





# Memorandum

**Date:** July 25, 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	June 2018	June 2019		FY 17-18	FY 18-19	
Routine Inspections	2,134	2,232	↑	22,614	25,139	↑
Reinspections	193	205	↑	2,061	2,324	↑
Downgrades	184	202	↑	1,860	2,325	↑
Closures	16	20	↑	166	204	↑
Special Events	60	67	↑	944	982	↑
Temporary Food Establishments & Tasting Event Booths	318	389	↑	6,964	7,313	↑
<b>TOTALS</b>	<b>2,905</b>	<b>3,115</b>	<b>↑</b>	<b>34,609</b>	<b>38,286</b>	<b>↑</b>

1. **Enforcement Actions and Investigations:**
  - A. **Aria Starbucks Temporary Food Establishment, 3730 S. Las Vegas Blvd.:** On June 3, staff issued a Cease and Desist Order due to lack of handwashing and sanitizer setup.
  - B. **China One, 3955 S. Durango Dr.:** On June 3, the facility was closed for excessive demerits. The inspector documented 53 demerits. Facility staff received intervention training two days later. The facility was reopened with 10 demerits on June 6.
  - C. **La Pupusa Loka, 1956 E. Charleston Blvd.:** On June 4, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 25 demerits. The facility was reinspected and reopened with three demerits on June 8.

- D. **Fatburger #139, 4199 S. Fort Apache Rd.:** On June 4, the facility was closed for an IHH, no hot water. The inspector documented 19 demerits. The facility was reopened the next day with three demerits.
- E. **Pho Vegas, 4251 W. Sahara Ave.:** On June 6, the facility was closed for an IHH, pest infestation. The inspector documented 17 demerits. The facility was reinspected and reopened with three demerits on June 8.
- F. **Kwiky Mini Mart Snack Bar, 790 N. Eastern Ave.:** On June 10, the facility was closed for an IHH, no hot water. The inspector documented 13 demerits. The facility was reopened two days later with zero demerits.
- G. **Kabob N More, 3049 S. Las Vegas Blvd.:** On June 11, the facility was closed for an IHH, pest infestation. The facility was placed into SNHD's Administrative Process and received Intervention Training two days later. The facility was reinspected and reopened with three demerits on June 17.
- H. **Mary's Catering, 827 N. Main St.:** On June 12, the facility was closed for an IHH, lack of adequate refrigeration (46-56°F). The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on June 17.
- I. **Wet N Wild Riverside Snacks Portable Unit for the Service of Food (PUSF), 7055 S. Grand Canyon Dr.:** On June 14, the facility was closed for an IHH, no hot water. The inspector documented 16 demerits. The facility remains closed at this time.
- J. **Tae Heung Gak, 6870 Spring Mountain Rd.:** On June 14, the facility was closed for an IHH, no hot water. The inspector documented 28 demerits. The facility was reinspected and reopened three days later with six demerits.
- K. **Caesars In-Room Dining Pantry, 3570 S. Las Vegas Blvd.:** On June 17, staff verified a complaint of houseflies. The houseflies were surrounding several used room service carts awaiting breakdown. The facility was given five business days to address the pest issue.
- L. **Best Food Mobile Food Service #2, 827 N. Main St.:** On June 19, the facility was closed for two IHHs, pest infestation and liquid waste not being disposed of in an approved manner. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on June 21.
- M. **Sushi Wabi Restaurant and Bar, 8427 W. Lake Mead Blvd.:** On June 19, the facility was closed when a Change of Permit Holder (CPH) was identified and the facility inspections exceeded the allowable demerits (10). The inspector documented 22 demerits for the restaurant and 27 demerits for the bar. The new owners applied for health permits and were approved to operate on June 26.
- N. **Smokey's Bistro Hawaiian Market Place, 3743 S. Las Vegas Blvd.:** On June 24, the facility received a C downgrade and was placed into SNHD's Administrative Process due to receiving two consecutive C downgrades. A reinspection has not yet been scheduled.
- O. **Pho Mailan, 10895 S. Eastern Ave.:** On June 25, the facility was closed for an IHH, pest infestation. After remediation, the facility was reinspected and reopened with five demerits on July 1.
- P. **Antojitos Guayavitos Mobile Unit, 439 Rock Quarry Way:** On June 26, the facility was closed for two IHHs, no potable hot water and pest infestation. The inspector documented 39 demerits. The facility was reinspected and reopened with five demerits on July 5.
- Q. **Las Famosas De Jose, 577 E. Twain Ave.:** On June 27, the facility was closed for an IHH, pest infestation. The inspector documented 19 demerits. The facility was reinspected and reopened with eight demerits on June 28.

- R. **Coffee and Pastry Concession, 3770 S. Las Vegas Blvd.:** On June 28, staff issued a Cease and Desist Order for an unpermitted concession in the Primrose restaurant lobby area at Park MGM.
2. **Foodborne Illness Investigations:**
- A. **Chili's, 9051 W. Charleston Blvd.:** On June 5, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
- B. **Palm's Shark Restaurant, 4321 W. Flamingo Rd.:** On June 5, staff responded to a lab-confirmed case of foodborne illness. Staff observed some issues that could lead to illness including foods in the temperature danger zone. The investigation resulted in an A grade.
- C. **Sushi Kishiwada, 75 S. Valle Verde Dr.:** On June 6, staff responded to multiple complaints of foodborne illness. Staff observed multiple issues that could lead to illness including staff not washing hands when required and improper storage of raw product. The investigation resulted in an A grade.
- D. **Wynn Resort Buffet, 3131 S. Las Vegas Blvd.:** On June 7, staff responded to multiple complaints of foodborne illness. The investigation resulted in an A grade.
- E. **Los Lupes, 312 W. Mesquite Blvd.:** On June 11, staff responded to a lab-confirmed case of foodborne illness. Staff observed multiple issues that could lead to illness including staff not washing hands when required, clean equipment stored with excessive food debris, inadequate sanitizer, and foods in the temperature danger zone. The investigation resulted in a C downgrade. On June 20, the restaurant successfully passed their reinspection with an A grade.
- F. **Caesars Bacchanal Buffet, 3570 S. Las Vegas Blvd.:** On June 20, staff responded to multiple complaints of foodborne illness. Staff observed multiple issues that could lead to illness including foods in the temperature danger zone. The investigation resulted in a B downgrade. On July 2, the restaurant successfully passed their reinspection with an A grade.
- G. **Chili's, 10080 S. Eastern Ave.:** On June 21, staff responded to multiple complaints of foodborne illness. Staff observed issues that could lead to illness including barehand contact with ready-to-eat food and improper cooling. The investigation resulted in a B downgrade. On June 28, the restaurant successfully passed their reinspection with an A grade.
- H. **Que Mas Mexican Cafe, 1435 W. Craig Rd.:** On June 26, staff responded to a lab-confirmed case of foodborne illness. Staff observed multiple issues that could lead to illness including improper glove use and handwashing. The investigation resulted in a C downgrade. The restaurant has not yet scheduled their reinspection.
- I. **Silverton Buffet, 3333 Blue Diamond Rd.:** On June 26, staff responded to a lab-confirmed case of foodborne illness. Staff observed some issues that could lead to illness including improper storage of raw foods. The investigation resulted in an A grade.
- J. **Casablanca, 950 W. Mesquite Blvd.:** On June 26, staff responded to multiple complaints of foodborne illness after a convention. Staff observed multiple issues at the Café, where many complainants reported eating, including many foods in the temperature danger zone, in-use cold holding equipment not functioning, and improper handwashing. The investigation resulted in a C downgrade. Staff also responded to the pool, the convention area, and other restaurants based on interviews from complainants. On July 2, the café successfully passed their reinspection with an A grade.
3. **Onsite Intervention Training:** Onsite Intervention Training was held with the following facilities: China One, 3955 S. Durango Dr. and Kabob N More, 3049 S. Las Vegas Blvd.

4. **Supervisory/Managerial Conferences:** Conferences were held with the following facilities: Wet N Wild, 7055 S. Fort Apache Rd.; Las Vegas Food and Wine Festival Event Coordinator, 400 S. Rampart Blvd.; Thai House Restaurant, 9850 S. Maryland Pkwy.; and Caesar's Bacchanal Buffet, 3570 S. Las Vegas Blvd.
5. **Community Outreach:**
  - A. On June 17, staff performed an Operational Food Safety Assessment Meeting with Hana Ramen.
  - B. On June 25, staff had a meeting with the Mandalay Bay and MGM Food Safety representative to discuss current food safety issues at the properties.

## 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	June 2018	June 2019		FY 17-18	FY 18-19	
Notices of Violations (New & Remails)	13	0	↓	83	104	↑
Adjudicated Hearing Cases	0	14	↑	61	99	↑
Total Cases Received	133	122	↓	1,451	1,684	↑
Hearing Penalties Assessed	\$0	\$7,500	↑	\$64,300	\$99,675	↑

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

Restricted Waste Management	June 2018	June 2019		FY 17-18	FY 18-19	
Inspections	338	242	↓	3,184	2,831	↓

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

Underground Storage Tanks	June 2018	June 2019		FY 17-18	FY 18-19	
Compliance Inspections	31	62	↑	752	781	↑
Final Installation/Upgrade/Repair Inspections	8	7	↓	65	93	↑
Closure Inspections	2	1	↓	14	16	↑
Spill Report Investigations	1	0	↓	11	7	↓
Reinspections	9	0	↓	54	23	↓

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

Permitted Disposal Facilities	June 2018	June 2019		FY 17-18	FY 18-19	
Inspections	12	13	↑	230	244	↑
Reinspections	3	0	↓	32	24	↓

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

- A. **Permits Issued** – Global Refining Group West (RC); M.M.C, Inc. (WG); and Rocky Mountain Recycling Nevada (RC-Modification)
- 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** – Materials Recovery Facility (1); Recycling Centers (2); Transfer Station (1); Waste to Energy (1); and Waste Grease (1)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in July:**  
None

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

Asbestos Permitting Services	June 2018	June 2019		FY 17-18	FY 18-19	
Asbestos Permits Issued	83	74	↓	831	840	↑
Revised Asbestos Permits Issued	3	4	↑	30	38	↑

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

Subdivision Plan Review	June 2018	June 2019		FY 17-18	FY 18-19	
Tentative Maps-Received	11	14	↑	214	268	↑
Tentative Maps-Lot Count	864	748	↓	14,265	18,944	↑
Final Maps-Received	30	26	↓	300	329	↑
Final Maps-Lot Count	1,252	613	↓	11,415	12,207	↑
Final Maps-Signed	19	22	↑	221	255	↑
Final Maps (Signed)-Lot Count	646	472	↓	8,644	9,536	↑
Improvement Plans-Received	31	16	↓	277	281	↑
Improvement Plans-Lot Count	1,215	589	↓	11,153	11,780	↑
Expedited Improvement Plans-Received	6	5	↓	57	54	↓
Expedited Improvement Plans-Lot Count	343	270	↓	3,102	3,602	↑
Fees Paid	\$39,189	\$19,902	↓	\$387,755	\$380,197	↓

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

Individual Sewage Disposal Systems	June 2018	June 2019		FY 17-18	FY 18-19	
Residential ISDS Permits	15	9	↓	137	114	↓
Commercial ISDS Permits	9	2	↓	61	51	↓
Residential Pool Plan Reviews	8	6	↓	90	74	↓
Loan Certifications	2	0	↓	21	12	↓
Tenant Improvements	17	15	↓	160	161	↑
Compliance Issues Resolved (pre-permitting)	4	0	↓	36	29	↓
Compliance Cases Resolved (post-permitting)	0	0	→	27	7	↓

**2. ISDS Program Activity:**

- A. Staff continues to provide comments for Clark County and City of Henderson land use applications and technical review comments for the Clark County Mapping Team on proposed parcel maps.
- B. Staff continues to work with the Nevada State Division of Water Resources and local building departments (Clark County, City of Henderson, and City of Las Vegas) to address any potential ISDS issues via the Tenant Improvement process.

**3. Used Mattress and Bedding Program Activity:**

- A. There were no additional Used Mattress Sanitizers registered; the total remains at nine. One application is currently under review.
- 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	June 2018	June 2019		FY 17-18	FY 18-19	
Public Water System Sanitary Surveys	0	0	→	36	46	↑
Public Water System Violation Letters	0	0	→	16	4	↓
Public Water System Complaints	0	0	→	0	6	↑

**4. Safe Drinking Water Activity:**

- A. Staff continued to track analyte compliance issues with the National Primary Drinking Water Regulations and Secondary Standards. Seven *coliform*-present sample events were reported from six separate permits. Five of the six permits all had follow-up samples that were *coliform*-absent. The permit with *coliform*-positive samples was Keystone Center. Those samples were collected in July and will be summarized in next month's report.
- B. **Apex Regional:** On May 20 and 22, sample events contained *coliform* bacteria. Although the samples were *Escherichia coli* absent, the permit had to conduct a Level 1 Treatment Technique Assessment. That assessment concluded that environmental factors contributed to the *coliform*-positives. Their team implemented corrective actions in June and accounted for special purpose *coliform* samples following the corrective actions. Their next compliance sampling event is in CY2019Q3.

- C. Blue Diamond Rainbow SW Plaza Water:** On May 7 and 9, the site's water system was sampled for *coliforms*; all samples were *coliform*-positive, *Escherichia coli*-absent. On May 13, our staff conducted a 40 CFR 141.859 Level 2 Treatment Technique Assessment. Findings included inadequate sample methods, poor well head protection, and poor storage tank maintenance. The site met their corrective action deadline of June 13.
- D. Hilton Grand Las Vegas Blvd:** Three site-taps sampled on June 12, for lead and copper monitoring indicated corrosion issues. One site yielded a high lead concentration, 22.3 µg/L. Two sites yielded high copper concentrations, 3.1 and 2.25 mg/L. One of the high copper concentrations was at a food facility. Follow-up work and samples were done in July and will be summarized in next month's report.
- E. Signature Towers:** On June 11, a lead and copper monitoring event indicated two sampled sites had concentrations of lead which exceeded the Lead Action Level of 15 ug/L. The data was reported on June 25, from Silver State Laboratory. Confirmation samples were done by the permit's representatives and the sample results did not have detectable lead concentrations (detection level 1 µg/L). On June 27, SNHD staff surveyed the sample sites and provided lead consumer notification and follow-up water quality parameter guidance.
- F. Staff continued to monitor water hauling activities for the following water systems:**
- **Speed Vegas** water hauling activities were previously approved to continue until December 31, 2018 (past due). This deadline set by the Nevada Division of Environmental Protection (NDEP) is justified by the permit's water well construction project CL-0005960-18. Any deadline extensions are per NDEP only. An extension has not been granted at this time.
  - **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). SNHD provided Bureau of Land Management (BLM) staff with guidance that can be used to revive their plan review with NDEP.
  - **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, 2019. This deadline was 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.

**III. VECTOR CONTROL OFFICE**

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

Vector Control and Other EH Services	June 2018	June 2019		FY 17-18	FY 18-19	
West Nile Virus Surveillance Traps Set	338	371	↑	1,978	2,263	↑
West Nile Virus Surveillance Mosquitoes Tested	7,868	17,541	↑	48,744	44,975	↓
West Nile Virus Surveillance Submission Pools Tested	353	525	↑	2,065	1,798	↓
West Nile Virus Surveillance Positive Mosquitoes	0	1,047	↑	1,279	1,116	↓
West Nile Virus Surveillance Positive Submission Pools	0	27	↑	43	30	↓
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	↓	8	10	↑
Healthy Homes/Landlord Tenant Response (LLT)	11	6	↓	101	82	↓
Public Accommodations Inspections	11	4	↓	328	355	↑
Public Accommodations Complaints	19	30	↑	250	227	↓
Mobile Home/Recreational Vehicle Park Inspections	1	0	↓	148	147	↓
Mobile Home/Recreational Vehicle Park Complaints	0	6	↑	34	37	↑



**IV. SPECIAL PROGRAMS**

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

Special Programs	June 2018	June 2019		FY 17-18	FY 18-19	
School Food Facility Inspections	0	1	↑	794	811	↑
School Food Facility Complaints	0	0	→	13	5	↓
School Facility Inspections	0	0	→	980	991	↑
School Facility Complaints	2	0	↓	37	35	↓
Child Care Facility Inspections	69	51	↓	419	398	↓
Child Care Facility Complaints	6	5	↓	43	44	↑
Body Art Facility Inspections	29	96	↑	616	644	↑
Body Art Facility Complaints	1	3	↑	29	20	↓
Body Art Artist Special Event Inspections	16	0	↓	196	346	↑
<b>Total Program Services Completed</b>	<b>123</b>	<b>156</b>	<b>↑</b>	<b>3,127</b>	<b>3,294</b>	<b>↑</b>

**1. Child Care:**

**A. Tip Top Child Development Center, 9175 S. Las Vegas Blvd.:** During a routine inspection on June 3, staff documented numerous violations that resulted in the closure of the facility. Violations included: laceration and protrusion hazards (sharp clamps, nails, and metal projections), electrical cords accessible to children, tip-over hazards (unsecured cabinets and modular crates), improper diapering practices, unsanitary water, disinfectant and sanitizer prepared at inadequate strengths, and an accumulation of debris and surface residue throughout the facility due to improper cleaning and sanitation practices. Due to the number and severity of the violations, the facility's permit was suspended, and a Supervisory conference was scheduled. At the Supervisory conference, the operator was required to correct all violations on the inspection report and provide proof that all staff members had completed coursework in basic sanitation, proper diapering practices, and the identification of hazards in a child care facility. During the reinspection on June 11, staff found conditions at the facility had greatly improved, yet there were still violations related to proper sanitation practices. Facility staff was given instructions on the proper cleaning and disinfecting of environmental surfaces. All violations noted during the reinspection were corrected while SNHD staff were onsite and the suspension of the permit was lifted. On June 21, during an unannounced follow-up inspection, staff observed improper diapering practices, disinfectant and sanitizer prepared at improper strength levels, and chemical/physical hazards present and possibly accessible to the children. Facility staff was provided instruction and education on the preparation of disinfectant and sanitizer solutions and proper diapering procedures. Staff advised the facility that a reinspection would occur within the next seven days. On June 28, staff conducted a reinspection and found hazards present that could cause a life changing or life ending injury. These conditions included an inoperable and unsecured refrigerator accessible to children near the toileting area and an unanchored shelving unit being tipped over by inadequately supervised children. SNHD staff had to intervene before the unit could be tipped onto a child. Other conditions observed included electrical cords accessible to children, water not provided when children were outside, and residues on various environmental

surfaces throughout the facility. Due to these conditions, the facility's permit was suspended again and a Managerial conference with SNHD is required. Before the suspension is lifted, the facility must provide a contract with a child care health consultant, obtain the services of a professional cleaning company, pay all administrative fees, and pass a reinspection with no violations. The facility remains closed at this time and the Managerial conference is scheduled for July 5.

- B. Watch Me Grow, 4095 W. Craig Rd.:** On June 20, staff conducted a survey in response to a case of viral meningitis. The permit holder reported the case to Child Care Licensing and SNHD. Staff arrived onsite to find daycare staff involved in a full facility deep clean. Daycare staff were using Environmental Protection Agency (EPA) registered chlorine bleach at label rated disinfectant strength (2500 ppm) for cleaning environmental surfaces including floors, walls, counter tops, and toys. Diapering and handwash procedures were properly posted. No further action was required.
- C. Discovery Gardens, 4930 E. Bonanza Rd.:** On June 24, staff investigated a complaint referred by Nevada State Child Care Licensing alleging that the facility was storing infant formula powder in an outside storage shed. Staff conducted a routine inspection concurrent with the complaint investigation and observed infant formula powder, Cheerios, and crackers stored in an outdoor shed. The temperature in the shed was 103.1°F. The formula containers were labeled with instructions to store at room temperature and to avoid extreme temperatures. Staff directed the facility to discard all food items stored in the shed and to cease and desist the practice of storing food items in that location.
- D. Children's Learning Adventure, 6980 W. Robindale Rd.:** On June 27, staff responded to a complaint alleging that water was leaking from behind the property. The investigation found that the back corner of the play yard had a puddle of stranding water with several flies. Facility staff said that the water started to accumulate about two weeks ago and they were directed to fill it with dirt to absorb and eliminate the water. Approximately a week later, the water reappeared in the same spot. Facility staff also reported that they occasionally push the accumulated water into the drainage system that runs along the side of the play yard into the driveway/walkway between Children's Learning Adventure and the neighboring business property. The complaint was valid and referred to the SNHD Solid Waste Department for further action.
- E. Outlaw Family Care Home, 3113 Budding Blossom Ct.:** On June 28, staff conducted a routine inspection and notated multiple violations including more than six children being cared for, no sanitizer or disinfectant available, excessive clutter outside the house and the Person-in-Charge (PIC) not a licensed caregiver. SNHD staff reported their observations to Nevada State Child Care Licensing; they also verified the issues. Staff issued a Cease and Desist Order with instructions that the caregiver not exceed the permit requirements of a family care home or apply for a permit to operate as a group care home. Staff will follow-up to ensure that the operator follows all regulatory requirements.

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

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

Food Pre-Permitting Services	June 2018	June 2019		FY 17-18	FY 18-19	
<b>Food Safety Assessment Meetings</b>	6	13	↑	73	119	↑
<b>Total Food Pre-Permitting Services</b>	1,123	1,289	↑	11,311	13,519	↑
<b>Total Service Request Intake</b>	329	274	↓	2,764	3,549	↑
<b>Total Service Request Released</b>	263	247	↓	2,129	3,277	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	1,249	1,519	↑			

**1. Enforcement Actions and Investigations:**

- A. American Gypsy Café, 2790 E. Flamingo Rd.:** A Change of Permit Holder (CPH) inspection resulted in closure due to 28 demerits. SNHD Regulations require that facilities earn 10 demerits or less at a scheduled CPH inspection. Violations included: food in the temperature danger zone, cold holding units not working properly, adulterated food, handwashing sinks not properly stocked, food not properly labeled, and potential contamination of food. A Food Safety Assessment Meeting (FSAM) had been conducted prior to the scheduled CPH inspection; therefore, a Supervisory conference was required prior to the reinspection. The facility successfully passed the reinspection with 10 demerits and was approved to operate.
- B. Vive Cancun Restaurant, 3513 E. Charleston Blvd.:** A CPH inspection resulted in closure due to 13 demerits. Violations included: cold holding units not working properly, food held in the temperature danger zone, and food adulterated and stored past its expiration date. The facility also had excessive structural deficiencies including no mop sink as required and severely damaged floors, walls, and coving. The operator was required to attend a Supervisory conference prior to reinspection. The operator agreed to a compliance schedule to replace the flooring throughout the facility. The remaining deficiencies were corrected, and the facility was reinspected and approved to operate.
- C. Starbucks #11735, 6080 Badura Ave.:** A major remodel was approved by SNHD staff. New furniture, floor, and wall finishes were added to the dining area and the front of house employee area. A nitrogen cold brew kegerator with draft tower was installed in the kitchen and multiple under the counter refrigerators were replaced. New rinse sinks for blenders and an ice bin were installed in countertops near the espresso machines to allow baristas to serve customers faster and more efficiently.
- D. Fuyue Market, 5700 Spring Mountain Rd.:** During a CPH inspection, staff found unpackaged and unlabeled cooked rice, wrapped in bamboo leaves, within the reach-in display cooler. The owner stated that the food had been made at home. Food must be prepared and stored at a permitted facility. Staff notified the new owner that the homemade food items cannot be sold to the public and they were removed from sale. The CPH was approved.
- E. Red Barrel Bar and Restaurant, 11261 S. Eastern Ave.:** Staff conducted a pre-permitting inspection of the facility. The facility occupies the first floor of a two-story building and another restaurant is located on the second floor. Several overhead waste lines were observed above food preparation areas. SNHD Regulations require secondary containment to be installed under any overhead waste lines. Staff also

observed a 40-gallon domestic water heater. Due to multiple hand sinks, service sinks, and a warewash machine, the 40-gallon water heater cannot supply adequate hot water to the facility. The operator installed secondary containment under the waste lines and a higher capacity water heater. The facility was approved to stock and operate.

- F. **Hyatt @ Silverton, 3333 Blue Diamond Rd.:** Staff conducted final permitting inspections for a Public Accommodation permit and two of three food permits. The banquet kitchen permit was released with minor corrections and the buffet permit was released with a follow-up inspection required. Corrections for the buffet included: ice machine not plumbed and two small reach-in refrigerators not operating due to no power at the outlet. The bar permit is still pending a final inspection.

## VI. AQUATIC HEALTH PROGRAM

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

<b>Aquatic Health Program Services</b>	<b>June 2018</b>	<b>June 2019</b>		<b>FY 17-18</b>	<b>FY 18-19</b>	
<b>New Projects Submitted to Plan Review</b>	101	74	↓	884	773	↓
<b>All Projects Released from Pool Plan Review</b>	142	56	↓	631	781	↑
<b>Total Operation Inspections</b>	403	566	↑	4,773	4,384	↓
<b>Complaint Investigations</b>	39	30	↓	229	226	↓
<b>Inactive Body of Water Surveys</b>	6	6	→	79	83	↑
<b>Total Program Services Completed</b>	691	732	↑	6,326	6,147	↓

### **Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 13**

#### **1. Enforcement Actions:**

- A. **Silverstone Ranch Townhomes Pool, 8721 Deering Bay Dr.:** On June 4, a routine inspection resulted in closure due to multiple broken suction outlet covers. The manager requested replacement covers from the pool company as soon as possible and locked all entrances to the pool until repairs were completed. The suction outlet covers were replaced and the aquatic venue was approved to reopen.
- B. **Village Square Apartments, 5025 Nellis Oasis Ln.:** On June 6, staff conducted a routine inspection at the facility. The barrier was in extremely poor condition and was being held at some locations with a rope tied to light poles to stabilize the fence on the interior of the aquatic venue. A compliance schedule was given to replace the barrier and management was instructed to contact Plan Review for the minor remodel.
- C. **Royal Mobile Home Park, 4470 Vegas Valley Dr.:** On June 6, an application was received for a minor remodel to install an autofill valve at the pool. The remodel inspection failed because the installation did not comply with the Regulations which require a backflow prevention device on the municipal water supply. A reinspection is still pending.
- D. **Buffalo Highlands Apartments Phase 2 Spa, 7601 W. Charleston Blvd.:** On June 11, a routine inspection resulted in closure due to a damaged suction outlet cover in the spa (multiple cracks observed). On June 14, a reinspection failed

because the new cover was installed incorrectly. The edge of the main drain cover had been trimmed and screw fittings had been modified from the manufacturer's design. Any modifications to the cover or improper installation can adversely impact the operation of the drain cover and increase the potential for injury or death. Corrections were made, and the facility was approved to operate on June 19.

- E. **Durango Canyon, 4515 S. Durango Dr.:** On June 12, staff conducted a routine inspection on the south spa. Two covers for the circulation and jet pump suction were broken. This poses an IHH to bathers and can cause suction entrapment. The spa was immediately closed. A reinspection has not yet been requested.
- F. **Cowabunga Bay Water Park, 900 Galleria Dr.:** On June 12, a complaint investigation was conducted for bathers becoming ill and an odor present throughout the facility. Water chemistries at the Adventure River, Wave Pool, and Kid's Activity Lagoon were within acceptable readings. All equipment was operational and in good repair, including chemical storage containers and associated chemical feed equipment. No odors were present and operating records showed compliant water chemistry history. The complaint was unsubstantiated.
- G. **Tropicana Village Mobile Home Park, 5900 W. Tropicana Ave.:** On June 13, staff conducted a routine inspection resulting in closure when the underwater light was found on and not protected by the GFCI. A reinspection was approved after repairs were made and the pool was reopened.
- H. **Flamingo LV Hotel and Casino, 3555 S. Las Vegas Blvd.:** On June 19, staff conducted routine inspections at the facility. The disinfectant feed system on the Lagoon Pool was remodeled without SNHD approval. The permit holder was given 30 days to return to the original equipment or submit a remodel application. A follow-up inspection will be conducted on July 19.
- I. **Hilton Grand Vacation Elara, 80 E. Harmon Ave.:** On June 19, staff conducted a routine inspection of the spa and found that the suction outlet covers were not secured with an adequate number of screws, per the manufacturer's installation instructions. The spa was closed, and the onsite pool operator secured all suction outlet covers before being allowed to reopen.
- J. **Casa Bella Apartments, 4965 S. Nellis Blvd.:** On June 20, a final permitting inspection resulted in closure due to chlorine levels in the pool being below minimum requirements and the northwest gate not self-latching/self-closing. A reinspection is still pending.
- K. **Madori Vistas, 8700 W. Post Rd.:** On June 25, the pre-plaster inspections for the pool and spa failed due to the pool dimensions and pumps not matching the approved plans. As built plans for the pool and evidence that the installed pumps are certified to NSF Standard 50, are required in order to pass the pre-plaster inspection.

## **VII. TRAINING AND COMPLIANCE**

1. Training Office staff attended a Food and Drug Administration (FDA) Webinar on Standards 7 and 9, on June 3.
2. Staff conducted a full mentorship team meeting and conference call with mentees for the National Association of County and City Health Officials (NACCHO) Mentorship Program on June 4.
3. Staff organized and gave the monthly Environmental Health (EH) Experience Days presentation to Touro University interns and newly hired Environmental Health Specialists (EHSs) on June 6.
4. Staff attended a meeting with the EH Training Officers regarding the training plan for new hires on June 6.

5. Staff submitted the Association of Food and Drug Officials (AFDO) Category 3 Training Grant Report on June 7.
6. Staff participated in the Conference for Food Protection (CFP) Council III - Product Assessment Sub-Committee conference call on June 7 and 12.
7. Staff provided Violations Standard Document (VSD) Training to EHS staff on June 11, 13, 17, 18, and 21.
8. Staff welcomed Summer Business Institute (SBI) Intern, Da'Quan Green, on June 10 and provided support and supervision throughout June.
9. Training Office and Food Operations staff attended the EH Foodborne Illness Taskforce (FIT) Huddle on June 10.
10. Training Office staff hosted a CFP Program Standards Subcommittee #3 meeting on June 12.
11. Staff attended HAZWOPER 8-hour refresher training at the Teamsters Local facility on June 19. This training was attended voluntarily on staff's own time.
12. Staff attended the Sharing Session from NACCHO regarding Program Standards 3 and 6 on June 20.
13. Staff participated in planning for the Outbreak Prevention and Response Conference on June 20.
14. Training Office staff provided Standardization Training and conducted standardization inspections for Food Operations staff. Four staff members completed SNHD Standards and four staff members were re-standardized.
15. Training Office staff conducted field training with EHS staff throughout the month.
16. Staff participated in the Food Establishment Resource Library Website Update Project.
17. Staff conducted dietary supplement and cosmetic manufacturing inspections.
18. 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.
19. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently twelve (12) cook chill/sous vide plans, nine (9) 2-barrier plans, eight (8) other HACCP plans, nine (9) waivers, and two (2) operational plans in review.
20. 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	June 2018	June 2019		FY 17-18	FY 18-19	
Facility Label Review Submissions	4	5	↑	74	90	↑
Facility Label Review Releases	4	5	↑	75	90	↑
Number of Labels Approved	102	76	↓	1,252	1,169	↓

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

Special Processes Review	June 2018	June 2019		FY 17-18	FY 18-19	
Cook Chill/Sous Vide Submissions	1	0	↓	2	6	↑
Cook Chill/Sous Vide Releases	0	0	→	5	6	↑
2-Barrier ROP Submissions	0	0	→	1	6	↑
2-Barrier ROP Releases	0	1	↑	1	5	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	8	2	↓
Other Special Processes Releases	0	1	↑	4	2	↓

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

Waivers & Operational Plans Review	June 2018	June 2019		FY 17-18	FY 18-19	
Waiver Review Submissions	0	0	→	2	2	→
Waiver Review Releases	0	0	→	3	5	↑
Operational Plan Submissions	0	1	↑	3	2	↓
Operational Plan Releases	0	0	→	2	8	↑

CDS/hh