



Memorandum

Date: June 25, 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	May 2019	May 2020		FY 18-19	FY 19-20	
Routine Inspections	2,516	857	↓	22,907	18,293	↓
Reinspections	205	73	↓	2,119	1,556	↓
Downgrades	202	68	↓	2,123	1,488	↓
Closures	20	1	↓	184	127	↓
Special Events	67	0	↓	915	695	↓
Temporary Food Establishments & Tasting Event Booths	389	0	↓	6,923	4,557	↓
TOTALS	3,115	999	↓	35,171	26,716	↓

1. Enforcement Actions and Investigations:

A. **Kona Grill, 750 S. Rampart Blvd.:** Facility was closed for operating with an Imminent Health Hazard (IHH), no hot water. The facility was reopened the next day with six demerits.

2. Foodborne Illness Investigations:

A. **Ohjah Japanese, 2051 N. Rainbow Blvd.:** On May 20, staff responded to multiple complaints of suspected foodborne illness. Staff observed multiple risk factors that could lead to illness including improper handwashing and improper use of time as a public health control. The investigation resulted in a B downgrade. On May 27, the restaurant passed its reinspection with an A grade.

3. **Onsite Intervention Training:**

A. Onsite Intervention Training was held with the following facility: Sushi 88, 7101 W. Craig Rd.

4. **Community Outreach:**

A. Staff continued to work with sanitarians who are preparing to reopen Strip properties. Staff have been participating in planning meetings, answering questions, and disseminating reopening guidance.

B. Staff gave a reopening presentation to Mesquite Industry partners.

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	May 2019	May 2020		FY 18-19	FY 19-20	
Notices of Violations (New & Remails)	15	0	↓	104	94	↓
Adjudicated Hearing Cases	0	0	→	85	77	↓
Total Cases Received	208	81	↓	1,579	1,402	↓
Total Cases Referred to Other Agencies	20	32	↑	226	230	↑
Hearing Penalties Assessed	\$0	\$0	→	\$92,175	\$76,625	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	May 2019	May 2020		FY 18-19	FY 19-20	
Inspections	289	0	↓	2,589	2,393	↓

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

Underground Storage Tanks	May 2019	May 2020		FY 18-19	FY 19-20	
Compliance Inspections	77	2	↓	719	589	↓
Final Installation/Upgrade/Repair Inspections	11	5	↓	86	65	↓
Closure Inspections	1	1	→	15	11	↓
Spill Report Investigations	1	0	↓	7	7	→
Reinspections	0	0	→	23	0	↓

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

Permitted Disposal Facilities	May 2019	May 2020		FY 18-19	FY 19-20	
Inspections	21	0	↓	231	176	↓
Reinspections	4	0	↓	24	26	↑

1. **Solid Waste Plan Review Program (SWPR):**
 - A. **Permits Issued** – None
 - 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:** Elevation Auto Core (RC) and K&M Diversified-Hacienda (RC)

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	May 2019	May 2020		FY 18-19	FY 19-20	
Asbestos Permits Issued	83	60	↓	766	770	↑
Revised Asbestos Permits Issued	3	2	↓	34	36	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	May 2019	May 2020		FY 18-19	FY 19-20	
Tentative Maps-Received	12	11	↓	190	227	↑
Tentative Maps-Lot Count	632	4,565	↑	12,507	15,936	↑
Final Maps-Received	32	25	↓	297	312	↑
Final Maps-Lot Count	1,595	1,204	↓	11,491	13,124	↑
Final Maps-Signed	26	15	↓	234	234	→
Final Maps (Signed)-Lot Count	1,191	865	↓	9,101	10,659	↑
Improvement Plans-Received	32	23	↓	263	276	↑
Improvement Plans-Lot Count	1,400	1,077	↓	11,109	12,274	↑
Expedited Improvement Plans-Received	8	4	↓	49	51	↑
Expedited Improvement Plans-Lot Count	372	181	↓	3,331	3,143	↓
Fees Paid	\$49,095	\$34,744	↓	\$405,500	\$423,360	↑

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

Individual Sewage Disposal Systems	May 2019	May 2020		FY 18-19	FY 19-20	
Residential ISDS Permits	14	8	↓	105	100	↓
Commercial ISDS Permits	1	0	↓	6	10	↑
Commercial Holding Tank Permits	2	1	↓	43	25	↓
Residential Tenant Improvements	28	20	↓	214	305	↑
Residential Certifications	0	0	→	13	12	↓
Compliance Issues	2	2	→	27	61	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	May 2019	May 2020		FY 18-19	FY 19-20	
Public Water System Sanitary Surveys	2	0	↓	44	46	↑
Public Water System Violation Letters	0	11	↑	2	18	↑
Public Water System Complaints	1	0	↓	6	1	↓

2. Safe Drinking Water Activity:

- A. One *coliform*-present *Escherichia coli*-absent sample event was reported. All samples were *Escherichia coli*-absent.
- B. **Blue Diamond Rainbow:** In April, the permit had more than one sample which was *coliform*-positive. In May, staff conducted a Level 2 Treatment Technique Assessment. Staff identified one technical capability and one managerial capability which require corrective action by June 13.
- C. 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	May 2019	May 2020		FY 18-19	FY 19-20	
West Nile Virus Surveillance Traps Set	419	708	↑	1,858	3,473	↑
West Nile Virus Surveillance Mosquitoes Tested	8,048	20,473	↑	28,668	38,428	↑
West Nile Virus Surveillance Submission Pools Tested	342	943	↑	1,301	2,608	↑
West Nile Virus Surveillance Positive Mosquitoes	3	0	↓	69	5,180	↑
West Nile Virus Surveillance Positive Submission Pools	1	0	↓	3	196	↑
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	0	452	↑
Saint Louis Encephalitis Positive Submission Pools	0	0	→	0	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	→	10	5	↓
Healthy Homes/Landlord Tenant Response (LLT)	6	1	↓	350	276	↓
Public Accommodations Inspections	31	10	↓	197	196	↓
Public Accommodations Complaints	0	7	↑	147	151	↑
Mobile Home/Recreational Vehicle Park Inspections	4	2	↓	31	23	↓
Mobile Home/Recreational Vehicle Park Complaints	419	708	↑	1,858	3,473	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	May 2019	May 2020		FY 18-19	FY 19-20	
School Food Facility Inspections	87	0	↓	810	596	↓
School Food Facility Complaints	0	0	→	5	11	↑
School Facility Inspections	120	1	↓	992	714	↓
School Facility Complaints	2	0	↓	35	40	↑
Child Care Facility Inspections	45	11	↓	350	245	↓
Child Care Facility Complaints	6	1	↓	38	27	↓
Body Art Facility Inspections	38	0	↓	551	477	↓
Body Art Facility Complaints	2	0	↓	17	19	↑
Body Art Artist Special Event Inspections	2	0	↓	350	167	↓
Total Program Services Completed	302	13	↓	3,148	2,296	↓

1. Schools/Body Art:

- A. Due to the closure of schools and non-essential businesses on March 16, staff did not conduct any inspections of schools or body art facilities.
- B. One staff member conducted surveys of food distribution sites on Clark County School District (CCSD) property. Surveys of these sites were completed on May 3.
- C. Six EHS staff assisted the Office of Epidemiology and Disease Surveillance with COVID-19 case and contact interviews.

2. Child Care:

- A. One staff member conducted surveys and routine inspections of childcare facilities that remained open. When a survey was conducted, staff provided education on social distancing and checked the center to ensure that no hazards existed that would result in life changing or life ending injuries. Staff conducted 14 surveys and 11 inspections.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	May 2019	May 2020		FY 18-19	FY 19-20	
Food Safety Assessment Meetings	7	0	↓	85	51	↓
Total Food Pre-Permitting Services	1,369	1,070	↓	13,595	14,064	↑
Total Service Request Intake	308	93	↓	3,270	2,830	↓
Total Service Request Released	299	136	↓	3,022	2,829	↓
Total Service Requests Currently in Pre-Permitting	1,495	1,566	↑			

1. Enforcement Actions and Investigations:

- A. Jack in the Box #7205, 2104 N. Las Vegas Blvd.:** A major remodel was completed in which the kitchen, dining room, and restrooms received significant upgrades. New floor, wall, and ceiling finishes were installed throughout. A new walk-in refrigerator and freezer were installed as well. The restaurant anticipates a June reopening, after being closed for nine months. The final permitting inspection is pending.
- B. Rally's, 4855 S. Jones Blvd.:** A final permitting inspection found inadequate hot water at both the men's and women's restroom hand sinks, measuring approximately 84°F. SNHD Regulations require a minimum hot water temperature of 100°F for handwashing. After the hot water was restored the next day, the permit was approved.
- C. Happy's Pizza Las Vegas, 300 W. Lake Mead Blvd.:** A Change of Permit Holder (CPH) inspection resulted in failure due to the IHH of live multigenerational roaches, lack of adequate refrigeration, and several uncontrolled risk factors for foodborne illness. The inspector documented 17 demerits. SNHD Regulations require that facilities earn 10 demerits or less at a scheduled CPH inspection. Other observed violations included unsanitary food contact surfaces, refrigeration not holding safe temperature (49°F), improper cooling, and lack of date markings on foods. After all violations were corrected, the health permit was approved.
- D. Kiddie Academy of Centennial Hills, 6152 N. Durango Dr.:** Staff conducted a pre-permitting inspection of the new childcare facility. The restrooms installed within the classrooms were constructed with only 4-foot walls around the toilets. SNHD Regulations require that toilet rooms that open into classrooms be fully enclosed with a full-height door. The architect assigned to the construction project agreed to provide revised plans detailing floor to ceiling walls around the toilet rooms and full-height doors. Permit approval is pending the completed construction of the toilet room facilities according to the revised plans.
- E. Salud Mexican Bistro Restaurant and Bar, 8125 W. Sahara Ave.:** During scheduled CPH inspections for the restaurant and bar, staff found several violations. The three-compartment sink at the bar had inadequate hot water, measuring only 110°F. SNHD Regulations require that the hot water temperature from three-compartment sinks reach at least 120°F. Additionally, the reach-in cooler within the bar was not operable. Staff approved the restaurant permit. The bar permit was approved for operation after corrections were made and the permit was reinspected.
- F. RJ Mini Mart Snack Bar, 1330 Karen Ave.:** A CPH inspection resulted in equipment being taken out of service and a referral for a minor remodel. A new soda machine, bag-in-the-box rack, and several other new pieces of beverage dispensing equipment had been installed without Plan Review approval. SNHD Regulations require a remodel when adding new equipment at an existing facility that has changed ownership. The permit to operate was approved with the stipulation to apply for the remodel.
- G. Golden Gai @ Venetian, 3355 S. Las Vegas Blvd.:** Plans were submitted for a new venue with eight permits, including a private dining area, a drinking establishment, and sushi bar. Corrections noted on the plans included: replacement of equipment that was not sanitation certified, relocation of a hand sink in the main bar, addition of splash guards to sinks, provision of approved reach-in coolers in the bars, and inclusion of the consumer advisory on the menu for raw ready-to-eat animal products.
- H. Avatar Foods, 1301 S. Boulder Hwy:** During a pre-permitting inspection, staff observed unapproved remodeling to other areas of the facility. The permit holder

was instructed to submit plans for the remodeled areas. All permits are pending a final inspection.

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Program Services	May 2019	May 2020		FY 18-19	FY 19-20	
New Projects Submitted to Plan Review	59	24	↓	693	829	↑
All Projects Released from Pool Plan Review	756	947	↑	779	681	↓
Total Operation Inspections	87	55	↓	779	681	↓
Complaint Investigations	475	335	↓	3,537	3,548	↑
Inactive Body of Water Surveys	31	11	↓	175	172	↓
Total Program Services Completed	4	1	↓	70	26	↓

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

1. Aquatic Health Operations

- A. Peppertree Homeowner’s Association (HOA), 1551 W. Sunset Rd.:** A routine inspection resulted in a written compliance schedule for the interior shell that appeared to be sinking, which created a gap between the tile line and the deck coping. SNHD Regulations state that aquatic venues shall be designed to withstand the reasonably anticipated loads imposed by the water, bathers, and adjacent soils or structures. The venue will remain closed until the gap is eliminated and verification is provided to SNHD. If the shell continues to sink after repairs are made, the aquatic venue must be closed, and a remodel will be required.
- B. Alpine Village Apartments, 901 Brush St.:** A routine inspection resulted in a written compliance schedule. A section of the barrier had been removed and replaced by a temporary chain linked fence during remodeling. The opening of the links in the barrier were greater than 1 ¾ inches, making it climbable and the venue is located next to a play structure for children. SNHD Regulations state mesh-style fencing must not exceed 1 ¾ inch openings. The facility provided verification of a mesh covering over the chain link, that eliminated the IHH, within 10 days of inspection.
- C. Crescent Ridge Apartments, 375 Conestoga Way:** Staff responded to email correspondence from the community manager regarding aquatic venue reopening guidelines and directives. The directive given was that the facility must abide by the Governor’s Road Map to Recovery, which at that time was in Phase 1 and mandated that aquatic venues remain closed until further notice. The Centers for Disease Control and Prevention (CDC) resources and references, as well as, the direct link to the Governor’s detailed directive for the Road Map to Recovery were provided.
- D. San Tropez Condos, 8025 W. Russell Rd:** A routine inspection resulted in a written compliance schedule for an inoperable ground fault circuit indicator (GFCI) for the underwater lights. The facility was closed at the time of inspection due to the Governor’s orders relating to COVID-19. This would have presented an electrocution hazard had the venue been open to swimmers. SNHD Regulations state that

underwater lights shall be operational and maintained as designed, and that electrical circuits that supply underwater lights must be GFCI protected. The facility was informed of this IHH and is required to provide verification of a functional GFCI prior to reopening.

2. Aquatic Health Plan Review:

- A. Tribeca Apartments, 3825 Craig Crossing Dr.:** A final remodel inspection resulted in a written compliance schedule. Underwater lighting in both the pool and the spa was not operational. This poses a risk to bathers for nighttime swimming visibility. SNHD Regulations state that if a significant portion of the underwater lighting is affected, the aquatic venue shall close to night swimming until repairs have been completed. The permit holder was instructed to determine the cause for the inoperable lighting and provide verification of repairs prior to opening for the 2020 swim season.
- B. Mission Pointe HOA, 10245 S. Maryland Pkwy.:** A minor remodel review was not approved due to the pump failing to meet the requirements for achieving adequate flow. SNHD Regulations state that the recirculation pump shall have adequate capacity to meet the recirculation flow design requirements and the pump must be designed to maintain recirculation flow under all conditions. A week later, revised plans to replace the existing circulation pump were approved. The new pump is able to meet the required minimum and maximum flow values. Final project approval is pending completion of work and a final inspection.
- C. Torrey Pines Apartments (702 Suites), Northwest Blue Diamond and Torrey Pines:** A final inspection for new construction resulted in failure due to inadequate recirculation flow and the installed filters not matching the approved plans. SNHD Regulations state that the proposed aquatic facility and all equipment must be constructed and installed in conformity with the approved plans. Reinspection is pending corrections.
- D. Lakeview Condos, 3455 Erva St.:** A final remodel for the spa skimmer resulted in approval with stipulations. The skimmer was missing a float valve, which is required to maintain National Sanitation Foundation (NSF) certification. SNHD Regulations state that each skimmer shall be equipped with a valve capable of distributing the total flow between individual skimmers. The contractor was able to locate and install the missing valve prior to completion of the inspection.
- E. Starfire III HOA, 903 Cimarron Rd.:** A final remodel inspection involving resurfacing of the spa's interior resulted in failure. The fiber-reinforced polymer coating covered the underwater light fixture, inlet fittings, and the suction outlet covers. This would prevent easy regular maintenance and if the seal is broken the coating would no longer be impervious to water. SNHD Regulations state that aquatic venues shall be constructed of reinforced concrete or impervious and structurally sound material, which provide a smooth, easily cleaned, and watertight structure. The spa is closed for repairs and a reinspection is pending.

VII. REGULATORY SUPPORT

- 1. Regulatory Support Office (RSO) staff met with staff from the State of North Carolina to discuss special processes, Hazard and Critical Control Point (HACCP) plans, and waivers on May 1.
- 2. RSO staff participated in the COVID-19 Document Committee meeting on May 4.
- 3. Staff attended a webinar entitled, "Big Cities Health Coalition COVID-19 Webinar Series: Early Collaborative Action in the Bay Area" on May 6.
- 4. Staff attended an Association of Food and Drug Officials (AFDO) webinar entitled, "Cannabis 101" on May 6.

5. One staff was a panel member for the National Association of County and City Health Officials (NACCHO) Virtual Sharing Session on the Retail Food Risk Factor Study Database on May 7.
6. RSO staff attended a Reopening Webinar with SNHD management and Nevada Restaurant Association industry members on May 11.
7. Staff participated in the NACCHO Mentorship Cohort 9 individual team meeting calls on May 13 and 20.
8. Staff attended a GoTo Webinar entitled, "The Poison Squad" on May 13.
9. Staff attended an Industry Interaction Committee meeting on May 14.
10. RSO staff attended a meeting regarding the Food and Drug Administration (FDA) "Orientation to the Food Protection and Defense Institute (FPDI) Pilot Project - Test the Merging of Risk Factor Study Data Sets Between Jurisdictions" on May 14.
11. Staff participated in the Food Industry Phase 1 Reopening Q & A on May 14.
12. Staff attended a GoTo Webinar entitled, "AFDO Cyclospora Webinar" on May 15.
13. RSO staff attended a Reopening Webinar with SNHD management and the Boulder City Chamber of Commerce on May 18.
14. Staff attended an NSF Webinar entitled, "Introduction to Cleaning & Sanitation in the Face of COVID-19" on May 19.
15. Staff attended a CDC National Environmental Assessment Reporting System (NEARS) Quarterly Call on May 20.
16. Staff attended a NACCHO Mentorship Program - Small Group Call on Standard 6 on May 20.
17. Staff attended a CDC webinar entitled, "Helping Communities Plan For, Respond To, and Recover from the COVID-19 Pandemic. Schools and Childcare Programs" on May 20.
18. Staff attended an FDA Food Safety Modernization Act (FSMA) CHAT: COVID-19: Information for State and Federal Human and Animal Food Partners meeting on May 21.
19. Staff attended a webinar entitled, "Best Practices for Norovirus and COVID-19" on May 21.
20. Staff attended virtual meeting with the Nevada Food Safety Task Force to discuss an SNHD grant on May 21.
21. Staff participated in the Sysco Las Vegas Industry Outreach Q & A on May 21.
22. Staff attended a webinar entitled, "Building Water Safety in Response to COVID-19" on May 22.
23. Staff participated in the NACCHO Mentorship Cohort 9 full team meeting on May 27.
24. Staff attended a GoTo Webinar entitled, "Behavior-based Food Safety Training" on May 27.
25. RSO staff continued development of Registered Environmental Health Specialist (REHS) guidance documents and training programs and materials throughout the month.
26. RSO staff continued working remotely when feasible. At least one RSO staff member has been onsite daily to issue equipment or provide services to field staff.
27. RSO staff participated in COVID-19 response activities, including fulfilling the role of Safety Officer under the ICS command structure. As part of this, staff attended and conducted site visits, attended collection (testing) events, completed and updated safety plans, and attended weekly ICS and CDC COVID-19 All States & Local Calls.
28. 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 takeout operations or reopen after self-closing in response to the Governor's directives. These documents were updated and translated, as required, and will be available on the Food Establishment Resource Library (FERL) until all phases of reopening are complete.

29. RSO staff continued to work on updating SNHD Standardization procedures, Standardization workbook, and Violation Standards Document throughout the month.
30. Special Processes staff met with various operators in a virtual setting 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.
31. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 20 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	May 2019	May 2020		FY 18-19	FY 19-20	
Facility Label Review Submissions	11	1	↓	85	63	↓
Facility Label Review Releases	12	2	↓	85	57	↓
Number of Labels Approved	169	28	↓	1,093	878	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	May 2019	May 2020		FY 18-19	FY 19-20	
Cook Chill/Sous Vide Submissions	0	0	→	6	2	↓
Cook Chill/Sous Vide Releases	4	0	↓	6	7	↑
2-Barrier ROP Submissions	2	0	↓	5	7	↑
2-Barrier ROP Releases	0	0	→	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	May 2019	May 2020		FY 18-19	FY 19-20	
Waiver Review Submissions	0	0	→	2	7	↑
Waiver Review Releases	1	0	↓	5	5	→
Operational Plan Submissions	0	0	→	1	0	↓
Operational Plan Releases	0	0	→	7	1	↓