



# Memorandum

**Date:** October 22, 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*

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**Subject:** Environmental Health Division Monthly Report

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## I. FOOD OPERATIONS PROGRAM

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

Food Operation Services	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Routine Inspections	1,949	1,794	↓	5,930	5,535	↓
Reinspections	185	108	↓	523	396	↓
Downgrades	183	109	↓	519	363	↓
Closures	18	26	↑	45	53	↑
Special Events	95	8	↓	241	45	↓
Temporary Food Establishments & Tasting Event Booths	1,034	9	↓	1,612	49	↓
TOTALS	3,464	2,054	↓	8,870	6,441	↓

#### 1. Enforcement Actions and Investigations:

- A. **Boss's Slow Smoke BBQ at 4D Commissary, 2987 N. Las Vegas Blvd.:** On September 15, the facility was closed for operating without a valid health permit. The facility was approved to stock and operate after passing a Plan Review inspection on September 17.
- B. **Flamingo Las Vegas Employee Dining Room, 3555 S. Las Vegas Blvd.:** On September 16, staff investigated two complaints regarding foods held in the temperature danger zone. The inspector found several foods being held without temperature control.
- C. **Peak Mart Snack Bar, 9010 W. Flamingo Rd.:** During a complaint investigation on September 16, the facility was closed for an Imminent Health Hazard (IHH), pest

infestation. The facility was reinspected and reopened with nine demerits on September 18.

- D. **Chai Tip's Thai Chinese Food, 3925 N. Martin Luther King Blvd.:** On September 21, the facility was closed due to a failed Change of Permit Holder (CPH) inspection. The inspector documented 17 demerits. The facility remains closed at this time.
  - E. **Mariscos El Soto Loco, 3850 Desert Inn Rd.:** On September 23, the facility was closed for operating outside the parameters of the health permit after previously being warned. The inspector documented 20 demerits. The mobile vendor remains closed at this time.
  - F. **2-Wheels Bar, 267 Nevada Hwy.:** During a routine inspection on September 23, Mariscos El Soto Loco was parked and serving food on the property with tables and chairs setup in front of their unit. The permit holders of Mariscos El Soto Loco and 2-Wheels Bar were previously notified about permit restrictions and instructed to apply for appropriate permitting if they were going to continue this business model.
  - G. **Maras Crazy Fruits, 3712 E. Owens Ave.:** On September 29, the facility was closed for an IHH, pest infestation. The inspector documented 11 demerits. The facility remains closed at this time.
  - H. **Las Vegas Superstore Produce, Meat, and Seafood, 4801 Spring Mountain Rd.:** On September 30, the facility was closed for an IHH, no hot water. The inspector documented 11 demerits. The market permit remained open for prepacked products only. A reinspection is still pending.
2. **Foodborne Illness Investigations:**
- A. **Hawthorn Restaurant, 221 N. Rampart Blvd.:** On September 1, staff responded to a lab-confirmed case of foodborne illness associated with shellfish. Staff surveyed and collected shellfish information. The investigation resulted in an A grade.
  - B. **Café Rio, 5765 Centennial Center Blvd.:** On September 11, staff responded to a lab-confirmed case of foodborne illness. Staff observed and corrected some issues with sanitizing. The investigation resulted in an A grade.
  - C. **La Bonita Supermarket #3 Restaurant, 2203 Civic Center Dr.:** On September 24, staff responded to a lab-confirmed case of foodborne illness. Staff observed several issues that could lead to foodborne illness including improper warewashing and skipping handwashing when required. The investigation resulted in a B downgrade. The restaurant passed their reinspection and returned to an A grade on September 28.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Ella Em's Soul Food, 775 W. Craig Rd.; Mar y Tierra, 712 N. Eastern Ave.; and Mimosas Gourmet, 3455 S. Durango Dr.

## II. SOLID WASTE AND COMPLIANCE PROGRAMS

### ENVIRONMENTAL HEALTH Solid Waste Management Authority (SWMA) Illegal Dumping Complaints and Hearing Officer Process – Fiscal Year Data

Illegal Dumping and Hearing Officer Process	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Notices of Violations (New & Remails)	0	0	→	33	10	↓
Adjudicated Hearing Cases	10	8	↓	37	25	↓
Total Cases Received	124	92	↓	440	382	↓
Total Cases Referred to Other Agencies	24	16	↓	73	72	↓
Hearing Penalties Assessed	\$12,000	\$3,000	↓	\$40,675	\$22,050	↓

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

Restricted Waste Management	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Inspections	256	282	↑	812	966	↑

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

Underground Storage Tanks	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Compliance Inspections	68	93	↑	210	323	↑
Final Installation/Upgrade/Repair Inspections	9	3	↓	24	21	↓
Closure Inspections	0	0	→	4	1	↓
Spill Report Investigations	2	2	→	3	3	→
Reinspections	0	0	→	0	0	→

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

Permitted Disposal Facilities	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Inspections	11	17	↑	55	57	↑
Reinspections	2	3	↑	9	6	↓

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

- A. **Permits Issued** – Pabco Gypsum (RC Modification)
- 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** – Landfill (1); Materials Recovery Facility (1); Recycling Centers (4); Transfer Station (1); and Waste Grease Management (1)

**D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in October: None**

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

Asbestos Permitting Services	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Asbestos Permits Issued	87	99	↑	246	239	↓
Revised Asbestos Permits Issued	3	2	↓	9	4	↓

**ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data**

Subdivision Plan Review	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Tentative Maps-Received	27	22	↓	79	62	↓
Tentative Maps-Lot Count	1,567	1,628	↑	4,636	4,626	↓
Final Maps-Received	29	26	↓	101	77	↓
Final Maps-Lot Count	973	1,027	↑	4,440	3,674	↓
Final Maps-Signed	28	22	↓	66	52	↓
Final Maps (Signed)-Lot Count	1,276	923	↓	2,881	2,149	↓
Improvement Plans-Received	35	22	↓	99	64	↓
Improvement Plans-Lot Count	974	950	↓	4,663	4,128	↓
Expedited Improvement Plans-Received	0	2	↑	16	8	↓
Expedited Improvement Plans-Lot Count	0	55	↑	1,249	1,075	↓
Fees Paid	\$61,712	\$66,237	↑	\$163,235	\$158,897	↓

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

Individual Sewage Disposal Systems	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Residential ISDS Permits	7	14	↑	29	30	↑
Commercial ISDS Permits	0	1	↑	4	3	↓
Commercial Holding Tank Permits	0	0	→	4	3	↓
Residential Tenant Improvements	29	28	↓	84	74	↓
Residential Certifications	0	1	↑	5	2	↓
Compliance Issues	10	9	↓	18	22	↑

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

Safe Drinking Water Program	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Public Water System Sanitary Surveys	3	4	↑	17	4	↓
Public Water System Violations Issued	0	4	↑	6	9	↑
Public Water System Violation Letters Issued	0	0	→	0	0	→
Public Water System Complaints	0	0	→	1	0	↓

#### 2. Safe Drinking Water Activity:

- A. One *coliform*-present sample event was reported. All samples were *Escherichia coli*-absent. Follow-up samples were *coliform*-absent.
- 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	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
West Nile Virus Surveillance Traps Set	493	120	↓	1,634	1,426	↓
West Nile Virus Surveillance Mosquitoes Tested	2,573	80	↓	14,041	13,046	↓
West Nile Virus Surveillance Submission Pools Tested	389	59	↓	1,195	996	↓
West Nile Virus Surveillance Positive Mosquitoes	1	0	↓	4,927	210	↓
West Nile Virus Surveillance Positive Submission Pools	4	0	↓	188	8	↓
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Saint Louis Encephalitis Positive Submission Pools	0	0	→	0	0	→
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	→	0	0	→
Elevated Blood Level Home Investigations	13	4	↓	46	73	↑
Healthy Homes/Landlord Tenant Response (LLT)	3	0	↓	4	0	↓
Public Accommodations Inspections	14	116	↑	21	134	↑
Public Accommodations Complaints	27	19	↓	64	43	↓
Mobile Home/Recreational Vehicle Park Inspections	2	1	↓	2	1	↓
Mobile Home/Recreational Vehicle Park Complaints	3	2	↓	4	7	↑

#### IV. SPECIAL PROGRAMS

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

Special Programs	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
School Food Facility Inspections	92	15	↓	126	25	↓
School Food Facility Complaints	3	0	↓	4	0	↓
School Facility Inspections	104	37	↓	145	56	↓
School Facility Complaints	2	0	↓	8	0	↓
Child Care Facility Inspections	14	51	↑	65	123	↑
Child Care Facility Complaints	5	1	↓	10	5	↓
Body Art Facility Inspections	59	22	↓	164	65	↓
Body Art Facility Complaints	2	1	↓	7	4	↓
Body Art Artist Special Event Inspections	8	0	↓	62	0	↓
<b>Total Program Services Completed</b>	<b>289</b>	<b>127</b>	<b>↓</b>	<b>591</b>	<b>278</b>	<b>↓</b>

#### 1. Schools:

A. Staff continued to work with the Office of Epidemiology Disease and Surveillance (OEDS) and the Office of Public Health Preparedness (OPHP) in responding to cases of COVID-19 that were reported by various schools. Staff relayed what actions needed to be taken to clean and disinfect areas where the case visited during the school day and improved response and guidance in preparation for a larger opening of schools.

#### 2. Child Care:

A. **Bring 'Em Young Academy, 3940 W. Ann Rd.:** During a routine inspection, staff found that the facility was not in compliance with the Governor's and SNHD COVID-19 mitigation measures. Specifically, school aged children and staff were not wearing face coverings, desks were spaced less than six feet apart, and students were not maintaining social distancing. After educating the director of the facility, staff returned, unannounced, during the next week and the facility was complying.

#### 3. Institutions:

A. **Clark County Detention Center, 330 S. Casino Center Blvd.:** On September 24, staff investigated a complaint that alleged an infestation of gnats in the kitchen. The inspector observed an infestation of fruit flies in the kitchen. A concurrent routine inspection of the facility resulted in a B downgrade due to food not being protected from contamination, food contact surfaces not being adequately cleaned, dishware machine not adequately sanitizing dishware, inadequate handwashing facilities, and pest infestation. A follow-up inspection is still pending.

## V. PLAN REVIEW PROGRAM

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

Food Pre-Permitting Services	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
<b>Food Safety Assessment Meetings</b>	9	2	↓	39	3	↓
<b>Total Pre-Permitting Services</b>	1,512	1,460	↓	4,020	4,680	↑
<b>New Project Submissions</b>	299	252	↓	926	755	↓
<b>Released Projects</b>	307	224	↓	870	987	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	1,424	1,220	↓			

#### 1. Enforcement Actions and Investigations:

- A. **Downtown Grand Gallery Tower, 206 N. 3<sup>rd</sup> St.:** A final inspection for a major remodel was completed and approved for the addition of 495 rooms to the Downtown Grand Hotel. The Gallery Tower gets its name from the numerous large mural projects done by local artists and other artwork that can be seen from the room's windows and throughout the hallways of the new building.
- B. **Romanos' Macaroni Grill, 2001 N. Rainbow Blvd.:** A preliminary meeting was conducted for the addition of an indoor beverage cart to the restaurant. The beverage cart was made of wood and did not comply with SNHD Regulations, which require that construction of beverage carts be compliant with National Sanitation Foundation (NSF)/American National Standards Institute (ANSI), Standard 2. Plans also did not show an NSF/ANSI hand sink, which is required when handling open food. The applicant will purchase a beverage cart that meets standards and schedule a Plan Review appointment.
- C. **Chai Tip's Thai and Chinese Food, 3925 N. Martin Luther King Blvd.:** The facility failed a CPH inspection due to 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. Violations included: food out of temperature, food stored in the splash zone of a hand sink, soiled kitchenware stored as clean, a live roach near the ice machine, and lack of a backflow prevention device at the mop sink. The owner agreed to correct the violations. Health permit approval is pending reinspection.
- D. **Poke Poku, 7460 S. Rainbow Blvd.:** A scheduled CPH inspection resulted in closure due to excessive demerits. The inspector documented 25 demerits. Violations included: improper handwashing, crab salad in the temperature danger zone, unlabeled chemicals, soiled dishes stored as clean, and flies in the food preparation area. A Food Safety Assessment Meeting (FSAM) was conducted with the owner to assess food safety knowledge prior to reinspection. The owner was able to convey minimum food safety requirements and provide long term solutions for maintaining food safety. A reinspection was conducted and approved.
- E. **Burgundy French Bakery Cafe Bistro, 9440 W. Sahara Ave.:** A final permitting inspection resulted in approval with stipulations. Multiple sections of the point-of-sale and back of house areas were missing base coving at floor-wall junctures. All floor-wall junctures must be sealed in an approved manner, such as with quarry tile or vinyl rubber base coving. A Coca-Cola beverage dispenser installed in the kitchen was missing the required RPZ backflow prevention device. The owner was instructed

to install an RPZ device, and have the device tested by a certified plumber. A rigid waste line for the soda machine was also required, as a flexible drain line is not allowed. The exterior opening, which opens directly into the baking area, was not protected from flying pests. The owner was instructed to install an air curtain. The facility was approved to stock and operate with the stipulation that all corrections be made in 10 days or less.

- F. Tacos La Carreta at Peak Mart, 9010 W. Flamingo Rd.:** The facility failed a CPH inspection due to excessive demerits. The inspector documented 14 demerits. Violations included: the presence of live, multigenerational roaches, pest harborage conditions, inoperable equipment, and no restrooms available for customer use. The new owner is in the process of remediating the roach infestation and making the other corrections. A reinspection is still pending.
- G. Circus Circus Sportsbook Bar, 2880 S. Las Vegas Blvd.:** During a CPH inspection earlier in the year, it was noted that the Sportsbook Bar had inadequate access to hand sinks. The facility submitted a remodel to remove a large ice bin, replace it with a smaller unit, and add a hand sink in a central location. The final remodel inspection was approved with a stipulation to provide a light fixture over the ice bin and seal gaps around the drain lines under the bar top.
- H. Becca Restaurant and Sports Lounge, 12656 Southern Highlands Pkwy.:** Final inspections were approved with stipulations. There could be possible cross contamination of clean glasses on the bar drain boards. The hand sinks for the bar are located next to the clean drain boards and the drain boards are not protected from splashes. Staff recommended that a splash shield be installed on the hand sinks to prevent water from splashing onto clean glasses.

## VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
<b>Total Operation Inspections</b>	391	336	↓	1,151	991	↓
<b>Complaint Investigations</b>	26	17	↓	97	57	↓
<b>Inactive Body of Water Surveys</b>	3	1	↓	8	13	↑
<b>Total Program Services Completed</b>	420	415	↓	1,256	1,227	↓

### Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 2

#### 1. Aquatic Health Operations

- A. Nellis Air Force Base (AFB) Community Center, 4601 Richard Kisling Dr.:** A routine inspection resulted in a written compliance schedule due to the splash pad's surface material having been replaced with a new material without SNHD approval. The aquatic facility was directed to submit a minor remodel application within 30 days for the installation of the new surface material, including material specifications. Plan Review staff are currently awaiting the submission.
- B. WorldMark Club North Pool, 8601 S. Las Vegas Blvd.:** A routine inspection resulted failure due to the presence of an IHH. The pool did not have a functional ground fault circuit indicator (GFCI) installed for the underwater lighting, which

creates a potential electrocution hazard for bathers. A new GFCI circuit was installed prior to completion of the inspection and the facility was approved to resume operations.

- C. Tropicana Senior Living, 4940 S. Conquistador St.:** A routine inspection resulted in closure due to an IHH. The pool was operating with a cyanuric acid level above the required maximum allowed. The effectiveness of the disinfectant is reduced when the cyanuric acid level is above 100 parts per million (ppm). A reinspection was approved two days later.
- D. Red Rock Hotel and Casino, 11011 W. Charleston Blvd.:** SNHD staff conducted a lifeguard survey at the facility as part of a compliance plan outlined in a Supervisory Conference conducted in July. During the survey, staff found that one of the on-duty lifeguards was not located at their required roving position in accordance with the approved lifeguard staffing plan submitted by the facility. Instead, the lifeguard was found sitting in a corner, periodically looking down at their cell phone, posing a risk to bathers who may require assistance. Since the facility has demonstrated repeated instances of inadequate lifeguard coverage, staff closed all five of the aquatic venues being monitored by the roving lifeguards for a minimum of 24 hours. The aquatic venues were reinspected and reopened the next day. SNHD staff required Red Rock management to attend a Managerial Conference to discuss how they will properly manage the lifeguard staff to ensure bather safety.
- E. Hampton Inn and Suites Saint Rose Pool and Spa, 3245 Saint Rose Pkwy.:** A routine inspection resulted in closure due to no detectable chlorine in the pool. Failure to maintain adequate disinfection levels can lead to an unsafe bacterial load in the pool, which can lead to disease. The pool remains closed at this time.
- F. Echo Glenn Condos, 6480 Annie Oakley Dr.:** Routine inspections for the pool and spa resulted in a written compliance schedule. Both aquatic venues were management closed due to Covid-19. The main drain suction outlet cover for the pool was missing fastening hardware, resulting in an IHH. SNHD requires verification of pool repairs prior to operating. Compliance will be assessed in October if verification has not already been provided.
- G. The Vue at Centennial Hills, 7350 W. Centennial Pkwy.:** Routine inspections of the pools and spas resulted in closures due to an IHH, excessive cyanuric acid levels. The measured cyanuric acid levels for each aquatic venue exceeded 100 ppm, which reduces the efficacy of the disinfectant. The aquatic venues were reinspected and approved to operate five days later.
- H. Virgin River Pool 2, 100 E. Pioneer Blvd.:** On September 22, the pool was closed for an IHH, excessive cyanuric acid levels. The pool remains closed at this time.

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

Aquatic Health Plan Review	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Total Pre-Permitting Services	558	602	↑	1,709	1,586	↓
New Project Submissions	68	81	↑	218	190	↓
Released Projects	81	40	↓	238	182	↓
Total Projects Currently in Plan Review		405				

**2. Aquatic Health Plan Review:**

- A. Skyline Hotel and Casino, 1741 N. Boulder Hwy.:** A final permitting inspection resulted in closure due to non-operational disinfectant and pH control feeders. The water chemistry for the pool and spa was tested and found to be outside of the required regulation parameters, which could create conditions leading to injury or illness for bathers. The pH was too high, which impacts the effectiveness of the chlorine disinfectant and can irritate the skin and eyes of bathers. The gauges located on the recirculation pumps for both the pool and spa were broken, resulting in the inability to calculate and verify recirculation flow rates. The aquatic venues were reinspected and approved to operate after the violations were corrected.
- B. Sky Las Vegas Condos, 2700 S. Las Vegas Blvd.:** A final remodel inspection for the installation of two new skimmers was approved after the contractor made corrective actions for observed violations. A lack of suction from both skimmers can lead to inadequate circulation and filtration of the pool water. The contractor determined the skimmer line was plugged and once the plug was removed, suction was observed. The project was approved and released from Plan Review.
- C. Tuscan Highlands, 12656 Southern Highlands Pkwy.:** A scheduled lighting survey resulted in approval for area lighting at the pool. The aquatic facility is approved to open at night; however, the south gate was observed propped open with a construction cone with no onsite staff members present to control access to the enclosure. When the facility representative arrived, they were notified of the IHH and immediately corrected the issue.
- D. Mosaic Park East Townhomes, 2765 Desert Mosaic Ln.:** A final permitting inspection resulted in failure due to the presence of uneven deck pavers which create a tripping hazard. Following repairs, a reinspection was conducted and approved.

**VII. REGULATORY SUPPORT**

- 1. Regulatory Support Office (RSO) staff virtually attended the Food and Drug Administration (FDA) COVID-19 Update for Food Operations Stakeholder webinar on September 1.
- 2. Staff virtually attended the Conference for Food Protection Semi-Annual Board Meeting on September 1 and 2.
- 3. Staff participated in the FDA Retail Risk Check-In call on September 2.
- 4. RSO staff organized and gave the monthly EH Experience Days presentation to new hires on September 3.
- 5. Staff provided Violation Standards Document (VSD) training on September 4.
- 6. Staff participated in the Nevada Food Safety Task Force meeting on September 8.
- 7. RSO staff facilitated the SNHD Special Processes at Retail course on September 9 and 10.
- 8. Staff provided and participated in Standardization Update Training on September 15 and 17.
- 9. RSO staff virtually presented an update on Environmental Health (EH) Retail Food Grants and associated projects at the EH General Staff meeting on September 16.
- 10. Jerry Wills was released from training to the Henderson Food Operations office on September 21.
- 11. RSO staff virtually attended the Big Cities Health Coalition, Views from the Big Cities: COVID-19 webinar series previously recorded session for Chicago and Minneapolis on September 21.
- 12. RSO staff proctored the ServSafe exam for two new hires on September 22.
- 13. Staff participated in the National Environmental Health Association (NEHA) COVID-19

Workforce Live Chat on September 24.

14. Staff virtually attended the National Association of County and City Health Officials (NACCHO) Mentorship Information webinar on September 24.
15. Staff virtually attended the Southern Nevada Food Council meeting on September 24.
16. Staff arranged for and virtually attended the "Verbal Judo" webinar on September 25.
17. RSO staff welcomed transferred staff member, Yuzhen Feng, to the Food Training program on September 28.
18. Staff virtually attended NEHA's, "Rising Above the Challenges of COVID-19: A Food Safety Industry Round Table" on September 29.
19. Staff virtually attended the Nevada Statewide Standards Review Discussion on September 29.
20. Staff completed work on updating SNHD Standardization procedures, the Standardization workbook, and the Violation Standards document.
21. RSO staff conducted field training with Environmental Health Specialists (EHSs) throughout the month.
22. Staff conducted standardization inspections throughout the month.
23. Staff participated in the revision and translation of existing COVID guidance documents for food establishments.
24. 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 and attended weekly ICS and CDC COVID-19 All States & Local Calls and conducted assessments of the Medical Evaluation and Testing Site (formerly North NCS) and Isolation and Recovery Site (formerly South NCS).
25. Special Processes staff participated in joint inspections at the request of Food Operations and Plan Review staff for facilities conducting complex food preparations, i.e., reduced oxygen packaging and other special processes.
26. 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, ten waivers, and one operational plan in review.
27. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 22 facilities in label review.

## VIII. SPECIAL PROCESSES

### ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
Facility Label Review Submissions	6	18	↑	26	33	↑
Facility Label Review Releases	6	16	↑	21	31	↑
Number of Labels Approved	82	198	↑	266	738	↑

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

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

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

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

CDS/hh