




# Memorandum

**Date:** January 24, 2019

**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*

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**Subject:** Environmental Health Division Monthly Report

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## I. FOOD OPERATIONS PROGRAM

### ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Routine Inspections	1,000	1,314	↑	8,476	9,472	↑
Reinspections	146	166	↑	883	1,010	↑
Downgrades	116	142	↑	833	953	↑
Closures	15	13	↓	73	101	↑
Special Events	88	106	↑	500	459	↓
Temporary Food Establishments & Tasting Event Booths	536	594	↑	3,311	3,042	↓
<b>TOTALS</b>	<b>1,901</b>	<b>2,335</b>	<b>↑</b>	<b>14,076</b>	<b>15,037</b>	<b>↑</b>

#### 1. Enforcement Actions and Investigations:

- A. **Checkers Restaurant, 1900 E. Charleston Blvd.:** On November 1, the facility was closed for an Imminent Health Hazard (IHH), lack of adequate refrigeration (58°F). The inspector documented 33 demerits. The facility was reinspected and reopened the next day with zero demerits.
- B. **KJ Kitchen Chinese Cuisine, 5960 Spring Mountain Rd.:** On November 1, the facility was closed for an IHH, multigenerational cockroach infestation. The facility reopened the next day with zero demerits.
- C. **Pita Plus, 3735 S. Las Vegas Blvd.:** On November 1, a Cease and Desist Order was issued for an unpermitted hot dog cart. Management was instructed to contact Facility Design, Assessment, and Permitting (FDAP) to obtain a permit.

- D. **VZ Cafe, 7207 W. Sahara Ave.:** On November 1, the facility was closed during a routine inspection for an IHH, inability to warewash due to the removal of the three-compartment sink. The facility remains closed at this time.
  - E. **Roberto's Taco Shop, 4955 E. Craig Rd.:** On November 5, the facility was closed for an IHH, gross unsanitary conditions with a cockroach infestation. The facility was reopened three days later with zero demerits.
  - F. **Dolcevita Gelato Processing, 6625 S. Valley View Blvd.:** On November 6, the facility was closed for an IHH, rodent infestation. The facility was reopened 3 days later with zero demerits.
  - G. **Albertsons, 190 N. Boulder Hwy.:** On November 7, the facility was closed during a complaint investigation for an IHH, rodent infestation. Live rates were found above the dairy cooler. There was evidence of rats feeding on food in the sales floor and rodent droppings in several areas of the facility. The facility was reopened two days later after the nesting and harborage areas were identified and remediated.
  - H. **Oh! Curry, 5051 E. Stewart Ave.:** On November 8, the facility was closed for an IHH, gross unsanitary conditions with a cockroach infestation. They were reopened two days later with zero demerits.
  - I. **Port of Subs, 3117 N. Rainbow Blvd.:** On November 21, the facility was closed for an IHH, gross unsanitary conditions with a rodent infestation. They were reopened five days later with zero demerits.
  - J. **Nacho Daddy, All Locations:** On November 26, a Hold Order was issued for Nacho Daddy scorpions from a potentially unapproved source, Savage Scorpions. All Nacho Daddy locations must submit documentation to release scorpions for use.
  - K. **Terrible Herbst #325, 12325 Blue Diamond Rd.:** On November 28, the facility was given a Cease and Desist Order on all open food handling and service since they did not implement a Boil Water Order. The notice was issued due to well repairs while awaiting lab testing for potential contamination. The Cease and Desist Order was lifted after receipt of acceptable lab results.
  - L. **Jack in the Box, 580 N. Eastern Ave.:** On November 30, the facility was closed for an IHH, operating with active sewage on the floor. Repairs were made and the facility was reopened the next day.
2. **Foodborne Illness Investigations:**
- A. **Geisha Steakhouse Sushi Bar, 3751 E. Desert Inn Rd.:** On November 2, staff responded to multiple complaints of suspected foodborne illness. The investigation resulted in A grades.
  - B. **Boulder Dam Brewing Company, 453 Nevada Hwy.:** On November 2, staff responded to multiple complaints of suspected foodborne illness. Staff observed multiple issues that could lead to foodborne illness including foods held in the temperature danger zone and employees not washing hands when required. The restaurant was downgraded to a B and was reinspected on November 26, for an A grade.
  - C. **Del Taco, 4380 N. Nellis Blvd.:** On November 6, staff responded to a confirmed case of foodborne illness. The investigation resulted in an A grade.
  - D. **Riverside Riverview Restaurant, 1650 S. Casino Dr.:** On November 6, staff responded to multiple complaints of suspected foodborne illness. Staff observed some concerns regarding a potential for chemical contamination. The investigation resulted in A grades.
  - E. **Taco Bell, 2351 S. Fort Apache Rd.:** On November 13, staff responded to multiple complaints of suspected foodborne illness. The investigation resulted in an A grade.
  - F. **Checkers, 6464 N. Decatur Blvd.:** On November 14, staff responded to multiple complaints of suspected foodborne illness. The investigation resulted in an A grade.

- G. **Krazy Buffet, 8095 W. Sahara Ave.:** On November 15, staff responded to multiple complaints of suspected foodborne illness. Staff observed multiple issues that could lead to foodborne illness including foods in the temperature danger zone, improper handwashing, and contamination concerns. The investigation resulted in a C downgrade and the facility has not yet been reinspected.
- H. **BJ's Restaurant, 5881 Centennial Center Blvd.:** On November 21, staff responded to multiple complaints of suspected foodborne illness. The investigation resulted in an A grade.
- I. **Taco Bell, 1600 Nevada Hwy.:** On November 29, staff responded to multiple complaints of suspected foodborne illness. The investigation resulted in an A grade.
- 3. **Onsite Intervention Training:**
  - A. Onsite Intervention Training was held with the following facilities: Oyster Bay, 3663 S. Las Vegas Blvd.; Guatemala City Bakery and Fast Food, 4141 N. Rancho Dr.; Don Michaels Ristauranti, 4864 W. Lone Mountain Rd.; City of Las Vegas Detention Center, 3300 Stewart Ave.; and Carrabbas Italian Grill, 10160 S. Eastern Ave.
- 4. **Supervisory/Managerial Conferences:**
  - A. Conferences were held with the following facilities: Straight Up Cafe, 2987 N. Las Vegas Blvd.; Olocuilta Pupuseria and Neveria, 1756 E. Charleston Blvd.; and Krazy Buffet, 8095 W. Sahara Ave.

**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	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Notices of Violations (New & Remails)	11	15	↑	35	48	↑
Adjudicated Hearing Cases	10	10	→	34	48	↑
Total Cases Received	110	133	↑	643	640	↓
Hearing Penalties Assessed	\$8,900	\$10,500	↑	\$35,400	\$53,875	↑

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

Restricted Waste Management	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Inspections	181	179	↓	1,243	1,166	↓

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

Underground Storage Tanks	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Compliance Inspections	40	89	↑	323	290	↓
Final Installation/Upgrade/Repair Inspections	5	10	↑	33	46	↑
Closure Inspections	0	1	↑	5	6	↑
Spill Report Investigations	0	0	→	8	4	↓
Reinspections	1	12	↑	3	20	↑

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

Permitted Disposal Facilities	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Inspections	25	32	↑	94	106	↑
Reinspections	5	2	↓	17	10	↓

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

- A. **Permits Issued** – Assured Document Destruction (Modification-RC); City of Las Vegas Water Pollution Control Facility Digester (Modification-WE); and Clean the World Foundation (Modification-RC)  
**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 (7); Materials Recovery Facilities (2); and Waste Grease (1)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in December:** None

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

Asbestos Permitting Services	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Asbestos Permits Issued	62	55	↓	327	333	↑
Revised Asbestos Permits Issued	2	2	→	9	15	↑

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

Subdivision Plan Review	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Tentative Maps-Received	26	22	↓	111	119	↑
Tentative Maps-Lot Count	1,285	1,851	↑	6,409	9,306	↑
Final Maps-Received	23	28	↑	125	130	↑
Final Maps-Lot Count	874	1,112	↑	4,446	4,757	↑
Final Maps-Signed	17	28	↑	59	104	↑
Final Maps (Signed)-Lot Count	184	1,389	↑	1,848	4,741	↑
Improvement Plans-Received	22	21	↓	102	104	↑
Improvement Plans-Lot Count	882	1,151	↑	3,939	4,286	↑
Expedited Improvement Plans-Received	3	5	↑	21	15	↓
Expedited Improvement Plans-Lot	258	447	↑	731	1,336	↑
Fees Paid	\$24,724	\$34,413	↑	\$136,415	\$145,681	↑

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

Individual Sewage Disposal Systems	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Residential ISDS Permits	15	13	↓	62	43	↓
Commercial ISDS Permits	1	4	↑	16	20	↑
Residential Pool Plan Reviews	10	14	↑	31	32	↑
Loan Certifications	3	1	↓	9	7	↓
Tenant Improvements	18	15	↓	80	60	↓
Compliance Issues Resolved (pre-permitting)	2	1	↓	10	15	↑
Compliance Cases Resolved (post-permitting)	1	0	↓	20	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.

**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	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Public Water System Sanitary Surveys	9	7	↓	35	29	↓
Public Water System Violation Letters	0	0	→	5	3	↓
Public Water System Complaints	0	1	↑	0	1	↑

**4. 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 December 31, 2018. This deadline, set by the Nevada Division of Environmental Protection (NDEP), is 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 received an approved extension until September 30, 2018. This deadline was justified by the permit consultant's progress with the City of Henderson public water system intertie. SNHD staff will continue to evaluate the consultant's progress to determine subsequent water hauling extensions. Our staff has informed the permit's representatives that their report to our office is past due.
- **Spring Mountain Youth Camp's** water source discharge rates have decreased to drought severity. They began emergency water hauling on November 20. The preceding emergency water hauling lasted from October 2014 to October 2016.

**B. Staff continued to track analyte compliance issues with the National Primary Drinking Water Regulations and Secondary Standards. Three *coliform*-present sample events occurred; these were *E. coli*-absent. Of these, no Treatment Technique Assessments were triggered.**

**C. SNHD staff conducted triennial sanitary surveys of NDEP delegated public water systems. When a permit fails to address significant deficiencies within the prescribed survey deadline, a permit is required to conduct Tier 2 public notification until those deficiencies are fully corrected. The following permits have conducted Tier 2 public notifications in November:**

- **Blue Diamond Saloon, McDonalds, and Terrible Herbst** (system design modifications without NDEP Bureau of Safe Drinking Water (BSDW) approval).
- **Mountain Springs Saloon** (system design modifications without NDEP BSDW approval).
- **Certain Teed Gypsum** (sanitary defect corrections past due).
- **Lhoist North America** (sanitary defect corrections past due).
- **Blue Diamond Travel Center and Terrible Herbst** (sanitary defect corrections past due).

- D. The following permit has not initiated their required Tier 2 public notification:
- **Trails End General Store** (sanitary defect correction past due).
- E. **Blue Diamond Travel Center and Terrible Herbst** experienced a loss of water pressure from November 21-23 that was not reported to SNHD prior to an unannounced site visit on November 27. The permit representatives were informed of their Tier 1 public notification responsibilities and a Boil Water Advisory was ordered. Subsequent *coliform* sample events were accounted for and all four samples were absent of *coliform*. The Boil Water Advisory was rescinded on November 30.

**III. VECTOR CONTROL OFFICE**

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

Vector Control and Other EH Services	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
West Nile Virus Surveillance Traps Set	0	0	→	1,132	1,163	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	30,133	18,844	↓
West Nile Virus Surveillance Submission Pools Tested	0	0	→	1,117	827	↓
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	1,279	66	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	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	3	0	↓	4	5	↑
Healthy Homes/Landlord Tenant Response (LLT)	4	2	↓	49	46	↓
Public Accommodations Inspections	102	65	↓	179	201	↑
Public Accommodations Complaints	18	16	↓	120	104	↓
Mobile Home/Recreational Vehicle Park Inspections	3	2	↓	4	7	↑
Mobile Home/Recreational Vehicle Park Complaints	0	1	↑	13	14	↑



**IV. SPECIAL PROGRAMS**

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

Special Programs	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
<b>School Food Facility Inspections</b>	94	86	↓	320	348	↑
<b>School Food Facility Complaints</b>	0	0	→	3	1	↓
<b>School Facility Inspections</b>	144	116	↓	411	425	↑
<b>School Facility Complaints</b>	5	1	↓	11	12	↑
<b>Child Care Facility Inspections</b>	37	20	↓	144	156	↑
<b>Child Care Facility Complaints</b>	3	2	↓	13	19	↑
<b>Body Art Facility Inspections</b>	119	44	↓	254	241	↓
<b>Body Art Facility Complaints</b>	3	1	↓	14	11	↓
<b>Body Art Artist Special Event Inspections</b>	3	178	↑	8	243	↑
<b>Total Program Services Completed</b>	408	447	↑	1,178	1,456	↑

**1. Schools:**

- A. Guinn, Kenny C Jr. High School, 4150 S. Torrey Pines Dr.:** On November 2, staff surveyed the facility for temperature control and prepackaged food in the kitchen after receiving notification that the gas has been shut off due to a potential leak. Staff observed open food being prepared for service the next day, despite the lack of hot water for handwashing. Kitchen staff voluntarily discarded all open food. They were informed that they could not handle any open food until the gas system was operational and the hot water was restored to the kitchen for handwashing and warewashing.
- B. Rowe, Lewis E. Elementary School, 4338 S. Bruce St.:** During a routine inspection on November 13, staff found that the school did not have the heat turned on in several buildings. Classroom temperatures ranged from 52°F-64°F. Per NAC 444.56832, classroom temperature must be maintained between 65°F-85°F. Students in classrooms with temperatures below 60°F were relocated and the school was given until the next morning to provide compliant temperatures. On November 14, the heat had been turned on in all buildings and temperatures ranged from 70°F-74°F.
- C. McMillan Elementary School, 7000 Walt Lott Dr.:** On November 14, staff responded to a complaint of a lice outbreak. Clark County School District (CCSD) nursing and health office staff were aware of the complaint and confirmed the outbreak. Five students in total were affected. CCSD staff reviewed proper hygiene and physical contact with parents of the affected students. CCSD staff will continue to monitor the infestation. CCSD staff responded properly per the CCSD policy on lice control and the complaint was closed.
- D. Word of Life Christian Academy Kitchen, 3520 N. Buffalo Dr.:** A routine inspection resulted in a B downgrade due to multiple major violations. Violations included: no sanitizer onsite for properly washing, rinsing, and sanitizing dishware; sanitizer spray for food contact surfaces at a concentration greater than 200ppm; ant/cockroach traps attached to the wall just above the food prep table; and the Person in Charge (PIC) was unable to articulate general principals of food safety and food handling. Staff will reinspect the kitchen within 15 business days.



2. **Body Art:**

- A. **World Tattoo Industry Trade Show, 3667 S. Las Vegas Blvd.:** On November 3 and 4, staff conducted inspections of 173 artists that were providing body art services for the show. No outstanding sanitation issues were observed.
- B. **Club Tattoo @ The Linq Hotel, 3535 S. Las Vegas Blvd.:** On November 14, staff responded to a complaint alleging insufficient space in the tattoo booths and an insufficient number of hand sinks. The facility has four work stations and only two handwashing sinks. SNHD Regulations require one hand sink at each work station. The facility was originally approved in 2015 with two work stations and two handwashing sinks. Then two more stations were added without SNHD approval. The operator was instructed to remove the two additional stations and given the option to contact FDAP to submit plans for a remodel. On November 19, staff verified that facility management had removed the two unapproved work stations. Management is in the process of submitting remodel plans to add one additional station to the facility.

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

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

	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
<b>Food Pre-Permitting Services</b>						
<b>Food Safety Assessment Meetings</b>	8	3	↓	34	31	↓
<b>Total Food Pre-Permitting Services</b>	889	916	↑	4,381	5,674	↑
<b>Total Service Request Intake</b>	209	284	↑	1,043	1,695	↑
<b>Total Service Request Released</b>	178	235	↑	822	1,505	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	935	1,538	↑			

1. **Enforcement Actions and Investigations:**

- A. **Smith's #338, 6855 Aliante Pkwy.:** Plans were submitted and approved for the remodel of six permits. The deli remodel was approved but the submitted plans did not include the relocation of the sushi area. A second walk through and final inspection will be required following the submittal of revised plans showing the location of the sushi area, drop ceiling, plumbing plans, and any new equipment. The applicant has requested that the final inspections be conducted in phases so the facility can remain open throughout the remodeling process.
- B. **Eataly at Park MGM, 3770 S. Las Vegas Blvd.:** Staff conducted final inspections for 27 permits which comprise an indoor market within Park MGM. The venue is 40,000 square feet and will be open 24 hours a day, 7 days a week. All permits were approved; however, in 12 of the 27 permits, there were pieces of equipment that were either not present, inoperable, or lacked the required National Sanitation Foundation (NSF)/American National Standards Institute (ANSI) certifications or third-party approvals. Some of the glass washers did not reach the final rinse temperature required for proper sanitization. The unapproved pieces of equipment were taken out of service. Once the equipment is installed, repaired, or replaced, staff will reinspect the units. Eataly is scheduled to open to the public on December 27.

- C. Big Mama's Wings and Things, 2833 N. Green Valley Pkwy.:** The facility failed a scheduled final inspection due to insufficient hot water. SNHD Regulations require that hot water be a minimum of 120°F at a three-compartment sink and 100°F at all hand sinks. Another inspection will be scheduled once repairs are completed.
- D. Stir Krazy Mongolian Grill, 3345 E. Patrick Ln.:** During a Change of Permit Holder (CPH) inspection, staff observed that the only reach-in refrigerator in the facility was measuring 47°F. SNHD Regulations require that cold food be held at a temperature of 41°F or less. Upon further investigation, staff discovered that the produce stored in the refrigerator was blocking the ventilation fans and reducing cold air circulation. Staff recommended that the facility operator rearrange the produce and allow the fans to properly circulate the air. After thirty minutes, staff rechecked the temperature, which had decreased to 39°F. The permit was approved.
- E. Tooza BBQ, 3943 Spring Mountain Rd.:** A CPH inspection resulted in closure when staff discovered a multigenerational cockroach infestation in the kitchen. The owner was required to contact a licensed pest control service and attend a Food Safety Assessment Meeting (FSAM). The facility was approved for operation following a successful FSAM and reinspection.
- F. Maverik #568, 385 E. Warm Springs Rd.:** A final permitting inspection resulted in failure because the facility did not have a knowledgeable PIC, there was no soap available for handwashing, and final approval had not been received from the Department of Building and Fire Prevention. A reinspection will be scheduled once all deficiencies have been corrected.
- G. Ibarra's Commissary, 1935 Fremont St.:** During a final permitting inspection, staff observed that there was no sanitation certification on a walk-in cooler and that unapproved material had been used to seal the doors. SNHD Regulations require that all food equipment is NSF/ANSI certified or equivalent and that approved materials are used in food zones. The cooler was taken out of service. The facility was approved to operate with a pending follow-up inspection to approve the walk-in cooler.
- H. Albertson's #3489, 6730 N. Hualapai Way:** A pre-permitting inspection was conducted at a new grocery store with five permits and a Starbucks. The walk-in coolers and freezers had multiple issues including exposed wood, no threshold plates, and large gaps on the sides of the walls which require flashing. Other violations included no access to floor sinks for cleaning and missing cove base and weather stripping in the back storage areas. The deli also had a sushi area for which no permit application had been submitted. Final inspections are pending.
- I. Crumbl Cookies, 8085 Blue Diamond Rd.:** A final permitting inspection resulted in failure due to a lack of adequate hot water. The highest water temperature observed at the three-compartment sink was 103°F. Three microwave ovens were observed in the kitchen which were for household use only. These microwaves needed to be replaced with NSF/ANSI certified microwave ovens per SNHD Regulations. Once all violations were corrected, the facility was approved to operate.

**VI. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Program Services	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
<b>New Projects Submitted to Plan Review</b>	82	60	↓	290	264	↓
<b>All Projects Released from Pool Plan Review</b>	36	34	↓	224	338	↑
<b>Total Operation Inspections</b>	375	295	↓	2,012	1,694	↓
<b>Complaint Investigations</b>	7	11	↑	134	105	↓
<b>Inactive Body of Water Surveys</b>	4	7	↑	29	35	↑
<b>Total Program Services Completed</b>	504	407	↓	2,689	2,436	↓

**Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 1**

**1. Enforcement Actions:**

- A. UNLV Buchanan Natatorium, 4505 S. Maryland Pkwy.:** During a routine inspection, the aquatic venue was closed for an IHH, no certified lifeguards on duty while bathers were in the water. The facility was advised that they could remain open if they could immediately provide lifeguards but management elected to close. Management provided an approved lifeguard course to facility staff to ensure that all staff onsite during training are appropriately certified and the facility resumed operations the next day.
- B. Golden Pond Apartments, 1450 E. Harmon Ave.:** On November 6, staff conducted a routine inspection for the outdoor pool and found that all three gates to the enclosure did not either self-latch or self-close. In addition, the maintenance supervisor communicated that the pool passed a CPH inspection at the beginning of October with a minor repair list that included issues with the gates. The pool is currently closed pending a reinspection.
- C. Terra I Condominiums, 5751 E. Hacienda Ave.:** On November 7, staff conducted routine inspections at the property. The spa was found to be subsiding, as the shell was separated from the deck and a file review indicated that this separation was recent. Since the facility was management closed for the season, a compliance schedule of 30 days was given to provide a plan of action for the timeframe and needed repairs. The facility manager contacted SNHD the following day and stated that they had scheduled three estimates for repairs and would provide a plan of action once approved by the Homeowners Association (HOA) Board. A follow-up call regarding this will be conducted on December 7.
- D. Windwood HOA, 8921 Sienna Leaf Ave.:** On November 8, staff conducted a pre-plaster inspection for the new pool. The inspection was not approved due to equipment and plumbing not matching the approved plans and the barrier of the aquatic venue not meeting the height requirement of the Regulations. The aquatic venue was reinspected on November 13 after corrections were made and construction was allowed to resume.
- E. Villas at Desert Pointe Apartments, 895 Sierra Vista Dr.:** On November 9, routine inspections were conducted at the facility while all aquatic venues were management closed for the season. The facility's west pool was found to have a pump with a mismatched motor installed. The facility was given a 30-day compliance

schedule to either return to the original equipment or submit a remodel application. In addition, the facility had not yet complied with a previously issued compliance schedule regarding the plaster. The plaster is in severe disrepair, with pitting throughout. Management was given 30 days to submit a plan of action.

- F. **Hampton Inn, 7100 Cascade Valley Ct.:** On November 15, the facility failed a spa inspection for having a broken suction outlet cover and a gate that would not self-close. A reinspection was approved on November 16.
- G. **Summer Winds Apartments, 2725 W. Wigwam Ave.:** During a routine inspection, staff observed that the filter had a significant amount of white crystalized residue across the entire shell. The pool operator stated that the filter was failing due to the degraded state of the filter shell. Management was instructed to submit a remodel application to replace the filter.
- H. **Village Green HOA, 3011 High View Dr.:** On November 1, the facility failed their routine pool and spa inspections. The north gate door to the first enclosure did not self-close when opened completely and a breach of more than 7 inches was found at the second enclosure barrier. The aquatic venues remain closed at this time.
- I. **Trilogy, 4201 Sunrise Flats S.:** On November 19, the plumbing inspection for the spa failed due to incorrect pipe sizes used for the filter return and jet pipes. A reinspection was conducted and approved on November 20.
- J. **Motel 6 Pool, 195 E. Tropicana Ave.:** During a routine inspection, staff found that both enclosure gates were not self-closing or positively self-latching at all open positions. This issue creates an IHH to bathers. The facility repaired the gates while SNHD staff was onsite and aquatic venue was allowed to remain open.

## **VII. TRAINING AND COMPLIANCE**

1. Training Office staff organized the monthly EH Experience Days presentation for Touro University and University Medical Center interns on November 1.
2. Staff participated in the Conference for Food Protection (CFP) Council III - Product Assessment Committee call on November 2.
3. Staff participated in the Office of Public Health Preparedness Community Assessment for Public Health Emergency Response (CASPER) on November 2 and 3.
4. Training Office staff attended Adobe/PDF Training on November 5.
5. Staff attended the "Conflict Resolution in the Workplace" PoolPact training on November 6.
6. Staff attended Allergen Intervention Strategy Committee meetings on November 5 and 7, including preparation for and filming of a food allergen training video, which was filmed on November 13.
7. Staff attended a webinar, "Validation of Pathogen Control Technologies for Low-Moisture Foods: Product and Process Considerations" on November 8.
8. Training Office staff met with SNHD's newly assigned Food and Drug Administration (FDA) Retail Food Specialist, David Engelskirchen, on November 8.
9. Training Office staff participated in a tour of the Republic Apex Class I Landfill organized by Solid Waste staff on November 13.
10. Staff accompanied FDA investigators on an investigation of a facility in Boulder City on November 13 through 15.
11. Staff presented "Restaurant Food Safety and What Grows on Food" at the American Society of Safety Professionals meeting on November 15.
12. Staff conducted a meeting regarding Hazard Analysis and Critical Control Point (HACCP) Plan noncompliance for Cracker Barrel on November 15.
13. Staff provided the new hire orientation training on November 7, 20, and 21.
14. Training Office and Food Operations staff were selected to participate as a mentor health

- department for three mentees in the National Association of County and City Health Officials (NACCHO) Mentorship Program Cohort 8 on November 13.
15. Training Office staff participated in Incident Command Training on November 26.
  16. Staff met via phone conferences with new mentees from the NACCHO Mentorship Program: Randolph County, NC; Arlington, TX; and Amarillo, TX on November 27, 28, and 29.
  17. Staff attended a meeting with a USDA Food Safety Inspection Service (FSIS) inspector regarding recall investigations on November 30.
  18. Staff provided outreach training in Spanish for Kucara-Macara, 4225 W. Sahara Ave., on November 26 for four food handlers.
  19. Training Office staff participated in the following special events: Life and Death Festival 2018; Speed Equipment Manufacturing Association (SEMA) Show; The World Tattoo Industry Trade Show Event; Sunset Park'd; T-Mobile Arena; Wedding Merchants Business Academy (MBA) Show; Anti-Counterfeit and Currency Expo; Rock N Roll Marathon; Marijuana Business (MJ BIZ CON); Marie Callender's Pies and Feasts; and Cliff Keen LV Wrestling Invitational.
  20. Training Office staff participated in standardization of Food Operations and Special Programs staff throughout the month. Two Environmental Health Specialists (EHSs) completed the Standardization process.
  21. Training Office staff conducted field training with EHS staff throughout November.
  22. Staff assisted in the CDC Food Safety Practices and Beliefs Study.
  23. Staff participated in the Food Establishment Resource Library Website Update Project.
  24. Staff participated in the EH Quality Circle/Roundtable throughout the month.
  25. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently 13 cook chill/sous vide plans, 10 2-barrier plans, 7 other HACCP plans, 12 waivers, and 6 operational plans in review.
  26. 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	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Facility Label Review Submissions	3	7	↑	25	41	↑
Facility Label Review Releases	3	7	↑	25	41	↑
Number of Labels Approved	56	55	↓	372	549	↑

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

Special Processes Review	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Cook Chill/Sous Vide Submissions	0	0	→	0	2	↑
Cook Chill/Sous Vide Releases	2	1	↓	5	1	↓
2-Barrier ROP Submissions	0	0	→	0	2	↑
2-Barrier ROP Releases	0	0	→	1	0	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	4	0	↓
Other Special Processes Releases	0	0	→	1	1	→

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

Waivers & Operational Plans Review	Nov. 2017	Nov. 2018		FY 17-18	FY 18-19	
Waiver Review Submissions	1	0	↓	2	1	↓
Waiver Review Releases	2	0	↓	3	0	↓
Operational Plan Submissions	0	0	→	3	0	↓
Operational Plan Releases	1	0	↓	2	2	→

CDS/hh