





Memorandum

Date: September 24, 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	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Routine Inspections	2,055	1,796	↓	3,981	3,741	↓
Reinspections	179	132	↓	338	288	↓
Downgrades	167	126	↓	336	254	↓
Closures	17	19	↑	27	27	→
Special Events	94	37	↓	146	37	↓
Temporary Food Establishments & Tasting Event Booths	279	37	↓	578	40	↓
TOTALS	2,791	2,147	↓	5,406	4,387	↓

1. Enforcement Actions and Investigations:

- A. **2 Wheels Bar, 567 Nevada Hwy:** During a routine inspection on August 3, the facility was closed for operating with an unapproved major remodel that included removing the only bar hand sink. Management also added a dish machine, soda gun system, and several keg/tap coolers. The facility remains closed at this time.
- B. **Santiago's Taco Shop, 777 E. Twain Ave.:** On August 8, the facility was closed for an Imminent Health Hazard (IHH), liquid waste not disposed of in an approved manner. The inspector documented 24 demerits. The facility was reinspected and reopened with zero demerits on August 12.
- C. **Art Café, 719 N. Nellis Blvd.:** On August 10, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 24 demerits. The facility was reinspected and reopened with zero demerits two days later.

- D. **99 Ranch Market, 4155 Spring Mountain Rd.:** On August 11, the facility was closed for an IHH, no hot water. The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits the next day.
 - E. **Flamingo Production Pot Wash, 3555 S. Las Vegas Blvd.:** On August 12, the permit area was closed for an IHH, pest infestation. The inspector documented three demerits. The facility was reinspected and reopened with three demerits on August 15.
 - F. **Palm Lounge at Caesars, 3500 S. Las Vegas Blvd.:** On August 11, the facility was closed for an IHH, no hot water. The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits the next day.
 - G. **David Wong Pan Asian, 2980 S. Durango Dr.:** On August 12, the facility received a C downgrade. The inspector documented 23 demerits. On August 24, the facility was reinspected and closed for an IHH, pest infestation.
 - H. **Best Mobile Food Service #4, 827 N. Main St.:** On August 14, the facility was closed for an IHH, liquid waste not disposed of in an approved manner. The inspector documented 27 demerits. The facility was reinspected and reopened on with zero demerits on August 17.
 - I. **Island Style Restaurant, 3909 W. Sahara Ave.:** On August 17, the facility was closed for an IHH, pest infestation. The inspector documented 34 demerits. The facility remains closed at this time.
 - J. **Crown Market, 605 E. Twain Ave.:** On August 17, the facility was closed for an IHH, pest infestation. The inspector documented 17 demerits. The facility was reinspected and reopened with three demerits on August 20.
 - K. **Crown Market - Meat Department, 605 E. Twain Ave.:** On August 17, the facility was closed for an IHH, pest infestation. The inspector documented 29 demerits. The facility was reinspected and reopened with zero demerits on August 20.
 - L. **A1 Mobile Catering LLC #28, 439 Rock Quarry Way:** On August 18, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits the next day.
 - M. **India Masala, 3200 S. Las Vegas Blvd.:** On August 20, the facility was closed for two IHHs, pest infestation and lack of adequate refrigeration. The inspector documented 30 demerits. The facility was reinspected and reopened with zero demerits on August 24.
 - N. **Shape Up Vegas, 3248 Civic Center Ave:** On August 24, the facility was closed for an IHH, no hot water. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits the next day.
 - O. **Ramen House aka Seoul Tofu, 5980 Spring Mountain Rd.:** On August 24, the facility was closed for an illegal Change of Permit Holder (CPH). The inspector documented 43 demerits. Facility management will be required to attend a Food Safety Assessment meeting prior to reinspection.
 - P. **Crepes N' Tacos Mexican Grill, 320 N. Nellis Blvd.:** The facility was closed for failing an inspection after an illegal CPH. The facility remains closed at this time.
2. **Onsite Intervention Training:**
- A. Onsite Intervention training was held with the following facilities: Crepe Station, 4664 W. Charleston Blvd.; Wet N Wild - Agave and Oasis Grill, 7055 S. Fort Apache Rd.; David Wong Pan Asian, 2980 S. Durango Dr.; and Cinnamon's Las Vegas, 7591 W. Washington Ave.
3. **Foodborne Illness Investigations:**
- A. **LoLo's Chicken N Waffles Restaurant, 2040 N. Rainbow Blvd.:** On August 28, staff responded to multiple reports of foodborne illness. Staff observed risk factors

that could lead to foodborne illness including malfunctioning refrigeration and not washing hands when required. The investigation resulted in a B downgrade. The facility has not yet requested a reinspection.

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	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Notices of Violations (New & Remails)	10	10	→	33	10	↓
Adjudicated Hearing Cases	10	12	↑	27	17	↓
Total Cases Received	170	174	↑	316	290	↓
Total Cases Referred to Other Agencies	21	24	↑	49	56	↑
Hearing Penalties Assessed	\$5,250	\$15,500	↑	\$28,675	\$19,050	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Inspections	251	320	↑	556	684	↑

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

Underground Storage Tanks	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Compliance Inspections	49	132	↑	142	230	↑
Final Installation/Upgrade/Repair Inspections	9	7	↓	15	18	↑
Closure Inspections	2	1	↓	4	1	↓
Spill Report Investigations	1	1	→	1	1	→
Reinspections	0	0	→	0	0	→

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

Permitted Disposal Facilities	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Inspections	23	20	↓	44	40	↓
Reinspections	5	0	↓	7	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); and Transfer Station (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in September:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Asbestos Permits Issued	92	62	↓	159	140	↓
Revised Asbestos Permits Issued	5	0	↓	6	2	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Tentative Maps-Received	26	11	↓	53	41	↓
Tentative Maps-Lot Count	1,323	1,196	↓	3,076	2,978	↓
Final Maps-Received	41	25	↓	72	51	↓
Final Maps-Lot Count	1,709	1,696	↓	3,467	2,692	↓
Final Maps-Signed	14	13	↓	38	30	↓
Final Maps (Signed)-Lot Count	458	512	↑	1,605	1,226	↓
Improvement Plans-Received	35	23	↓	54	40	↓
Improvement Plans-Lot Count	1,909	1,976	↑	3,689	3,018	↓
Expedited Improvement Plans-Received	6	4	↓	16	5	↓
Expedited Improvement Plans-Lot Count	494	549	↑	1,249	868	↓
Fees Paid	\$48,754	\$69,638	↑	\$101,523	\$92,660	↓

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

Individual Sewage Disposal Systems	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Residential ISDS Permits	12	8	↓	22	16	↓
Commercial ISDS Permits	2	1	↓	4	2	↓
Commercial Holding Tank Permits	3	1	↓	4	3	↓
Residential Tenant Improvements	31	22	↓	55	46	↓
Residential Certifications	5	0	↓	5	1	↓
Compliance Issues	5	7	↑	8	13	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Public Water System Sanitary Surveys	7	0	↓	14	0	↓
Public Water System Violation Letters	0	3	↑	0	5	↑
Public Water System Complaints	0	0	→	1	0	↓

2. Safe Drinking Water Activity:

- A. Two *coliform*-present sample events were reported. All samples were *Escherichia coli*-absent. These samples were from one permit, North Las Vegas Utility. follow-up for that permit was managed by the Nevada Department of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW).
- 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. **Aravada Springs:** Staff notified the business owner about the water system meeting the definition of a public water system. Although the current business was opened in 2018, they have operated without a public water system permit. September deadlines involve accounting for water quality data and applying to be a public water system. The latter is completed by NDEP BSDW's plan review and permitting process.
- D. **Blue Diamond Rainbow NW Plaza:** In June, staff notified the business owner about the water system meeting the definition of a public water system. Although the current business was opened in 2013, they have operated without a public water system permit. August deadlines involved accounting for monthly water quality data (met) and applying to be a public water system (not met).
- E. **Fort Apache Ann NE Water Association:** Staff provided initial notification about the water system meeting the definition of a public water system. Although the water association's subdivision was created in the mid-1990s, they have operated without a public water system permit. To resolve this, the water association must complete NDEP BSDW's plan review and permitting process. Nevada Rural Water Association has been dispatched to aid the association with understanding applicable regulations. Further guidance from staff is projected to occur throughout September.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
West Nile Virus Surveillance Traps Set	551	574	↑	1,141	1,306	↑
West Nile Virus Surveillance Mosquitoes Tested	4,018	3,556	↓	11,468	12,966	↑
West Nile Virus Surveillance Submission Pools Tested	354	374	↑	806	937	↑
West Nile Virus Surveillance Positive Mosquitoes	4,923	46	↓	4,923	210	↓
West Nile Virus Surveillance Positive Submission Pools	187	2	↓	187	8	↓
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	452	0	↓
Saint Louis Encephalitis Positive Submission Pools	0	0	→	25	0	↓
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	→	0	0	→
Elevated Blood Level Home Investigations	36	6	↓	33	69	↑
Healthy Homes/Landlord Tenant Response (LLT)	1	0	↓	1	0	↓
Public Accommodations Inspections	1	14	↑	7	18	↑
Public Accommodations Complaints	30	9	↓	37	24	↓
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	0	1	↑
Mobile Home/Recreational Vehicle Park Complaints	1	3	↑	1	5	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
School Food Facility Inspections	33	10	↓	34	10	↓
School Food Facility Complaints	1	0	↓	1	0	↓
School Facility Inspections	40	19	↓	41	19	↓
School Facility Complaints	6	0	↓	6	0	↓
Child Care Facility Inspections	12	44	↑	51	72	↑
Child Care Facility Complaints	2	2	→	5	4	↓
Body Art Facility Inspections	50	34	↓	105	42	↓
Body Art Facility Complaints	3	1	↓	5	3	↓
Body Art Artist Special Event Inspections	52	1	↓	54	1	↓
Total Program Services Completed	199	111	↓	302	151	↓

1. Schools:

- A. Staff worked with the SNHD Incident Command System (ICS) Liaison Officer, Nevada Department of Education, and representatives from public, charter, and private schools to develop the “SNHD COVID-19 Preparedness and Response Plan for Schools.” As some private schools have reopened, staff have responded to several reports of positive COVID cases within the school population. During their visits, staff document the mitigation measures taken to prevent further spread of COVID-19 and provide support in navigating the disease reporting process.
- B. During routine inspections of schools that are open, staff are documenting the various COVID-19 mitigation measures in place to ensure that COVID-19 is not spread throughout the school community.

2. Child Care/Body Art:

- A. Three staff are providing support to both the Child Care and Body Art industries while three staff remain in the Office of Epidemiology and Disease Surveillance (OEDS) assisting with COVID-19 case investigations and contact tracing. During facility inspections, staff are documenting the various COVID-19 mitigation measures that are in place to ensure that COVID-19 is not spread throughout the facility.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Food Safety Assessment Meetings	8	1	↓	30	1	↓
Total Food Pre-Permitting Services	1,352	1,445	↑	2,601	3,332	↑
Total Service Request Intake	325	278	↓	628	499	↓
Total Service Request Released	276	221	↓	554	760	↑
Total Service Requests Currently in Pre-Permitting	1,436	1,188	↓			

1. Enforcement Actions and Investigations:

- A. **La Flor de Michoacán, 450 N. Nellis Blvd.:** A final permitting inspection was approved with no violations. The owner discussed the possibility of expanding into ice cream and popsicle production for retail sales, in addition to selling pre-packaged ice cream. A minor remodel plan review will be required for a popsicle production machine, ice machine, and any other additional food equipment.
- B. **Cosmo Employee Dining Room (EDR) Seasonal, 3708 S. Las Vegas Blvd.:** The facility moved their EDR into a large ballroom to comply with COVID-19 restrictions. A Seasonal permit includes a back hallway for drink service and storage, three food stations, hot and cold holding, and four hand sinks. Full shields were installed around each food station to provide additional protection in the employee interface areas. Seating is set six feet apart and a card system is used at each table to distinguish between clean and dirty tables. The permit was approved with a stipulation to add another hand sink.
- C. **Flavorhouse Eatery, 7055 S. Fort Apache Rd.:** A plan review was conducted for a portable food trailer located at Wet N' Wild Water Park. Because the trailer was permanently plumbed to sewer, SNHD staff contacted Clark County Water Reclamation District (CCWRD) to verify that the connection was approved. CCWRD was not able to verify an approved connection; therefore, the operator had to install a wastewater tank and disconnect from sewer. A final inspection resulted in permit approval.
- D. **Crab Island, 2131 Rock Springs Dr.:** A final permitting inspection resulted in failure due to inadequate refrigeration. SNHD Regulations require that cold holding units maintain 41°F or less to ensure the safety of the food while in storage. The walk-in cooler was 52°F. In addition, several plumbing fixtures were in disrepair including hand sinks and food preparation sinks which were clogged or slow to drain. Once all corrections are made, a reinspection will be scheduled.
- E. **Black and Blue Diner, 315 S. Decatur Blvd.:** A final permitting inspection was conducted for a new diner that was originally an Arby's built in 1972. This is the first Nevada location for this chain originally from North Carolina. The owner replaced equipment, wall coverings, flooring, and plumbing fixtures to bring the facility up to current standards. Violations observed included one freezer door with an inadequate seal, a splashguard missing on one hand sink, and thermometers missing in several cold holding units. The permit was approved with stipulations.
- F. **Viva Café Dolce, 3528 S. Maryland Pkwy.:** The facility submitted plans to expand their operation into an adjacent suite. The new space is a café with a dish up ice

cream freezer and dipper well. Plans were not approved because there was no hand sink in the open food handling area. The owner wanted to use a hand sink which was in a separate room across a hallway in lieu of installing a new hand sink. SNHD Regulations require a hand sink to be accessible and conveniently located in open food handling areas. The owner agreed to install a new hand sink and a final permitting inspection was approved.

- G. Area15 Oddwood, 3215 S. Rancho Dr.:** A final permitting inspection resulted in failure due to insufficient hot water as measured at the three-compartment sink. SNHD Regulations require that facilities have 120°F hot water and that the water source shall be of sufficient capacity to meet the peak water demands of the facility. The owner agreed to correct the violation prior to a reinspection.
- H. St. Anthony of Padua Roman Catholic Preschool, 2320 Sunridge Heights Pkwy.:** This newly permitted school converted one classroom into a preschool classroom which required permitting as a child care facility. The Child Care Regulations require that toilets and hand sinks be installed at heights accessible to preschool children. Since in-person instruction was to begin in less than a week, the school was unable to lower the toilets and hand sinks. Instead, they installed stationary platforms to allow the preschool children access to the hand sinks and toilets and were given a compliance schedule to lower the toilets and hand sinks to the required height by the end of this year. The permit was approved with stipulations.
- I. Dance Starz Cafe, 3399 S. Jones Blvd.:** Staff conducted a CPH inspection for a restaurant/takeout permit. A pressure cooker and ice shaver did not meet National Sanitation Foundation (NSF)/American National Standards Institute (ANSI) sanitation standards. Countertops storing equipment and food products were constructed of wood and millwork, and a flat grill was observed on the cookline, outside of the hood, installed without fire approval. SNHD Regulations require that equipment be NSF/ANSI certified or equivalent, that food contact surfaces of equipment be finished to have smooth, easily cleanable, and non-absorbent surfaces, and cooking appliances generating grease-laden vapors be under a hood. The applicant was given ten days to remove the unapproved equipment and 30 days to replace the countertops. The CPH was approved with stipulations.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
New Projects Submitted to Plan Review	90	40	↓	150	109	↓
All Projects Released from Pool Plan Review	81	49	↓	157	142	↓
Total Projects Currently in Pool Plan Review*		486				
Total Operation Inspections	505	339	↓	1,056	710	↓
Complaint Investigations	39	15	↓	80	40	↓
Inactive Body of Water Surveys	2	10	↓	5	14	↑
Total Program Services Completed	717	453	↓	1,448	1,015	↓

*This information was not reported in Aug 2019.

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 7

1. Aquatic Health Operations

- A. Ciel Apartments (Apts.) Hacienda, 1425 E. Hacienda Ave.:** A complaint investigation resulted in a written compliance schedule. The aquatic venue had green and stagnant water which contributes to pest harborage and disease. An IHH was present due to the inability to see the bottom of the pool as required by the Aquatic Facility Regulations. The property manager was directed to maintain water clarity and subsequently hired a service company to provide the required corrective actions. The qualified operator will provide photographic evidence of corrections.
- B. The Cliffs at Lone Mountain Homeowner's Association (HOA), 10501 W. Lone Mountain Rd.:** Over two months ago, a routine inspection resulted in a written compliance schedule for an unstable barrier. The community manager notified SNHD staff of the need for an extension to complete the repairs. The community manager was granted an extension of 15 days, following submission of a bid for repairs. Near the end of the compliance date, the community manager informed SNHD staff that the repairs were pending the completion of fencing fabrication. The aquatic facility was surveyed shortly after, and each entry point had been equipped with padlocks and signage alerting residents of the closure until repairs are completed.
- C. Siegel Suites Tropicana, 3890 Graphic Center Dr.:** A routine inspection on a management closed aquatic venue resulted in a written compliance schedule. The pump was inoperable, the water was becoming cloudy, and no disinfectant was detected. The operator and facility management were not aware of the pump's condition at the time of inspection and staff discussed the corrective actions required prior to opening. Without circulation, the water was not being filtered or disinfected, leading to hazardous or nuisance conditions. Two days later, the facility began the remodel process by applying to replace the pump.
- D. Reflection at the Lakes Apts., 2601 S. Grand Canyon Dr.:** A routine inspection resulted closure. While checking the chemical levels for the East Spa, staff found the cyanuric acid level was greater than 100 parts per million (ppm). In addition to remaining closed until the Governor's COVID-19 mandate has lifted, the spa must pass a complete inspection.

- E. Village Square, 5025 Nellis Oasis Ln.:** A routine inspection resulted in closure due to barrier noncompliance. This facility has been on a compliance schedule for barrier issues since the July 2019 annual inspection. A survey was conducted in February 2020, reminding management of the imminent need for repairs on their dilapidated barrier, but no action was taken. The property manager has submitted a contractor's bid for repairs, and all repairs are to be completed within 30 days. The aquatic venue remains closed and plan review staff are awaiting a submission for the barrier remodel.
 - F. Desert Inn Villas HOA Pools, 356 E. Desert Inn Rd.:** Routine inspections conducted at this facility in conjunction with a post-accident investigation resulted in closure. The north gate of the enclosure did not self-close or self-latch. Also, the cyanuric acid in the North Pool exceeded 100 ppm. Failure to maintain an adequate barrier can lead to unauthorized access to the aquatic venue. Elevated cyanuric acid levels create a health risk to bathers since the disinfectant is not able to properly destroy harmful pathogens when cyanuric acid levels are greater than 50ppm. The facility remains closed at this time.
 - G. Harbor Island, 370 E. Harmon Ave.:** A routine inspection of the aquatic venues at this property resulted in a written compliance schedule for the entire facility. All gates to the aquatic facility enclosure were chained and padlocked prior to arrival for the inspection. Due to years of neglect, the decking surface was in disrepair and the barrier was unstable. Additional violations included broken suction outlet covers and interior plaster in severe disrepair with missing depth markers, tile, and grouting. The general manager provided a copy of a recent invoice for the estimated repairs to correct many of the violations. This facility must remain closed until repairs are verified by staff and a reinspection is approved.
- 2. Aquatic Health Plan Review:**
- A. Skyline Hotel and Casino, 1741 N. Boulder Hwy.:** A pre-plaster inspection resulted in a failure due to the barrier not meeting the six-foot height requirement specified by the Aquatic Facility Regulations. Additionally, the overhang of the handhold surrounding the aquatic venue was greater than two inches from the aquatic venue wall, which is the maximum allowable distance for a handhold overhang. All violations were corrected three days later, and the pre-plaster reinspection was approved. A final permitting inspection has not yet been scheduled.
 - B. Luxor Hotel and Casino, 3900 S. Las Vegas Blvd.:** A final inspection for a barrier remodel resulted in a written security plan. One of the two new gates did not self-latch or self-close when it was fully opened. In addition, the fencing had multiple gaps greater than four inches. The Aquatic Facility Regulations require gates and doors to be self-closing and self-latching to reduce the risk of unauthorized access to the pool enclosure. Security staff will monitor the area until corrections are made. The facility was permitted to operate contingent upon making corrections within 30 days. A follow-up site visit is required for SNHD approval.
 - C. Quail Ridge, 319 Rain Quail Way:** A plumbing inspection for a new spa resulted in a compliance schedule, as the actual plumbing layout did not match the approved plans. The circulation and jet suction lines were reversed on the plans. Functionally, this will not affect the plan review. The contractor was approved to proceed with construction contingent upon submission of as-built plans prior to the upcoming pre-plaster inspection.
 - D. Torrey Pines Apts., 6614 Blue Diamond Rd.:** A final permitting inspection for construction of a new pool resulted in failure because the system did not meet the flow requirements set forth by the Aquatic Facility Regulations. The Regulations

require each recirculation system to meet minimum flow requirements to ensure adequate filtration and disinfection system performance and establish maximum flow rates for the equipment installed on the system. The contractor must make corrections to the system prior to reinspection.

VII. REGULATORY SUPPORT

1. The Regulatory Support Office (RSO) welcomed new hires Jennifer Sanders and Jared Wilson to the Food Operations program on August 3.
2. Staff conducted COVID-19 Mandate Training for Environmental Health staff on August 3, 4, 6, and 7.
3. RSO staff participated in the National Association of County and City Health Officials (NACCHO) Mentorship Cohort 9 individual team meeting on August 5.
4. Staff conducted Envision Connect/Tablet Training for new hires on August 6.
5. RSO staff participated in a National Environmental Health Association (NEHA) Content Development Workgroup virtual meeting on August 7.
6. Staff participated in the Food Establishment Resource Library (FERL) meeting on August 10.
7. RSO staff participated in the end-of-year meeting for the NACCHO Mentorship Program which brought together all mentor and mentee jurisdictions in the cohort. SNHD presented their mentor team summary with Union County Health Department, Ohio and Mecklenburg County Health Department, South Carolina and presented on the SNHD EH COVID-19 response on August 11 and 12.
8. Staff attended virtually, "Best Practices for Handling Budget Cuts to Food" webinar on August 13.
9. Staff participated in the FoodShield workgroup meeting on August 17.
10. Staff attended virtually, "NEHA's Digital Defense: Education for a Safer World" webinar on August 18 and 19.
11. RSO staff participated in a call with their Food and Drug Administration (FDA) Food Retail Specialist for programmatic support on August 17 and August 21.
12. Staff participated in the NACCHO Mentorship Cohort 9 full team meeting on August 26.
13. Staff attended virtually Big Cities Health Coalition, "Views from the Big Cities:" new COVID-19 webinar series for Columbus, Ohio and Maricopa County, Arizona and the previously recorded session for Seattle-King County, Washington on August 26.
14. RSO staff attended virtually, "Healthy Food Access Workshop" cosponsored by the Southern Nevada Food Council and SNHD on August 27.
15. Staff continued development of Registered Environmental Health Specialist (REHS) guidance documents, training programs, and materials throughout the month.
16. Staff continues to work on updating SNHD Standardization procedures, the Standardization workbook, and Violation Standards document.
17. Staff conducted field training with Environmental Health Specialist (EHS) staff throughout the month.
18. 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 completed and updated safety plans, attended weekly ICS and CDC COVID-19 All States & Local Calls meetings, and conducted pre-opening assessments of the North and South Non-Congregate Shelters (NCS).
19. Special Processes staff participated in joint inspections at the request of Food Operations and Plan Review for facilities conducting complex food preparation, i.e., reduced oxygen packaging, and other special processes.
20. 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 eight cook chill/sous vide plans, eight 2-barrier plans, seven other HACCP plans, eight waivers, and one operational plan in review.

21. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 20 facilities in label review.

SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Facility Label Review Submissions	10	10	→	20	15	↓
Facility Label Review Releases	10	9	↓	15	15	→
Number of Labels Approved	46	192	↑	184	540	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Cook Chill/Sous Vide Submissions	0	1	↑	1	1	→
Cook Chill/Sous Vide Releases	0	0	→	1	0	↓
2-Barrier ROP Submissions	1	2	↑	2	3	↑
2-Barrier ROP Releases	0	1	↑	0	2	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	0	2	↑
Other Special Processes Releases	0	0	→	0	0	→

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

Waivers & Operational Plans Review	Aug. 2019	Aug. 2020		FY 19-20	FY 20-21	
Waiver Review Submissions	0	0	→	1	0	↓
Waiver Review Releases	0	2	↑	1	3	↑
Operational Plan Submissions	0	0	→	0	0	→
Operational Plan Releases	0	0	→	0	0	→