





Memorandum

Date: February 20, 2020

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* 

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Routine Inspections	2,783	2,277	↓	13,310	12,709	↓
Reinspections	211	149	↓	1,363	1,138	↓
Downgrades	241	166	↓	1,306	1,097	↓
Closures	22	17	↓	132	102	↓
Special Events	40	42	↑	560	589	↑
Temporary Food Establishments & Tasting Event Booths	353	275	↓	3,761	4,000	↑
TOTALS	3,650	2,926	↓	20,432	19,635	↓

1. Enforcement Actions and Investigations:

- A. **Kenias Catering Mobile Vendor, 3850 E. Desert Inn Rd.:** On January 2, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented 16 demerits. The facility was reinspected and reopened the next day with zero demerits.
- B. **Don Chuy Mexican Grill, 7080 S. Jones Blvd.:** On January 2, the facility was closed for an IHH, inadequate refrigeration, at a scheduled C downgrade reinspection. The facility was reopened the same day with zero demerits.
- C. **Chamango Mexican Snacks Annual Itinerant, 2831 N. Las Vegas Blvd.:** On January 3, the facility was closed for an IHH, no potable water. The inspector documented 14 demerits. The facility is still closed at this time.

- D. **Thai Original BBQ, 4180 S. Jones Blvd.:** On January 3, the facility was closed during a complaint investigation of illegal dumping of grease and food waste. The inspector found a large trench in the kitchen, covered with plywood, that was being used for waste disposal. The facility is still closed at this time.
 - E. **TJ Birrieria, 3061 S. Las Vegas Blvd.:** On January 9, the facility received a B downgrade and was placed into the Administrative Process due to failure to pass an inspection since opening last fall.
 - F. **808 Sushi, 7435 S. Durango Dr.:** On January 10, the facility was closed for an IHH, no hot water. The facility was reopened four days later with zero demerits.
 - G. **Hilton Lake Las Vegas Medici Main Kitchen, 1610 Lake Las Vegas Pkwy.:** On January 10, the facility was closed during a complaint investigation for an IHH, no hot water. The operator was aware of an ongoing issue with hot water availability. The facility restored the hot water and passed a reopening inspection later that day.
 - H. **Chopstix, 2381 E. Windmill Ln.:** During a complaint investigation on January 16, the facility was closed for an IHH, cockroach infestation. After remediation, the facility was reinspected and reopened the next day with zero demerits.
 - I. **Terrible Herbst #329 Snack Bar, 20 Falcon Ridge Pkwy.:** On January 16, the facility was closed for an IHH, no hot water. The facility was reinspected and reopened the next day with zero demerits.
 - J. **Tropicana Cinemas Snack Bar, 3330 E. Tropicana Ave.:** On January 16, the facility was closed for an IHH, lack of adequate handwashing facilities. The only hand sink had hot water at 65°F. The inspector documented 13 demerits. The facility was reinspected and reopened the next day with zero demerits.
 - K. **A-1 Mobile Catering #17 Mobile Vendor, 439 Rock Quarry Way:** On January 21, the unit was closed for an IHH, no potable or hot water. The inspector documented 14 demerits. The facility was reinspected and reopened the next day with zero demerits.
 - L. **El Buen Taco #1 Mobile Vendor, 439 Rock Quarry Way:** On January 24, the unit was closed for an IHH, liquid waste not disposed of in an approved manner and no commissary, service depot, or support kitchen. The inspector documented 24 demerits. The unit is still closed at this time.
 - M. **Aware Coffee and Tea Lounge, 5590 Painted Mirage Rd.:** On January 24, the facility was closed for an IHH, no hot water. It was reinspected and reopened three days later with zero demerits.
 - N. **Popeye's Louisiana Kitchen, 3785 S. Las Vegas Blvd.:** On January 24, staff investigated a complaint alleging a dirty hand sink, barehand contact, lack of gloves, and no hair restraints. The allegations were invalid except for one employee whose hair was unrestrained upon arrival. The employee restrained their hair without SNHD intervention.
 - O. **Pho Little Saigon, 3775 Spring Mountain Rd.:** On January 27, the facility was closed for an IHH, cockroach infestation. The inspector documented 30 demerits. The facility is still closed at this time.
 - P. **Mediterranean Market, 6020 Spring Mountain Rd.:** On January 27, staff investigated a complaint alleging several expired food items were available for sale. The complaint was valid. The facility received a B downgrade.
 - Q. **Asian BBQ, 3400 S. Jones Blvd.:** On January 29, the facility was placed in Administrative Process after receiving two consecutive C downgrades.
2. **Foodborne Illness Investigations:**
- A. **Marketon Deli, 3736 E. Desert Inn Dr.:** On January 14, staff responded to a lab-confirmed case of foodborne illness. Staff observed and corrected issues that could

lead to illness. The investigation resulted in a B downgrade. The facility successfully passed their reinspection with an A grade on January 17.

- B. **Del Taco, 1945 N. Martin Luther King Blvd.:** On January 21, staff responded to a lab-confirmed case of foodborne illness. Staff observed and corrected issues that could lead to illness such as missed handwashes and foods held in the temperature danger zone. The facility has not yet requested their reinspection.
 - C. **Silverton Casino Sundance Grill, 3333 Blue Diamond Rd.:** On January 22, staff responded to a lab-confirmed case of foodborne illness. Staff observed and corrected issues that could lead to illness including improper cooling and foods held in the temperature danger zone. The facility successfully passed their reinspection with an A grade on January 29.
 - D. **Popeye's, 4950 W. Flamingo Rd.:** On January 22, staff responded to multiple complaints of illness. Staff observed and corrected issues that could lead to illness. The investigation resulted in an A grade.
3. **Onsite Intervention Training:**
 A. Onsite Intervention Training was held with the following facilities: Kyara, 6555 S. Jones Blvd.; TJ Birrieria, 3061 S. Las Vegas Blvd.; and Pearl Wok, 8550 W. Charleston Blvd.
4. **Supervisory/Managerial Conferences:**
 A. Conferences were held with the following facilities: Palm Vietnamese Food To Go, 3768 S. Maryland Pkwy. and China One, 3955 S. Durango Dr.

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	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Notices of Violations (New & Remails)	9	10	↑	68	81	↑
Adjudicated Hearing Cases	13	9	↓	61	62	↑
Total Cases Received	134	196	↑	914	975	↑
Total Cases Referred to Other Agencies	22	14	↓	140	147	↑
Hearing Penalties Assessed	\$11,300	\$10,500	↓	\$65,175	\$65,625	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Inspections	263	196	↓	1,558	1,793	↑

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

Underground Storage Tanks	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Compliance Inspections	73	60	↓	446	450	↑
Final Installation/Upgrade/Repair Inspections	8	7	↓	60	44	↓
Closure Inspections	4	2	↓	11	7	↓
Spill Report Investigations	1	0	↓	5	6	↑
Reinspections	0	0	→	23	0	↓

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

Permitted Disposal Facilities	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Inspections	24	27	↑	147	148	↑
Reinspections	2	5	↑	13	21	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Nevada Recycling (RC-Mod); and Pipe Maintenance Service, Inc. (WG-Mod)
- 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 (3); and Transfer Station (1)
- D. **Facilities planned for approval at DBOH meetings/SNHD Workshops in February:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Asbestos Permits Issued	69	65	↓	451	483	↑
Revised Asbestos Permits Issued	2	4	↑	17	25	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Tentative Maps-Received	17	24	↑	135	169	↑
Tentative Maps-Lot Count	984	2,288	↑	8,999	10,917	↑
Final Maps-Received	30	22	↓	181	214	↑
Final Maps-Lot Count	1,169	673	↓	6,517	8,889	↑
Final Maps-Signed	21	21	→	143	150	↑
Final Maps (Signed)-Lot Count	307	1,331	↑	5,573	6,989	↑
Improvement Plans-Received	34	21	↓	157	191	↑
Improvement Plans-Lot Count	1,509	664	↓	6,343	8,338	↑
Expedited Improvement Plans-Received	7	3	↓	25	35	↑
Expedited Improvement Plans-Lot Count	632	177	↓	1,984	2,324	↑
Fees Paid	\$24,725	\$25,888	↑	\$220,866	\$292,641	↑

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

Individual Sewage Disposal Systems	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Residential ISDS Permits	10	3	↓	60	65	↑
Commercial ISDS Permits	1	1	→	3	7	↑
Commercial Holding Tank Permits	2	0	↓	24	11	↓
Residential Tenant Improvements	31	39	↑	133	197	↑
Residential Certifications	0	0	→	7	9	↑
Compliance Issues	2	1	↓	18	35	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Public Water System Sanitary Surveys	0	5	↑	42	45	↑
Public Water System Violation Letters	0	0	→	1	2	↑
Public Water System Complaints	0	0	→	2	1	↓

2. Safe Drinking Water Activity:

- A. No *coliform*-present sample events were reported in January.
- B. Staff completed a quarterly report for the Nevada Division of Environmental Protection (NDEP) Bureau Chief.
- C. Staff continued to monitor water hauling activities for the following public water systems: Speed Vegas; Red Rock Visitor Center; Red Rock Campground; and Laker Plaza.

- D. Linq Hotel:** On December 17, 2019, a 12-inch water main within the facility ruptured. Two days later, SNHD staff emailed a template Tier 1 Boil Water public notification (PN). SNHD received a repair narrative saying pressure to the property and towers was lost. Repairs were concluded by washing the main with soap and disinfecting the line with 1% bleach. The lines were flushed for 5-minutes, pressure tested, and free chlorine residual was recorded, 0.82 mg/L. Investigative coliform samples were accounted for from representative sites where repairs were made. On January 22, 2020, SNHD staff conducted a comprehensive audit of the site's emergency response. By February 15, SNHD is requiring a closing response narrative communicating managerial policies for future loss of pressure events and a commitment toward updating onsite utility plans.
- E. Shetland Water District:** On January 7, SNHD staff ordered a Tier 1 PN after the permit operator reported the approved infrastructure was replaced. The Tier 1 PN advised consumers to utilize alternative and safer potable water (e.g. bottled water). That order stands until the permit's new infrastructure and water quality have been approved for human consumption which has not yet happened. SNHD staff conducted a site visit assessing the permit's modification and highlighted numerous design deficiencies. The unapproved modifications began last June without prior notification to SNHD or approval from NDEP. On January 17, the permit administrators (Water Association Board) distributed the Tier 1 PN; this was their first attempt since the order.
- F. Aravada Springs (Nay's Ranch):** On January 13, staff recomunicated public water system guidance documents to the site's team. SNHD staff will resume permit discussions in February.
- G. Desert Paradise Mobile Home Park:** On January 13, staff carried out a sanitary survey which focused upon the December 2019 Administrative Order. Staff identified multiple significant deficiencies related to cross connection control, infrastructure stewardship, and compliance with National Primary Drinking Water Regulations. These findings were provided to NDEP.
- H. Keystone Center:** On August 1, 2019, a Level 2 Assessment was completed as a response to the site's June-July *coliform*-present samples. The assessment concluded that the system must commit to routine disinfection of ground water prior to the first service connection. Due to financial constraints, the permit team was granted multiple conditional milestones. In January, the permit achieved one milestone by securing a professional engineer for their future disinfection process. The next corrective action deadline is July 2, 2020.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
West Nile Virus Surveillance Traps Set	0	0	→	1,147	1,643	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	18,793	14,123	↓
West Nile Virus Surveillance Submission Pools Tested	0	0	→	820	1,201	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	0	5,180	↑
West Nile Virus Surveillance Positive Submission Pools	0	0	→	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	0	→	5	5	→
Healthy Homes/Landlord Tenant Response (LLT)	2	5	↑	56	42	↓
Public Accommodations Inspections	19	14	↓	251	209	↓
Public Accommodations Complaints	17	24	↑	131	156	↑
Mobile Home/Recreational Vehicle Park Inspections	81	73	↓	84	88	↑
Mobile Home/Recreational Vehicle Park Complaints	0	2	↑	19	16	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
School Food Facility Inspections	54	32	↓	461	436	↓
School Food Facility Complaints	1	4	↑	3	10	↑
School Facility Inspections	68	34	↓	561	530	↓
School Facility Complaints	2	4	↑	16	26	↑
Child Care Facility Inspections	26	9	↓	219	195	↓
Child Care Facility Complaints	4	5	↑	25	20	↓
Body Art Facility Inspections	63	45	↓	399	412	↑
Body Art Facility Complaints	1	2	↑	11	16	↑
Body Art Artist Special Event Inspections	5	1	↓	250	162	↓
Total Program Services Completed	224	136	↓	1,945	1,807	↓

1. Schools:

- A. Martin Luther King Elementary School, 2260 Betty Ln.:** During a routine inspection on January 13, staff documented ambient air temperatures in the library and adjacent classrooms ranging from 63°F to 65°F. Vent temperatures in these rooms were 51°F to 54°F when measured with an infrared thermometer. The Nevada Administrative Code (NAC) 444.56832 requires that classroom temperatures be maintained between 65°F and 85°F. Faculty reported that the ventilation system had not been functioning adequately for several months. Students in these classrooms were relocated to classrooms with adequate temperatures. SNHD staff notified Clark County School District (CCSD) Risk Management and Environmental Services of the issue and were advised that the entire heating and cooling system was in the process of being replaced. CCSD staff stated that they had a contingency plan to provide adequate heating and air conditioning until the new system was installed. SNHD will continue to follow-up.
- B. Smith, Hal Elementary School, 5150 E. Desert Inn Rd.:** On January 16, staff investigated a complaint alleging that the school did not have adequate heating and the classroom temperatures were 55°F. The investigation found that one learning center did not have heat. The temperatures in that area and the adjacent rooms were between 60°F and 63°F. The school reported that workers had been onsite, addressing the problem. School administration was instructed to relocate the students to another area. On January 17, staff received an email stating that the boiler was working and temperatures throughout the school were within the required range.
- C. McWilliams, J. T. Elementary School, 1315 Hiawatha Rd.:** On January 17, staff received a report that the school had no water due to a line break caused from the ongoing construction of an addition. Water outages have been a recurrent issue at the school since October 2019 because of the age of the facility and how the existing water lines were installed. SNHD staff required that the portable hand sinks and drinking water be left at the school so that they could be deployed when service interruptions occurred but they were removed by CCSD. On January 24, staff met with the school administrators, CCSD Risk Management, CCSD Food Service,

CCSD Construction, and the building contractor to discuss the recurrent outages, the need to ensure that there is adequate handwashing and drinking water onsite and the length of time that construction will be occurring. CCSD Construction and the building contractor presented a satisfactory action plan to mitigate the potential for additional outages and ensure adequate potable water. After the meeting, staff surveyed the school and identified other safety issues related to the construction. These safety issues were sent to CCSD Risk Management for action. SNHD staff will continue to follow-up to ensure that handwashing and drinking water facilities are present and no safety hazards exist as a result of the ongoing construction.

- D. Red Rock Elementary School, 408 Upland Blvd.:** During a routine inspection on January 22, staff documented severely damaged playground surfacing at two play structures and observed children playing on the affected equipment. Inadequate or damaged surfacing can result in life-altering head and neck injuries. A review of the school's inspection record indicated that school administration was given a directive in October 2019 to close those portions of the playgrounds where inadequate surfacing existed. CCSD Risk Management reported that fencing will be installed to prevent children from accessing the two play structures.

2. Child Care:

- A. Kidz Preschool, 4645 W. Ann Rd.:** On January 9, staff investigated a complaint alleging an outbreak of hand, foot, and mouth disease and determined that an outbreak was occurring. While hand, foot, and mouth disease is not required to be reported, SNHD staff did find that the illness/injury logs were not being adequately completed for children who were sent home. Additionally, staff found that the facility was not being adequately cleaned to ensure that the spread of communicable diseases was prevented to the best extent possible. Staff reviewed the need to properly complete the logs and use proper cleaning procedures.
- B. Henderson Center, 180 Westminster Way:** On January 13, staff verified a complaint alleging that the temperature of the water at the handwashing sink was too hot. Staff found temperatures at the handwashing sinks between 105°F to 119°F. SNHD Regulations require that water temperatures, at sinks used by children, range from 90°F to 100°F. Adjustments were made and water temperatures were acceptable the next day.
- C. Kids R Kids Learning Center, 985 E. Serene Ave.:** On January 16, staff conducted an intervention at the facility to discuss progress in correcting violations from previous inspections. Management agreed to increase the frequency of in-house staff training and begin to use sanitizer/disinfectant in a more uniform manner. The facility will be on an increased inspection frequency to ensure compliance with SNHD Regulations.
- D. Duck Duck Goose Daycare, 3427 S. Eastern Ave.:** On January 21, staff conducted a follow-up inspection and observed seven previous violations that had not been corrected. These included inadequate disinfectant used for diapering surfaces, vermin harborage, broken play equipment, and inadequate hot water. The facility will be reinspected in the beginning of February to ensure that all violations are corrected.

3. Body Art:

- A. Alexis Park Resort, 375 E. Harmon Ave.:** On January 22, staff received a complaint alleging that a temporary event was scheduled for January 31 through February 2. Staff contacted the General Manager of the facility who reported that there were no body art practices scheduled at the event and that the event contract had been canceled.

V. FACILITY DESIGN ASSESSMENT & PERMITTING (FDAP)

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

Food Pre-Permitting Services	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Food Safety Assessment Meetings	14	1	↓	57	56	↓
Total Food Pre-Permitting Services	1,100	901	↓	7,939	8,581	↑
Total Service Request Intake	208	231	↑	2,090	2,020	↓
Total Service Request Released	201	216	↑	1,846	1,977	↑
Total Service Requests Currently in Pre-Permitting	1,487	1,599	↑			

1. Enforcement Actions and Investigations:

- A. Stone Bridge Learning Center, 1951 S. Rainbow Blvd.:** During a remodel inspection for renovated child care classrooms, staff observed that the hot water temperature at the hand sink was 90°F. Child Care Regulations require all hand sinks accessible to children be tempered water between 90°F and 120°F. Staff recommended that the operator adjust the tempered water temperature at the hand sinks to 100°F to ensure compliance in the event of water temperature fluctuations. The new classrooms were approved for operation.
- B. Mark Rich's New York Pizza & Pasta, 11710 W. Charleston Blvd.:** A Change of Permit Holder (CPH) inspection resulted in closure due to violations exceeding 10 demerits. Violations included insufficient hot water at the three-compartment sink and lack of adequate refrigeration. The walk-in cooler was holding an ambient temperature of 48-52°F, which resulted in potentially hazardous food products measuring approximately 48°F. SNHD Regulations require hot water to be 120°F at the three-compartment sink and refrigerated foods to held at 41°F or below to inhibit pathogen growth. Other violations observed included improper handwashing and improper manual warewashing. The owner and Person-in-Charge (PIC) were required to attend a Supervisory Conference and correct all violations prior to passing their reopening inspection.
- C. Purified Water to Go, 4155 S. Buffalo Dr.:** A CPH inspection resulted in failure due to an IHH, insufficient hot water (85-97°F as measured at the three-compartment sink). Other violations included a missing air curtain in an open food area and no food thermometer available. The owner agreed to correct the violations and attend the required Food Safety Assessment meeting prior to reinspection. Health permit approval is still pending.
- D. Going for the Gold:** SNHD offers complimentary 15-minute preliminary office visits for potential applicants to ask questions of our inspectors and gather information. The business plan presented offers gold infused beverages and honey products. Staff members did collaborative research and found that the Food and Drug Administration (FDA) does not prohibit the use of gold in food products as it is inert and will pass through the digestive system with no ill effects. Applicants were advised that in addition to the typical permitting procedure, they would need to provide information about their gold source, as well as, a certificate of analysis to verify its purity and ensure it is not contaminated with toxic substances.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
New Projects Submitted to Plan Review	71	64	↓	400	513	↑
All Projects Released from Pool Plan Review	58	52	↓	512	430	↓
Total Operation Inspections	178	107	↓	2,064	2,625	↑
Complaint Investigations	8	3	↓	112	124	↑
Inactive Body of Water Surveys	4	1	↓	42	18	↓
Total Program Services Completed	319	227	↓	3,130	3,710	↑

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

1. Enforcement Actions:

- A. La Quinta Inn Nellis, 4288 N. Nellis Blvd.:** A routine inspection resulted in a written compliance schedule for failure to correct previous compliance issues. Violations included complete absence of required signage and cyanuric acid levels in excess of allowable limits. SNHD Regulations state cyanuric acid cannot exceed 100 parts per million (ppm). The facility is in operation pending corrective actions and a follow-up inspection.
- B. Extended Stay America, 4270 S. Valley View Blvd.:** A routine inspection resulted in failure due to cyanuric acid levels in excess of allowable limits. This poses an IHH as high levels of cyanuric acid reduce the effectiveness of chlorine as a disinfectant. The facility is in operation pending corrective actions and a follow-up inspection.
- C. Broadstone Talavera, 2251 S. Fort Apache Rd.:** A reinspection was conducted 28 days after a failed routine inspection. Violations observed included improper disposal of wastewater via a direct connection to sewer. This is an example of a direct cross-connection, where contaminants can potentially back siphon into the circulation system of the aquatic venue. Other violations included barrier in disrepair and the east gate not positively self-latching and closing. All violations were corrected at the reinspection and the facility was approved for operation.
- D. Bloom Apartments, 7075 Gowan Rd.:** A CPH inspection was approved with a written compliance schedule due to inadequate depth markings. SNHD Regulations state total absence of or improper depth markings at an aquatic venue are an IHH requiring immediate corrective action. Management was given 30 days to install the proper depth markers. Failure to do so by February 2, will result in closure.
- E. Bella Solara Apartments, 7101 Rock Springs Dr.:** A CPH inspection was approved after obtaining access into the pump room to complete the scheduled inspection. Management was initially reluctant to provide access even though SNHD Regulations require it. Violations observed included significant wall damage, inadequate lighting, and standing water in the pump room. Staff instructed facility management to obtain a qualified operator to service and maintain the aquatic venue. The facility was approved to operate but corrections must be completed prior to the next routine inspection.
- F. Hilton Lake Las Vegas Resort, 1610 Lake Las Vegas Pkwy.:** A routine inspection resulted in a written compliance schedule for fading depth markers at both aquatic

venues. Fading depth markers present an IHH if left unaddressed and become unreadable. SNHD Regulations state water depths shall be clearly and permanently marked. Failure to submit corrections to SNHD by February 10, will result in closure of the aquatic venues.

- G. Residence Inn by Marriott Hughes Center, 370 Hughes Center Dr.:** A routine inspection resulted in a written compliance schedule. Violations observed included uneven deck surfaces at the northwest area of the enclosure and lifted deck drains, which are tripping hazards. SNHD Regulations state tripping hazards shall be avoided and if present, shall be repaired or promptly barricaded to protect patrons and employees. A reinspection will be conducted on February 14.
- H. Kingsway Apartments, 2710 Merritt Ave.:** SNHD staff met with the Easy Pool Services owner, Ramses Martinez, to discuss required equipment for compliance. Currently, the circulation pump motor horsepower exceeds the drain cover flow rating, which creates a suction entrapment hazard. The aquatic venue must remain closed until compliance is verified at a reinspection.
- I. Bella Solara Apartments, 7101 Smoke Ranch Dr.:** A CPH inspection was approved, with a written compliance schedule. The aquatic venue had cyanuric acid levels exceeding allowable limits. The aquatic venue was management closed and must remain closed until the cyanuric acid is within acceptable limits. Management will send verification of the corrective actions once the aquatic venue has been drained.
- J. Coronado Homeowners Association (HOA), 950 Paseo Flower Ct.:** Staff conducted a final remodel inspection for the installation of a new circulation pump. During the inspection, the women's restroom toilet was overflowing. Property management was notified, and the issue was corrected. The circulation pump was installed per the approved plan and the aquatic venue was approved for operation.
- K. Orland Apartments, 201 Orland St.:** A CPH inspection was approved although the aquatic venue was closed for repairs. The gate was padlocked, the water had been drained, and sections of the deck had been removed. Management conducted underground leak detection of the recirculation system piping. Property management was made aware of SNHD remodel procedures including use of previously approved pipe sizes and deck material. A routine inspection will be scheduled once the aquatic venue reopens in May.
- L. Royal Crest Hotel (Hilton), 755 Sierra Vista Dr.:** A new construction piping inspection resulted in failure due to partial readiness. Violations observed included the spacing for a return inlet in the aquatic venue exceeded 15' feet on the wet deck, the skimmer piping was not laid according to the approved plans, and wrong pipe sizes were utilized. These conditions could potentially change equipment requirements needed to achieve proper circulation. The contractor must resubmit "as built" plans. All violations were corrected at the reinspection and the contractor was approved to proceed with construction.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff attended the Industry Interaction Committee meeting on January 3 and 24.
2. Staff participated in Saba LMS implementation meetings on January 6 and 28.
3. RSO staff planned, organized, and facilitated the Special Processes at Retail Course on January 7 and 8.
4. Staff participated in Leadership Las Vegas field training on January 7, 8, 9, 14, 15, 21, and 22.

5. RSO staff organized and gave the monthly EH Experience Days presentation to Touro University interns on January 9.
6. Staff attended Aquatic Health Program standby training on January 9.
7. Staff attended FoodSHIELD training on January 10.
8. RSO staff participated in the Foodborne Illness Team (FIT) Huddle on January 10.
9. Staff attended the Nevada Food Safety Task Force (NFSTF) meeting on January 13.
10. Staff participated in the Conference for Food Protection (CFP) Standards workshop on January 13.
11. RSO staff attended the EH General Staff meeting and presented on the results of the UNCOVER EH study conducted by Baylor University, NEHA, and the CDC on January 15.
12. Staff attended a webinar entitled, "Retail Food Risk Factor Study Database Roll Out" on January 17.
13. Staff scheduled and attended HAZWOPER refresher training. Eleven Environmental Health staff members attended the training on January 17.
14. RSO staff participated in the National Association of County and City Health Officials (NACCHO) Mentorship Cohort 9 full team meeting and individual mentee meeting on January 22.
15. RSO staff was recognized by the Board of Health as a co-author of "Environmental Health Challenges and Research Needs for U.S. Health Departments" published in Environmental Health Perspectives on January 23.
16. RSO staff welcomed Korie Northam, a new Training Officer, on January 27.
17. Staff prepared for and participated in the quarterly Food Safety Partnership meeting on January 27. Training was also provided for food handlers, including 18 Spanish speaking food handlers and 40 English speaking food handlers.
18. RSO staff provided and attended pre-standardization training on January 29.
19. RSO staff conducted a verification audit for Washoe County Health District, Nevada, for Voluntary National Retail Food Regulatory Program Standards (VNRFRPS), Standards 3 and 5, on January 30 and 31.
20. Staff continued work on the Crumline Award application throughout the month.
21. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and Hazard Analysis and Critical Control Point (HACCP) plans. There are currently seven cook chill/sous vide plans, nine 2-barrier plans, seven other HACCP plans, eleven waivers, and two operational plans in review.
22. Special Processes staff provided guidance to Food Operations staff and Industry regarding label requirements. There are currently 22 facilities in label review.

VIII. SPECIAL PROCESSES

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

Label Review	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Facility Label Review Submissions	4	7	↑	50	55	↑
Facility Label Review Releases	4	4	→	50	47	↓
Number of Labels Approved	32	21	↓	668	800	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Cook Chill/Sous Vide Submissions	2	0	↓	4	1	↓
Cook Chill/Sous Vide Releases	1	1	→	2	6	↑
2-Barrier ROP Submissions	0	0	→	1	5	↑
2-Barrier ROP Releases	3	2	↓	4	3	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	1	0	↓
Other Special Processes Releases	0	1	↑	0	1	↑

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

Waivers & Operational Plans Review	Jan. 2019	Jan. 2020		FY 18-19	FY 19-20	
Waiver Review Submissions	1	1	→	2	4	↑
Waiver Review Releases	2	1	↓	3	2	↓
Operational Plan Submissions	0	0	→	1	0	↓
Operational Plan Releases	2	0	↓	3	0	↓

CDS/hh