



Memorandum

Date: May 28, 2020

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	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Routine Inspections	2,480	539	↓	20,391	17,436	↓
Reinspections	179	35	↓	1,932	1,483	↓
Downgrades	169	36	↓	1,937	1,420	↓
Closures	19	2	↓	171	126	↓
Special Events	98	0	↓	802	695	↓
Temporary Food Establishments & Tasting Event Booths	970	0	↓	5,780	4,557	↓
TOTALS	3,915	612	↓	31,013	25,717	↓

1. Enforcement Actions and Investigations:

- A. **Hammonds Honey Annual Itinerant Low-Risk, 2930 N. Las Vegas Blvd.:** On April 1, the facility was closed for operating outside of the parameters of their health permit. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits the next day.
- B. **El Pollo Mobile #2, 2425 N. Rainbow Blvd.:** On April 3, the facility was closed for an Imminent Health Hazard (IHH), liquid waste not disposed of in an approved manner. The inspector documented 21 demerits. The facility was reinspected and reopened with zero demerits on April 7.
- C. Staff performed grocery store educational surveys early in the month and continue as needed. Inspectors have been assisting with how to safely deal with the increased public demand.

- D. Staff performed educational surveys at several food distribution sites (City Impact, Three Square at Palace Station, and Sahara LV Main Kitchen).
- 2. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: El Buen Gusto, 1593 N. Eastern Ave. and La Tapatia Market, 8826 S. Eastern Ave.
- 3. **Community Outreach:**
 - A. Staff worked diligently on industry resources regarding COVID-19.
 - B. Three Spring Valley staff have been assigned to assist the Office of Epidemiology and Disease Surveillance (OEDS) with contact tracing.
 - C. Staff participated in a collaboration with Dr. Brian Labus from the University of Nevada Las Vegas (UNLV) to collect data on face mask use in grocery stores to be presented during one of Governor Sisolak's press conferences.

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	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Notices of Violations (New & Remails)	0	0	→	89	94	↑
Adjudicated Hearing Cases	6	0	↓	85	77	↓
Total Cases Received	137	104	↓	1,371	1,321	↓
Total Cases Referred to Other Agencies	22	26	↑	206	198	↓
Hearing Penalties Assessed	\$8,000	\$0	↓	\$92,175	\$76,625	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Inspections	225	0	↓	2,300	2,393	↑

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

Underground Storage Tanks	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Compliance Inspections	43	0	↓	642	587	↓
Final Installation/Upgrade/Repair Inspections	6	3	↓	75	60	↓
Closure Inspections	1	0	↓	14	10	↓
Spill Report Investigations	0	1	↑	6	7	↑
Reinspections	0	0	→	23	0	↓

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

Permitted Disposal Facilities	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Inspections	27	0	↓	210	176	↓
Reinspections	1	0	↓	20	26	↑

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued – EQ Cores & Recycling (RC)
- 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 Center (1); and Transfer Station (1)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in May: None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Asbestos Permits Issued	82	89	↑	660	710	↑
Revised Asbestos Permits Issued	5	5	→	31	34	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Tentative Maps-Received	17	17	→	180	217	↑
Tentative Maps-Lot Count	802	1,499	↑	12,167	14,393	↑
Final Maps-Received	31	21	↓	266	287	↑
Final Maps-Lot Count	1,498	783	↓	9,940	11,864	↑
Final Maps-Signed	27	20	↓	208	218	↑
Final Maps (Signed)-Lot Count	1,231	497	↓	7,910	9,783	↑
Improvement Plans-Received	27	21	↓	232	252	↑
Improvement Plans-Lot Count	1,669	834	↓	9,753	11,169	↑
Expedited Improvement Plans-Received	8	4	↓	41	47	↑
Expedited Improvement Plans-Lot Count	508	122	↓	2,959	2,962	↑
Fees Paid	\$55,691	\$31,607	↓	\$356,406	\$388,616	↑

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

Individual Sewage Disposal Systems	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Residential ISDS Permits	7	4	↓	91	92	↑
Commercial ISDS Permits	0	1	↑	5	10	↑
Commercial Holding Tank Permits	3	0	↓	41	24	↓
Residential Tenant Improvements	22	20	↓	186	285	↑
Residential Certifications	3	3	→	13	12	↓
Compliance Issues	2	3	↑	25	59	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Public Water System Sanitary Surveys	0	0	→	42	46	↑
Public Water System Violation Letters	0	2	↑	2	7	↑
Public Water System Complaints	2	0	↓	5	1	↓

2. Safe Drinking Water Activity:

- A. Two *coliform*-present, *Escherichia coli*-absent sample events were reported. All samples were *Escherichia coli*-absent. These samples were from the same permit and have triggered a Level 2 Treatment Technique Assessment. Further details will be provided in May's monthly report.
- B. Staff continued to monitor water hauling activities for multiple public water systems: Speed Vegas; Red Rock Visitor Center; Red Rock Campground; and Laker Plaza.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
West Nile Virus Surveillance Traps Set	296	765	↑	1,461	2,723	↑
West Nile Virus Surveillance Mosquitoes Tested	1,960	2,291	↑	20,760	16,468	↓
West Nile Virus Surveillance Submission Pools Tested	142	342	↑	962	1,543	↑
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	3	0	↓	10	5	↓
Healthy Homes/Landlord Tenant Response (LLT)	4	0	↓	69	50	↓
Public Accommodations Inspections	1	0	↓	345	275	↓
Public Accommodations Complaints	11	1	↓	166	184	↑
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	147	144	↓
Mobile Home/Recreational Vehicle Park Complaints	2	1	↓	26	21	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
School Food Facility Inspections	100	0	↓	723	596	↓
School Food Facility Complaints	1	0	↓	5	11	↑
School Facility Inspections	129	0	↓	872	713	↓
School Facility Complaints	5	0	↓	33	40	↑
Child Care Facility Inspections	40	0	↓	305	234	↓
Child Care Facility Complaints	1	1	→	32	26	↓
Body Art Facility Inspections	38	0	↓	510	476	↓
Body Art Facility Complaints	4	0	↓	15	19	↑
Body Art Artist Special Event Inspections	100	0	↓	351	168	↓
Total Program Services Completed	418	1	↓	2,846	2,283	↓

1. Schools:

- A. One staff member conducted surveys of food distribution sites that were occurring on Clark County School District (CCSD) properties. Twenty-one (21) site surveys were completed. Food Operations staff was also trained on how to survey food distribution sites.
- B. Six staff were trained by OEDS to conduct COVID-19 case and contact interviews and have been helping OEDS all month.

2. Child Care:

- A. As a result of staff reassignment and closure of facilities, one staff member conducted surveys of the childcare facilities that remain open. The surveys provided education on social distancing and a visual check of each facility to ensure that no hazard was present that would result in a life changing or life ending injury. Staff conducted 37 surveys.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Food Safety Assessment Meetings	12	0	↓	55	39	↓
Total Food Pre-Permitting Services	1,357	928	↓	11,898	12,560	↑
Total Service Request Intake	283	118	↓	2,938	2,724	↓
Total Service Request Released	292	90	↓	2,707	2,673	↓
Total Service Requests Currently in Pre-Permitting	1,478	1,614	↑			

1. Enforcement Actions and Investigations:

- A. El Cortez Siegel 1941 Restaurant, 600 Fremont St.:** A final remodel inspection was completed for one of the original kitchens inside the El Cortez. Due to COVID-19, the inspection was conducted virtually with assistance from the contractor. The cookline was modernized by updating the layout to improve flow. The scope of work included replacement of old ovens, griddles, ranges, fire suppression equipment, and refrigeration. The remodel was approved.
- B. Crumbl Cookies, 6255 S. Durango Dr.:** A pre-permitting inspection was conducted, and the facility had inadequate hot water. SNHD Regulations require that the hot water is 120°F or greater; however, the hot water was 107 – 118°F as measured at the three-compartment sink. Additionally, base boards were not installed throughout the facility and results of the water commissioning test results were not ready. A water commissioning test is required anytime there is new construction to verify that the potable water is safe to drink. All issues were corrected, and a subsequent final inspection resulted in permit approval.
- C. 702 Mart, 1468 E. Charleston Blvd.:** Change of Permit Holder (CPH) inspections were conducted for a market and snack bar. Staff found an employee's beverage stored in the ice machine, buried in ice that was intended for consumption. This violation was immediately corrected, and the beverage was voluntarily discarded. Additionally, ceiling tiles were not non-absorbent and there was insufficient lighting in the area. SNHD Regulations require a minimum of 50 foot-candles of light where open food is handled and non-absorbent ceiling tiles in areas of moisture. The permit was approved with stipulations to correct the violations within ten (10) days.
- D. Martino's Italian Kitchen, 8241 S. Fort Apache Rd.:** A final inspection resulted in approval to stock and operate despite multiple delays due to construction and inspection scheduling with other agencies because of COVID-19. SNHD staff was able to work with the operator to conduct a virtual inspection. The owner was very proactive and knowledgeable about food safety and no violations were found. The permit was approved, and the owner will open for take-out only at this time.
- E. Terrible Herbst #417, 5001 N. Rainbow Blvd.:** Plans submitted for a market and snack bar were not approved due to the presence of an indoor grease interceptor located under the 3-compartment sink. SNHD Regulations require that grease interceptors are installed underground outdoors. The applicant was able to obtain approval from the City of Las Vegas and SNHD for the indoor grease interceptor via a waiver approval process. Once all construction was complete, the final inspection resulted in approval to stock and operate with only minor deficiencies to correct.
- F. Me Diet Snack Bar and Bakery, 7293 W. Sahara Ave.:** Staff was notified by the Clark County Water Reclamation District (CCWRD) that this facility does not have adequate grease capture. A new owner recently submitted a CPH application. Inspections were conducted and the permits were approved to operate with the stipulation that the new owner submit and receive approval for pretreatment water plans through CCWRD.
- G. Cornucopia Food Service Cottage, 8969 Hitch Creek St.:** Staff received a Cottage Food Operator registration application with labels. The Nevada Revised Statutes (NRS) [Chapter 446](#) requires that all cottage food labels must comply with the Food and Drug Administration (FDA) labeling guidelines. Many errors were found because the applicant had difficulty identifying the allergens. Staff provided guidance and corrected labels were submitted. The Cottage Food Operation registration and labels were approved.
- H. Loftti Cafe, 7729 S. Rainbow Blvd.:** A CPH inspection resulted in failure due to several uncontrolled risk factors for foodborne illness. The inspector documented 25

demerits. SNHD Regulations require that facilities earn ten (10) demerits or less at a scheduled CPH permitting inspection. Observed violations included: a black charcoal ingredient inside black salt for caramel drizzle tea, expired foods, refrigeration not operating at safe temperature (70°F), water filler improperly attached to hand sink, raw eggs stored above ready-to-eat foods, lack of date markings, and reuse of single-use containers. SNHD Regulations require that all refrigeration units hold food at 41°F or less, and that hand sinks be designated for handwashing only. The owner agreed to correct the violations and attend a Supervisory Conference prior to reinspection. The reinspection was conducted, and the health permit was approved.

- I. **Chew & Chug @ Grand Canal Shops, 3377 S. Las Vegas Blvd.:** A pre-permitting inspection was conducted on a new venue. Due to COVID-19 casino closures, there were several obstacles to get to the facility. There were three security checkpoints, including one temperature scan. Observed violations included: the front counter was missing, the backflow device for the soda machine had not been tested, cove base under the front counter had not been installed, existing floor sinks were dirty, escutcheons around drain lines were missing or not sealed to wall, the existing hood was dirty, caulking at existing sinks was in disrepair, and existing walk-in cooler was dirty with partially rusted cove base. The final permitting inspection is still pending.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
New Projects Submitted to Plan Review	95	59	↓	634	799	↑
All Projects Released from Pool Plan Review	52	55	↑	689	623	↓
Total Operation Inspections	402	33	↓	3,063	3,193	↑
Complaint Investigations	14	11	↓	144	159	↑
Inactive Body of Water Surveys	11	2	↓	66	25	↓
Total Program Services Completed	574	160	↓	4,596	4,799	↑

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

1. Aquatic Health Operations

A. **Elysian at The District, 2151 Village Walk Dr.:** A complaint reporting a green pool was confirmed. The operator turned off the circulation system to drain the pool for resurfacing but delayed the draining process and did not resume recirculation. SNHD Regulations state that all components of the filtration and recirculation system shall be kept in continuous operation 24 hours per day when water is present. SNHD staff is awaiting verification of corrections.

B. **Escondido Manor, 4280 Escondido St.:** A complaint regarding the venue water being brown and stagnant was confirmed. The aquatic venue was full of excess debris with little to no recirculation. SNHD Regulations state that no standing water shall result from any discharge, nor shall it create a nuisance, offensive odors, stagnant wet areas, or an environment for the breeding of insects. Corrective actions were made, and verification was provided to SNHD.

- C. **Liberty at Mayfield Homeowners Association (HOA), 4253 N. Tenaya Way:** A complaint investigation alleging a green pool was invalid. The pool was not green and did not have any algal growth; nor were there any notable presence of insects.
 - D. **Tahiti Village Timeshare Resort, 7600 S. Las Vegas Blvd.:** A review was completed of the lifeguard staffing and safety plans following revisions. Plans for both aquatic venues indicated the correct number of lifeguards based on square footage. Gaps in coverage identified with the zone diagrams for the lazy river included multiple blind spot locations. It was determined that a site survey would be required to more accurately assess the line-of-sight capability from each lifeguard position. SNHD Regulations state that the lifeguard must be able to see the entire area of the assigned zone of bather surveillance. The site visit was performed, and final approval is pending revisions from the facility.
 - E. **Salvation Army, 35 W. Owens Ave.:** A shelter survey resulted in a Cease and Desist Order for disinfectants not included on the Environmental Protection Agency (EPA) list for use against SARS-CoV-2. The possibility of the COVID-19 virus surviving disinfection increases when an unapproved disinfectant is used. Staff recommended using a disinfectant from the EPA list, or a disinfectant solution described by the Center for Disease Control and Prevention (CDC) as being effective against SARS-CoV-2. Shelter staff identified an alcohol-based disinfectant on the EPA list and has implemented its use.
 - F. Staff prepared a CDC environmental health grant proposal intended to strengthen the Aquatic Health program's capacity to detect, prevent, and control environmental health hazards through data-driven, evidence-based approaches. The Aquatic Health program is interested in beginning a study with the resort corridor to obtain data on drowning, near drowning, and other recreational water accidents that occur at permitted aquatic venues. This data would be used to guide policy development for safety plans and modifications to the regulations. Additionally, the grant proposal was expanded to include collection and analysis of recreational water illness data. Currently SNHD does not have any statistics related to recreational water illnesses. The proposal is being reviewed by leadership.
 - G. Staff assisted OEDS with field COVID-19 positive case and case contact calls.
 - H. Staff composed guidelines for aquatic facilities once the Governor allows aquatic venues to reopen.
2. **Aquatic Health Plan Review:**
- A. **Circa Resort and Casino, 8 Fremont St.:** A partial plumbing inspection was approved. The piping runs for the pools and spas met compliance prior to the piping being covered by the flooring and the installation of the steel frame for the pool deck. The aquatic venues sit on the fifth floor of the resort and the piping runs are pathed in an interstitial space between the pool deck and the fourth floor of the resort. An additional final plumbing inspection is scheduled to observe the piping stubs in the equipment room.
 - B. **Sedona on the Boulevard, 9000 S. Las Vegas Blvd.:** A final inspection for a barrier remodel resulted in failure. Violations observed included gaps in the barrier greater than four inches, and the self-latching mechanism on the gate was improperly located. SNHD Regulations state that self-latching mechanisms must be located not less than 3 ½ feet above finished grade. Any vertical members in the enclosure must not be more than four inches apart. Any opening at the bottom of the enclosure must not be more than four inches in height. The pool enclosure is currently closed for repairs and a reinspection is still pending.
 - C. **Bishop Gorman High School, 5959 S. Hualapai Way:** A new construction plan review of the hydraulics for the recirculation system resulted in required revisions.

The pump curve indicated that the recirculation pump would not meet minimum system flow requirements, so the design system flow must be recalculated. SNHD Regulations state that the recirculation pump shall have adequate capacity to meet the flow design requirements by the entire recirculation system under the most extreme operating conditions and that the pump must be designed to maintain design recirculation flows under all conditions. The plans are still undergoing review and will be submitted to the contractor for corrections and resubmittal.

- D. **Parkway Villas, 3950 S. Las Vegas Blvd.:** A final remodel inspection was approved following replacement of the interior plaster with fiber reinforced polyester resin; however, the operational inspection did not pass. Violations observed included the recirculation system flow exceeding the maximum filter flow, gates not self-closing or positively self-latching, and underwater lights filled with water, which tripped the Ground Fault Circuit Interrupter (GFCI), causing the lights not to function. A reinspection is still pending.
- E. **Newport Village Apartments, 1827 W. Gowan Rd.:** A final remodel inspection involving installation of a circulation pump was approved with stipulations. Violations observed included rusted and weak fencing at stability posts and the door of a stall in the women's restroom was broken off. SNHD Regulations state that enclosures are required to include fencing and gates shall be maintained at all times. Currently, the facility is closed and plans to make repairs prior to opening for the season.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff attended a webinar entitled "Sanitization for Food Safety: Using Sanitizer Test Strips" on April 1.
2. Staff attended a webinar entitled "Take and Learn from Tough Criticism" on April 2.
3. Staff attended a webinar entitled "Boots on the Ground Reports from State and Local Food Safety Agencies" on April 3.
4. In response to the CDC and Nevada Health Response Medical Advisory Team's recommendations issued April 3, RSO staff with the required skill set began making cloth face coverings (cloth masks) for non-clinical staff members to use while in the field or interacting with the regulated community and the public. Two (2) masks were provided to each EH staff member who requested them to ensure proper cleaning and rotation of the cloth masks. This conserves Personal Protective Equipment (PPE) such as N-95 masks for those who require them in a clinical or field setting. The project ran from April 3 to 16.
5. RSO staff attended a webinar entitled "Outbreak: Foodborne Illness and the Struggle for Food Safety" on April 6.
6. Staff attended a webinar entitled "Crisis & Emergency Risk Communication (CERC) Overview for COVID-19" on April 6.
7. Staff attended a webinar entitled "Enforcement Policy for Face Masks and Respirators During Coronavirus Disease (COVID-19) Public Health Emergency (Revised) and Enforcement Policy for Gowns, Other Apparel, and Gloves During Coronavirus Disease (COVID-19) Public Health Emergency" on April 6.
8. RSO staff met with a representative from Qualtrics to discuss updates to the survey platform on April 7.
9. RSO staff met with Laurel Burke, Starbucks Retail Food Safety Manager Western Mountain Region, on April 7.
10. RSO staff met with staff from Maricopa County, Arizona to discuss special processes, Hazard and Critical Control Point (HACCP) plans, and waivers on April 8.
11. Staff participated in the National Association of County and City Health Officials (NACCHO) Mentorship Cohort 9 individual team meeting calls on April 8 and 22.

12. Staff attended the FDA 50-State Conference call related to COVID-19 on April 10.
13. Staff attended a webinar entitled "Food Safety Legislation Now and Future -- a chat with Doug Farquhar" on April 10.
14. Staff attended a webinar entitled "Myths and Facts about the Five Second Rule and Handwashing" on April 13.
15. Staff attended a webinar entitled "A Guide for Conducting Food Safety Root Cause Analysis" on April 17.
16. Staff attended the Southern Nevada Food Council meeting virtually on April 23.
17. Staff continued development of Registered Environmental Health Specialist (REHS) guidance documents, training programs, and materials throughout the month.
18. RSO staff continued working remotely, where feasible, in ongoing response to Governor Sisolak's Executive Order to suspend all non-essential business activities. At least one RSO staff member has been onsite daily to issue equipment and/or provide services to field staff.
19. Staff participated in COVID-19 response activities, including fulfilling the role of Safety Officer under the Incident Command System (ICS) command structure starting on April 15. As part of this, staff attended weekly CDC COVID-19 All States & Local Calls, ICS Operations meetings, ICS Planning meetings, and ICS Tactics meetings. Staff also attended the walk-thru and Point of Collection event for the Martin Luther King Senior Center.
20. Staff attended a webinar entitled "Rethinking Food Safety—Mitigating Risk Through Food Packaging" on April 29.
21. Staff attended a webinar entitled "Current Good Manufacturing Practices (cGMPs) Part 2" on April 29.
22. Staff attended a webinar entitled "The Road to Reopening Foodservice" on April 30.
23. RSO staff modified the survey "Health of Clark County Private Well Water Testing" and provided the updated document to Solid Waste Management staff.
24. RSO staff facilitated, assisted with, and continues to update multiple documents that are assisting food establishments in operating safely as they adapt to drive-through, delivery, and take-out operations or self-close in response to Governor Sisolak's non-essential business closure and stay-at-home orders. These documents were updated, as needed, and are available on the Food Establishment Resource Library (FERL).
25. Bilingual RSO staff facilitated and assisted with Spanish translation of COVID-19 educational materials throughout the month.
26. Staff worked on updating the SNHD Standardization procedures and workbook.
27. Special Processes staff met with various operators in a virtual setting, via phone calls and WebEx or Zoom meetings, regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently seven cook chill/sous vide plans, seven 2-barrier plans, six other HACCP plans, eleven waivers, and one operational plan in review.
28. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 21 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Facility Label Review Submissions	6	2	↓	74	62	↓
Facility Label Review Releases	8	3	↓	73	55	↓
Number of Labels Approved	104	23	↓	924	850	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Cook Chill/Sous Vide Submissions	1	0	↓	6	2	↓
Cook Chill/Sous Vide Releases	0	0	→	2	7	↑
2-Barrier ROP Submissions	1	0	↓	3	7	↑
2-Barrier ROP Releases	0	2	↑	4	9	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	2	0	↓
Other Special Processes Releases	0	0	→	0	2	↑

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

Waivers & Operational Plans Review	Apr. 2019	Apr. 2020		FY 18-19	FY 19-20	
Waiver Review Submissions	0	0	→	2	7	↑
Waiver Review Releases	0	1	↑	4	5	↑
Operational Plan Submissions	0	0	→	1	0	↓
Operational Plan Releases	2	1	↓	7	1	↓