



# Memorandum

**Date:** August 27, 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*

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**Subject:** Environmental Health Division Monthly Report

## I. FOOD OPERATIONS PROGRAM

### ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	July 2019	July 2020		FY 19-20	FY 20-21	
Routine Inspections	1,926	1,945	↑	1,926	1,945	↑
Reinspections	159	156	↓	159	156	↓
Downgrades	169	128	↓	169	128	↓
Closures	10	8	↓	10	8	↓
Special Events	52	0	↓	52	0	↓
Temporary Food Establishments & Tasting Event Booths	299	3	↓	299	3	↓
TOTALS	2,615	2,240	↓	2,615	2,240	↓

#### 1. Enforcement Actions and Investigations:

- A. **Cosmopolitan Chandelier Mezz Bar and Pantry P1.5, 3708 S. Las Vegas Blvd.:** On July 9, the area was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented 17 demerits. The area was reinspected and reopened the next day with zero demerits.
- B. **Terrible Herbst #305 Snack Bar, 4850 W. Silverado Ranch Blvd.:** On July 13, the facility was closed for an IHH, no hot water. The facility was reinspected and reopened three days later with zero demerits.
- C. **Yogurtland, 2272 S. Nellis Blvd.:** On July 15, the facility was closed for an IHH, no hot water. The inspector documented five demerits. The facility was reinspected and reopened the next day with zero demerits.

- D. **Crepe Station, 4664 W. Charleston Blvd.:** On July 20, the facility was closed for failing a scheduled reinspection. The inspector documented 19 demerits. The facility was reinspected and reopened the next day with zero demerits.
- E. **Food Express, 2003 S. Decatur Blvd.:** On July 24, the facility was closed for an IHH, pest infestation. The inspector documented 11 demerits. The facility was reinspected and reopened with eight demerits on July 29.
- F. **Mai Thai Kitchen, 949 Empire Mesa Way:** On July 27, the facility was closed for an IHH, lack of adequate refrigeration (50°F-59°F). The inspector documented 22 demerits. The facility remains closed at this time.
- 2. **Foodborne Illness Investigations:**
  - A. **Krazy Sushi, 7160 N. Durango Dr.:** On July 24, staff responded to a lab-confirmed case of foodborne illness. Staff observed multiple risk factors that could lead to illness including warewashing without sanitizing and foods held in the temperature danger zone for extended periods. The investigation resulted in two B downgrades. Reinspections are still pending.
- 3. **Onsite Intervention Training:**
  - A. Onsite Intervention Training was held with the following facilities: Laos Market, 629 N. Las Vegas Blvd.; La Palapa Restaurant #3, 1515 N. Eastern Ave.; and Gorilla Sushi, 1801 E. Tropicana Ave.
- 4. **Supervisory/Managerial Conferences:**
  - A. A conference was held with the following facility: Retreat at Charleston Peak Restaurant, 2755 Kyle Canyon Rd.
- 5. **Community Outreach:**
  - A. Staff continued to serve as guides to facilities on the Governor's mandates as the pandemic continues.

## 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	July 2019	July 2020		FY 19-20	FY 20-21	
Notices of Violations (New & Remails)	23	0	↓	23	0	↓
Adjudicated Hearing Cases	17	5	↓	17	5	↓
Total Cases Received	146	116	↓	146	116	↓
Total Cases Referred to Other Agencies	28	32	↑	28	32	↑
Hearing Penalties Assessed	\$23,425	\$3,550	↓	\$23,425	\$3,550	↓

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

Restricted Waste Management	July 2019	July 2020		FY 19-20	FY 20-21	
Inspections	305	364	↑	305	364	↑

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

Underground Storage Tanks	July 2019	July 2020		FY 19-20	FY 20-21	
Compliance Inspections	93	98	↑	93	98	↑
Final Installation/Upgrade/Repair Inspections	6	11	↑	6	11	↑
Closure Inspections	2	0	↓	2	0	↓
Spill Report Investigations	0	0	→	0	0	→
Reinspections	0	0	→	0	0	→

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

Permitted Disposal Facilities	July 2019	July 2020		FY 19-20	FY 20-21	
Inspections	21	20	↓	21	20	↓
Reinspections	2	3	↑	2	3	↑

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

- A. **Permits Issued** – Rocky Mountain Recycling (Materials Recovery Facility-Change of Ownership)
- 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)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in August:** None

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

Asbestos Permitting Services	July 2019	July 2020		FY 19-20	FY 20-21	
Asbestos Permits Issued	67	78	↑	67	78	↑
Revised Asbestos Permits Issued	1	2	↑	1	2	↑

### ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	July 2019	July 2020		FY 19-20	FY 20-21	
Tentative Maps-Received	27	24	↓	27	24	↓
Tentative Maps-Lot Count	1,753	1,195	↓	1,753	1,195	↓
Final Maps-Received	31	24	↓	31	24	↓
Final Maps-Lot Count	1,758	694	↓	1,758	694	↓
Final Maps-Signed	24	17	↓	24	17	↓
Final Maps (Signed)-Lot Count	1,147	714	↓	1,147	714	↓
Improvement Plans-Received	29	15	↓	29	15	↓
Improvement Plans-Lot Count	1,780	659	↓	1,780	659	↓
Expedited Improvement Plans-Received	10	1	↓	10	1	↓
Expedited Improvement Plans-Lot Count	755	81	↓	755	81	↓
Fees Paid	\$52,768	\$24,022	↓	\$52,768	\$24,022	↓

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

Individual Sewage Disposal Systems	July 2019	July 2020		FY 19-20	FY 20-21	
Residential ISDS Permits	10	8	↓	10	8	↓
Commercial ISDS Permits	2	1	↓	2	1	↓
Commercial Holding Tank Permits	1	2	↑	1	2	↑
Residential Tenant Improvements	24	24	→	24	24	→
Residential Certifications	0	1	↑	0	1	↑
Compliance Issues	3	6	↑	3	6	↑

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

Safe Drinking Water Program	July 2019	July 2020		FY 19-20	FY 20-21	
Public Water System Sanitary Surveys	7	0	↓	7	0	↓
Public Water System Violation Letters	0	2	↑	0	2	↑
Public Water System Complaints	1	0	↓	1	0	↓

#### 2. Safe Drinking Water Activity:

- A. Seven *coliform*-present sample events were reported. All samples were *Escherichia coli*-absent. These samples were from four discrete permits; two of those permits triggered Treatment Technique Assessments. Those assessments are due in August.
- 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.
- C. **Kyle Canyon Recreational Residence:** On July 10, staff concluded that the water system is operated as a public water system. This conclusion was reached after confirming that the service area includes fifteen service connections. Staff provided the residential association with water quality monitoring and reporting requirements.



Although the residences are independently owned, their water is leased to them by the United States Forest Service. Staff are actively assessing who the legal owner will be.

### III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	July 2019	July 2020		FY 19-20	FY 20-21	
West Nile Virus Surveillance Traps Set	590	732	↑	590	732	↑
West Nile Virus Surveillance Mosquitoes Tested	7,450	9,400	↑	7,450	9,400	↑
West Nile Virus Surveillance Submission Pools Tested	452	563	↑	452	563	↑
West Nile Virus Surveillance Positive Mosquitoes	4,205	164	↓	4,205	164	↓
West Nile Virus Surveillance Positive Submission Pools	157	6	↓	157	6	↓
Saint Louis Encephalitis Positive Mosquitoes	444	0	↓	444	0	↓
Saint Louis Encephalitis Positive Submission Pools	24	0	↓	24	0	↓
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	→	0	0	→
Healthy Homes/Landlord Tenant Response (LLT)	33	14	↓	33	14	↓
Public Accommodations Inspections	6	4	↓	6	4	↓
Public Accommodations Complaints	17	15	↓	17	15	↓
Mobile Home/Recreational Vehicle Park Inspections	0	1	↑	0	1	↑
Mobile Home/Recreational Vehicle Park Complaints	0	2	↑	0	2	↑

#### IV. SPECIAL PROGRAMS

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

Special Programs	July 2019	July 2020		FY 19-20	FY 20-21	
School Food Facility Inspections	1	0	↓	1	0	↓
School Food Facility Complaints	0	0	→	0	0	→
School Facility Inspections	1	0	↓	1	0	↓
School Facility Complaints	0	0	→	0	0	→
Child Care Facility Inspections	39	18	↓	39	18	↓
Child Care Facility Complaints	3	0	↓	3	0	↓
Body Art Facility Inspections	55	0	↓	55	0	↓
Body Art Facility Complaints	2	2	→	2	2	→
Body Art Artist Special Event Inspections	0	0	→	0	0	→
Total Program Services Completed	101	20	↓	101	20	↓

##### 1. Schools:

- A. As a result of the school closures in March, no school inspections have been conducted to date.
- B. Six Environmental Health Specialist (EHS) staff were trained by the Office of Epidemiology Disease and Surveillance (OEDS) to conduct COVID-19 case and contact interviews. Those staff have been assisting OEDS the entire month.

##### 2. Child Care:

- A. On July 28, staff gave a presentation to childcare facilities participating in the Child and Adult Care Feeding Program at an event hosted by the Nevada State Department of Agriculture. The presentation focused on the limitations specified in the Nevada Revised Statutes (NRS) for food service in a childcare facility that does not have a food permit.
- B. Three staff members have resumed inspections of open childcare facilities.

##### 3. Body Art:

- A. Three staff members have resumed inspections of open body art facilities

#### V. PLAN REVIEW PROGRAM

##### ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	July 2019	July 2020		FY 19-20	FY 20-21	
Food Safety Assessment Meetings	17	0	↓	17	0	↓
Total Food Pre-Permitting Services	1,189	1,503	↑	1,189	1,503	↑
Total Service Request Intake	303	195	↓	303	195	↓
Total Service Request Released	269	486	↑	269	486	↑
Total Service Requests Currently in Pre-Permitting	1,389	1,156	↓			

**1. Enforcement Actions and Investigations:**

- A. Caesars Bacchanal Buffet, 3570 S. Las Vegas Blvd.:** Final inspections were conducted for remodels on three permits: Seafood, American & BBQ, and Mexican. Buffet countertops were replaced and new food shields, hot holding, cold holding, and cooking equipment were installed. Back counters remained unchanged but required some repairs to include replacement of gaskets and equipment doors which were not closing properly. The remodels were approved with stipulations.
- B. Gigi's Kidsland, 4445 W. Charleston Ave.:** A Change of Permit Holder (CPH) inspection resulted in failure due to excessive demerits. SNHD Regulations require that facilities earn ten demerits or less at scheduled CPH inspections. Violations totaling 15 demerits included: refrigeration not holding required temperatures, uncleaned and unmaintained food and warewashing equipment, and Person-in-Charge (PIC) not knowledgeable about food safety and sanitation. SNHD Regulations require that a PIC demonstrates food safety knowledge and active managerial control. The operator is required to pass a Food Safety Assessment Meeting prior to scheduling a reinspection. The facility remains closed at this time.
- C. Poke & Go, 5130 S. Fort Apache Rd.:** A pre-permitting inspection was conducted for the facility. Violations included insufficient hot water at the three-compartment sink (116°F), a spray nozzle installed in lieu of a faucet, and ice machine not hard plumbed to the floor sink. SNHD Regulations require the faucet of a three-compartment sink reach and fill all basins and supply hot water at a minimum temperature of 120°F. Additionally, food equipment must drain with a proper slope to a floor sink. All corrections were made, and the final inspection was approved.
- D. Allegiant Stadium, 3333 Al Davis Way:** Staff conducted final permitting inspections on 179 food areas at the stadium. There will be approximately 145 permanent food permits and 83 portable cart permits located around the stadium to serve food and drink. There are 30 additional portable carts pending final inspection and staff anticipate that all permits will be approved by the first week of August.
- E. Geneva Manufacturing, 3065 N. Rancho Dr.:** This facility manufactures dietary supplements and consists of a storage warehouse, a blending and encapsulation area, and a packaging line. During the initial inspection, the drain line of the three-compartment sink was directly connected to the sewer line. SNHD Regulations require that food service equipment be indirectly plumbed to sewer to prevent the possibility of contamination from a sewage backup. After corrections were made, the permit was approved.
- F. Chick-Fil-A, 7010 S. Las Vegas Blvd.:** A final permitting inspection was approved with stipulations due to a violation with the hot water in the men's restroom. SNHD Regulations require hand sink temperatures to be a minimum of 100°F, but hot water in the men's restroom was only 91°F. The issue was corrected and verified by a follow-up inspection.
- G. Tacos Y Hot Dog Sonora, 2560 N. Las Vegas Blvd.:** Several violations were found at a CPH inspection, including multiple small and large wall penetrations throughout the kitchen, a domestic slow cooker used to hold hot beans which were improperly reheated, and improper date labeling Time/Temperature Control for Safety (TCS) food for an eight-day shelf life. All violations were corrected during the inspection, and the permit was approved.
- A. Ariana Market, 4011 W. Sahara Ave.:** During a pre-permitting inspection, staff noted unapproved wood flooring material in the market area and storage rooms. SNHD Regulations require that floors in areas used for food storage shall be constructed of smooth, cleanable material, including but not limited to, sealed concrete, terrazzo, quarry tile, ceramic tile, or commercial grades of vinyl composition

tile. The owner agreed to provide an approved flooring material prior to the final permitting inspection.

## VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Program Services	July 2019	July 2020		FY 19-20	FY 20-21	
New Projects Submitted to Plan Review	60	52	↓	60	52	↓
All Projects Released from Pool Plan Review	63	86	↑	63	86	↑
Total Projects Currently in Pool Plan Review		413				
Total Operation Inspections	551	333	↓	551	333	↓
Complaint Investigations	41	24	↓	41	24	↓
Inactive Body of Water Surveys	3	3	→	3	3	→
Total Program Services Completed	718	498	↓	718	498	↓

### Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 5

#### 1. Aquatic Health Operations

##### A. Vizcaya at the Trails Homeowner's Association (HOA), 5000 S. Rainbow Blvd.:

A routine inspection resulted in failure. Violations included an unsecure barrier creating a gap greater than 14 inches and the removal of decking associated with an unapproved remodel. Staff used zip ties to provide a temporary repair to the barrier prior to leaving the area. Staff issued a Cease and Desist Order for all construction within the enclosure until an approval for the scope of work is obtained. SNHD has not yet received an application for the remodel.

##### B. Parc West Apartments, 8440 Westcliff Dr.: A routine inspection resulted in closure. The west gate was not self-closing or positively self-latching. When the gate was tested at 3-5 inches open, the gate would rest in the open position. SNHD Regulations state all primary public access gates serving as part of an aquatic facility enclosure must be self-closing and self-latching from any open position. The venue was reinspected and reopened three days later after all violations were corrected.

##### C. Boulder Station, 4111 Boulder Hwy.: A routine inspection resulted in a written compliance schedule. A repeated violation was observed regarding the system's flow exceeding the filter maximum recommended rate. This has the potential to affect water quality and safety due to inadequate filtration. It also has the potential to create an unsafe environment where the filter may become unstable and rupture. SNHD Regulations state that flow through the various components of a recirculation system shall be balanced to maximize the water clarity and safety of an aquatic venue. The qualified operator was instructed to perform a complete evaluation of the system to include the filter, valves, pump, impellers, and gauges within 30 days. Failure to provide the evaluation will result in closure and a required remodel submission.

##### D. Boca Raton Condos, 2475 W. Serene Ave.: A routine inspection of a management closed aquatic venue resulted in failure due to multiple breaches being present in the barrier. One picket was missing completely creating an 8-inch gap in the barrier.



The aquatic facility was posted closed by SNHD. Temporary corrections were made onsite to eliminate the immediate hazard and a reinspection is required after the barrier has been permanently repaired.

- E. The Edmond at Hacienda, 5280 W. Hacienda Ave.:** A routine inspection of the management closed spa found multiple violations. The main drain suction outlet covers were installed incorrectly and were different from the previously installed covers. The permit holder was instructed to return to the originally approved suction outlet covers and provide verification to SNHD prior to reopening the spa. A dead animal was also found in the spa skimmer and was immediately removed. Water quality and testing records were not being maintained. The permit holder was educated on the importance of maintaining proper records at all times to prevent nuisance or hazardous conditions from developing, regardless of the operational status of the aquatic venue. Compliance will be assessed once spas are released by the Governor to resume operations.

**2. Aquatic Health Plan Review:**

- A. Courtyard by Marriott, 2800 N. Green Valley Pkwy.:** A final remodel inspection for the installation of automated disinfection and pH control equipment resulted in closure. The chemical feed controllers for both the pool and spa were installed without an electrical interlock to the recirculation pumps. SNHD Regulations require that all chemical feeders shall be provided with an automatic means to be disabled through an electrical interlock. Additionally, the barrier was non-compliant. Vertical stabilization posts for the fence were completely rusted through. The facility must repair the fencing prior to reinspection for the disinfection and pH control remodel.
- B. Sapphire Day Club, 3025 Sammy Davis Jr. Dr.:** A final remodel inspection for the installation of a new filter and valve on the main pool was compliant following onsite corrections. The circulation pump was missing both pressure and vacuum gauges. SNHD Regulations state a compound vacuum-pressure gauge shall be installed on the pump or on the suction line, as close to the pump as possible, when a pump port is unavailable or inaccessible. The contractor was able to obtain both pressure and vacuum gauges during the inspection. System flow was within range and the remodel was approved.
- C. Circa Resort and Casino, 8 Fremont St.:** A plumbing inspection was approved for the new construction of the Level 5 pool. SNHD is waiting for the contractor to schedule the pre-plaster inspection.
- D. Alondra HOA, 2451 N. Rainbow Blvd.:** A final remodel inspection for the replacement of the interior plaster with an approved acrylic material resulted in closure due to the complete absence of depth markers. Absence of depth markings at an aquatic venue is an IHH that requires immediate correction or closure of the aquatic venue. Less than a week later, the depth markers were installed and verified. Both pools and the spa remodels were approved.

**VII. REGULATORY SUPPORT**

1. Regulatory Support Office (RSO) staff organized and gave the monthly Environmental Health (EH) Experience Days presentation to interns and new hires on July 2.
2. RSO staff welcomed new hire, Brittanie Blackard, to the Food Operations program on July 6.
3. Staff participated in the National Association of County and City Health Officials (NACCHO) Mentorship Program Cohort 9 individual team meeting with mentees on July 8.
4. Staff attended a NACCHO webinar entitled, "NACCHO Virtual Sharing Session on Specialized Food Process: Charcuterie" on July 9.
5. Staff attended the Local Health District (LHD) Academy of Science-SurveyGizmo User

Training Session 1 on July 9.

6. Staff participated in an FDA FoodShield workgroup on July 1 and July 10.
7. RSO staff provided four Standardization follow-up trainings to EHS staff the week of July 13.
8. Staff conducted Envision Connect/Tablet Training for new hires on July 14.
9. RSO staff participated in the Industry Interaction Committee meeting on July 14.
10. Staff presented, "Vegas Stronger - Hospitality and Food Protection in the Age of COVID" during a joint National Environmental Health Association (NEHA), NACCHO, Partnership for Food Protection (PFP) national webinar entitled, "Partnership for Food Protection Webinar - Managing Retail Food Operations During and After a Pandemic" on July 16. Some RSO staff also watched the webinar.
11. Staff participated in the Boulder City Rotary webinar on July 16.
12. Staff participated in the NACCHO Mentorship Cohort 9 full team meeting on July 22.
13. Staff participated in the Core Trainer's WebEx meeting on July 29.
14. RSO staff participated in the monthly NACCHO mentorship full team call with Union County and Mecklenburg Health Departments on July 29.
15. RSO staff developed and conducted COVID Mandate Training for EH staff on July 27, 29, and 30. RSO staff attended COVID Mandate training on July 30.
16. Staff attended a Food and Drug Administration (FDA) virtual meeting entitled, "The 2020 Leafy Greens STEC Action Plan" on July 30.
17. Staff continued development of Registered Environmental Health Specialist (REHS) guidance documents and training programs and materials throughout the month.
18. RSO staff continued working under the reopening, phased return-to-work plan, alternating working remotely and in the office with 50 percent of the staff present in the office on any given day.
19. Staff assisted with Spanish translations of COVID-19 educational materials throughout the month.
20. Staff continues working on updating SNHD Standardization procedures, the Standardization workbook, and the Violation Standards document.
21. Staff participated in the revision and translation of existing reopening guidance documents for food establishments throughout the month.
22. 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.
23. RSO staff put into place the N95 respirator collection and shipping program utilizing Battelle's sterilization system and will be responsible at the SNHD main office for the collection of the respirators for shipment and distribution of returned sterilized N95 respirators.
24. Special Processes staff met with various operators in a virtual setting, via phone calls and WebEx meetings, regarding submission of labels for review, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans. There are currently seven cook chill/sous vide plans, seven 2-barrier plans, seven other HACCP plans, ten waivers, and one operational plan in review.
25. 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	July 2019	July 2020		FY 19-20	FY 20-21	
Facility Label Review Submissions	10	5	↓	10	5	↓
Facility Label Review Releases	5	8	↑	5	8	↑
Number of Labels Approved	138	348	↑	138	348	↑

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

Special Processes Review	July 2019	July 2020		FY 19-20	FY 20-21	
Cook Chill/Sous Vide Submissions	1	0	↓	1	0	↓
Cook Chill/Sous Vide Releases	1	0	↓	1	0	↓
2-Barrier ROP Submissions	1	1	→	1	1	→
2-Barrier ROP Releases	0	1	↑	0	1	↑
Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	0	1	↑
Other Special Processes Releases	0	0	→	0	0	→

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

Waivers & Operational Plans Review	July 2019	July 2020		FY 19-20	FY 20-21	
Waiver Review Submissions	1	0	↓	1	0	↓
Waiver Review Releases	1	1	→	1	1	→
Operational Plan Submissions	0	0	→	0	0	→
Operational Plan Releases	0	0	→	0	0	→