





# Memorandum

**Date:** November 19, 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

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## I. FOOD OPERATIONS PROGRAM

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

Food Operation Services	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Routine Inspections	2,034	1,591	↓	7,964	7,126	↓
Reinspections	189	128	↓	712	524	↓
Downgrades	148	123	↓	667	486	↓
Closures	13	9	↓	58	62	↑
Special Events	148	17	↓	389	62	↓
Temporary Food Establishments & Tasting Event Booths	919	33	↓	2,531	82	↓
Covid-19 Compliance Checks		1,006			1,006	
<b>TOTALS</b>	<b>3,451</b>	<b>2,907</b>	<b>↓</b>	<b>12,321</b>	<b>9,348</b>	<b>↓</b>

#### 1. Enforcement Actions and Investigations:

- A. **Water Express, 4251 W. Sahara Ave.:** On October 6, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 14 demerits. The facility was reinspected and reopened with zero demerits on October 14.
- B. **Amlee Gourmet Restaurant, 3827 E. Sunset Rd.:** On October 12, the facility was closed for an IHH, pest infestation. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits on October 29.

- C. **D’Pinoy Joint, 6820 W. Flamingo Rd.:** On October 14, the facility was closed for an IHH, pest infestation. The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits on October 20.
  - D. **Stewart Supermarket - Restaurant, 2021 Stewart Ave.:** On October 15, the facility was closed for an IHH, pest infestation. The inspector documented 22 demerits. The facility was reinspected and reopened with zero demerits on October 21.
  - E. **Smith's Grocery #363, 4015 S. Buffalo Dr.:** On October 20, the inspector completed a complaint investigation regarding sewage overflow and lack of water in the restrooms. The complaint was valid.
  - F. **Area 50 One, 2987 N. Las Vegas Blvd.:** On October 23, the facility was closed for an IHH, insufficient hot water. The truck’s water pump was turned off upon the inspector’s arrival. The inspector documented 16 demerits. The facility also received violations for using time as a public health control without having the required written procedures, complete absence of sanitizer during active food preparation, and screen missing on the large back window. The facility was reinspected and reopened with zero demerits on October 29.
  - G. **Soho Japanese Restaurant, 7377 S. Jones Blvd.:** On October 27, the facility was closed for an IHH, pest infestation. The inspector documented 14 demerits. The facility was reinspected and reopened with six demerits the next day.
  - H. **It’Sugar at Grand Bazaar, 3631 S. Las Vegas Blvd.:** On October 27, the facility was closed for an IHH, no hot water due to a broken water heater. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits the next day.
  - I. Staff from the Specialized Foods Office conducted twelve unpermitted food vending complaint investigations.
2. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Giuseppe’s Grill, 6065 S. Durango Dr.; Quality Seafood, 6020 W. Flamingo Rd.; Capriotti’s Sandwich Shop, 322 W. Sahara Ave.; and Pure Nutrition Snack Bar, 1450 W. Horizon Ridge Pkwy.
3. **Supervisory/Managerial Conferences:**
- A. A conference was held with the following facility: Chung Chou City, 4049 Spring Mountain Rd.

**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	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Notices of Violations (New & Remails)	12	0	↓	45	10	↓
Adjudicated Hearing Cases	8	0	↓	45	25	↓
Total Cases Received	114	98	↓	554	480	↓
Total Cases Referred to Other Agencies	16	15	↓	89	87	↓
Hearing Penalties Assessed	\$6,000	\$0	↓	\$46,675	\$22,050	↓

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

Restricted Waste Management	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Inspections	312	292	↓	1,124	1,258	↑

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

Underground Storage Tanks	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Compliance Inspections	60	109	↑	270	432	↑
Final Installation/Upgrade/Repair Inspections	9	6	↓	33	27	↓
Closure Inspections	1	1	→	5	2	↓
Spill Report Investigations	1	1	→	4	4	→
Reinspections	0	0	→	0	0	→

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

Permitted Disposal Facilities	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Inspections	28	15	↓	83	72	↓
Reinspections	4	1	↓	13	7	↓

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

- A. **Permits Issued** – BMC, LLC-Cactus Quarry (RC-Mod)
- 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 (3); Transfer Station (1); and Waste Grease Management (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in November:** K&M Diversified-Hacienda

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

Asbestos Permitting Services	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Asbestos Permits Issued	66	83	↑	312	322	↑
Revised Asbestos Permits Issued	6	5	↓	15	9	↓

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

Subdivision Plan Review	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Tentative Maps-Received	22	19	↓	100	76	↓
Tentative Maps-Lot Count	1,193	1,105	↓	5,659	5,528	↓
Final Maps-Received	31	28	↓	132	104	↓
Final Maps-Lot Count	1,287	1,603	↑	5,727	5,266	↓
Final Maps-Signed	22	24	↑	88	76	↓
Final Maps (Signed)-Lot Count	878	1,161	↑	3,759	3,310	↓
Improvement Plans-Received	28	20	↓	127	85	↓
Improvement Plans-Lot Count	1,493	899	↓	6,156	5,036	↓
Expedited Improvement Plans-Received	4	2	↓	20	10	↓
Expedited Improvement Plans-Lot Count	478	132	↓	1,727	1,207	↓
Fees Paid	\$39,679	\$20,071	↓	\$202,913	\$178,968	↓

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

Individual Sewage Disposal Systems	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Residential ISDS Permits	7	6	↓	36	36	→
Commercial ISDS Permits	0	0	→	4	3	↓
Commercial Holding Tank Permits	3	5	↑	7	8	↑
Residential Tenant Improvements	21	36	↑	105	110	↑
Residential Certifications	2	0	↓	7	2	↓
Compliance Issues	4	12	↑	22	34	↑

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

Safe Drinking Water Program	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Public Water System Sanitary Surveys	5	10	↑	22	14	↓
Public Water System Violations Issued	12	1	↓	18	10	↓
Public Water System Violation Letters Issued	0	0	→	0	0	→
Public Water System Complaints	0	0	→	1	0	↓

**2. Safe Drinking Water Activity:**

- A. Three *coliform*-present sample events were reported at Arvada Springs; two samples were *Escherichia coli*-positive. The site was ordered to discontinue water use and to finish their plan review with the Nevada Department of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW). Follow-up samples will be collected once plan review is nearing completion.

- 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	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
West Nile Virus Surveillance Traps Set	2	7	↑	1,636	1,433	↓
West Nile Virus Surveillance Mosquitoes Tested	35	29	↓	14,076	13,075	↓
West Nile Virus Surveillance Submission Pools Tested	2	0	↓	1,201	996	↓
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	5,108	210	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	196	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	3	1	↓	49	74	↑
Healthy Homes/Landlord Tenant Response (LLT)	1	0	↓	5	0	↓
Public Accommodations Inspections	99	56	↓	120	195	↑
Public Accommodations Complaints	32	15	↓	96	58	↓
Mobile Home/Recreational Vehicle Park Inspections	8	7	↓	10	8	↓
Mobile Home/Recreational Vehicle Park Complaints	4	1	↓	8	8	→

**IV. SPECIAL PROGRAMS**

<b>ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data</b>						
<b>Special Programs</b>	<b>Oct. 2019</b>	<b>Oct. 2020</b>		<b>FY 19-20</b>	<b>FY 20-21</b>	
<b>School Food Facility Inspections</b>	111	33	↓	237	58	↓
<b>School Food Facility Complaints</b>	1	0	↓	5	0	↓
<b>School Facility Inspections</b>	139	38	↓	284	94	↓
<b>School Facility Complaints</b>	3	0	↓	11	0	↓
<b>Child Care Facility Inspections</b>	20	35	↑	85	160	↑
<b>Child Care Facility Complaints</b>	2	1	↓	12	6	↓
<b>Body Art Facility Inspections</b>	26	105	↑	190	168	↓
<b>Body Art Facility Complaints</b>	1	2	↑	8	7	↓
<b>Body Art Artist Special Event Inspections</b>	91	0	↓	153	1	↓
<b>Total Program Services Completed</b>	394	214	↓	985	494	↓

**1. Schools:**

- A. Challenger School K-8 Silverado, 1725 E. Serene Ave.:** On October 21, staff conducted a survey of the facility to review the response to a reported confirmed case of COVID-19. Staff met with the school and preschool directors who stated that the case was a support teacher who worked in two classrooms. The teacher received a positive test result at the end of the day on October 15. Students and the teachers in those classrooms were immediately notified of the possible exposure and the need to quarantine and isolate. Since October 16, both classrooms have been closed following disinfection with appropriate products. Students and teachers will return to school on November 2. Concurrent with the case investigation, a routine inspection was also completed.
- B.** 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 educated the facilities on what actions need to be taken to clean and disinfect areas where the case visited during the school day to improve the response and guidance in preparation for a larger opening of schools.

**2. Child Care:**

- A. Kinder Prep Academy, 5695 N. Rainbow Blvd.:** On October 29, staff received a report from OEDS that there were six COVID-19 cases in adult staff since October 8. OEDS requested information from the facility multiple times, but the information was not provided. A letter, sign by the Chief Health Officer, was delivered to the facility to advise the operator of the need to provide the requested information and that failing to meet the specified deadline would result in suspension of the facility's permit. The requested information was provided and OEDS staff took the necessary action to inform all of the identified contacts of the need to quarantine/isolate for the required period of time. Staff will follow-up to ensure that OEDS has all required information and that the contacts are not attending school during the quarantine/isolation time.
- B.** Staff continued to observe compliance with COVID-19 mitigation measures at regulated childcare facilities. Only one facility was noncompliant and required

education. This included how to wear a face covering properly, what is an adequate face covering, and when face coverings should be worn.

**V. PLAN REVIEW PROGRAM**

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

Food Pre-Permitting Services	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
<b>Total Pre-Permitting Services</b>	1,514	1,395	↓	5,452	6,034	↑
<b>New Project Submissions</b>	436	271	↓	1,660	1,326	↓
<b>Released Projects</b>	430	369	↓	1,650	1,664	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	1,406	1,162	↓			

**1. Enforcement Actions and Investigations:**

- A. Cotton Tree Supermarket, 2510 E. Tropicana Ave.:** During a final permitting inspection, staff found an installed hand sink and a three-compartment sink in a small area for meat processing. The submitted plans did not include a meat processing area. The applicant was instructed to apply for the meat processing permit, and to consult with the Clark County Water Reclamation District (CCWRD) about the installation of a grease interceptor. The market permit was approved, and the meat processing permit is awaiting plan submission.
- B. Circa Resort, 8 Fremont St.:** Final permitting inspections were completed for all food facilities located in the basement through fifth floors. Permitted areas include Circa-owned bars, support areas, and leased outlets including Barry's Downtown Prime Steakhouse, Saginaw's Deli, Victory Burger and Wing Co, 8 East Noodle Bar, Jack Pots Coffee, and Project BBQ, which are all opening at the end of October. The remainder of the resort is opening in stages with the hotel tower and the 35<sup>th</sup> Floor Lounge projecting completion by the end of year.
- C. National Guard Readiness Center, 7005 N. Hollywood Blvd.:** A pre-permitting inspection found that the kitchen's hand washing and three-compartment sinks did not have an adequate supply of hot water. SNHD Regulations require the hot water temperature to be 120°F or greater at the three-compartment sink. The hot water was repaired, and the permit was approved.
- D. Pierogi Cafe, 8540 W. Lake Mead Blvd.:** A final remodel inspection was conducted to evaluate installation of a hood, electric oven, and glasswasher. The glasswasher did not have separate clean and dirty drainboards and was not dispensing chlorine sanitizer. SNHD Regulations require that a glasswasher have integral self-draining drainboards and must dispense sanitizer at a concentration as specified by the manufacturer. The glasswasher was taken out of service for repairs. A follow-up survey is still pending.
- E. The Best Hot Pot, 4355 Spring Mountain Rd.:** A final permitting inspection resulted in failure due to lack of adequate refrigeration. The main cold-holding unit was only able to maintain 52-54°F. SNHD Regulations require that cold-holding equipment maintain food temperatures at 41°F or less. Other violations observed included: rusty shelving, low light levels, leaking faucets, and gaps around exterior

doors. The applicant made the necessary repairs and the health permit was approved at a subsequent inspection.

- F. **Kakanin Filipino and Pastry, 3355 S. Durango Dr.:** Plans submitted for a new restaurant could not be approved because the employee restroom door opened directly into the food preparation area. SNHD Regulations specify that restroom doors must not open directly into any area used for the preparation of food or for the washing or cleaning of equipment or utensils. The applicant modified the restroom by adding a vestibule between the toilet and the door. A final permitting inspection was conducted, and the permit was approved.
- G. **Acelero Early Head Start, 1617 Alta Dr.:** This existing childcare facility applied for a remodel to replace playground equipment that was not age appropriate. The original playground equipment was designated for children 5 to 12-years and the program is limited to children 3 to 5-years of age. The remodeled playground utilizes the existing playground fall surfacing and overhead shade structure. The remodel was approved.
- H. **El Taco Tavo, 3215 S. Lamb Blvd.:** Staff conducted a pre-permitting inspection of a food trailer and adjacent BBQ unit. The trailer did not have enough refrigeration to accommodate the planned menu. The owner was instructed to add another refrigerator and make repairs to the air conditioning unit. A final permitting inspection was conducted, and the permit was approved.
- I. **The Juice Box, 2380 N. Buffalo Dr.:** Staff determined in a preliminary meeting that the operator intended to sell unpasteurized bottled juice, wholesale, in the Bronze Café. Although there is an approved Hazard and Critical Control Point (HACCP) plan for unpasteurized juice as required, they cannot sell it in a facility that they do not own because the juice would no longer be under their direct control. The applicant understood and agreed not to sell their bottled juice wholesale or under a secondary permit where they do not have their own employees monitoring the product.
- J. **Aria Main Kitchen Juicing Room, 3730 S. Las Vegas Blvd.:** A final inspection for a major remodel resulted in a Cease and Desist Order for the use of citric acid in juices prepared onsite. The facility has a HACCP Plan for making unpasteurized bottled juice; however, the use of citric acid was not part of the approved plan. The remodel was approved, but the Cease and Desist Order cannot be lifted until they modify their HACCP Plan and are approved for the use of citric acid.

## 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	
Total Operation Inspections	376	297	↓	1,536	1,277	↓
Complaint Investigations	10	9	↓	100	61	↓
Inactive Body of Water Surveys	4	4	→	12	17	↑
COVID Compliance Surveys		35			202	
Total Program Services Completed	390	345	↓	1,648	1,551	↓

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 1



1. **Aquatic Health Operations**

- A. Southern Terrace Homeowners Association (HOA), 9750 W. Oquendo Rd.:** A routine inspection resulted failure due an IHH, no detectible levels of chlorine disinfectant in the pool. The absence of disinfectant can allow for the spread of disease. The pool was immediately closed, and the Qualified Operator (QO) was informed by telephone. Prior to completing the inspection, the QO arrived and was able to raise the chlorine to acceptable levels by adding tablets to the disinfectant feeder. The reinspection was performed, and the pool was allowed to reopen.
- B. Rancho Serene Apartments Pool, 9405 S. Eastern Ave.:** Routine inspections conducted for the pool and spa resulted in closure due to excess cyanuric acid. Failure to maintain cyanuric acid levels below 100 parts per million (ppm) is an IHH since high cyanuric acid does not allow the free chlorine to effectively eliminate pathogens in the water. The operator has not yet requested a reinspection.
- C. Charleston Gardens Apartments, 4840 E. Charleston Blvd.:** A routine inspection resulted in a written compliance schedule for a venue which was closed by management. There was no QO to provide service and the underwater light was out of its niche. The operator has 30 days to provide verification to SNHD that the violations have been corrected.
- D. Broadstone Flamingo Apartments, 9100 W. Flamingo Rd.:** A routine inspection resulted in closure due to high cyanuric acid levels above 100 ppm and high chlorine levels above 30 ppm. The venue was locked until the chemical levels were properly adjusted. The facility was reinspected and reopened one week later after SNHD verified that the violations had been corrected.
- E. Sunset Apartments, 1701 N. Rancho Dr.:** Correspondence was sent to the previous owner regarding their unpaid, inactive health permit invoice. Upon further research, staff determined that the property was under new ownership. The current owner was instructed to complete a Change of Permit Holder (CPH) application within five business days. A survey of the facility, due to noncompliance, revealed that the aquatic venue had been drained and appropriately filled for abandonment. All pool related equipment had been removed and plumbing lines were capped. The health permit was deleted.
- F. Aria Hotel and Casino, 3730 S. Las Vegas Blvd.:** A routine inspection on the management closed spa resulted in a written compliance schedule. Violations included: a missing rope for the associated ring buoy, mildly etched plaster, and non-compliant signage. These minor violations require corrections within 30 days. Corrective actions were addressed with the facility's onsite QO and a reinspection is still pending.
- G. Sonoma Hills Apartments 5100 E. Tropicana Ave.:** A routine inspection of the aquatic venues resulted in failures due to the presence of an IHH. The gate had a sign indicating that the pool was closed; however, the gate was not secured with a secondary lock and was not self-latching when opened. The latching mechanism requires repair and a reinspection is required prior to reopening.

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

Aquatic Health Plan Review	Sept. 2019	Sept. 2020		FY 19-20	FY 20-21	
<b>Total Pre-Permitting Services</b>	517	671	↑	2,225	2,243	↑
<b>New Project Submissions</b>	73	63	↓	278	253	↓
<b>Released Projects</b>	79	86	↑	309	268	↓
<b>Total Projects Currently in Plan Review</b>		373				

**2. Aquatic Health Plan Review:**

**A. Circa Resort and Casino, 8 Fremont St.:** A final permitting inspection resulted in failure due to incomplete construction of the hygiene facilities. Additionally, the area lighting of each aquatic venue did not meet the minimum ten horizontal foot-candle requirements, and there were several decking, coping, and tile areas that were incomplete. One week later, the reinspection was conducted, and the outstanding violations were corrected. The project was released from plan review pending the approval of the lifeguard staffing plan.

**B. Sky Las Vegas Condos, 2700 S. Las Vegas Blvd.:** A reinspection resulted in approval following the installation of new circulation and jet pumps. Previously proposed pumps were oversized for the system and exceeded flow requirements. Pumps sized too large for the system could result in suction entrapment conditions. The new circulation and jet pumps were within system flow perimeters and the facility was released from plan review.

**VII. REGULATORY SUPPORT**

1. Regulatory Support Office (RSO) staff virtually attended the Big Cities Health Coalition, Views from the Big Cities: COVID-19 Webinar Series previously recorded session for San Antonio and Charlotte on October 7.
2. Staff participated in the EHS-Net FSC Research Kickoff meeting on October 7.
3. Staff participated in the Food and Drug Administration (FDA) COVID-19 Webinar on October 7.
4. RSO staff prepared and submitted grant applications for the National Association of County and City Health Officials (NACCHO) Mentorship Program Cohort 10 and Association of Food and Drug Officials (AFDO) Category 3 (Training) on October 9.
5. Staff attended the Nevada Food Safety Task Force meeting on October 12.
6. RSO staff attended the National Environmental Health Association (NEHA) Food Safety Committee meeting on October 15.
7. Staff provided Standardization class training on October 8.
8. Staff assisted with preparations and attended the meeting of noncompliance with Chung Chou City Market on October 15.
9. RSO staff completed standardization on October 20.
10. RSO staff celebrated the promotion of Nikki Burns-Savage to Environmental Health Supervisor of the new Specialized Foods Office.
11. Jackie Southam and Brittanie Blackard were released from training to the Food Operations offices on October 26.
12. RSO staff organized, hosted, and presented the Food Safety Partnership meeting on October 26.
13. Staff helped in development of the Large Gathering Plans review process throughout the month.

14. Staff modified the SNHD Standardization procedures workbook, marking instructions, and training documents.
15. RSO staff conducted field training with Environmental Health Specialist (EHS) staff throughout the month.
16. Staff provided assessments for six EHS standardization candidates.
17. RSO staff provided training for the Restaurant Risk Factor Study with the FDA on October 16 and conducted planning for the study throughout the month.
18. Staff developed training that will be given to staff and the regulated community on when a HACCP plan is required.
19. RSO staff participated in COVID-19 response activities, including fulfilling the role of Safety Officer under the Incident Command System (ICS) structure. As part of this, staff completed and updated safety plans, and attended weekly ICS and CDC COVID-19 All States and Local Calls, and conducted assessments of the Medical Evaluation and Testing Site and Isolation and Recovery Site.
20. Staff conducted new hire interviews throughout the month.
21. 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 HACCP plans. There are currently nine cook chill/sous vide plans, eight 2-barrier plans, seven other HACCP plans, twelve waivers, and two operational plans in review.
22. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 17 facilities in label review.

**VIII. SPECIAL PROCESSES**

**ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data**

Label Review	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Facility Label Review Submissions	11	7	↓	37	40	↑
Facility Label Review Releases	11	12	↑	32	43	↑
Number of Labels Approved	221	73	↓	487	811	↑

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

Special Processes Review	Oct. 2019	Oct. 2020		FY 19-20	FY 20-21	
Cook Chill/Sous Vide Submissions	0	1	↑	1	2	↑
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 HAACP 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	Oct. 2019	Oct. 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