



# Memorandum

**Date:** January 23, 2020

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

**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	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Routine Inspections	1,055	1,138	↑	10,527	10,432	↓
Reinspections	142	154	↑	1,152	989	↓
Downgrades	112	128	↑	1,065	931	↓
Closures	9	17	↑	110	85	↓
Special Events	61	52	↓	520	547	↑
Temporary Food Establishments & Tasting Event Booths	366	331	↓	3,408	3,725	↑
<b>TOTALS</b>	<b>1,745</b>	<b>1,820</b>	<b>↑</b>	<b>16,782</b>	<b>16,709</b>	<b>↓</b>

#### 1. Enforcement Actions and Investigations:

- A. **Prisma, 1935 Fremont St.:** On December 8, the facility was closed for an Imminent Health Hazard (IHH), no potable or hot water at the three-compartment sink and no hot water at the only hand sink (65°F). The facility was reinspected and reopened on with zero demerits two days later.
- B. **Delhi Indian Cuisine, 4022 S. Maryland Pkwy.:** On December 12, the facility was closed for excessive demerits (47). The facility was reinspected and reopened on with zero demerits on December 13.
- C. **Mr. Soon Tofu, 4355 Spring Mountain Rd.:** On December 20, the facility was closed for an IHH, no hot water. The facility was reopened the same day.
- D. **Mariscocos Arreola, 1560 N. Eastern Ave.:** On December 20, the facility was closed for an IHH, rodent infestation. They were opened three days later.

- E. **Mia’s Banquet Hall, 1775 E. Tropicana Ave.:** On December 20, the facility was closed for failure to apply for a change of ownership.
- 2. **Foodborne Illness Investigations:**
  - A. **Subway, 1 S. Main St.:** On December 11, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
  - B. **In-N-Out, 2900 W. Sahara Ave.:** On December 12, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
  - C. **Little Caesars, 845 S. Rainbow Blvd.:** On December 17, staff responded to multiple complaints of foodborne illness. Staff observed and corrected issues that could lead to foodborne illness. The investigation resulted in an A grade.
  - D. **China a Go Go, 7435 S. Durango Dr.:** On December 23, staff responded to multiple complaints of foodborne illness. Staff observed and corrected issues that could lead to foodborne illness including improper cooling and storing utensils in an unsanitary manner. The investigation resulted in a B downgrade. A reinspection has not yet been conducted.
- 3. **Onsite Intervention Training:**
  - A. Onsite Intervention Training was held with the following facilities: New China Cuisine, 5515 Camino Al Norte; Roberto’s Taco Shop, 6820 W. Flamingo Rd.; El Coyote Charro, 325 N. Sandhill Blvd.; and Taqueria El Buen Pastor Portable Unit, 525 E. Bonanza Rd.
- 4. **Supervisory/Managerial Conferences:**
  - A. A conference was held with the following facility: Solo Qui, 3200 Las Vegas 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	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Notices of Violations (New & Remails)	11	16	↑	59	71	↑
Adjudicated Hearing Cases	0	0	→	48	53	↑
Total Cases Received	123	89	↓	780	779	↓
Total Cases Referred to Other Agencies	18	20	↑	118	133	↑
Hearing Penalties Assessed	\$0	\$0	→	\$53,875	\$55,125	↑

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

Restricted Waste Management	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Inspections	129	229	↑	1,295	1,597	↑

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

Underground Storage Tanks	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Compliance Inspections	83	65	↓	373	390	↑
Final Installation/Upgrade/Repair Inspections	6	0	↓	52	37	↓
Closure Inspections	1	0	↓	7	5	↓
Spill Report Investigations	0	2	↑	4	6	↑
Reinspections	3	0	↓	23	0	↓

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

Permitted Disposal Facilities	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Inspections	17	30	↑	123	121	↓
Reinspections	1	1	→	11	16	↑

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

- A. **Permits Issued** – M.M. C Inc. (WG-Modification); and SA Recycling, Western (RC-Modification)
- B. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base (Post Closure Monitoring); Timet; Sunrise Mountain (Post Closure Monitoring); and Wells Cargo
- C. **Facility Applications Being Processed** – Materials Recovery Facility (1); Recycling Centers (4); Transfer Station (1); and Waste Grease (1)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in January:** None

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

Asbestos Permitting Services	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Asbestos Permits Issued	46	55	↑	382	418	↑
Revised Asbestos Permits Issued	0	1	↑	15	21	↑

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

Subdivision Plan Review	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Tentative Maps-Received	26	6	↓	118	148	↑
Tentative Maps-Lot Count	1,982	753	↓	8,015	8,669	↑
Final Maps-Received	27	16	↓	152	192	↑
Final Maps-Lot Count	1,111	1,110	↓	5,350	8,265	↑
Final Maps-Signed	16	27	↑	122	129	↑
Final Maps (Signed)-Lot Count	438	1,246	↑	5,269	5,658	↑
Improvement Plans-Received	18	9	↓	123	167	↑
Improvement Plans-Lot Count	617	352	↓	4,835	7,668	↑
Expedited Improvement Plans-Received	3	0	↓	18	31	↑
Expedited Improvement Plans-Lot Count	17	0	↓	1,352	2,146	↑
Fees Paid	\$41,270	\$21,982	↓	\$196,141	\$266,753	↑

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

Individual Sewage Disposal Systems	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Residential ISDS Permits	7	7	→	50	60	↑
Commercial ISDS Permits	1	0	↓	2	6	↑
Commercial Holding Tank Permits	2	1	↓	22	11	↓
Residential Tenant Improvements	14	23	↑	102	158	↑
Residential Certifications	0	1	↑	7	9	↑
Compliance Issues	1	6	↑	16	34	↑

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

Safe Drinking Water Program	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Public Water System Sanitary Surveys	13	11	↓	42	40	↓
Public Water System Violation Letters	0	2	↑	1	2	↑
Public Water System Complaints	1	0	↓	2	1	↓

**2. Safe Drinking Water Activity:**

A. No *coliform*-present sample events were reported.

B. **Keystone Center:** On August 1, a Level 2 Assessment was completed as a response to the site's June-July *coliform*-present samples. Due to financial constraints, the permit team was granted a conditional corrective action deadline of December 15. That deadline was reached on December 11, and involved the permit securing a professional engineer for their future disinfection process. The permit's next corrective action deadline is January 24, 2020.

**III. VECTOR CONTROL OFFICE**

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

<b>Vector Control and Other EH Services</b>	<b>Dec. 2018</b>	<b>Dec. 2019</b>		<b>FY 18-19</b>	<b>FY 19-20</b>	
<b>West Nile Virus Surveillance Traps Set</b>	0	0	→	1,147	1,643	↑
<b>West Nile Virus Surveillance Mosquitoes Tested</b>	0	0	→	18,793	14,123	↓
<b>West Nile Virus Surveillance Submission Pools Tested</b>	0	0	→	820	1,201	↑
<b>West Nile Virus Surveillance Positive Mosquitoes</b>	0	0	→	0	5,180	↑
<b>West Nile Virus Surveillance Positive Submission Pools</b>	0	0	→	0	196	↑
<b>Saint Louis Encephalitis Positive Mosquitoes</b>	0	0	→	152	452	↑
<b>Saint Louis Encephalitis Positive Submission Pools</b>	0	0	→	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>	0	0	→	5	5	→
<b>Healthy Homes/Landlord Tenant Response (LLT)</b>	8	7	↓	54	37	↓
<b>Public Accommodations Inspections</b>	31	10	↓	232	195	↓
<b>Public Accommodations Complaints</b>	9	23	↑	113	130	↑
<b>Mobile Home/Recreational Vehicle Park Inspections</b>	2	0	↓	9	15	↑
<b>Mobile Home/Recreational Vehicle Park Complaints</b>	4	1	↓	18	14	↓

**IV. SPECIAL PROGRAMS**

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

Special Programs	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
School Food Facility Inspections	59	86	↑	407	404	↓
School Food Facility Complaints	1	1	→	2	6	↑
School Facility Inspections	67	93	↑	493	496	↑
School Facility Complaints	2	4	↑	14	22	↑
Child Care Facility Inspections	35	71	↑	193	186	↓
Child Care Facility Complaints	2	0	↓	21	15	↓
Body Art Facility Inspections	93	118	↑	336	366	↑
Body Art Facility Complaints	2	2	→	10	14	↑
Body Art Artist Special Event Inspections	0	7	↑	245	161	↓
<b>Total Program Services Completed</b>	<b>261</b>	<b>382</b>	<b>↑</b>	<b>1,721</b>	<b>1,670</b>	<b>↓</b>

**1. Schools:**

**A. Becker Middle School, 9151 Pinewood Hill Dr.:** On December 20, staff investigated a complaint alleging no heat for the last few weeks and students having to wear coats and long sleeves in the classroom. Staff met with the school's building engineer who reported that the boiler had been out since the middle of November and was repaired on December 11. Adjustments to the ventilation system were occurring at the time of the investigation. Ambient room temperatures were 75°F. The complaint was found to be valid, but no fees were assessed due to corrections being taken.

**2. Child Care:**

**A. New Horizons Kids Quest - National Finals Rodeo Childcare, 4505 S. Maryland Pkwy.:** On December 3, staff inspected a special event child care to provide care to children from December 5-11, during the National Finals Rodeo. The facility was approved to operate.

**B. La Petite Academy, 2401 Tech Center Ct.:** On December 12, staff conducted a routine inspection and documented inadequate hot water at the facility's three-compartment sink in the kitchen and hand sinks in the classroom. Water temperatures throughout the facility ranged from 75° to 100° F. SNHD Regulations require a minimum 120°F hot water at the three-compartment sink and 100°F hot water at all hand sinks. The facility director was aware of the issue and was working with a plumbing contractor to make the necessary repairs. SNHD instructed facility staff to continue to serve only commercially prepared, fully cooked foods on disposable, single use dishware until the water heater was repaired. On December 17, the plumbing contractor completed the necessary repairs and the director confirmed adequate hot water was restored.

**C. Duck Duck Goose Daycare, 3427 S. Eastern Ave.:** During a routine inspection on December 19, staff observed cleaning and disinfecting with inadequate chemicals, broken toys and equipment in use, and chemicals and household pesticides accessible to students. Laundry and toys were being laundered at employee's homes because an onsite washer and dryer were not available. None of the staff members

present at the facility had a valid food handler safety training card. A reinspection is still pending.

- D. **Kids R Kids, 985 E. Serene Ave.:** On December 20, staff conducted a reinspection and found that the facility failed to correct multiple violations noted previously. These violations included: incorrect concentration of sanitizer; failure to follow a two-step cleaning process for contact surfaces; failure to follow manufacturer’s recommended contact time for sanitizer and disinfectant; failure to follow proper diapering procedures; protective surfacing on the playground not at the required depth; nap mats and crib mattresses in disrepair; cloth or plush items not washed once a month as required; sanitizer and disinfectant being used on incorrect surfaces; staff failing to wash hands after diapering; and handwashing sink being used for toy cleaning. The inspection was marked as noncompliant and the facility will enter the Intervention process.

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

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

Food Pre-Permitting Services	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
<b>Food Safety Assessment Meetings</b>	10	2	↓	43	55	↑
<b>Total Food Pre-Permitting Services</b>	1,060	1,122	↑	6,794	7,535	↑
<b>Total Service Request Intake</b>	287	309	↑	1,875	1,793	↓
<b>Total Service Request Released</b>	247	250	↑	1,644	1,756	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	1,472	1,591	↑			

**1. Enforcement Actions and Investigations:**

- A. **Samee Side Dishes, 2550 S. Rainbow Blvd.:** Staff conducted a pre-permitting inspection on the newly renovated facility. During the inspection, refrigerated display cases were operating at 50°F. SNHD Regulations require all food items requiring refrigeration to be held at a maximum temperature of 41°F to control pathogen growth. Additionally, the refrigeration units were not certified to American National Standards Institute (ANSI)/National Sanitation Foundation (NSF) standards as required. The refrigerators were replaced with new ANSI/NSF certified units and the facility was permitted to operate.
- B. **Community Event Center, 1250 Burnham Ave.:** Plans were initially submitted for a new catering permit. The owner subsequently changed the business plan to become a restaurant/take-out facility with a bar. The new plans included the addition of a fryer and bar area. A pre-permitting inspection found several issues needing correction: low lighting throughout, acoustic ceiling tiles in food preparation areas, laminate finishes, and other maintenance items. A final inspection is pending repairs and Fire Department approval.
- C. **Terrible Herbst #410 Snack Bar, 780 E. Pyle Ave.:** A final permitting inspection resulted in failure due to insufficient hot water as measured at the three-compartment sink (110°F). The owner made the appropriate repairs and the health permit was approved.

- D. Oyo Hotel and Casino Remote Warewashing, 115 E. Tropicana Ave.:** A Change of Permit Holder (CPH) inspection was approved; however, staff found a badly deteriorated floor sink under a strainer basket in the Remote Warewashing area. The applicant was instructed to repair the floor sink and do an assessment for any resulting damage to the foundation or adjacent plumbing. The facility did not take any action prior to the follow-up inspection; the area was voluntarily shut down for repairs. Facility staff emailed photos of the floor sink and the underlying substrate, showing minimal structural damage. Repairs were completed and a new floor sink was installed.
- E. Chick-Fil-A at Planet Hollywood, 3667 S. Las Vegas Blvd.:** A final permitting inspection was conducted, and staff found one hand sink missing from the cookline. SNHD Regulations require that hand sinks be easily accessible to food handlers to prevent the spread of foodborne illness. Staff conducted an equipment evaluation but could not approve the permit without the additional hand sink. The operator said the sink will be ordered and installed within a few weeks. The final permitting inspection is still pending.
- F. Mr. Soon Tofu, 4355 Spring Mountain Rd.:** During a minor remodel inspection, staff found that there was inadequate hot water throughout the facility. All hand and three-compartment sinks measured between 92–98 °F. Hot water was restored while the inspector was onsite, but the operations inspection resulted in a 30 demerit C downgrade. Operational violations included improper cooling, improper food storage, and inadequate food safety knowledge demonstrated by the Person-in-Charge (PIC). The remodel for the food preparation sink was approved but a subsequent operations reinspection resulted in another facility closure due to inadequate hot water.
- G. Vesper Bar Cosmopolitan Las Vegas, 3708 S. Las Vegas Blvd.:** A final remodel inspection was conducted. The bar top and back bar were replaced, new décor was installed over the back bar, new scuppers with rinsers were installed on the bar top, and a new self-service water dispenser and two new coolers were installed. Violations included large gaps around the water and drain lines to the rinsers and scuppers. The remodel was approved with stipulations.

**VI. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Program Services	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
<b>New Projects Submitted to Plan Review</b>	48	73	↑	349	448	↑
<b>All Projects Released from Pool Plan Review</b>	84	41	↓	474	397	↓
<b>Total Operation Inspections</b>	210	348	↑	1,876	2,518	↑
<b>Complaint Investigations</b>	9	4	↓	105	121	↑
<b>Inactive Body of Water Surveys</b>	3	2	↓	38	16	↓
<b>Total Program Services Completed</b>	354	468	↑	2,842	3,500	↑

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



1. **Enforcement Actions:**

- A. **Hillcrest at Summit Hills, 2261 Calm Sea Ave.:** During a routine inspection on December 6, the pool was closed for a noncompliant enclosure. The latching mechanism on the gate had been bypassed and was held open with metal tape. This is an IHH due to the potential for unauthorized access to the enclosure. The pool will remain closed until the appropriate repairs are made and a reinspection is approved.
- B. **Stonecliff Homeowners Association (HOA) Pool, 3223 Crestline Gate St.:** On December 10, SNHD conducted a routine inspection of the pool. The north entry gate was not self-closing or positively self-latching at all open positions. This poses an IHH to bathers since small children could enter if the gate was open. The pool operator padlocked the broken gate to prevent access until repairs were made. The violation was corrected while the inspector was onsite.
- C. **MGM Grand Hotel, 3799 S. Las Vegas Blvd.:** During a routine inspection on December 10, the men's health club spa was closed for IHHs. Both main drain suction outlet covers were broken, which presented an entrapment risk. Repairs were made while the inspector was onsite, and the aquatic venue was subsequently approved for operation.
- D. **Longford at Paradise Springs, 5350 Heatherbrooke Cir.:** During a routine inspection on December 12, the aquatic venue was closed for an IHH. The main drain suction outlet cover was broken, which presented an entrapment risk. Verification of the replacement of the suction outlet cover was provided to SNHD on December 17, and the aquatic venue was approved for operation.
- E. **Mirasol HOA, 10300 Flowering Vine St.:** On December 12, staff conducted a final remodel inspection for the installation of chemical automation equipment for the pool. During the inspection, multiple skimmer baskets contained plaster chip debris, and sections of decking had standing water near deck drains. The contractor and operator stated that plaster debris from a recent replastering of the pool clogged drain pipes to the sewer, resulting in the standing water. Facility management is currently working with a plumbing company to unclog the sewer drains.
- F. **Marie Antoinette Condos, 205 E. Harmon Ave.:** During a routine inspection, on December 16, the aquatic venue was closed because the west gate failed to self-latch. The gate was repaired while the inspector was onsite, so the venue was allowed to continue to operate.
- G. **Loft 5 HOA, 2715 W. Pebble Rd.:** During a routine inspection on December 20, two pools were closed for broken drain covers and one not having a functioning circulation pump. The broken drain covers are entrapment hazards and the nonfunctional circulation pump is a health hazard as the filtration and chemical systems are not able to properly sanitize the water. The pools remain closed pending repairs and approved reinspections.

**VII. REGULATORY SUPPORT**

- 1. Regulatory Support Office (RSO) staff attended the Nevada Food Safety Task Force (NFSTF) meeting on December 2.
- 2. RSO staff participated in the National Environmental Assessment Reporting System (NEARS) work group for revising environmental antecedents on December 2.
- 3. Staff attended the Desert Pines High School Health Sciences/Health Occupations Students of America (HOSA) introductory meeting as part of an ongoing community partnership/mentoring program on December 3.
- 4. Staff organized and gave the monthly EH Experience Days presentation to Touro

- University interns on December 5.
5. RSO staff conducted a planning meeting for the Foodborne Illness Reporting Association of Food and Drug Officials (AFDO) Grant Project on December 6.
  6. Staff attended the Industry Interaction Committee meetings on December 9 and 31.
  7. Staff participated in the National Association of County and City Health Officials (NACCHO) Cohort 8 mentorship kick-off conference call on December 9.
  8. RSO staff attended the North Carolina State Retail Hazard Analysis and Critical Control Point (HACCP) Course Updates and Food Shield Orientation conference calls and webinar on December 11 and 12.
  9. Staff attended Gender Identity conference call/training from University of Nevada, Reno's Public Health: Project ECHO on December 13.
  10. Staff participated in Saba LMS implementation meetings on December 9, 12, 16, and 18.
  11. RSO staff conducted NACCHO mentorship individual conference calls with mentees on December 17.
  12. Staff participated in Leadership Las Vegas field training on December 17 and 19.
  13. Staff attended an EHS-Net Research Planning meeting on December 18.
  14. RSO staff conducted phone conferences with the Culinary Academy of Las Vegas and Changing Tomorrows regarding outside training agreements on December 18.
  15. Six Environmental Health Specialist (EHS) staff completed standardization or re-standardization.
  16. RSO staff continued work on the Crumbine Award application for 2020 throughout the month.
  17. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently eight cook chill/sous vide plans, eleven 2-barrier plans, eight other HACCP plans, nine waivers, and two operational plans in review.
  18. 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	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Facility Label Review Submissions	5	6	↑	46	48	↑
Facility Label Review Releases	5	5	→	46	43	↓
Number of Labels Approved	87	28	↓	636	779	↑

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

Special Processes Review	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Cook Chill/Sous Vide Submissions	0	0	→	2	1	↓
Cook Chill/Sous Vide Releases	0	3	↑	1	5	↑
2-Barrier ROP Submissions	0	0	→	1	5	↑
2-Barrier ROP Releases	1	2	↑	1	3	↑
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	Dec. 2018	Dec. 2019		FY 18-19	FY 19-20	
Waiver Review Submissions	0	1	↑	1	3	↑
Waiver Review Releases	0	0	→	1	1	→
Operational Plan Submissions	0	0	→	1	0	↓
Operational Plan Releases	0	0	→	1	0	↓

CDS/hh

