



Memorandum

Date: October 24, 2019

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* *CS*
Fermin Leguen, MD, MPH, *Acting Chief Health Officer* *FL*

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Routine Inspections	1,729	1,949	↑	6,028	5,930	↓
Reinspections	187	185	↓	687	523	↓
Downgrades	147	183	↑	635	519	↓
Closures	17	18	↑	66	45	↓
Special Events	109	95	↓	228	241	↑
Temporary Food Establishments & Tasting Event Booths	813	1,034	↑	1,348	1,612	↑
TOTALS	3,002	3,464	↑	8,992	8,870	↓

1. Enforcement Actions and Investigations:

- A. **JP Catering, 6112 W. Flamingo Rd.:** On September 3, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The facility reopened three days later with zero demerits.
- B. **Family Dollar #5354, 1401 N. Decatur Blvd.:** On September 6, the facility was closed for failing to meet the 48-hour compliance schedule given for a rodent infestation. The facility was reinspected and reopened the next day with zero demerits.
- C. **El Buen Taco #1, 439 Rock Quarry St.:** On September 9, the facility was closed for an IHH, lack of adequate refrigeration (71°F-47°F). The inspector documented 26 demerits. The facility remains closed at this time.

- D. **Rincon Catracho, 4110 S. Maryland Pkwy.:** On September 11, the facility was closed for two IHHs, lack of adequate handwashing facilities and other conditions that may endanger the public (active construction taking place during food preparation and cooking). The inspector documented 33 demerits. The facility was reinspected and reopened with eight demerits on September 13.
 - E. **Pasta Idea (now Bigoli's Italian Restaurant), 7668 W. Lake Mead Blvd.:** On September 12, the facility was closed because a Change of Permit Holder (CPH) was identified and the inspection exceeded the allowable demerits (10). The inspector documented 25 demerits. The facility remains closed at this time.
 - F. **M & M Soul Food Cafe, 211 S. Las Vegas Blvd.:** On September 17, the facility was closed for a failed reinspection. The inspector documented 33 demerits. The facility was reinspected and reopened with zero demerits two days later.
 - G. **Paris Main Dish Room, 3655 S. Las Vegas Blvd.:** On September 17, the permit area was closed for an IHH, cockroach infestation. The facility was placed into the Administrative Process as a result of two consecutive closures in a permitted area. The permit area was reopened after Intervention and Pest Audit training was provided on September 24.
 - H. **Tejuinos Don Raul, 4640 E. Lake Mead Blvd.:** On September 19, the facility was closed for an IHH, inadequate refrigeration. There was also no water at the hand sink. The facility is still closed at this time.
 - I. **Pachuca Hidalgo Catering #2, 2111 N. Decatur Blvd.:** On September 23, the facility was closed for an IHH, lack of adequate handwashing facilities. The inspector documented 21 demerits. The facility was reinspected and reopened with zero demerits two days later.
 - J. **Food Mart Snack Bar, 770 E. Horizon Dr.:** During a complaint investigation on September 24, the facility was closed for an IHH, no hot water. The operator was aware of the issue and was waiting on a new gas meter to be installed. The facility reinspected and reopened later that day after the hot water was restored.
 - K. **Cafe Americano, 3570 S. Las Vegas Blvd.:** On September 26, staff investigated a complaint alleging that waste was not being disposed of properly. Staff found plumbing from an unpermitted, outdoor beverage station that was not plumbed to sewer. Staff issued a Cease and Desist Order and required cleanup of the area.
 - L. **Sammy's Doghouse, 2191 E. Tropicana Ave.:** On September 26, the facility was closed for having a C Downgrade with multiple repeat violations. The inspector documented 19 demerits. The facility remains closed until a meeting of non-compliance is held and Intervention Training is completed.
 - M. **Little Dumpling Restaurant, 6430 Sky Pointe Dr.:** On September 27, the facility was closed for an IHH, cockroach infestation. They were reinspected and reopened with zero demerits three days later.
 - N. **Slidin Thru Mobile, 549 Empire Mesa Way:** On September 28, the unit was closed for an IHH, inadequate refrigeration. The unit was reinspection and reopened with zero demerits on October 1.
 - O. **Poker Palace Restaurant, 2757 N. Las Vegas Blvd.:** On September 28, the facility was closed for an IHH, no hot water. The facility was reinspected and reopened with three demerits two days later.
2. **Foodborne Illness Investigations:**
- A. **Asian Star Buffet, 3131 N. Rainbow Blvd.:** On September 5, staff responded to multiple complaints of foodborne illness. Staff observed multiple issues that could lead to illness including raw foods stored where they could contaminate ready-to-eat foods and foods stored in the temperature danger zone. The investigation resulted

in a C Downgrade. The restaurant successfully passed their reinspection with an A Grade on October 1.

- B. **Texas de Brazil, 6533 S. Las Vegas Blvd.:** On September 6, staff responded to multiple complaints of foodborne illness. Staff observed issues that could lead to illness including improper cooling and food handlers not washing hands properly when required. The investigation resulted in a C Downgrade. The restaurant successfully passed their reinspection with an A Grade on September 13.
 - C. **Jack in the Box, 4860 S. Decatur Blvd.:** On September 9, staff responded to a lab confirmed case of foodborne illness. The investigation resulted in an A Grade.
 - D. **Carl's Jr., 6960 W. Tropicana Ave.:** On September 16, staff responded to multiple complaints of illness. The investigation resulted in an A Grade.
 - E. **Cheesecake Factory, 3500 S. Las Vegas Blvd.:** On September 13, staff responded to a lab confirmed case of foodborne illness. Staff observed multiple issues that could lead to illness including food handlers not washing hands when required and no sanitizer present during food preparation. The investigation resulted in a B Downgrade. The restaurant successfully passed their reinspection with an A Grade on September 24.
 - F. **El Pollo Loco, 2401 S. Decatur Blvd.:** On September 20, staff responded to multiple complaints of foodborne illness. The investigation resulted in an A Grade.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: China a Go Go-Losee, 5960 Losee Rd.; El Tenampa, 556 N. Eastern Ave.; Bo Bo China, 8465 W. Sahara Ave.; Mama's Pizzeria, 3030 S. Needles Hwy.; and Paris Hotel and Casino, 3655 S. Las Vegas Blvd.
4. **Supervisory/Managerial Conferences:**
- A. Conferences were held with the following facilities: M & M Soul Food Cafe, 2211 S. Las Vegas Blvd.; El Buen Taco #1, 439 Rock Quarry St.; Carlito's Cuban Food and Cafeteria, 115 N. Decatur Blvd.; Rincon Catracho, 4110 S. Maryland Pkwy.; Pachuca Hidalgo Catering #2, 2111 N. Decatur Blvd.; and Emeril's New Orleans Fish House, 3799 S. Las Vegas Blvd.
5. **Community Outreach:**
- A. Staff held a vendor meeting for Bite of Las Vegas Special Event participants.
 - B. Staff held a vendor meeting for Life is Beautiful Special Event participants.
 - C. Staff participated in the University of Nevada Las Vegas (UNLV) School of Public Health recruitment event for undergraduate students exploring majors.

II. **SOLID WASTE AND COMPLIANCE PROGRAMS**

ENVIRONMENTAL HEALTH Solid Waste Management Authority (SWMA) Illegal Dumping Complaints and Hearing Officer Process – Fiscal Year Data

Illegal Dumping and Hearing Officer Process	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Notices of Violations (New & Remails)	14	0	↓	33	33	→
Adjudicated Hearing Cases	8	10	↑	31	37	↑
Total Cases Received	109	124	↑	393	440	↑
Total Cases Referred to Other Agencies	0	24	↑	14	73	↑
Hearing Penalties Assessed	\$8,000	\$12,500	↑	\$38,500	\$41,175	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Inspections	176	256	↑	712	812	↑

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

Underground Storage Tanks	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Compliance Inspections	65	68	↑	159	210	↑
Final Installation/Upgrade/Repair Inspections	5	9	↑	31	24	↓
Closure Inspections	1	0	↓	3	4	↑
Spill Report Investigations	2	2	→	3	3	→
Reinspections	4	0	↓	8	0	↓

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

Permitted Disposal Facilities	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Inspections	14	11	↓	54	55	↑
Reinspections	1	2	↑	6	9	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Liberty Salvage Materials Inc. (RC-Modification); and Rocky Mountain Recycling (MRF-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 Facilities (3); Recycling Centers (4); and Transfer Station (1)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in October:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Asbestos Permits Issued	80	87	↑	213	246	↑
Revised Asbestos Permits Issued	3	3	→	11	9	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Tentative Maps-Received	22	29	↑	59	88	↑
Tentative Maps-Lot Count	1,139	1,615	↑	3,645	4,886	↑
Final Maps-Received	15	34	↑	62	114	↑
Final Maps-Lot Count	255	1,112	↑	1,511	5,000	↑
Final Maps-Signed	13	28	↑	58	65	↑
Final Maps (Signed)-Lot Count	606	1,276	↑	3,034	2,880	↓
Improvement Plans-Received	22	32	↑	56	99	↑
Improvement Plans-Lot Count	598	974	↑	1,810	4,902	↑
Expedited Improvement Plans-Received	2	0	↓	6	18	↑
Expedited Improvement Plans-Lot Count	79	0	↓	283	1,444	↑
Fees Paid	\$21,539	\$61,712	↑	\$65,211	\$163,235	↑

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

Individual Sewage Disposal Systems	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Residential ISDS Permits	9	7	↓	22	29	↑
Commercial ISDS Permits	0	0	→	0	4	↑
Residential Pool Plan Reviews	5	0	↓	13	4	↓
Loan Certifications	12	29	↑	46	84	↑
Tenant Improvements	0	0	→	3	5	↑
Compliance Issues Resolved (pre-permitting)	1	10	↑	11	18	↑
Compliance Cases Resolved (post-permitting)	9	7	↓	22	29	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Public Water System Sanitary Surveys	7	3	↓	13	17	↑
Public Water System Violation Letters	0	0	→	1	0	↓
Public Water System Complaints	0	0	→	0	1	↑

2. Safe Drinking Water Activity:

- A. Two *coliform*-present sample events were reported. Those were from a single permit, The Grove Bistro. All samples were *Escherichia coli*-absent.
- B. **Keystone Center:** On August 1, a Level 2 Assessment was completed in response to the site's June-July *coliform*-present samples. Although the site was assigned an interim deadline of August 30, that was extended to September 6. The permit was approved to have an extension to install a chlorinator at the water well. That extension

requires upcoming interim milestones on October 25 and December 12. The site also improved the conditions of their sample sites.

- C. **McWilliams Campgrounds:** The facility had *coliform*-positives in August and confirmation of *coliform* sample events. The permit team submitted their Level 1 Assessment findings on October 1 and associated the *coliform*-positives to a leaking hydrant within the Old Mill service area. SNHD will provide comments in October.
- D. **Moapa Valley Water District:** On September 10, the permit's manager reported that a section of the system's water transmission network had ruptured affecting a school. Repairs were completed the same day. Precautionary Tier 1 public notification (PN) was distributed to the affected area. Facsimiles of schematics depicting the affected area and public notification were received the same day. On September 12, a permit representative reported that September 10 and 11 *coliform* samples were *coliform*-absent and communicated the Tier 1 would be rescinded by close of business (COB). No waterborne illnesses were reported to SNHD. The permit team was thanked for their time and dedication. Documents were filed with the State archives.
- E. **Bermuda Palms:** On July 30, SNHD staff informed and provided guidance to the permit team regarding the arsenic running annual average (RAA) having exceeded the maximum contaminant level (MCL); the RAA was 200% of MCL. On September 6, a permit representative communicated that the arsenic treatment plant was serviced at the end of August. Arsenic concentrations were less than 20% of the MCL, a significant reduction. Although the site has corrected the arsenic treatment plant issue, the site will not have enough data to return-to-compliance (RTC) until CY2020Q2. Until then, the permit will be mandated to update their Tier 2 public notification every 90 days. Alternative safe water (e.g. commercially bottled water) will remain available to the residents until at least November.
- F. **The Grove Bistro:** On September 17, due to a logistical error, the site's lab accounted for a routine monthly *coliform* sample while the permit administrator was servicing the site's chlorinator. That sample was reported *coliform*-present the next day. The permit team failed to account for confirmation samples by COB September 19; those samples were accounted for on September 25. The permit team was provided guidance about the lapsed time, triggering a new sampling plan and a Level 1 Assessment by October 24.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
West Nile Virus Surveillance Traps Set	377	494	↑	1,147	1,643	↑
West Nile Virus Surveillance Mosquitoes Tested	4,105	2,574	↓	18,793	14,123	↓
West Nile Virus Surveillance Submission Pools Tested	223	390	↑	820	1,201	↑
West Nile Virus Surveillance Positive Mosquitoes	0	80	↑	0	5,108	↑
West Nile Virus Surveillance Positive Submission Pools	0	4	↑	0	196	↑
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	152	452	↑
Saint Louis Encephalitis Positive Submission Pools	0	0	→	5	25	↑
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	→	0	0	→
Elevated Blood Level Home Investigations	0	3	↑	3	4	↑
Healthy Homes/Landlord Tenant Response (LLT)	5	3	↓	41	21	↓
Public Accommodations Inspections	15	11	↓	42	18	↓
Public Accommodations Complaints	24	27	↑	73	64	↓
Mobile Home/Recreational Vehicle Park Inspections	1	2	↑	1	2	↑
Mobile Home/Recreational Vehicle Park Complaints	4	3	↓	6	4	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
School Food Facility Inspections	109	92	↓	146	125	↓
School Food Facility Complaints	1	3	↑	1	4	↑
School Facility Inspections	119	104	↓	169	145	↓
School Facility Complaints	2	2	→	7	8	↑
Child Care Facility Inspections	12	14	↑	112	65	↓
Child Care Facility Complaints	3	5	↑	12	10	↓
Body Art Facility Inspections	62	59	↓	144	164	↑
Body Art Facility Complaints	5	2	↓	6	7	↑
Body Art Artist Special Event Inspections	7	8	↑	9	62	↑
Total Program Services Completed	320	289	↓	606	590	↓

1. Schools:

- A. **King Jr., Martin Luther Elementary School, 2260 Betty Ln.:** During a routine inspection on September 6, staff observed various classrooms infested with ants. The ants were crawling on top of students' and teachers' desks. Staff issued a Cease and Desisted Order for all eating in the classrooms. CCSD pest control provided treatment. A follow-up program by CCSD to ensure effective pest control is being created. SNHD staff will continue to monitor the situation to ensure that the issue is adequately addressed.
- B. **Cambeiro, Arturo Elementary School, 2851 Harris Ave.:** On September 17, staff investigated a complaint alleging bedbugs in the 5th Grade classroom. SNHD staff did not observe bedbugs in the room; however, school staff found some earlier and took the necessary steps to control the pests. SNHD staff will continue to monitor the situation.
- C. **Guinn, Kenny Junior High School, 4150 S. Torrey Pines Dr.:** During a routine inspection on September 17, staff found that the high temperature water sanitizing warewashing machine in the kitchen was not functioning properly. The temperature of the sanitizing rinse was only reaching 92°F, not the 160°F specified by the manufacturer. The machine was taken out of service until repairs could be made. On October 1, staff verified the repairs and approved the machine for use.
- D. **Culley, Paul E. Elementary School, 1200 N. Mallard St.:** During a routine inspection on September 24, staff observed a leaking backflow prevention device on the water line supplying the school. The leak has been observed during the past three routine inspections going back to the fall semester of 2018. The leak is creating standing water that could contribute to mosquito breeding sources. Staff notified CCSD Risk Management who will ensure that the device is repaired.
- E. **Legacy High School, 150 W. Deer Springs Way:** During a routine inspection on September 26, staff discovered an unpermitted concession stand in the school gymnasium. Time/Temperature Control for Safety (TCS) foods with the potential to cause illness were being stored at unsafe temperatures (62°F in a reach-in refrigerator). SNHD staff issued a Cease and Desist Order and all TCS foods were destroyed. The concession stand can only serve commercially prepared, individually

packaged, or shelf stable foods. Staff will follow-up at the next inspection to ensure compliance.

F. Goynes, Theron & Naomi Elementary School, 3409 W. Deer Springs Way: During a routine inspection on September 27, staff observed a severe infestation of ants in the multipurpose room and school kitchen. School staff were instructed to discontinue the service of open foods until the infestation was adequately addressed and steps were taken to prevent recurrence. SNHD staff will continue to monitor the situation.

G. On September 19, staff from Special Programs and Facility Design, Assessment, and Permitting attended a Clark County School District staff meeting for high school and middle school principals to present on the revised food policy for schools. The policy addresses foods that are prepared and sold outside of CCSD's foodservice program.

2. Child Care:

A. Infinity Learning Center, 8985 W. Flamingo Rd.: On September 6, Special Programs and Office of Epidemiology and Disease Surveillance staff investigated a complaint alleging an outbreak of Hand-Foot-and-Mouth disease (HFMD). The facility's illness log listed five children with HFMD. All children were sent home when signs of the illness were detected. Three of the children returned with doctor's notes clearing them for attendance. All cases were from the infant and toddler rooms. According to facility staff, toys in these rooms are cleaned and disinfected daily. As staff see toys placed in the children's mouths, the toys are set aside to be cleaned later. Staff was using bleach for sanitizer and disinfectant. The complaint was valid but being adequately addressed.

B. Staff applied for a grant from the Association of Food and Drug Officials to provide training for food handlers in child care settings. The award announcement is expected in November.

V. FACILITY DESIGN ASSESSMENT & PERMITTING (FDAP)

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

	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	5	9	↑	19	39	↑
Total Food Pre-Permitting Services	1,004	1,267	↑	3,364	3,715	↑
Total Service Request Intake	277	257	↓	1,004	887	↓
Total Service Request Released	253	303	↑	812	861	↑
Total Service Requests Currently in Pre-Permitting	1,430	1,560	↑			

1. Enforcement Actions and Investigations:

A. Starbucks, Various Locations: Staff conducted remodel inspections for various Starbucks stores involving the addition of Nitro coffee tap equipment. Facilities were found to have mounted the equipment on wood substrate, which could swell when liquids become absorbed into it. SNHD Regulations require that wood-based support structures be fully encapsulated with stainless steel, fiber reinforced plastic (FRP), or other approved materials. The projects were approved with stipulations to

remediate the situation and the contractor agreed to install FRP over the wood. Follow-up surveys are pending.

- B. Baroque Beauty Center, 3100 S. Durango Dr.:** A salon owner inquired about what would be required to conduct a process known as plasma skin tightening. Staff researched the process and found that it is considered a cosmetology procedure which SNHD does not regulate. The salon owner was advised to contact the Nevada State Cosmetology Board.
- C. MGM Service Bars, Various Locations.** Plans were submitted and approved for 25 service bar remodels on MGM properties. The remodels involve the addition of automated liquor dispensers called Smart Bars. A Smart Bar is similar to a single nozzle soda machine and allows the facility to program specific drink recipes for a consistent pour. Some of the remodels have been approved to operate already and the remaining have upcoming final inspections.
- D. Carlito's Cuban Food Bakery, 2680 S. Maryland Pkwy.:** At a pre-permitting inspection, staff found the buildout was different from the approved plans. A three-compartment sink shown on the plans had been removed due to the inability to connect to the establishment's existing outdoor grease interceptor. Since an existing three-compartment sink was available for warewashing in another permitted area, the applicant was instructed to submit revised plans and a standard operating procedure for warewashing at the existing sink. The final inspection is still pending.
- E. Honeymee, 3411 S. Las Vegas Blvd.:** During the pre-permitting inspection, staff found the buildout was different from the approved plans. A wall-hung hand sink had been replaced with a drop-in sink installed in the service counter. The new sink was not sanitation certified and had been improperly installed flush with a millwork and laminate cabinet underneath. SNHD Regulations require a wall-hung hand sink and do not allow wood cabinetry in wet areas. The permit was approved after the original plans were followed.
- F. AM PM #42439, 551 N. Lamb Blvd.:** A remodel inspection resulted in closure due to a cockroach infestation, insufficient hot water at the three-compartment sink, and several uncontrolled risk factors for foodborne illness. The inspector documented 23 demerits. Violations included: food equipment stored next to the hand sink, food handler personal drink stored with food for customers, hand sink blocked by equipment, no paper towels at the hand sink, refrigerated display case not operating at a safe temperature, and the manager lacked adequate food safety knowledge. The owner corrected the violations prior to a reinspection and the health permit was approved.
- G. Napoli Pizzeria, 6121 W. Lake Mead Blvd.:** During a pre-permitting inspection, staff determined that the facility was connected to a common grease interceptor with a lift station. The lift station was installed to pump the grease interceptor effluent to the sewer line which is at a higher elevation. The facility did not have a warning alarm and light as required by SNHD Regulations to notify the operator if the lift station is not operating properly. Prior to the final inspection, the contractor installed the alarm system and the health permit was approved.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
New Projects Submitted to Plan Review	37	70	↑	174	222	↑
All Projects Released from Pool Plan Review	86	71	↓	278	223	↓
Total Operation Inspections	385	456	↑	1,294	1,597	↑
Complaint Investigations	21	36	↑	102	146	↑
Inactive Body of Water Surveys	16	3	↓	30	8	↓
Total Program Services Completed	545	636	↑	1,878	2,196	↑

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

1. Enforcement Actions:

- A. **Arrow Palms Mobile Home Park (MHP), 543 N. Lamb Blvd.:** On September 10, staff investigated a complaint of a green pool. The complaint was valid, but management had already begun corrective actions. Staff also noticed that the enclosure gate had fallen and was being held together with a chain, which could allow unauthorized access to the aquatic venue. A reinspection is still pending.
- B. **Terracina Apartments, 510 College Dr.:** During a routine inspection on September 11, the aquatic venue was closed for multiple violations. Violations included high chlorine and cyanuric acid levels. Exposure to high chlorine can create potential skin and/or eye irritation. High cyanuric acid levels make the chlorine less effective, thereby increasing the chance of waterborne illnesses. Several gauges were also nonfunctional. The certified pool operator and permit holder were instructed to lower the cyanuric acid to below 100 parts per million (ppm) within 10 business days. They were also given 30 days to provide functional pressure and vacuum gauges. A reinspection is still pending.
- C. **Budget Suites of America, 4205 W. Tropicana Ave.:** On September 11, the aquatic venue was closed during a complaint investigation alleging illness after using the main pool. The chlorine feeder pump was not operational, so the pool did not have adequate disinfection. Also, one of the gates to the enclosure was not self-latching from any open position, allowing unauthorized access to the enclosure. The facility was reinspected and reopened the same day after repairs were completed.
- D. **Tule Springs Homeowners Association (HOA), W. Dorrell Ln. and Gliding Eagle Rd.:** On September 16, the excavation/plumbing inspections for the pool and spa failed due to an inlet missing from the pool, an incorrect pipe size used in the spa, and piping covered with sand before the inspection. Two days later, after corrections were made, a reinspection was conducted and approved.
- E. **Li Apartments, 1909 Santa Paula Dr.:** On September 16, staff investigated a complaint that the pool had been green for a month. The pool was management closed and empty. The barrier was deadbolted. The operator is keeping the pool closed while repairs are made.
- F. **Desert Oasis Motel, 3965 S. Las Vegas Blvd.:** On September 16, staff conducted a routine inspection of the pool and found that the cyanuric acid was above the acceptable limit of 100 ppm. A reinspection is still pending.

- G. Caesars Palace, 3570 S. Las Vegas Blvd.:** On September 17, a routine inspection was conducted on the Villa B Spa 8800. The aquatic venue was management closed for a room remodel. One of two filters was disconnected and inoperable. The permit holder was instructed to repair or replace the existing filter prior to renting the room. A survey to assess status will be conducted on October 2.
- H. Revolution Apartments, 12215 Gilespe St.:** On September 17, staff conducted final permitting inspections for the North Pool and Spa. The area lighting survey showed a light intensity of only 6.9 foot-candles at the surface of the deck on the south side of the spa. SNHD Regulations specify 10 foot-candles to ensure adequate visibility after dark. After adjustments, the light intensity was improved to 18.4 foot-candles. The pool and spa were approved for day and night operation.
- I. French Oaks, 3823 Maryland Pkwy.:** On September 19, staff conducted a final remodel inspection for the spa which included installation of a new heater and skimmer. The circulation pump for the spa was not functioning. The malfunction was caused by the Ground Fault Circuit Interrupter (GFCI) wiring being installed backwards. The contractor corrected the issue at the time of inspection and the remodel was approved.
- J. Wynn Hotel & Casino, 3131 S. Las Vegas Blvd.:** On September 19, the facility failed the final remodel inspections for the men's and women's health spas. The provided suction outlet covers associated with the hydrotherapy jet pumps did not comply with SNHD Regulations. A reinspection was conducted and approved on September 25.

VII. TRAINING AND COMPLIANCE

- 1. Training Office staff organized and gave the monthly Environmental Health (EH) Experience Days presentation to Touro University interns on September 5.
- 2. Staff participated in meetings regarding the National Association of County and City Health Officials (NACCHO) Mentorship Program and Association of Food and Drug Officials (AFDO) grants on September 6 and 12.
- 3. Staff attended an Incident Command System (ICS) Planning meeting for the Hepatitis A Outbreak response on September 6. Training Office staff has been incorporated into the command structure for the currently active response efforts as Logistics Chief and Safety Officer.
- 4. Staff facilitated and attended a meeting regarding training planning for new hires on September 6.
- 5. The Training Office released Kris Kaplan to the North Las Vegas Food Operations Office on September 9.
- 6. Staff attended the FDA Pacific Region Retail Food Conference September 10 through 12.
- 7. Staff met with the Resident Advisor, Cortland Lohff, and the Resident, Dr. Praveen Saran, to discuss the Cannabidiol (CBD) project on September 10.
- 8. Staff participated in a webinar hosted by NACCHO regarding the Academy of Science on September 12.
- 9. Staff attended Standardization Refresher Training on September 16.
- 10. Staff participated in the EHS-NET conference call on September 19.
- 11. Staff attended HAZWOPER Refresher Training on September 25.
- 12. Staff participated in the Conference for Food Protection (CFP) Council III Product Assessment full committee conference call on September 26.
- 13. Staff attended a GoToWebinar entitled "Hepatitis A: Update on Recent Outbreak Trends and Best Practices for Food Regulators and Retail Food Industry" on September 27.
- 14. Staff participated in the AFDO Hepatitis A Outbreak conference call on September 27.

15. Training Office staff provided Standardization Training and conducted standardization inspections for Food Operations inspectors throughout September. One Environmental Health Specialist (EHS) was standardized.
16. Staff assisted with Special Event inspections for NASCAR at the Las Vegas Motor Speedway, with six temporary food establishment booths, on September 13.
17. Staff continued to work on the Crumbine Award application for 2020.
18. Training Office staff conducted field training with EHSs 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 on supplement manufacturer inspections was provided amongst Training Office staff.
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, eleven 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 23 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Facility Label Review Submissions	6	8	↑	23	28	↑
Facility Label Review Releases	6	10	↑	23	19	↓
Number of Labels Approved	82	87	↑	273	269	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Cook Chill/Sous Vide Submissions	1	0	↓	1	1	→
Cook Chill/Sous Vide Releases	0	0	→	0	1	↑
2-Barrier ROP Submissions	0	0	→	1	2	↑
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	Sept. 2018	Sept. 2019		FY 18-19	FY 19-20	
Waiver Review Submissions	0	0	→	0	1	↑
Waiver Review Releases	0	0	→	0	1	↑
Operational Plan Submissions	0	0	→	0	0	→
Operational Plan Releases	0	0	→	0	0	→

CDS/hh