



Memorandum

Date: March 28, 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* 

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Routine Inspections	2,168	2,063	↓	13,930	15,373	↑
Reinspections	173	193	↑	1,356	1,556	↑
Downgrades	173	264	↑	1,299	1,570	↑
Closures	21	12	↓	118	144	↑
Special Events	48	50	↑	604	610	↑
Temporary Food Establishments & Tasting Event Booths	280	319	↑	4,041	4,080	↑
TOTALS	2,863	2,901	↑	21,348	23,333	↑

1. Enforcement Actions and Investigations:

- A. **Popeye's Chicken & Biscuits #10347, 4910 S. Maryland Pkwy.:** On February 1, staff responded to and verified a complaint of glass in the food, which drew media attention on a local news channel.
- B. **\$5 Cafe, 2200 S. Las Vegas Blvd.:** On February 4, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 9 demerits. The facility was reinspected and reopened on February 6 with zero demerits.
- C. **99 Cents Only Store #105, 45 N. Nellis Blvd.:** On February 5, the facility was closed for an IHH, operating under gross unsanitary conditions with a rodent infestation. They were reopened two days later with six demerits.

- D. **Fat Tuesdays, 3663 S. Las Vegas Blvd.:** On February 6, the facility was closed for an IHH, no hot water. The facility was reopened the next day with zero demerits.
 - E. **Taco Bell, 5645 S. Rainbow Blvd.:** On February 11, the facility was issued a Cease and Desist Order on all food operations when staff was found operating the drive thru during a remodel with construction dust contaminating food and food contact surfaces. The facility was approved to reopen the next day after the construction area was sealed off, food discarded, and all food contact surfaces were cleaned and sanitized.
 - F. **Mariana's Service Deli, 574 N. Eastern Ave.:** On February 21, the facility was closed for an IHH, operating under gross and unsanitary conditions with leaks. The facility was reopened the next day with zero demerits.
 - G. **Antojitos Guayavitos Mobile, 439 Rock Quarry Way:** On February 23, the facility was closed for multiple IHHs, lack of adequate refrigeration and gross unsanitary conditions. The inspector documented 32 demerits. The facility was reinspected and reopened later that day with zero demerits.
 - H. **Los Cucos Mexican Café, 7315 Arroyo Crossing Pkwy.:** On February 28, the facility was closed when found operating with an IHH, rodent infestation. The facility remains closed at this time.
2. **Foodborne Illness Investigations:**
- A. There were no foodborne illness investigations conducted in February.
 - B. Staff participated in the PulseNet/OutbreakNet Regional meeting to build relationships with regional outbreak peers at local and state health departments and federal agencies including the Food and Drug Administration (FDA), Centers for Disease Control and Prevention (CDC), and United States Department of Agriculture (USDA). SNHD staff presented an outbreak case study.
3. **Intervention Training:**
- A. Intervention Training was held at SNHD with the following facilities: Antojitos Guayavitos Mobile Vendor, 439 Rock Quarry Way.
4. **Supervisory/Managerial Conferences:**
- A. Conferences were held with the following facilities: Taco y Taco, 3430 E. Tropicana Ave.; Poke Poku, 116 N. Stephanie St.; Newport Meat of Nevada, 5420 S. Valley View Blvd.; Airport Café, 4935 Palo Verde Rd.; and San Salvador, 6651 Smoke Ranch Rd.
5. **Community Outreach:**
- A. Staff coordinated and collaborated with the Illegal Vending Program to create and implement the new Illegal Vending Map to track illegal vendor complaints throughout the Valley.
 - B. Staff provided Special Event Food Safety Training to Hospitality and Culinary students at the University of Nevada Las Vegas (UNLV) in preparation of their upcoming UNLVino special events this Spring.

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	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Notices of Violations (New & Remails)	6	0	↓	53	68	↑
Adjudicated Hearing Cases	0	8	↑	42	69	↑
Total Cases Received	130	124	↓	955	1,021	↑
Hearing Penalties Assessed	\$0	\$3,500	↑	\$41,900	\$68,675	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Inspections	306	199	↓	2,031	1,757	↓

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

Underground Storage Tanks	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Compliance Inspections	86	78	↓	515	524	↑
Final Installation/Upgrade/Repair Inspections	9	3	↓	50	63	↑
Closure Inspections	1	0	↓	10	11	↑
Spill Report Investigations	1	0	↓	9	5	↓
Reinspections	3	0	↓	6	23	↑

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

Permitted Disposal Facilities	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Inspections	12	18	↑	151	165	↑
Reinspections	3	3	→	24	16	↓

1. Solid Waste Plan Review Program (SWPR):

A. **Permits issued** – None

Permit Removals – None

B. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base (Post Closure Monitoring); Timet; Sunrise Mountain (Post Closure Monitoring); and Wells Cargo

C. **Facility Applications Being Processed** – Compost Plant (1); Materials Recovery Facilities (3); Recycling Centers (11); Transfer Station (1); and Waste Grease (1)

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

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Asbestos Permits Issued	71	55	↓	538	515	↓
Revised Asbestos Permits Issued	6	5	↓	21	22	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Tentative Maps-Received	15	26	↑	160	201	↑
Tentative Maps-Lot Count	2,016	2,487	↑	10,077	15,403	↑
Final Maps-Received	22	34	↑	184	222	↑
Final Maps-Lot Count	1,183	1,322	↑	6,874	7,886	↑
Final Maps-Signed	17	22	↑	120	164	↑
Final Maps (Signed)-Lot Count	713	560	↓	4,545	6,090	↑
Improvement Plans-Received	20	27	↑	161	185	↑
Improvement Plans-Lot Count	1,317	780	↓	6,697	7,159	↑
Expedited Improvement Plans-Received	8	4	↓	36	30	↓
Expedited Improvement Plans-Lot Count	587	106	↓	1,681	2,091	↑
Fees Paid	\$43,304	\$25,519	↓	\$228,933	\$237,307	↑

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

Individual Sewage Disposal Systems	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Residential ISDS Permits	14	10	↓	86	71	↓
Commercial ISDS Permits	12	13	↑	36	42	↑
Residential Pool Plan Reviews	8	5	↓	52	54	↑
Loan Certifications	2	3	↑	16	10	↓
Tenant Improvements	10	14	↑	119	103	↓
Compliance Issues Resolved (pre-permitting)	1	3	↑	15	22	↑
Compliance Cases Resolved (post-permitting)	0	2	↑	21	4	↓

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 continues to work with the Nevada State Division of Water Resources and local building departments (Clark County, City of Henderson, and City of Las Vegas) to address any potential ISDS issues via the Tenant Improvement process.
3. **Used Mattress and Bedding Program Activity:**
- A. There were no additional Used Mattress Sanitizers registered; the total remains at nine.
- B. 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	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Public Water System Sanitary Surveys	0	0	→	35	42	↑
Public Water System Violation Letters	4	0	↓	16	3	↓
Public Water System Complaints	0	0	→	0	2	↑

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 (past due). This deadline, set by the Nevada Division of Environmental Protection (NDEP) on October 11, 2018, is justified by the permit's water well construction project CL-0005960-18. An extension for the construction of the well is pending NDEP approval.
 - **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 to March 31, 2019. 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.
 - **Spring Mountain Youth Camp's** water source's discharge rates have decreased to drought severity. They began emergency water hauling on November 20, 2018. 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. One *coliform*-present sample event occurred. That sample was *Escherichia coli*-absent. Follow-up samples were *coliform*-absent.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
West Nile Virus Surveillance Traps Set	0	0	→	1,131	1,163	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	30,117	18,844	↓
West Nile Virus Surveillance Submission Pools Tested	0	0	→	1,115	827	↓
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	1,238	66	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	42	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	↓	7	5	↓
Healthy Homes/Landlord Tenant Response (LLT)	11	6	↓	73	62	↓
Public Accommodations Inspections	7	37	↑	277	288	↑
Public Accommodations Complaints	16	12	↓	175	143	↓
Mobile Home/Recreational Vehicle Park Inspections	55	45	↓	113	129	↑
Mobile Home/Recreational Vehicle Park Complaints	3	5	↑	23	24	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
School Food Facility Inspections	88	60	↓	548	521	↓
School Food Facility Complaints	1	1	→	9	4	↓
School Facility Inspections	103	63	↓	701	622	↓
School Facility Complaints	5	5	→	25	21	↓
Child Care Facility Inspections	31	26	↓	282	243	↓
Child Care Facility Complaints	4	2	↓	29	27	↓
Body Art Facility Inspections	46	13	↓	408	412	↑
Body Art Facility Complaints	1	0	↓	21	11	↓
Body Art Artist Special Event Inspections	1	1	→	18	252	↑
Total Program Services Completed	280	171	↓	2,041	2,113	↑

1. Schools:

- A. Paul E. Culley Elementary School, 1200 N. Mallard St.:** On February 5, staff investigated a complaint alleging a rodent infestation. Faculty at the school had identified what they thought were rodent droppings in one of the classrooms. SNHD staff inspected the classroom and found evidence that an infestation may have existed. There was no evidence that the rodent infestation extended to the multi-purpose room or school kitchen. The results of the investigation were given to the Clark County School District (CCSD) Risk Management who implemented measures to eliminate the possible infestation. SNHD staff is following the remediation and will reinspect the affected area within 90 days.
- B. Walker J. Marlan Elementary School, 850 Scholar St.:** During a routine inspection on February 19, staff found that the heating system was not functioning. Temperatures in the school ranged from 60°F to 64°F. School staff contacted CCSD Facilities to obtain immediate assistance with repairs. CCSD Facilities staff were onsite investigating the cause and making repairs while SNHD staff was onsite. The school was instructed to call SNHD if any portion of the school was 60°F or below by 12:00 pm. On February 20, SNHD staff returned to the school to ensure the heating system was adequately repaired and able to maintain adequate air temperatures between 65°F and 85°F. All school rooms were between 68°F and 74°F.
- C. Somerset Academy Stephanie Campus K-8, 50 N. Stephanie St.:** On February 21, staff conducted a survey to verify hot water to the first floor and kitchen following the installation of a new water heater. The kitchen had hot water, but several restrooms and the Health Office did not. During the survey, staff observed the ambient temperature in the multi-purpose room was 54°F. The Office Manager had initiated a work order earlier in the day to address the issue and a service call was expected by end of day. SNHD required that the lunch room be closed to students until a minimum air temperature of 65°F was reached. SNHD will follow-up to verify that the heating system was repaired.

2. Child Care:

- A. Kids Quest Green Valley, 2300 Paseo Verde Pkwy.:** On February 8, Environmental Health staff and Clinical Services staff investigated a complaint

alleging non-immunized children were being allowed at the facility. The Assistant Director of the facility provided information that requires immunization records to be provided on the first visit for children residing in the State of Nevada, and within fifteen days from the first visit for children who do not reside in Nevada. Clinical Services staff reviewed the immunization information packet, immunization records, Nevada Revised Statute (NRS) 432A.235, and the facility policy for obtaining immunization records. The facility utilizes Nevada WebIZ and was found to be compliant with NRS 432A.235. The complaint was not substantiated.

B. Kindercare Learning Center, 3570 N. Buffalo Dr.: During a routine inspection on February 20, staff observed an insufficient supply of hot water to the three-compartment sink. The temperature of the hot water ranged from 103°F to 112°F. SNHD Regulations require a minimum of 120°F hot water at the three-compartment sink to ensure adequate hot water for both warewashing and handwashing. The kitchen was required to implement a contingency plan utilizing single-use utensils and tableware. SNHD staff will conduct a reinspection when repairs are completed.

3. Onsite Intervention Training:

A. Onsite Intervention Training was held at the following child care facilities: Baby Love & Care II Infant Center & Preschool, 2253 E. Desert Inn Rd. and Kidsville Learn and Play Center, 4339 E. Bonanza Rd. This training is required for facilities that exhibit a pattern of ongoing or recurrent noncompliance (three consecutive failed routine inspections, hostile operator, or history of repeated failed inspections). The program Senior conducts the intervention at the facility by evaluating Owner/Person-In-Charge (PIC) knowledge of Regulations, conducting a courtesy inspection, and providing training based on observed noncompliant issues. Facilities that require Onsite Intervention Training will also be subject to increased inspection frequency and may be required to maintain relevant logs.

V. FACILITY DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Food Safety Assessment Meetings	3	5	↑	48	66	↑
Total Food Pre-Permitting Services	781	915	↑	7,040	8,904	↑
Total Service Request Intake	171	213	↑	1,810	2,493	↑
Total Service Request Released	235	211	↓	1,475	2,301	↑
Total Service Requests Currently in Pre-Permitting	1,000	1,551	↑			

1. Enforcement Actions and Investigations:

A. Club Yamang Restaurant and Bar, 953 E. Sahara Ave.: A Change of Permit Holder (CPH) inspection resulted in failure. Several uncontrolled risk factors for foodborne illness resulted in 23 demerits for the restaurant and 17 demerits for the bar. SNHD Regulations require that facilities receive 10 demerits or less at a scheduled CPH inspection. Violations at the restaurant included: no hot water at the three-compartment sink, unapproved indoor grease machine not properly maintained, employee food intermingled with food for customers, and reusing single-

use containers for food storage. Violations at the bar included: floor sink backing up, unlabeled chemicals, and employee food intermingled with food for customers. As a result, both permitted areas were closed, and the facility was required to attend a Food Safety Assessment Meeting (FSAM), which the operator successfully passed. Reinspections occurred the following week and the CPH was approved.

- B. Violette's Vegan Organic Eatery & Juice Bar, 8560 W. Desert Inn Rd.:** A CPH inspection was conducted and approved. The manager asked staff if Cannabidiol (CBD) products could be added to the coffee. Staff explained that SNHD follows the FDA guidelines regarding CBD in that it is considered a pharmaceutical and may not be used as a food ingredient.
- C. Circa Resort and Casino, 8 Fremont St.:** A plan review was conducted for the facility which is the first new construction resort in Downtown Las Vegas since the opening of The Plaza in 1971. The project is being built in the location of the demolished Las Vegas Club and is projected to be completed in late 2020.
- D. Denny's, 420 E. Deer Springs Way:** During a pre-permitting inspection of the newly constructed restaurant, several issues were documented. The service counter was constructed with a wood substrate which was not sealed and therefore, not easily cleanable. The wood surface must be encapsulated with a nonabsorbent material such as Fiberglass Reinforced Panels (FRP) installed per manufacturer's instructions. The light level at the mop sink was measured at 5-foot candles which is below the required 20-foot candles in service areas. Staff required the installation of an additional light fixture to increase the light intensity in the area. The seam between the cookline hood and wall was too large to seal with caulking and required flashing to seal the gap. At the final permitting inspection, all issues had been addressed and the facility was approved to stock and operate.
- E. T & T Ginseng, 4115 Spring Mountain Rd.:** During a CPH inspection for a market permit, SNHD staff found facility staff repackaging dried spices without the required open food handling permit. The owner was instructed to apply for a processing permit within five business days. The plans were not approved once submitted due to the lack of a grease interceptor. The operator was instructed to contact Clark County Water Reclamation District to address the interceptor issue.
- F. Cottonwood Cove Resort and Marina Restaurant, 10000 Cottonwood Cove Rd.:** During a CPH inspection, a potato cutter was found mounted inside an outdoor storage room with no proximity to a handwashing sink and an ice machine was incorrectly plumbed. Facility maintenance staff removed the potato cutter and is currently investigating the drainage of the ice machine. Staff will follow-up with the facility to verify that corrective action has been taken. The permit was approved.
- G. Buy Low Market Meat/Fish Department, 1061 W. Owens Ave.:** A second CPH inspection resulted in failure due to several uncontrolled risk factors for foodborne illness including preparing food in a permitted area that was previously closed by staff due to unsanitary conditions. Observed violations included: meats stored in a coffin freezer that was previously taken out of service by inspectors due to the inability to maintain foods frozen, food handler spraying water to clean the floors in a manner that contaminates surrounding food contact surfaces, rust and other buildup in the chute and hopper of the meat grinder, and leaks from the interior ceiling of the walk-in refrigerator. As a result, the facility remained closed and meats prepared in the closed area were discarded due to preparation in unsanitary conditions. The operator will be required to attend a Supervisory Conference and pass a reopening inspection.
- H. Sugar Roll Ice Cream, 1727 E. Charleston Blvd.:** A final permitting inspection resulted in failure due to insufficient hot water at the three-compartment sink. SNHD

Regulations require that facilities have 120°F hot water at the three-compartment sink and that the water source be of sufficient capacity to meet the peak water demands of the facility. The health permit is pending a final permitting inspection once repairs are completed.

- I. **Albertson's #3489, 6730 N. Hualapai Way:** Final permitting inspections for 6 permits were conducted, including a secondary permit for AFC Sushi. Approvals were given to all areas with follow-up inspections needed for the deli, meat department, and market due to equipment that had not yet arrived for installation. Other violations included broken trim strips on corners of walls, a gap in the walk-in refrigerator floor, and insufficient lighting in the Starbucks.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
New Projects Submitted to Plan Review	54	44	↓	506	463	↓
All Projects Released from Pool Plan Review	15	31	↑	267	561	↑
Total Operation Inspections	392	194	↓	3,213	2,672	↓
Complaint Investigations	7	4	↓	155	135	↓
Inactive Body of Water Surveys	6	5	↓	56	53	↓
Total Program Services Completed	474	278	↓	4,197	3,884	↓

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

1. Enforcement Actions:

- A. **Montecito Pointe Apartments, 9745 Grand Teton Dr.:** On February 12, a CHP inspection was conducted for the pool and spa. Staff found that the pool had high pH readings and the spa did not have any detectable disinfectant. Both observed measurements create an IHH to bathers and the aquatic venues were closed. Reinspections were approved on February 25.
- B. **Emerald Bay Apartments, 4701 E. Sahara Ave.:** On February 13, staff performed a routine inspection at the property. A barrier breach greater than seven inches was observed and the venue was closed. The property manager was instructed to make temporary repairs immediately and was given five days to complete permanent repairs. Repairs were made that day and photographs were sent to the inspector. The facility remains closed pending reinspection.
- C. **South Point Hotel & Casino, 9777 S. Las Vegas Blvd.:** On February 14, staff conducted a routine inspection of the Men's Hot Spa. The jet system suction outlet covers had been changed during a recent replaster and flow was restricted for the jet pump. The facility was given a compliance schedule of 30 days to apply for a remodel, to include repairs to the outlet covers to provide a maximum flow equal or greater than that of the installed pump. A follow-up inspection will be conducted on March 14.
- D. **Bella Terra Apartments, 1349 W. Horizon Ridge Pkwy.:** On February 15, staff conducted a survey and found the spa with plaster that was extremely rough and

- pitted. Additional violations included peeling of the deck surface and inoperable gauges. The facility was issued a compliance schedule to make repairs by April 15.
- E. **Heritage at Cadence, 445 Heritage Bridge Ave.:** On February 15, staff conducted routine pool and spa inspections. The disinfection system equipment for the pool did not match the equipment noted on the prior annual inspection reports. The facility was given a compliance schedule to apply for remodel permits within 30 days.
 - F. **Budget Suites, 8440 S. Las Vegas Blvd.:** On February 19, staff conducted routine inspections of Pool B and Spa B. The Pool B circulation system filter and Spa B circulation system pump and motor had been replaced. The facility was given a compliance schedule of 30 days to either apply for remodels or return to the original equipment. Staff will follow-up on March 19.
 - G. **Staybridge Suites, 5735 Dean Martin Dr.:** On February 19, the West Spa was closed due to high water temperature, low chlorine, high pH, and a noncompliant barrier. All violations were corrected prior to the inspector's departure.
 - H. **Las Vegas Athletic Club #2725, 3830 E. Flamingo Rd.:** On February 25, staff conducted a lighting survey to determine if there was sufficient overhead illumination to operate without underwater lighting. Staff measured lighting levels at various locations around the pool deck and determined that the lighting levels were compliant. Staff is currently awaiting paperwork from the facility documenting disconnection of the underwater light by a certified electrician.

VII. TRAINING AND COMPLIANCE

1. Training Office staff participated in the Conference for Food Protection (CFP) Council III Product Assessment Subcommittee conference calls on February 1 and February 15.
2. Staff participated in a Strengths Weakness Opportunity Threat (SWOT) Analysis on February 4.
3. Staff participated in the CFP Program Standards Subcommittee #3 conference calls on February 4 and 6.
4. Staff attended FD312 Special Processes at Retail training on February 5-6.
5. Training Office staff attended a meeting with Food Operations staff to discuss the UNLV Internship project on February 7.
6. Staff organized and gave the monthly EH Experience Days presentation to Touro University and University Medical Center interns on February 7.
7. Training Office staff attended Supervisory Conferences for facilities in the Henderson Office on February 8 and February 13.
8. Staff provided paid training for eight food handlers in Spanish at the Breakfast Bar, 3250 N. Tenaya Way, on February 11.
9. Training Office staff participated in a meeting with a representative from MicroShield to discuss the use of the proprietary spray in food establishments on February 11.
10. Staff completed "Foodborne Illness Outbreak Environmental Assessments" training on February 12.
11. Training Office staff provided Standardization Training to Environmental Health (EH) staff on February 11, 12, and 27.
12. Staff participated in a Quality Improvement meeting on February 12.
13. Staff attended a foodborne illness training entitled "Outbreak Investigation: Making the Hard Decisions (and some easy ones)" presented by Dr. Brian Labus, Assistant Professor at UNLV's School of Public Health, on February 13.
14. Staff attended ICS 400 training on February 19-20.
15. Staff designed and presented Chinese language training for food handlers at the Southpoint Hotel & Casino on February 20.
16. Staff filmed food handler training videos at the SLS as a grant project on February 22.

17. Michelle Guzman was released from the Training Office to Spring Valley Food Operations Office on February 22.
18. Staff participated in the National Environmental Health Association (NEHA) Food Safety Content Workgroup call on February 25.
19. Staff attended the North Carolina State University Retail HACCP Validation and Verification Course on February 25-27.
20. Staff completed the FDA FC online training on February 28.
21. Training Office staff participated in the National Association of County and City Health Officials (NACCHO) Mentorship Program throughout the month.
22. Training Office staff assisted Spring Valley Office staff with routine inspections throughout the month.
23. Special Processes staff participated in joint inspections at the request of Food Operations and Facility Design Assessment and Permitting (FDAP) for facilities conducting complex food preparation, i.e., reduced oxygen packaging, and other special processes throughout the month.
24. Training Office staff participated in the Food Establishment Resource Library Website Update Project.
25. Training Office staff conducted field training with EHS staff throughout the month.
26. Training Office staff participated in the EH Roundtable meetings.
27. Staff assisted in updating the Administrative Process policy.
28. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently 15 cook chill/sous vide plans, seven (7) 2-barrier plans, eight (8) other HACCP plans, ten (10) waivers, and four (4) operational plans in review.
29. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 18 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Facility Label Review Submissions	7	10	↑	41	60	↑
Facility Label Review Releases	7	6	↓	41	56	↑
Number of Labels Approved	116	111	↓	653	779	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Cook Chill/Sous Vide Submissions	0	1	↑	1	5	↑
Cook Chill/Sous Vide Releases	0	0	→	5	2	↓
2-Barrier ROP Submissions	0	0	→	1	2	↑
2-Barrier ROP Releases	0	0	→	1	4	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	6	1	↓
Other Special Processes Releases	0	0	→	2	1	↓

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

Waivers & Operational Plans Review	Feb. 2018	Feb. 2019		FY 17-18	FY 18-19	
Waiver Review Submissions	0	0	→	2	2	→
Waiver Review Releases	0	1	↑	3	4	↑
Operational Plan Submissions	0	0	→	3	1	↓
Operational Plan Releases	0	1	↑	2	5	↑

CDS/hh