many shortfalls were identified involving maintenance provider contracts and annual testing. As a result, staff performed outreach to all 105 permit owners, that included outlining Regulation requirements along with an expected timeline to become compliant. The compliance deadline is January 1, 2019. At that time, each permit owner should have a maintenance provider and start the testing of their system. In January, SNHD will also begin an inspection process for each of the 105 NRSS and thereafter, inspections will be conducted annually.
- D. In Clark County, there is only one manufactured system in use: Orenco Nitrogen Removal Septic System. American Environmental Resources (AER) was another system used previously, but has since been removed as a creditable system due to an inability to service the system effectively. Consequently, a recent variance order was approved to allow those five remaining AER permit owners to convert their systems to conventional septic systems. Research is also being conducted to see if

other manufacturers have systems that can deliver the necessary results needed to achieve the nitrogen concentration of 10 mg/L.

- E. SNHD staff has identified three certified maintenance providers to service and test the Orenco systems.
- F. Other areas to consider: allow the permit owner to perform the function of the maintenance provider, if they receive training from the system manufacturer and update the Regulations to include NRSS requirements for parcel maps and individual lots based on the septic density policy enforced by the Nevada Division of Environmental Protection (NDEP).

4. 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	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Public Water System Sanitary Surveys	8	7	↓	23	13	↓
Public Water System Violation Letters	1	0	↓	4	3	↓
Public Water System Complaints	0	0	→	0	0	→

5. Safe Drinking Water Activity:

- A. Staff continued to monitor water hauling activities for the following water systems:
 - **Speed Vegas** water hauling activities are projected to continue until July 31, 2019. This deadline is set by NDEP and justified by the permit's water well construction project CL-0005960-18.
 - **Red Rock Visitor Center** water hauling activities are expected to end at an undetermined date (estimated completion of a treatment plant for the new water well).
 - **Red Rock Campground** water hauling activities are 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 September 30. This deadline was recently justified by the permit consultant's progress with the City of Henderson public water system intertie. Our staff will continue to evaluate the consultant's progress to determine subsequent water hauling extensions.
- B. Staff continued to track analyte compliance issues with the National Primary Drinking Water Regulations and Secondary Standards. Fifteen *coliform*-present sample events occurred. Six of these were *coliform*-present, *E. coli*-present. Of these, two treatment technique assessments were triggered; one at **NPS Echo Bay** public water system (PWS) permit and **Union Pacific Railroad** PWS permit.
- C. The **Hitchin Post Motel and RV** permit was allowed to rescind their Tier 1 public notification on September 6. One September 20, facility staff submitted their corrective action plan/summary. The water system completely accounted for all

necessary *coliform* samples, water system improvements, and disinfection improvements.

- D. On September 7, a 16-inch underground water line broke in the **Whiskey Pete's/ Primm** PWS's distribution system. This resulted in the water system being exposed to uncontrolled contamination. Primm water system staff and contractors responded to the break as soon as possible. Emergency repairs began the next day at approximately 1:00 a.m. Our staff became aware of the emergency at 2:00 p.m. that day. Repairs were completed shortly after SNHD was notified and our staff ordered the water system to initiate Tier 1 public notification. The order was required while the permit shared system schematics, flushing statements, materials related to the emergency repair, the disinfection procedures, free chlorine residuals, and coliform test results. A total of 12 *coliform* samples and 12 chlorine residuals were accounted for. These samples were *coliform* absent, and free chlorine residuals were all above 1 mg/L. The Boil Water Order was rescinded on September 11.
- E. On September 18, our staff conducted a level 2 treatment assessment at the **Blue Diamond Saloon PWS**. This water system services a gas station, convenience store, McDonalds, and a bar. Our staff identified numerous health hazards which were communicated to the water system's owners. The permit was given a 12-day corrective action deadline of September 30, which they have since passed. Our staff have informed the permit of their treatment technique violations per 40 CFR 141 Subpart S and Subpart Y. This will require public notification until all water system deficiencies have been corrected by the permit owners.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
West Nile Virus Surveillance Traps Set	301	377	↑	1,123	1,147	↑
West Nile Virus Surveillance Mosquitoes Tested	7,846	3,848	↓	30,099	18,536	↓
West Nile Virus Surveillance Submission Pools Tested	299	203	↓	1,112	800	↓
West Nile Virus Surveillance Positive Mosquitoes	348	16	↓	1,279	66	↓
West Nile Virus Surveillance Positive Submission Pools	10	1	↓	48	2	↓
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Saint Louis Encephalitis Positive Submission Pools	0	0	→	0	0	→
Western Equine Encephalitis Positive Mosquitoes	0	0	→	30	0	↓
Western Equine Encephalitis Positive Pools	0	0	→	1	0	↓
Elevated Blood Level Home Investigations	1	0	↓	1	3	↑
Healthy Homes/Landlord Tenant Response (LLT)	13	5	↓	41	40	↓
Public Accommodations Inspections	9	10	↑	20	37	↑
Public Accommodations Complaints	27	22	↓	72	71	↓
Mobile Home/Recreational Vehicle Park Inspections	0	1	↑	0	1	↑
Mobile Home/Recreational Vehicle Park Complaints	0	3	↑	5	5	→

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
School Facility Inspections	95	105	↑	116	142	↑
School Facility Complaints	2	1	↓	2	1	↓
Child Care Facility Inspections	73	110	↑	126	160	↑
Child Care Facility Complaints	2	2	→	4	7	↑
Body Art Facility Inspections	8	11	↑	61	111	↑
Body Art Facility Complaints	4	3	↓	7	12	↑
Body Art Artist Special Event Inspections	13	52	↑	97	134	↑
Total Program Services Completed	5	5	→	7	6	↓

1. **Schools:**

- A. **Edith Garehime Elementary School, 3850 N. Campbell Rd.:** On September 5, staff conducted a complaint investigation alleging that children in the kindergarten were developing an unknown and unidentified skin rash. This has been a recurrent problem at the school over several years. Staff surveyed the classrooms and playground area thought to be the source of the condition. Nothing unusual was identified. The complaint was referred to SNHD's Office of Epidemiology and Disease Surveillance (OEDS). OEDS will contact the school to discuss the plan for an outbreak investigation.
- B. **Hughes Middle School, 550 Hafen Ln.:** On September 12, staff conducted a routine inspection and documented the ongoing problem of discolored hot water present in numerous buildings at the school. The water did not meet the requirements of Nevada Administrative Code (NAC) 444. Clark County School District (CCSD) staff had been advised to correct the problem during a previous inspection on April 9, 2018. During this month's inspection, staff observed that the problem was increasing and now affecting the water provided to the school kitchen. The school kitchen implemented a contingency plan to operate without water by serving only prepackaged foods that do not require hand contact during preparation or use of utensils. SNHD staff also required CCSD to provide an adequate number of water dispensers or bottled water, and portable handwashing stations so that staff and students would have a source of water that meets NAC 444. On September 24, SNHD staff met with CCSD staff and their consultant to conduct a survey of the facility to determine the source of the discoloration. At this time, CCSD believes that the discoloration is a result of the hot water heaters and has developed a plan to repair the water heaters to remove the source of discoloration. The school will continue to provide bottled water and portable hand sinks until the problem is resolved and verified by SNHD.
- C. **Rancho High School, 1900 E. Searles Ave.:** On September 9, staff conducted a routine inspection and documented a multigenerational roach infestation in a culinary classroom. CCSD Risk Management was notified and responded within 24 hours as directed. Staff will continue to follow closely to ensure that the pest infestation is removed and does not recur.
- D. **Coral Academy, 7777 Eastgate Rd.:** On September 11, staff investigated a complaint that the school was operating without a valid health permit. The school opened on August 13, but no permit application or plans had been submitted to SNHD for approval. The school has a kitchen used to reheat student lunches which will also require a permit. The school principal was instructed to have a school representative schedule an appointment for permitting within five business days. The appointment has been scheduled and the facility is operating pending plan review.
- E. **Earl B. Lundy Elementary School, Mt. Charleston:** On September 19, staff conducted a routine inspection and follow-up survey to address elevated levels of lead in the water supply found during a test of the kitchen hand sink. No major violations were found. The school was in the process of replacing the hand sink in the kitchen and staff confirmed that the children did not use that sink. Staff found out that there were three sources of drinking water for the children but only one of these sources had been tested. While that one result indicated that water provided by that fountain did not have an elevated lead level, SNHD required that the other sources be tested for lead also. SNHD is working closely with CCSD to ensure that the concern is adequately addressed.
- F. **Spring Mountain Youth Camp, Mt. Charleston:** On September 19, staff conducted a routine inspection and documented multiple safety and sanitation violations

including: badly damaged walls, flooring, and base cove in multiple classrooms consistent with active water intrusion, and exterior paint that is chipped and in disrepair. Staff also found that three of the buildings onsite were closed by Clark County Facilities due to unhealthy indoor air quality. Staff and students in those buildings have been relocated to other buildings on campus. SNHD staff forwarded the inspection voucher to Clark County Facilities with instructions to develop a written plan describing when the renovations are expected to be completed. SNHD staff will also follow-up with Clark County Facilities regarding what kind of air quality testing was performed, when it was performed, and what conditions triggered the closure of the three buildings. SNHD staff will continue to follow closely.

2. Body Art:

A. Precious Slut Tattoo, 1013 E. Charleston Blvd.: On September 13, staff investigated a complaint alleging that people contracted infections from tattoos and piercings received at the facility. Staff observed disinfectant and water stored in identical unlabeled squeeze bottles at all work stations and the two autoclaves present did not have a current spore test. Only one of the autoclaves was functional. The facility manager was instructed to label bottles as disinfectant or water and obtain a valid spore test for the autoclaves. The operational autoclave was red tagged and the facility was allowed to continue operating. The artists use disposable equipment. On Sept. 21, staff received a valid spore test result and returned to the facility to remove the red tag.

V. FACILITY DESIGN ASSESSMENT & PERMITTING (FDAP)

ENVIRONMENTAL HEALTH Facility Design Assessment & Permitting Program - Fiscal Year Data

	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	7	5	↓	20	19	↓
Total Food Pre-Permitting Services	694	771	↑	2,388	2,766	↑
Total Service Request Intake	217	296	↑	623	1,071	↑
Total Service Request Released	139	280	↑	448	886	↑
Total Service Requests Currently in Pre-Permitting	888	1,529	↑			

1. Enforcement Actions and Investigations:

A. Sake Rok at The Park, 3786 S. Las Vegas Blvd.: Staff conducted a scheduled remodel inspection involving the addition of a glass washer in the third-floor bar. After several attempts to demonstrate operability, test strips showed that the new glass washer was not dispensing any detectable sanitizer. Per SNHD Regulations, chlorine sanitizers must be dispensed at a concentration of at least 50 parts per million (ppm) from a warewashing machine. The glass washer was not approved. Once repairs were completed, another inspection was conducted and the remodel was approved.

B. Waldorf Astoria Las Vegas, 3752 S. Las Vegas Blvd.: A Change of Permit Holder (CPH) inspection was conducted at the Waldorf Astoria (formerly Mandarin Oriental). FDAP staff inspected 25 food and beverage permits collaboratively with Food Operations staff. All permits were approved; however, some areas were found to

have changes in equipment or layout from the initial plans so management was instructed to apply for after-the-fact remodels to ensure compliance.

- C. Bethel Market and Restaurant, 5785 W. Tropicana Ave.:** A CPH inspection was conducted for a restaurant and market permit. During the inspection, staff discovered that there was inadequate hot water at the three-compartment sink, which measured 109°F and gradually went down to 92°F. SNHD Regulations require that hot water be no less than 120°F. A Cease and Desist Order was issued for open food handling while the hot water issue was corrected. The operator corrected the issue and the permit was approved but the operator still needs to apply for a minor remodel to address the installation of two unapproved reach-in refrigerators.
- D. McDonald's, 9415 W. Tropicana Ave.:** A final remodel inspection of a new automatic dishwasher was conducted. The inspection resulted in failure due to the ground fault circuit interrupter (GFCI) tripping after multiple attempts to run a full cycle. The unit was taken out of service until repaired and approved by SNHD.
- E. Reis & Irvy's Yogurt Vending, Multiple Locations:** A new vending company utilizing robots to dispense frozen yogurt submitted plans for a warehouse and three vending locations. A soft serve yogurt machine is contained inside a vending machine with a robotic arm which dispenses soft serve yogurt and toppings. The owners have a mobile cleaning machine but require a commissary for support. They will be starting in two locations at the Boulevard Mall and Tropicana Hotel.
- F. Beantown Coffee Roasters, 6160 N. Hollywood Blvd.:** Staff conducted a pre-permitting inspection of a new processing facility for packaging ground coffee. During the inspection, staff observed gaps at the perimeter of the loading dock doors. All exterior doors of a warehouse must be weather tight to prevent the entrance of pests and dust. Staff instructed the operator that prior to scheduling the final permitting inspection, weather stripping would be required to seal the frame of the loading dock doors from outside contaminants. The issue was corrected at the final inspection and the facility was approved to operate.
- G. The Tacoman Annual Itinerant High Risk, 1370 W. Cheyenne Ave.:** During a final inspection, the operator did not have the equipment setup as required. The setup was to include two refrigeration units, a portable hand sink, a steam table, and work tables. The refrigeration units and portable hand sink were not plugged in and no hot water was available at the portable hand sink. The permit could not be approved without demonstrating that the equipment was operational. Final approval is still pending.
- H. Los Cedros, 2585 E. Flamingo Rd.:** During a final inspection, staff observed that the facility had no hot water. The tankless water heater was not completely installed so the permit could not be approved. The facility was reinspected and approved two days later after repairs were completed.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
New Projects Submitted to Plan Review	56	31	↓	158	157	↓
All Projects Released from Pool Plan Review	73	64	↓	162	258	↑
Total Operation Inspections	391	320	↓	1,201	1,156	↓
Complaint Investigations	28	15	↓	121	92	↓
Inactive Body of Water Surveys	6	14	↑	22	25	↑
Total Program Services Completed	554	444	↓	1,664	1,688	↑

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

1. Enforcement Actions:

- A. **Bristol at Sunset Apartments, 2001 Ramrod Ave.:** On September 11, a pre-plaster inspection was conducted for the spa. A previous inspection had failed due to the spa shell having been constructed with a smaller diameter and deeper water depth than what had been submitted and approved. The permit was approved after updated documents showing actual construction dimensions were submitted and additional site corrections including improper depth markers, incomplete deck work, and noncompliant pool area doors and gates were corrected.
- B. **Park Ridge Homeowners Association (HOA), 204 Orland St.:** On September 12, a major remodel inspection was conducted for the pool. The scope of work included piping replacement, installation of a channel drain, and adding two skimmers. The facility did not pass due to the circulation pump and motor not matching and the cartridge filter pressure reading high. Backwashing was attempted but failed due to a broken valve. Reinspection is pending and the pool remains closed.
- C. **Country Club at the Meadows, 300 Promenade Blvd.:** On September 18, staff conducted a routine inspection while the facility was operational. Water chemistry for the spa was tested twice initially and once after the pool operator attempted to make corrections. All test results for chlorine residual were higher than 50 ppm so the aquatic venue was closed. Facility staff has not yet scheduled a reinspection.
- D. **Park MGM, 3770 S. Las Vegas Blvd.:** On September 19, the facility provided follow-up documentation regarding slip resistance for the proposed deck surface material. In August, staff discovered the facility was installing a two foot strip of glazed tile on the deck around the entire perimeter of the NoMad pool and spa. The glazed tile was not slip resistant and had not been approved for use on the deck. For floor tile used in wet areas, the accepted standard for slip resistance is a Dynamic Coefficient of Friction (DCOF) of 0.42 or higher. The tile's slip resistance test resulted in a DCOF of 0.28. The tile was then coated with a chemical (StoneGrip) to increase slip resistance and retested with a DCOF of 0.68. The facility is in the process of writing a Standard Operating Procedure (SOP) for proper maintenance of the tile. On September 25, the facility was notified to include a maintenance log as part of the SOP. The maintenance log will be kept onsite so staff can ensure the facility is following the maintenance SOP properly.

- E. **Coronado Palms Condos, 8000 Badura Ave.:** On September 20, staff conducted a routine inspection and found that the east gate did not self-latch when held approximately four inches open. The pool operator repaired the deficiency while the inspector was onsite so the aquatic venue was allowed to remain open.
- F. **Millennium East Apartments, 3580 E. Alexander Rd.:** On September 24, staff conducted a CPH inspection at the facility. The spa pump and motor did not match the previously approved horsepower rating. After researching the aquatic facility's history, the motor had apparently been replaced with a more powerful one without SNHD approval. The CPH was not approved and the spa was closed. The applicant was given the option of replacing the motor with the originally approved sized motor, or applying for a minor remodel to allow the larger motor. SNHD staff is currently waiting on follow-up from the facility.
- G. **Southern Highlands, 1 Robert Trent Jones Ln.:** On September 24, staff arrived to conduct the facility's annual inspections and found unapproved replacement valves on the children's lagoon. The facility was given thirty days to apply for a remodel.
- H. **Water Wings Swim School, 9220 S. Eastern Ave.:** On September 24, a complaint investigation was conducted at the indoor pool. The complainant alleged that the facility and water was very dirty. The facility's deck and floors were dirty throughout and the deck drains were clogged with debris and hair. The shower grout was also dirty. In addition, the disinfectant residual was measured at 0.1 ppm. The operator was instructed to discontinue operation until the disinfectant residual was corrected, which was completed while the inspector was onsite.
- I. **Royal Ridge Mobile Home Estates 4601 S Decatur Blvd:** On September 25, staff conducted routine pool and spa inspections at the facility. The spa was closed for failing to meet the minimum required flow rate. Adequate flow rate is required to ensure proper disinfection and filtration. Facility staff was instructed to schedule a reinspection once the spa was fully operational.
- J. **Harrah's Hotel Casino, 2900 S. Casino Dr.:** On September 25, a routine inspection was conducted on the Swim Beach. At the time of inspection, no lifeguards were on duty despite bathers utilizing the area. The operator was told they could keep the swim beach open if they provided lifeguards, but management decided to close it instead. The venue will remain closed until the season opening reinspection next pool season. During a follow-up phone call with facility management, SNHD explained the procedures for adequately closing off the swimming area to keep bathers out during times of nonoperation, including having security perform regular checks of the area to ensure that the swimming area is not being used.

VII. TRAINING AND COMPLIANCE

- 1. Training office staff attended the Hazardous Waste Operations and Emergency Response (HAZWOPER) 8-hour refresher course on September 5.
- 2. Staff attended and presented at the Mesquite Industry Meeting on September 6.
- 3. Staff attended the FDA Pacific Region Retail Food Seminar in Boise, Idaho September 11 through 13.
- 4. A new EHS I was assigned to the Training Office on September 10.
- 5. Training office staff provided new hire classroom training to staff on September 7, 10, 21, and 28.
- 6. Staff provided Envision Connect, Envision Connect Remote, and Tablet Training to new EHS staff on September 13.
- 7. Staff participated in the filming of the Temporary Food Establishment educational video on September 14.

8. Staff provided Temporary Food Establishment classroom training to EH staff on September 17.
9. Staff attended the Allergen Intervention Strategy Committee meeting on September 19.
10. Staff participated in Emergency Preparedness Training on September 19.
11. Staff attended the SNHD Standards meeting on September 19.
12. Staff participated in a Conference for Food Protection (CFP) Council III - Product Assessment Committee Kick-Off call on September 21.
13. Training office staff proctored the ServSafe Food Protection Manager exam for EHSs on September 21.
14. Staff participated in the Centers for Disease Control and Prevention (CDC) Environmental Health Specialist Network (EHS-Net) Steering Committee conference call on September 27.
15. Staff presented an educational display regarding nutrition facts, labels, and major food allergens during the 2nd Annual EH Expo on September 26.
16. Staff provided outreach training for two managers at Sakana Sushi, 3949 S. Maryland Pkwy, on September 11.
17. Training office staff conducted environmental assessment/epidemiological investigations at the following facilities: Century Theater Snack Bar at Santa Fe Hotel & Casino, 4949 N. Rancho Dr.; In N Out Burger #81, 51 N. Nellis Blvd.; Tilted Kilt at Linq, 3545 S. Las Vegas Blvd.; Wing Stop at Santa Fe Station, 4949 N. Rancho Dr.; El Pollo Loco #6095, 7310 S. Rainbow Blvd.; Taco Bell #31875, 535 E. Windmill Ln.; Mon Ami Gabi at Paris, 3655 S. Las Vegas Blvd.; Albertson's #45 Deli, 1760 E. Charleston Blvd.; KFC #212100, 3245 E. Tropicana Ave.; and Treasure Island Little Richies Deli, 3300 S. Las Vegas Blvd.
18. Training office staff participated in the following special events: San Gennaro Feast; Chayo Cocina & Tequila Bar; Nascar; and Joe Weider's Olympia Fitness & Performance Expo.
19. Training office staff provided training to the Special Programs Senior EHS throughout the month.
20. Staff assisted District offices with routine inspections throughout the month.
21. Training office staff participated in standardization of Food Operations and Special Programs staff throughout the month.
22. Training office staff conducted field training with EHS staff throughout the month.
23. Staff assisted in the CDC Food Safety Practices and Beliefs Study.
24. Staff continued to participate in the 2019 Steering Committee for updates to the *SNHD Regulations Governing the Sanitation of Food Establishments*.
25. Staff participated in the EH Quality Circle.
26. Staff assisted with the rewrite of the Administrative Process Policy and Procedures.
27. 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.
28. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently 14 cook chill/sous vide plans, 9 2-barrier plans, 7 other HACCP plans, 11 waivers, and 8 operational plans in review.
29. 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	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Facility Label Review Submissions	5	6	↑	15	23	↑
Facility Label Review Releases	5	6	↑	15	23	↑
Number of Labels Approved	49	82	↑	159	191	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Cook Chill/Sous Vide Submissions	0	1	↑	0	2	↑
Cook Chill/Sous Vide Releases	2	0	→	3	0	↓
2-Barrier ROP Submissions	0	0	→	0	1	↑
2-Barrier ROP Releases	0	0	→	1	0	↓
Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	3	0	↓
Other Special Processes Releases	0	1	↑	1	1	→

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

Waivers & Operational Plans Review	Sept. 2017	Sept. 2018		FY 17-18	FY 18-19	
Waiver Review Submissions	0	0	→	1	0	↓
Waiver Review Releases	0	0	→	1	0	↓
Operational Plan Submissions	1	0	↓	2	0	↓
Operational Plan Releases	0	0	→	1	0	↓