





# Memorandum

**Date:** November 21, 2019

**To:** Southern Nevada District Board of Health

**From:** Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health*   
 Fermin Leguen, MD, MPH, *Acting 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	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
Routine Inspections	2,130	2,034	↓	8,158	7,964	↓
Reinspections	157	189	↑	844	712	↓
Downgrades	176	148	↓	811	667	↓
Closures	22	13	↓	88	58	↓
Special Events	125	148	↑	353	389	↑
Temporary Food Establishments & Tasting Event Booths	1,100	919	↓	2,448	2,531	↑
<b>TOTALS</b>	<b>3,710</b>	<b>3,451</b>	<b>↓</b>	<b>12,702</b>	<b>12,321</b>	<b>↓</b>

#### 1. Enforcement Actions and Investigations:

- A. **Pad Thai Restaurant, 860 S. Rancho Dr.:** On October 7, the facility was closed for receiving a C Downgrade and failing to meet the requirements of the settlement agreement set forth by the Hearing Officer. The permit was permanently revoked.
- B. **Sweet Spot Nitrogen Ice Cream and Boba Tea, 6830 S. Rainbow Blvd.:** On October 7, the facility was closed for operating without a valid health permit. The facility had changed ownership and the new owners did not apply for a Change of Permit Holder (CPH). The facility did not pass an inspection allowing continued operation.
- C. **Tacos El Compita #2, 7622 Westcliff Dr.:** On October 11, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The facility reopened the next day with zero demerits.

- D. **Linq Promenade Favorite Bistro, 3545 S. Las Vegas Blvd.:** On October 15, the facility was closed for an IHH, operating without water. Staff was alerted to the situation after receiving several self-closure reports from nearby restaurants.
  - E. **Del Taco, 5975 S. Eastern Ave. :** On October 17, staff verified a complaint that the soda dispenser had microbial like growth.
  - F. **Sea Salt Oyster Bar, 9635 Bermuda Rd.:** On October 22, staff investigated a complaint that the facility was operating with a failed grease interceptor. Active sewage was flowing into the street. The operator was aware of the issue and was unwilling to voluntarily close for the Solid Waste inspector. Upon arrival, the Food Operations inspector closed the facility for an IHH, operating with improper sewage and liquid waste disposal. The facility was able to comply with the Solid Waste notice and reopened the next day with zero demerits.
  - G. **Tacos La Chata, 439 Rock Quarry St.:** On October 23, the unit was closed for two IHHs, no hot water and lack of adequate refrigeration (46°F). The inspector documented 37 demerits. The unit remains closed at this time.
  - H. **Hash House A Go Go, 1 S. Main St.:** On October 24, the facility was closed for an IHH, pest infestation. The inspector documented 25 demerits. The facility was reinspected and reopened the next day with zero demerits.
  - I. **Del Taco #496, 1801 W. Charleston Blvd.:** On October 29, the facility was closed for an IHH, lack of adequate refrigeration (50°F). The inspector documented 11 demerits. The facility was reinspected and reopened the next day with zero demerits.
2. **Foodborne Illness Investigations:**
- A. **Carl's Jr, 2380 E. Flamingo Rd.:** On October 4, staff responded to a lab-confirmed report of foodborne illness. Staff observed multiple issues that could lead to illness including potential cross contamination issues during preparation of raw chicken and improper dish washing. The investigation resulted in a B Downgrade. On October 11, the facility was reinspected with an A grade.
  - B. **McDonald's, 301 E. Fremont St.:** On October 17, staff attempted to respond to a lab-confirmed report of foodborne illness. The facility is currently shut down for renovations and will not reopen until November 16. If further cases are reported upon reopening, SNHD will follow-up.
  - C. **Joseph's Commissary-Carefree Catering, 439 Rock Quarry Way:** On October 17, staff responded to a lab-confirmed report of foodborne illness. A sanitary survey was performed.
  - D. **Las Vegas Rescue Mission Dining Hall, 500 W. Bonanza Rd.:** On October 30, staff responded to multiple complaints of foodborne illness. Staff observed multiple issues that could lead to illness including missed handwashing and cross contamination. Several samples were taken. The investigation resulted in a B Downgrade. The facility was reinspected with zero demerits on November 1.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Carlito's Cuban Food and Cafeteria, 115 N. Decatur Blvd.; Thai Cuisine, 6091 N. Nellis Blvd.; and #1 Hawaiian Barbeque, 5870 Losee Rd.
4. **Supervisory/Managerial Conferences:**
- A. A conference was held with the following facility: Los Cucos Mexican Café, 7315 Arroyo Crossing Pkwy.

**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	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
Notices of Violations (New & Remails)	0	12	↑	33	45	↑
Adjudicated Hearing Cases	7	8	↑	38	45	↑
Total Cases Received	131	114	↓	524	554	↑
Total Cases Referred to Other Agencies	25	16	↓	78	89	↑
Hearing Penalties Assessed	\$4,875	\$6,000	↑	\$43,375	\$46,675	↑

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

Restricted Waste Management	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
Inspections	275	312	↑	987	1,124	↑

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

Underground Storage Tanks	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
Compliance Inspections	42	60	↑	201	270	↑
Final Installation/Upgrade/Repair Inspections	5	9	↑	36	33	↓
Closure Inspections	2	1	↓	5	5	→
Spill Report Investigations	1	1	→	4	4	→
Reinspections	0	0	→	8	0	↓

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

Permitted Disposal Facilities	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
Inspections	20	28	↑	74	83	↑
Reinspections	2	4	↑	8	13	↑

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

- A. **Permits Issued** – Advanced Technology Solutions (RC); and Discount Dumpsters (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 Facility (1); Recycling Centers (5); Transfer Station (1); and Waste Grease (2)

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

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

Asbestos Permitting Services	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
Asbestos Permits Issued	68	66	↓	281	312	↑
Revised Asbestos Permits Issued	2	6	↑	13	15	↑

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

Subdivision Plan Review	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
Tentative Maps-Received	27	27	→	86	116	↑
Tentative Maps-Lot Count	1,646	1,560	↓	5,050	6,454	↑
Final Maps-Received	36	28	↓	98	139	↑
Final Maps-Lot Count	1,703	1,271	↓	3,214	6,172	↑
Final Maps-Signed	19	22	↑	77	87	↑
Final Maps (Signed)-Lot Count	362	878	↑	3,396	3,758	↑
Improvement Plans-Received	23	22	↓	79	123	↑
Improvement Plans-Lot Count	1,052	1,130	↑	2,862	6,032	↑
Expedited Improvement Plans-Received	4	2	↓	10	20	↑
Expedited Improvement Plans-Lot Count	606	362	↓	889	1,806	↑
Fees Paid	\$52,850	\$39,679	↓	\$118,060	\$202,913	↑

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

Individual Sewage Disposal Systems	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
Residential ISDS Permits	8	7	↓	30	36	↑
Commercial ISDS Permits	0	0	→	0	4	↑
Residential Pool Plan Reviews	4	3	↓	17	7	↓
Loan Certifications	18	21	↑	64	105	↑
Tenant Improvements	3	2	↓	6	7	↑
Compliance Issues Resolved (pre-permitting)	3	4	↑	14	22	↑
Compliance Cases Resolved (post-permitting)	8	7	↓	30	36	↑

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

Safe Drinking Water Program	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
Public Water System Sanitary Surveys	9	5	↓	22	22	→
Public Water System Violation Letters	0	0	→	1	0	↓
Public Water System Complaints	0	0	→	0	1	↑

**2. Safe Drinking Water Activity:**

- A. One *coliform*-present sample event was reported. That sample was *Escherichia coli*-absent. All follow-up samples were *Escherichia coli*-absent.
- B. **Keystone Center:** On August 1, a Level 2 Assessment was completed as a response to the June-July *coliform*-present samples. On September 6, the permit representative requested an extension to install a chlorinator for the water well. A condition of that extension was for a milestone report to be submitted on October 25 and December 12, 2019. The October 25 deadline was not met. Staff will continue to follow-up on required reporting.
- C. **McWilliams Campgrounds:** The permit experienced *coliform*-positives within both August routine and confirmation sample events. Although the permit team submitted their Level 1 Assessment findings on October 1, their report was incomplete and failed to evaluate the integrity of their disinfection system. Staff are awaiting an updated report.
- D. **The Grove Bistro:** A September 17, a *coliform*-present result required the permit team to account for confirmation *coliform* samples by September 19. Those samples were accounted for on September 25 and this lapse in sampling triggered the permit to re-draft a new sampling plan and complete a Level 1 Assessment by October 24. The team fully satisfied those deliverables.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Oct. 2018	Oct. 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	2	1	↓	5	5	→
Healthy Homes/Landlord Tenant Response (LLT)	4	5	↑	44	26	↓
Public Accommodations Inspections	94	96	↑	136	116	↓
Public Accommodations Complaints	15	30	↑	88	94	↑
Mobile Home/Recreational Vehicle Park Inspections	1	8	↑	2	10	↑
Mobile Home/Recreational Vehicle Park Complaints	7	2	↓	13	6	↓

**IV. SPECIAL PROGRAMS**

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

Special Programs	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
School Food Facility Inspections	116	102	↓	262	228	↓
School Food Facility Complaints	0	1	↑	1	5	↑
School Facility Inspections	141	127	↓	310	272	↓
School Facility Complaints	4	2	↓	11	10	↓
Child Care Facility Inspections	25	17	↓	137	83	↓
Child Care Facility Complaints	5	2	↓	17	12	↓
Body Art Facility Inspections	59	18	↓	200	183	↓
Body Art Facility Complaints	1	1	→	7	8	↑
Body Art Artist Special Event Inspections	55	91	↑	67	153	↑
<b>Total Program Services Completed</b>	<b>406</b>	<b>361</b>	<b>↓</b>	<b>1,012</b>	<b>954</b>	<b>↓</b>

**1. Schools:**

- A. Silverado High School, 1650 Silver Hawk Ave.:** On October 1, staff investigated a complaint alleging that the unpermitted sale of food was occurring during football games. Staff contacted the school's administration and determined that they were attempting to meet the requirements of the revised SNHD Policy for the Service of Food on School Grounds. The food vendor being used represented themselves as a permitted food establishment that could serve food from a remote location, but the vendor did not have a valid health permit. Staff advised the school's administration that any vendor selling food on school grounds must meet the requirements of the SNHD policy.
- B. James Bilbray Elementary School, 9370 Brent Ln.:** During a routine inspection on October 7, staff identified what appeared to be an active rodent infestation outside at the cooling tower, in the principal's office, and in the physical education classroom. In addition to significant harborage, other evidence of an active infestation included chew and rub marks in the ceiling panels and fresh rodent droppings on book shelves. Staff required the Clark County School District (CCSD) to provide a comprehensive written pest management/rodent control plan. Staff will continue to follow-up.
- C. Cadwallader Middle School, 7775 Elkhorn Rd.:** During a routine inspection on October 10, staff documented a significant pigeon infestation in the area of the cooling tower. This was the third time this violation was documented. Staff required CCSD to provide a comprehensive written pest management/pigeon control plan. Staff will continue to follow-up.
- D. Reynaldo Martinez Elementary School, 350 Judson Ave.:** During a routine inspection on October 14, staff documented noncompliant ambient air temperatures in one of the school's occupied classrooms. Ambient air temperature measured 62°F with vent temperatures ranging from 54-56°F. Staff required the school's administration to immediately close the classroom and relocate the students until the temperature could be maintained between 65-85°F as required by Nevada Administrative Code.

- E. **Somerset Academy, 50 N. Stephanie St.:** On October 15, staff conducted an epidemiological investigation following notification from the Office of Epidemiology and Disease Surveillance (OEDS) of suspected Norovirus cases at the facility. Staff verified that proper emetic event clean-up and disinfecting procedures were in place.
- F. **Rex Bell Elementary School, 2900 Wilmington Way:** On October 17, EH and OEDS staff investigated increased gastroenteritis at the school. Custodial staff were not following the correct procedures to clean-up emetic events. CCSD contracted with an environmental cleaning company to clean and disinfect the school on October 17. Additional cases were reported on October 21, and the environmental cleaning company performed a second cleaning and disinfecting of the school and the three playground structures. Additional cases continued to be identified during the week. On October 24, staff surveyed the school again and provided additional educational information and requested that custodial staff apply a disinfectant to high touch areas. During the week of October 28, staff worked closely with the school to communicate with parents about the need to cancel or postpone an upcoming social event at the school. EH and OEDS are continuing to monitor the situation.

2. **Body Art:**

- A. **Seven Tattoo Studio, 5850 S. Polaris Ave.:** On October 4, staff investigated a complaint alleging that a patron was admitted to the hospital with sepsis. Staff found the artist who applied the tattoo was using adequate disinfecting wipes, the station's handwashing sink was stocked with soap and paper towels, and the artist was using only disposable equipment that was not expired. The artist had not received any other notifications of infections. The station was in sanitary and safe condition at the time of the investigation.

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

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

	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
<b>Food Pre-Permitting Services</b>						
<b>Food Safety Assessment Meetings</b>	9	10	↑	28	49	↑
<b>Total Food Pre-Permitting Services</b>	1,402	1,238	↓	4,749	5,079	↑
<b>Total Service Request Intake</b>	323	265	↓	1,326	1,166	↓
<b>Total Service Request Released</b>	333	276	↓	1,145	1,136	↓
<b>Total Service Requests Currently in Pre-Permitting</b>	1,418	1,573	↑			

1. **Enforcement Actions and Investigations:**

- A. **Red Ribbon Bakery, 7230 Arroyo Crossing Pkwy.:** During a pre-permitting inspection, staff noticed that the walk-in freezer floor appeared to be unsealed, rough finished concrete. The inspector reviewed the construction plans with the general contractor and noted that the original plans for the walk-in freezer had specified an aluminum floor. The general contractor said that all construction materials had been discarded and he did not see aluminum panels. Staff advised the general contractor that several flooring options were available to comply with SNHD Regulations. The general contractor opted to seal the freezer floor with an epoxy floor finish. The facility passed a final inspection and the health permit was approved.



- B. Rickety Cricket Restaurant and Event Space, 2548 W. Desert Inn Rd.:** A final permitting inspection was completed for a new restaurant inside the Planet 13 Dispensary. The restaurant will operate 24/7, and offers cannabis-themed menu items including pizza, burgers, craft beer, and gourmet coffee. The food itself, however, does not contain any cannabis ingredients.
- C. Asian Star Buffet, 3131 N. Rainbow Blvd.:** During a CPH inspection, staff determined that additional cooking equipment had been added without approval from SNHD or Building Safety and Fire Prevention. Although the permit to operate was approved, the unapproved equipment was removed from service, and the operator was instructed to apply for a remodel.
- D. Creme De La Creme Childcare, 2836 S. Durango Dr.:** CPH inspections were conducted for the childcare and kitchen. Several of the classrooms for children under the age of five had toilets which were taller than 11 inches. SNHD Regulations require that toilet fixtures intended for child use shall be of appropriate size and height for the children. Toilet heights for preschool aged children (3-5 years) must be a maximum of 11 inches as measured from the floor to the front rim of the toilet. The facility was given a 90-day compliance schedule to replace the existing toilets with appropriately sized ones.
- E. Southern Highlands Golf Course, 1 Robert Trent Jones St.:** The applicant submitted plans for a new outdoor restaurant. SNHD requires that all food establishments be fully enclosed, or the facility must provide a method to protect open foods. Staff is currently working with facility representatives to meet business needs while maintaining food safety.
- F. Las Vegas Stadium, 3333 Al Davis Way:** Staff conducted a pre-permitting inspection to assess rough plumbing and finishes in the early buildouts of concession stands. Staff have also completed the reviews of revised plans for approximately 80 percent of the food service areas within the stadium. The operator plans to submit applications for approximately 90 portable units to be utilized around the stadium. Currently, staff estimate that there will be between 230-250 total food permits prior to opening. All permits are still pending.
- G. Thai D to Go, 860 E. Twain Ave.:** A CPH inspection resulted in closure due to several uncontrolled risk factors for foodborne illness. SNHD Regulations require that facilities earn 10 demerits or less at a scheduled CPH inspection. Staff documented 32 demerits which included: foods not protected from potential chemical contamination during storage and preparation, unsafe food source, employee food intermingled with food for customers, items stored inside handwashing basins, several foods improperly labeled, low sanitizer concentration, back air curtain disabled, and lack of knowledge from Person-in-Charge. The owner was instructed to schedule a Food Safety Assessment meeting.

**VI. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Program Services	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
<b>New Projects Submitted to Plan Review</b>	66	69	↑	240	292	↑
<b>All Projects Released from Pool Plan Review</b>	69	68	↓	347	298	↓
<b>Total Operation Inspections</b>	364	388	↑	1,652	1,978	↑
<b>Complaint Investigations</b>	10	10	→	112	158	↑
<b>Inactive Body of Water Surveys</b>	4	4	→	34	12	↓
<b>Total Program Services Completed</b>	513	539	↑	2,385	2,738	↑

**Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 0**

**1. Enforcement Actions:**

- A. Caesars Palace, 3570 S. Las Vegas Blvd.:** On October 7, routine inspections were conducted on the spas. One of two Qualified Operators was servicing the aquatic venues without an SNHD operator card. A compliance schedule of 30 days was given for all operators to obtain SNHD operator cards. Follow-up to assess compliance will be conducted in November.
- B. Players Club Apartments, 1895 N. Green Valley Pkwy.:** During an April inspection, the aquatic venue interior was violated for severe plaster conditions (rough, pitted, and chipped) and issued a compliance schedule to re-plaster/resurface the aquatic venue within two months. A compliance survey was conducted on October 7, and the aquatic venue was closed because the plaster was still in disrepair and there was a broken suction outlet cover. Management was instructed to keep the venue closed until repairs were completed and the facility received an approved SNHD inspection.
- C. 24 Hour Fitness, 2090 Village Center Cir.:** On October 9, staff investigated a complaint alleging an extremely high level of chlorine in the spa. The chlorine levels were within acceptable limits for the disinfection type used. The complaint was invalid.
- D. Resort at Tropicana, 5275 W. Tropicana Ave.:** On October 9, routine inspections were performed on the pool and four spas. A broken suction outlet cover was observed in the main spa, posing an entrapment danger to bathers. This spa also had a pH level of <6.5, which is an IHH. An additional spa on the property, in a separate enclosure, had a gate that was not self-closing. A pin for the closing mechanism had been removed which allowed the gate to remain open and provide unauthorized access to the spa. Both spas were closed until facility staff eliminated the hazards.
- E. Village @ Karen, 2709 Alicialynn Way:** On October 11, a Supervisory Conference was held with the property manager and the Qualified Operator to address several closures over the past few years for failure to maintain the barrier. The pools were closed by SNHD until appropriate repairs were made and reinspections were approved. Currently, the facility remains closed and is in the process of obtaining bids to replace the barriers around each venue.

- F. Signature at MGM Grand, 145 E. Harmon Ave.:** During a routine inspection of the Tower 2 Pool on October 17, staff identified that the lifeguard on duty was not following required procedures to ensure the safety of bathers. The lifeguard was rotating improperly, having social conversations with other lifeguards/staff, and was positioned off stand and away from the pool. The pool manager was made aware of this IHH and actions were corrected while the inspector was onsite.
- G. UNLV Fertitta Football Complex, 4505 S. Maryland Pkwy.:** On October 22, staff conducted the final permitting inspection for the Cold Plunge, Hot Plunge, and Treadmill Spas at the new football complex. The system flows for each spa were acceptable with clean filters; however, they did not meet the minimum required flows for operation with dirty filters. Typically, the system flow with a dirty filter is estimated by using an increase in the filter pressure of 10 psi over the baseline filter pressure. Since the spas are located indoors and will not have dirt and debris blowing into the water, staff allowed the facility to create a maintenance plan that requires them to clean or replace the filter cartridges once the filter pressure increases by 6 psi, rather than the required 10 psi. This will ensure the system flow does not drop below the required minimum flow. The final permitting inspections passed, and the spas were approved to operate.
- H. Candlewood Suites, 179 E. Tropicana Ave.:** On October 22, a plumbing inspection was conducted for two new aquatic venues. The spacing for a return inlet in the pool exceeded the maximum allowance of 15 feet. The contractor corrected the issue while the inspector was onsite. The contractor will be required to submit revised plans for the pool since the location of the suction outlets (main drain and water feature) were switched and not built per the approved plan. The plumbing inspection passed, and the venue is now pending a pre-plaster inspection.
- I. Shadow Hills Recreation Center, 3333 Spring Shadow Rd.:** During a routine inspection of the spa on October 23, one of the two suction outlet covers was broken. Broken, missing, or loose suction outlet covers pose an IHH to bathers. Staff instructed management to close the spa until the suction outlet cover was replaced and the facility received an approved SNHD reinspection. The reinspection was approved on October 24, and the venue was approved for operation.
- J. Emerald Gardens, 4211 E. Owens Ave.:** During a scheduled inspection of the spa on October 23, staff determined that the single suction outlet cover was not rated high enough to prevent entrapment hazards based on the operating speeds of the pumps. The facility was given a compliance schedule of 30 days to apply for a minor remodel to replace the suction outlet cover.

## **VII. TRAINING AND COMPLIANCE**

1. Training Office staff submitted information to a Conference for Food Protection (CFP) Committee as a beta test for the proposed new calculations for Standard 8, Program Support and Resources, on October 1.
2. Staff attended a webinar entitled "National Environmental Assessment Reporting System (NEARS) Online Community Launch" on October 1.
3. Staff attended "Sustaining the Momentum in Retail Program Standards" webinar on October 1.
4. Training Office staff facilitated and attended a meeting regarding training planning for new hires on October 2.
5. Staff attended the Industry Interaction meeting on October 2.
6. Staff participated in the CFP Council III Product Assessment full committee conference call on October 2.
7. Training Office staff organized and gave the monthly EH Experience Days presentation

- to Touro University interns and staff from OEDS on October 3.
8. Staff attended the EH Foodborne Illness Taskforce (FIT) Huddle on October 7.
  9. Staff attended the Environmental Health Specialist Network (EHS-Net) Grant Planning meeting on October 7.
  10. Staff attended the Nevada Foodborne Illness and Food Defense Workgroup meeting on October 8.
  11. Staff attended the Saba Implementation meeting on October 8.
  12. Training Office staff planned, organized, and facilitated the Special Processes at Retail Course on October 9-10.
  13. Training Office staff assisted with Special Event inspections for the HellKats 8<sup>th</sup> Annual Hot Rod Trunk or Treat at the Silverton Hotel and Casino, 3333 Blue Diamond Road, on October 19.
  14. Staff attended the International Food Protection Training Institute (IFPTI) Instructor Skills Course on October 22 through 24.
  15. Staff participated in NEARS Revision Whole Group meetings on October 10 and 30.
  16. Training Office staff participated in a Spring Valley Office staff meeting on October 17.
  17. Training Office staff provided Standardization Training and conducted standardization inspections for Food Operations Environmental Health Specialists (EHSs) throughout the month. Two EHSs were standardized.
  18. Training Office staff provided a Quality Assurance (QA) inspection evaluation for the Henderson Office supervisor on October 28.
  19. Staff prepared for and participated in the Food Safety Partnership meeting and food handler training in English and Spanish held on October 28.
  20. Staff attended the Culinary Academy of Las Vegas and SNHD Health Card Partnership meeting and tour on October 31.
  21. Staff worked on the Crumbine Award application for 2020 throughout the month.
  22. Training Office staff continued to participate in Incident Command System (ICS) actions as the Logistics Chief and Safety Officer for the Hepatitis A Outbreak.
  23. Training Office staff assisted field staff with routine inspections throughout the month.
  24. Training Office staff conducted field training with EHSs throughout the month.
  25. Staff participated in the Food Establishment Resource Library Website Update Project.
  26. Staff conducted dietary supplement and cosmetic manufacturing inspections throughout the month. Cross-training was provided amongst Training Office staff for conducting supplement manufacturer inspections.
  27. Special Processes staff participated in joint inspections at the request of Food Operations and FDAP staff for facilities conducting complex food preparation, i.e., reduced oxygen packaging, and other special processes.
  28. 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.
  29. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 19 facilities in label review.

**VIII. SPECIAL PROCESSES**

**ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data**

Label Review	Oct. 2018	Oct. 2019		FY 18-19	FY 19-20	
Facility Label Review Submissions	11	4	↓	34	32	↓
Facility Label Review Releases	11	8	↓	34	27	↓
Number of Labels Approved	221	265	↑	494	534	↑

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

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

CDS/hh