



# Memorandum

**Date:** August 22, 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	July 2018	July 2019		FY 18-19	FY 19-20	
Routine Inspections	1,989	1,926	↓	1,989	1,926	↓
Reinspections	208	159	↓	208	159	↓
Downgrades	234	169	↓	234	169	↓
Closures	26	10	↓	26	10	↓
Special Events	58	52	↓	58	52	↓
Temporary Food Establishments & Tasting Event Booths	422	299	↓	422	299	↓
<b>TOTALS</b>	<b>2,937</b>	<b>2,615</b>	<b>↓</b>	<b>2,937</b>	<b>2,615</b>	<b>↓</b>

#### 1. Enforcement Actions and Investigations:

- A. **Alpine Springs Bottled Water, 6575 Arville St.:** On July 3, the facility was issued a Cease and Desist Order and required to recall products, per state law, due to two consecutive positive coliform tests. The water treatment distribution system was flushed, and the next two consecutive tests were negative for coliforms before the facility was approved to reopen on July 8.
- B. **Hans Texaco Snack Bar, 1550 W. Oakey Blvd.:** On July 11, the facility was closed as a result of an Imminent Health Hazard (IHH), pest infestation. The inspector documented six demerits. The facility was reinspected and reopened with three demerits on July 12.
- C. **Water Grill Bar, 3500 S. Las Vegas Blvd.:** On July 12, the facility was issued a Cease and Desist Order for an unpermitted oyster bar. On July 24, the facility was

closed for failure to adhere to the Cease and Desist Order. A remodel was eventually approved by Facility Design, Assessment, and Permitting staff.

- D. **El Tenampa, 556 N. Eastern Ave.:** On July 17, the facility was closed for an IHH, pest infestation. The facility was reinspected and reopened two days later with zero demerits.
  - E. **Tacos El Burrito Loco, 2401 S. Valley View Blvd.:** On July 18, the facility was closed for an IHH, lack of adequate refrigeration (59°F). The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits on July 23.
  - F. **District One, 3400 S. Jones Blvd.:** On July 18, the facility was issued a Cease and Desist Order when found operating with an IHH, active sewage discharge and blocked sewer pipe. The facility was reinspected and reopened the next day after repairs were completed.
  - G. **China Mama, 3420 S. Jones Blvd.:** On July 18, the facility was issued a Cease and Desist Order when found operating with an IHH, active sewage discharge and blocked sewer pipe. The facility was reinspected and reopened the next day after repairs were completed.
  - H. **M & M Soul Food Cafe, 2211 S. Las Vegas Blvd.:** On July 19, the facility was closed for a failed C grade reinspection. The inspector documented 25 demerits and three repeat major violations. The facility was reinspected and reopened with three demerits on July 30.
  - I. **Travelodge Continental Breakfast, 2830 S. Las Vegas Blvd.:** On July 23, staff investigated a valid complaint regarding cockroaches. Staff will continue to monitor the facility's pest control response.
  - J. **Thai Cuisine, 601 N. Nellis Blvd.:** On July 24, the facility was closed for an IHH, inadequate refrigeration. The facility was reinspected and reopened the next day with zero demerits.
  - K. **JB Margaritaville Restaurant, 3555 S. Las Vegas Blvd.:** On July 29, the facility was closed for an IHH, no hot water. The facility was reinspected and reopened the next day.
  - L. **Maria's Taco Shop, 7380 S. Eastern Ave.:** On July 30, a scheduled reinspection resulted in a closure for repeat violations and excessive demerits. The facility was reinspected and reopened the next day with zero demerits.
  - M. **Aria Buffet Sweets Station, 3730 S. Las Vegas Blvd.:** On July 31, staff investigated a valid complaint regarding improper glove usage and handwashing.
  - N. **Park MGM, 3770 S. Las Vegas Blvd.:** On July 31, staff investigated a flooding/sewage issue due to a backup of the main sewage line on the property. No permitted areas were affected, and management was actively addressing the situation before staff arrived. SNHD Solid Waste and Compliance staff will follow-up.
2. **Foodborne Illness Investigations:**
- A. **Oyshi Sushi, 7775 S. Rainbow Blvd.:** On July 5, staff responded to multiple reports of foodborne illness. Staff observed multiple issues that could lead to illness including food in the temperature danger zone and improper sanitizing of cutting boards. The investigation resulted in a B Downgrade. On July 22, the restaurant successfully passed their reinspection with an A grade.
  - B. **Park MGM EDR, 3770 S. Las Vegas Blvd.:** On July 19, staff responded to a lab-confirmed case of foodborne illness. Staff observed multiple issues that could lead to illness including raw foods stored next to ready-to-eat foods and a lack of sanitation of prep surfaces. The investigation resulted in a B Downgrade. On July 22, the restaurant successfully passed their reinspection with an A grade.

C. **El Super, 4610 W. Sahara Ave.:** On July 31, staff responded to a lab-confirmed case of foodborne illness. Staff observed multiple issues that could lead to illness including barehand contact with ready-to-eat foods and foods held in the temperature danger zone. The investigation resulted in a C Downgrade. A reinspection has not yet been scheduled.

3. **Onsite Intervention Training:**

A. Onsite Intervention Training was held with the following facilities: Smokey's Bistro at Hawaiian Marketplace, 3743 S. Las Vegas Blvd.; Caesars Bacchanal Buffet, 3570 S. Las Vegas Blvd.; Isla Mezcalitan Restaurant, 701 N. Nellis Blvd.; Palm Vietnamese Food to Go, 3768 S. Maryland Pkwy.; Taqueria el Buen Pastor, 301 S. Decatur Blvd.; and Taqueria el Buen Pastor, 318 E. Fremont St.

4. **Supervisory/Managerial Conferences:**

A. Conferences were held with the following facilities: Pho 87, 3620 S. Jones Blvd.; Stacks & Yolks, 7150 S. Durango Dr.; Water Grill Bar, 3500 S. Las Vegas Blvd.; Don Michael's Ristauranti, 4864 W. Lone Mountain Rd.; China One, 4490 W. Craig Rd.; M & M Soul Food, 2211 S. Las Vegas Blvd.; Playa Papagayos Seafood Restaurant, 4760 W. Sahara Ave.; and La Pupusa Loka, 1956 E. Charleston Blvd.

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	July 2018	July 2019		FY 18-19	FY 19-20	
Notices of Violations (New & Remails)	10	23	↑	10	23	↑
Adjudicated Hearing Cases	13	17	↑	13	17	↑
Total Cases Received	123	146	↑	123	146	↑
Hearing Penalties Assessed	\$15,50	\$23,42	↑	\$15,50	\$23,42	↑

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

Restricted Waste Management	July 2018	July 2019		FY 18-19	FY 19-20	
Inspections	246	305	↑	246	305	↑

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

Underground Storage Tanks	July 2018	July 2019		FY 18-19	FY 19-20	
Compliance Inspections	28	93	↑	28	93	↑
Final Installation/Upgrade/Repair Inspections	6	6	→	6	6	→
Closure Inspections	0	2	↑	0	2	↑
Spill Report Investigations	0	0	→	0	0	→
Reinspections	2	0	↓	2	0	↓

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

Permitted Disposal Facilities	July 2018	July 2019		FY 18-19	FY 19-20	
Inspections	18	21	↑	18	21	↑
Reinspections	2	2	→	2	2	→

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

- A. **Permits Issued** – Blind Center of Nevada (RC-Modification); H2O Environmental (WG-COO); and MMC Industrial and Environmental Services (WG-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** – Material Recovery Facilities (2); Recycling Centers (3); Transfer Station (1); and Waste Grease (1)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in August:** None

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

Asbestos Permitting Services	July 2018	July 2019		FY 18-19	FY 19-20	
Asbestos Permits Issued	61	67	↑	61	67	↑
Revised Asbestos Permits Issued	5	1	↓	5	1	↓

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

Subdivision Plan Review	July 2018	July 2019		FY 18-19	FY 19-20	
Tentative Maps-Received	12	33	↑	12	33	↑
Tentative Maps-Lot Count	776	2,173	↑	776	2,173	↑
Final Maps-Received	20	33	↑	20	33	↑
Final Maps-Lot Count	561	1,612	↑	561	1,612	↑
Final Maps-Signed	22	24	↑	22	24	↑
Final Maps (Signed)-Lot Count	718	1,147	↑	718	1,147	↑
Improvement Plans-Received	15	27	↑	15	27	↑
Improvement Plans-Lot Count	555	1,468	↑	555	1,468	↑
Expedited Improvement Plans-Received	1	10	↑	1	10	↑
Expedited Improvement Plans-Lot Count	37	755	↑	371	755	↑
Fees Paid	\$19,427	\$39,734	↑	\$19,427	\$39,734	↑

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

Individual Sewage Disposal Systems	July 2018	July 2019		FY 18-19	FY 19-20	
Residential ISDS Permits	6	10	↑	6	10	↑
Commercial ISDS Permits	4	2	↓	4	2	↓
Commercial Holding Tank Permits	1	1	→	1	1	→
Residential Tenant Improvements	23	24	↑	23	24	↑
Residential Certifications	2	0	↓	2	0	↓
Compliance Cases	4	3	↓	4	3	↓

**ENVIRONMENTAL HEALTH Safe Drinking Water Program = Fiscal Year Data**

Safe Drinking Water Program	July 2018	July 2019		FY 18-19	FY 19-20	
Public Water System Sanitary Surveys	0	7	↑	0	7	↑
Public Water System Violation Letters	0	0	→	0	0	→
Public Water System Complaints	0	1	↑	0	1	↑

**2. Safe Drinking Water Activity:**

- A. Three *coliform*-present sample events were reported. They were from two separate permits. All samples were *Escherichia coli*-absent. Two of the three *coliform*-present events were from Keystone Center (Sandy Valley) and the third was from the Boy Scout Camp (Spencer W. Kimball).
- B. **Venetian Palazzo:** The site's two June 2019 *coliform*-positives triggered a treatment technique self-assessment. The July 2019 assessment report concluded that their team had poor sample collection policies and concluded that no treatment and distribution system issues existed onsite.
- C. **Keystone Center:** The site has averaged at least one treatment technique trigger per year since 2016. The site's June and July 2019 *coliform*-present samples triggered a treatment technique assessment by a State approved assessor. That assessor's report concluded that the site sample taps were poorly maintained, and the site's *coliform*-positive *Escherichia coli*-absent history justified the installation of water disinfection system (e.g. hypochlorite). This is classified as a water project and cannot be completed until the system receives approval from the Nevada Division of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW) Engineering branch. Follow-up activities will be discussed in August.
- D. Staff continued to monitor water hauling activities for the following water systems:
  - **Speed Vegas** water hauling activities were previously approved as an element of the well construction project, CL-0005960-18. In March 2019, arsenic was detected at 0.021 mg/L. This permit is a transient non-community permit. SNHD staff will inform the permit owner about providing arsenic education and alternative water to employees.
  - **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). The duration of water hauling is set by NDEP. In June, SNHD staff

provided the Bureau of Land Management (BLM) staff with guidance that would 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 to September 30, 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.

### III. VECTOR CONTROL OFFICE

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

<b>Vector Control and Other EH Services</b>	<b>July 2018</b>	<b>July 2019</b>		<b>FY 18-19</b>	<b>FY 19-20</b>	
<b>West Nile Virus Surveillance Traps Set</b>	387	579	↑	387	579	↑
<b>West Nile Virus Surveillance Mosquitoes Tested</b>	9,431	6,576	↓	9,431	6,576	↓
<b>West Nile Virus Surveillance Submission Pools Tested</b>	379	414	↑	379	414	↑
<b>West Nile Virus Surveillance Positive Mosquitoes</b>	50	3,330	↑	50	3,330	↑
<b>West Nile Virus Surveillance Positive Submission Pools</b>	1	126	↑	1	126	↑
<b>Saint Louis Encephalitis Positive Mosquitoes</b>	152	452	↑	152	452	↑
<b>Saint Louis Encephalitis Positive Submission Pools</b>	5	25	↑	5	25	↑
<b>Western Equine Encephalitis Positive Mosquitoes</b>	0	0	→	0	0	→
<b>Western Equine Encephalitis Positive Pools</b>	0	0	→	0	0	→
<b>Elevated Blood Level Home Investigations</b>	2	0	↓	2	0	↓
<b>Healthy Homes/Landlord Tenant Response (LLT)</b>	21	12	↓	21	12	↓
<b>Public Accommodations Inspections</b>	11	6	↓	11	6	↓
<b>Public Accommodations Complaints</b>	17	17	→	17	17	→
<b>Mobile Home/Recreational Vehicle Park Inspections</b>	0	0	→	0	0	→
<b>Mobile Home/Recreational Vehicle Park Complaints</b>	2	0	↓	2	0	↓

**IV. SPECIAL PROGRAMS**

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

Special Programs	July 2018	July 2019		FY 18-19	FY 19-20	
School Food Facility Inspections	0	1	↑	0	1	↑
School Food Facility Complaints	0	0	→	0	0	→
School Facility Inspections	0	1	↑	0	1	↑
School Facility Complaints	0	0	→	0	0	→
Child Care Facility Inspections	59	35	↓	59	35	↓
Child Care Facility Complaints	5	3	↓	5	3	↓
Body Art Facility Inspections	31	39	↑	31	39	↑
Body Art Facility Complaints	1	2	↑	1	2	↑
Body Art Artist Special Event Inspections	2	2	→	2	2	→
<b>Total Program Services Completed</b>	<b>98</b>	<b>83</b>	<b>↓</b>	<b>98</b>	<b>83</b>	<b>↓</b>

**1. Child Care:**

**A. Kids Turf Academy, 1380 E. Silverado Ranch Blvd.:** On July 25, staff conducted a routine inspection of the facility and observed multiple violations. Violations observed in the classrooms included: no disinfectant available at the diaper changing station, provider not cleaning hands prior to handling clean diapers, failing to assist children with handwashing, physical hazards including diapers, plastic bags, and electrical cords accessible to children, damaged and dirty indoor and outdoor play equipment, and an incomplete injury/illness log. Violations observed in the kitchen included: barehand contact with ready-to-eat food, inadequate refrigeration resulting in foods being held in the temperature danger zone, no sanitizer available during food preparation, stem thermometer that was inaccurate and unable to be properly calibrated, Person-In-Charge (PIC) not knowledgeable regarding safe food handling, and staff working in the kitchen with expired health cards. The child care facility was found to be non-compliant and the kitchen received a C Downgrade. The facility was given fifteen business days to correct the violations. Staff also observed that the facility had been reconfigured from ten classrooms to five without going through the plan review process. The permit holder was given five days to contact Facility Design, Assessment, and Permitting to apply for a remodel. Staff will continue to follow-up.

V. FACILITY DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	July 2018	July 2019		FY 18-19	FY 19-20	
Food Safety Assessment Meetings	4	20	↑	4	20	↑
Total Food Pre-Permitting Services	821	951	↑	821	951	↑
Total Service Request Intake	347	400	↑	347	400	↑
Total Service Request Released	392	360	↓	392	360	↓
Total Service Requests Currently in Pre-Permitting	1,267	1,562	↑			

1. Enforcement Actions and Investigations:

- A. **McDonald's, 2020 N. Rainbow Blvd.:** Staff conducted a remodel survey for a new dishwasher. Upon completion of the dishwasher cycle, the sanitizer level was below the required 50-100 parts per million (ppm) of chlorine. The dishwasher utilized a new sanitizer dispensing system that dispensed a premeasured sanitizer tablet into the dishwasher during the sanitizing cycle. Multiple attempts were conducted to measure the sanitizer levels and no measurable level of sanitizer could be detected. Staff recommended that the unit be serviced by a qualified technician and the dishwasher was taken out of service. After the unit was repaired, proper sanitizer levels were verified, and the dishwasher was approved for operation.
- B. **The Crack Shack at Park MGM, 3770 S. Las Vegas Blvd.:** A final permitting inspection was approved; however, there were some issues which required a follow-up inspection. The issues included a soda dispenser and a dipper well not yet installed, inadequate lighting above some food preparation areas, and a secondary condensate drain line was positioned directly above the storage of clean dishware. Staff verified that all items were corrected at a subsequent reinspection.
- C. **La Sierrita Taco Shop, 941 N. Pecos Rd.:** A Change of Permit Holder (CPH) inspection resulted in failure due to insufficient hot water at the three-compartment sink, inadequate refrigeration, and several uncontrolled risk factors for foodborne illness. Staff documented 28 demerits. SNHD Regulations require that facilities earn 10 demerits or less at a scheduled CPH permitting inspection. Observed violations included: refrigerator not operating at a safe temperature, food held at unsafe temperatures in long term cold storage, unlabeled chemical spray bottle, sanitizer concentration low in the sanitizer bucket, soiled kitchenware stored as clean, and a broken backflow prevention device. After the operator successfully passed a Food Safety Assessment Meeting (FSAM) and reinspection, the health permit was approved.
- D. **Café at the Apothecary Shoppe, 4240 W. Flamingo Rd.:** During a scheduled CPH inspection, an unpermitted dry storage room was discovered on the second floor containing unopened Non-Time/Temperature Control for Safety (TCS) foods, kitchen utensils, and paper products. The applicant was instructed to relocate all food products to the permitted kitchen on the first floor or apply for a dry storage/warehouse permit. The applicant initially scheduled a plan review for the additional permit, but ultimately decided to relocate all food items.
- E. **La Taqueria, 3480 S. Maryland Pkwy.:** A CPH inspection resulted in closure due to several uncontrolled risk factors for foodborne illness. The inspector documented



22 demerits. An FSAM had been conducted prior to the inspection with the participants demonstrating adequate food safety knowledge. Observed violations included: lack of adequate refrigeration, all TCS foods in the walk-in refrigerator at unsafe temperatures, an additional cold holding unit not working properly, food held past expiration dates, food not protected from potential contamination during storage, and sanitizer concentration low in the sanitizer bucket. The facility remains closed pending a Supervisory Conference.

- F. **Lovelady Brewing Company, 20 S. Water St.:** Staff conducted a survey to allow the owner to start serving a limited menu of foods. The owner had obtained approval from the Henderson Fire Department and the Henderson Building Department prior to consulting with Southern Nevada Health District. The approved food service is limited to pre-cooked foods for reheat such as chicken bakes, hot dogs, and frozen pizzas.

**VI. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Program Services	July 2018	July 2019		FY 18-19	FY 19-20	
<b>New Projects Submitted to Plan Review</b>	51	61	↑	51	61	↑
<b>All Projects Released from Pool Plan Review</b>	103	63	↓	103	63	↓
<b>Total Operation Inspections</b>	376	531	↑	376	531	↑
<b>Complaint Investigations</b>	38	49	↑	38	49	↑
<b>Inactive Body of Water Surveys</b>	5	2	↓	5	2	↓
<b>Total Program Services Completed</b>	573	706	↑	573	706	↑

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

**1. Enforcement Actions:**

- A. **Venetian Hotel & Casino; 3355 S. Las Vegas Blvd.:** On July 3, a final permitting inspection was conducted for the facility’s East Spa 1. The west deck surface was not properly finished with slip resistant material. Follow-up documentation was provided indicating that the requirements for coefficient of friction had been met. The aquatic venue was approved for operation.
- B. **JW Marriott/Rampart Hotel, 221 N. Rampart Blvd.:** A minor remodel was performed on the Women’s Health Spa. New flooring was installed along with new interior tile for the two deluge showers. On July 3, the facility failed a final remodel inspection due to lack of proper signage for the deluge showers and lack of a contrasting edge on the deluge shower’s steps. Additionally, the newly installed flooring did not lay flush with spa skimmers and coping stones, posing tripping risks and hazardous conditions to bare feet. The contractors and property management corrected all violations and the facility was approved for operation.
- C. **Ridge on Charleston, 3040 E. Charleston Blvd.:** On July 11, staff conducted a remodel inspection for a newly installed section of fencing for the enclosure and found unapproved alterations to equipment for the pool and spa. The permit holder was advised to submit remodel applications within 30 days or return the equipment

back to the original configuration. The aquatic venues will remain closed, pending approval of plans and finished construction.

- D. **Renaissance Villas, 5419 W. Tropicana Ave.:** On July 15, staff responded to a complaint alleging that the bottom of the pool was not visible. The complaint was not valid at the time of the investigation, but chlorine stabilizer (cyanuric acid) levels were over the 100 ppm maximum. The pool company required education and clarification on this new requirement and indicated that they will have the issue addressed within one week.
- E. **Red Rock Country Club, 2250 Red Springs Dr.:** On July 15, staff conducted a routine inspection and noticed that one of the suction outlet covers in the adult pool was broken. This poses as an IHH to bathers and can cause suction entrapment. The pool remains closed pending replacement of the covers and an approved reinspection.
- F. **Tenaya Senior Apartments, 4200 N. Tenaya Way:** On July 17, pre-plaster reinspections for the pool and spa failed due to the pool dimensions and an installed jet pump not matching the approved plans. The permit was approved following resubmission of the plans and pump replacement.
- G. **The Village, 1065 E. Tropicana Ave.:** On July 17, staff found multiple issues at a pre-plaster inspection. Issues included the disinfectant feeder system not in place, the backflow prevention device had not been tested and tagged, and no barrier installed around the pool as it is located in a space completely surrounded by the apartment building. Windows from the apartments could potentially open directly into the pool enclosure because the window stops had been installed with removable screws. After discussions with Clark County Building and Fire Prevention staff and facility representatives, management was required to submit a plan to ensure that the windows could not be opened more than four inches and that window stops be reinstalled with rivets rather than removable screws. The contractor was approved to proceed with construction.
- H. **Canyon Willow East, 5205 Caspian Springs Dr.:** On July 18, staff responded to a complaint alleging insufficient water circulation, dirt in the pool, filters not maintained, and murky pool water. The aquatic venue was management closed at the time of the investigation. The circulation system was inoperable and disassembled due to the replacement of the filter. The permit holder was required to ensure that the filter was replaced with the same make and model as previously approved or submit a remodel application. The pool service company was instructed to contact SNHD for a reinspection once the work was completed.

## **VII. TRAINING AND COMPLIANCE**

1. Training Office staff organized and gave the monthly Environmental Health (EH) Experience Days presentation to Touro University interns on July 2.
2. Staff conducted a group conference call with mentees for the National Association of County and City Health Officials (NACCHO) Mentorship Program on July 2.
3. Training Office staff attended a meeting with the EH Training Officers regarding training plans for new hires.
4. Training Office and Food Operations staff attended the EH Foodborne Illness Taskforce (FIT) Huddle on July 3.
5. Staff participated in a United States Department of Agriculture (USDA) Food Safety Inspection Service (FSIS) Focus Group on *Listeria monocytogenes* Outreach on July 9.
6. Staff attended and presented at the National Environmental Health Association's (NEHA) Annual Educational Conference (AEC) in Nashville, Tennessee from July 10 through 13.
7. Staff participated in the CFP Council III - Product Assessment Sub-Committee

- conference call on July 17.
8. Training Office staff provided ServSafe training to new EH staff on July 12 and the exam was given on July 19.
  9. Training Office staff provided new hire orientation to one new Environmental Health Specialist (EHS) assigned to Solid Waste and Compliance on July 15.
  10. Staff provided support and supervision for the Summer Business Institute (SBI) Intern, Da'Quan Green, throughout the month.
  11. Staff conducted individual conference calls with mentees for the NACCHO Mentorship Program on July 16.
  12. Staff participated in planning for the Outbreak Prevention and Response Conference on July 19.
  13. Staff participated in the Food Safety Partnership meeting on July 22. Training for food handlers was provided in English and Spanish after the meeting.
  14. Training Office staff attended an Incident Command System (ICS) Planning meeting for the Hepatitis A Outbreak response on July 25. Training Office staff will be incorporated into the command structure for the currently active response efforts.
  15. Staff participated in the Nevada Statewide CBD (cannabidiol) conference call on July 26.
  16. Staff attended the NACCHO virtual workshop, Food Safety Summit, on July 26.
  17. Training Office staff provided Standardization Training and conducted standardization inspections for Food Operations EHSs throughout the month.
  18. Training Office staff conducted field training with EHS staff throughout the month.
  19. Staff participated in the Food Establishment Resource Library Website Update Project.
  20. Staff conducted dietary supplement and cosmetic manufacturing inspections throughout the month. Cross-training was provided amongst Training Office staff for conducting supplement manufacturer inspections.
  21. 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.
  22. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently twelve cook chill/sous vide plans, ten 2-barrier plans, eight other HACCP plans, nine waivers, and two operational plans in review.
  23. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 19 facilities in label review.

**VIII. SPECIAL PROCESSES**

<b>ENVIRONMENTAL HEALTH Label Review – Fiscal Year</b>						
<b>Data</b>						
<b>Label Review</b>	<b>July 2018</b>	<b>July 2019</b>		<b>FY 18-19</b>	<b>FY 19-20</b>	
<b>Facility Label Review Submissions</b>	7	10	↑	7	10	↑
<b>Facility Label Review Releases</b>	7	5	↓	7	5	↓
<b>Number of Labels Approved</b>	145	138	↓	145	138	↓

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

Special Processes Review	July 2018	July 2019		FY 18-19	FY 19-20	
Cook Chill/Sous Vide Submissions	0	1	↑	0	1	↑
Cook Chill/Sous Vide Releases	0	1	↑	0	1	↑
2-Barrier ROP Submissions	0	1	↑	0	1	↑
2-Barrier ROP Releases	0	0	→	0	0	→
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	0	0	→
Other Special Processes Releases	0	0	→	0	0	→

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

Waivers & Operational Plans Review	July 2018	July 2019		FY 18-19	FY 19-20	
Waiver Review Submissions	0	1	↑	0	1	↑
Waiver Review Releases	0	1	↑	0	1	↑
Operational Plan Submissions	0	0	→	0	0	→
Operational Plan Releases	0	0	→	0	0	→

CDS/hh