



Memorandum

Date: January 28, 2021

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* *CS*
 Fermin Leguen, MD, MPH, *Acting Chief Health Officer* *FL*

Subject: Environmental Health Division Monthly Report - November

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Routine Inspections	1,330	1,191	↓	9,294	8,317	↓
Reinspections	123	100	↓	835	624	↓
Downgrades	136	93	↓	803	579	↓
Closures	10	5	↓	68	67	↓
Special Events	106	15	↓	495	77	↓
Temporary Food Establishments & Tasting Event Booths	863	24	↓	3,394	106	↓
Covid-19 Compliance Checks		851			1,857	
TOTALS	2,568	2,279	↓	14,889	11,627	↓

1. Enforcement Actions and Investigations:

- A. **San Salvador #2 Restaurant, 2211 S. Maryland Pkwy.:** On November 9, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 25 demerits. The facility was reinspected and reopened with three demerits on November 12.
- B. **D’Angels BBQ, 1935 Fremont St.:** On November 9, staff conducted a Food Safety Assessment Meeting (FSAM) with the facility due to closure on the first unannounced, routine inspection.
- C. **Los Amigos, 439 Rock Quarry Way:** On November 13, the vehicle was closed for an IHH, pest infestation. The inspector documented 46 demerits. Violations

included: flies throughout the truck and on multiple food contact surfaces; no hot water upon arrival; multiple handwashing violations; improper cooling; multiple Time/Temperature Control for Safety (TCS) foods in the danger zone; and mobile vendor operating at one location for more than 30 minutes (per operator 9:00 a.m. – 4:00 p.m.). The vehicle was reinspected and reopened with zero demerits on November 19.

- D. **Angelina’s Pizzeria, 5025 S. Eastern Ave.:** On November 20, staff investigated a complaint of the pizza and food preparation areas not being properly cleaned. The complaint was verified, and management had already scheduled a professional cleaning of the facility.
- E. **Gourmet China 3 Restaurant, 7785 N. Durango Dr.:** On November 24, the facility was closed for an IHH, pest infestation. The inspector documented 50 demerits. The facility was reinspected and reopened with three demerits on November 30.
- F. Staff conducted 13 unpermitted food vending complaint investigations.
- 2. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: Shucks Tavern II, 7155 N. Durango Dr. and Ono Sushi, 4161 S. Eastern Ave.
- 3. **Supervisory/Managerial Conferences:**
 - A. A conference was held with the following facility: 664 TJ Birrieria, 3061 S. Las Vegas Blvd.

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	Nov. 2019	Nov. 2020		FY		
				19- 20	FY 20-21	
Notices of Violations (New & Remails)	10	13	↑	55	23	↓
Adjudicated Hearing Cases	8	8	→	53	33	↓
Total Cases Received	136	80	↓	690	560	↓
Total Cases Referred to Other Agencies	24	13	↓	113	100	↓
Hearing Penalties Assessed	\$8,450	\$5,000	↓	\$55,125	\$27,050	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Nov. 2019	Nov. 2020		FY		
				19-20	FY 20-21	
Inspections	244	226	↓	1,368	1,484	↑

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

Underground Storage Tanks	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Compliance Inspections	55	99	↑	325	531	↑
Final Installation/Upgrade/Repair Inspections	4	2	↓	37	29	↓
Closure Inspections	0	1	↑	5	3	↓
Spill Report Investigations	0	0	→	4	4	→
Reinspections	0	0	→	0	0	→

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

Permitted Disposal Facilities	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Inspections	8	25	↑	91	97	↑
Reinspections	2	0	↓	15	7	↓

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued** – SA Recycling, Las Vegas Range Rd (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 (2); Transfer Station (1); and Waste Grease Management (2)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in December:** Western Elite-Henderson Transfer Station

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Asbestos Permits Issued	51	84	↑	363	406	↑
Revised Asbestos Permits Issued	5	8	↑	20	17	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Tentative Maps-Received	21	14	↓	120	96	↓
Tentative Maps-Lot Count	838	959	↑	6,462	7,232	↑
Final Maps-Received	35	23	↓	167	134	↓
Final Maps-Lot Count	1,026	1,264	↑	6,753	7,204	↑
Final Maps-Signed	15	26	↑	104	102	↓
Final Maps (Signed)-Lot Count	654	1,355	↑	4,449	4,665	↑
Improvement Plans-Received	28	21	↓	155	118	↓
Improvement Plans-Lot Count	893	1,253	↑	7,049	6,984	↓
Expedited Improvement Plans-Received	8	3	↓	28	15	↓
Expedited Improvement Plans-Lot Count	202	120	↓	1,929	1,399	↓
Fees Paid	\$41,858	\$68,667	↑	\$244,771	\$247,635	↑

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

Individual Sewage Disposal Systems	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Residential ISDS Permits	17	11	↓	53	47	↓
Commercial ISDS Permits	2	0	↓	6	3	↓
Commercial Holding Tank Permits	3	0	↓	10	8	↓
Residential Tenant Improvements	30	26	↓	135	136	↑
Residential Certifications	1	0	↓	8	2	↓
Compliance Issues	6	11	↑	28	45	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Public Water System Sanitary Surveys	7	8	↑	29	22	↓
Public Water System Violations Issued	5	5	→	23	15	↓
Public Water System Violation Letters Issued	0	0	→	0	0	→
Public Water System Complaints	0	0	→	1	0	↓

2. Safe Drinking Water Activity:

- A. No *coliform*-present sample events were reported.
- 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	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
West Nile Virus Surveillance Traps Set	0	0	→	1,636	1,433	↓
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	14,076	13,046	↓
West Nile Virus Surveillance Submission Pools Tested	0	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	→
Mosquito Activity Complaints	0	1	↑	49	75	↑
Elevated Blood Level Home Investigations	0	1	↑	5	1	↓
Public Accommodations Inspections	65	18	↓	185	213	↑
Public Accommodations SB4 Inspections	0	103	↑	0	198	↑
Public Accommodations Complaints	11	6	↓	107	64	↓
Mobile Home/Recreational Vehicle Park Inspections	5	11	↑	14	25	↑
Mobile Home/Recreational Vehicle Park Complaints	5	2	↓	13	10	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
School Food Facility Inspections	81	14	↓	318	77	↓
School Food Facility Complaints	0	0	→	5	0	↓
School Facility Inspections	119	17	↓	403	116	↓
School Facility Complaints	7	0	↓	18	1	↓
Child Care Facility Inspections	30	15	↓	115	181	↑
Child Care Facility Complaints	3	2	↓	15	6	↓
Body Art Facility Inspections	58	18	↓	248	170	↓
Body Art Facility Complaints	4	0	↓	12	30	↑
Body Art Artist Special Event Inspections	1	0	↓	154	1	↓
Total Program Services Completed	303	66	↓	1,288	582	↓

1. Schools:

A. Seton Academy, 3801 Campbell Rd.: On November 30, staff investigated a complaint alleging that the facility was not in compliance with the Governor’s directives and SNHD guidance regarding face coverings and social distancing. Upon arrival, the director was present and stated that the school was not currently open. The director also stated that the facility had not been requiring kindergarteners to social distance or to wear masks before the Thanksgiving break. Before Thanksgiving break, both kindergarten rooms had COVID positive occupants (a teacher in one room and a student in the other) which motivated administration to close the school over the extended break and institute face covering requirements for all kindergarten students. The school is also establishing room capacities based on providing adequate social distancing specifications. When the school reopens on December 7, staff will follow-up with the facility and conduct a joint inspection with Nevada State Child Care Licensing to verify compliance with COVID recommendations.

2. Child Care:

A. Kinder Prep Academy, 5695 N. Rainbow Blvd.: On November 6, a managerial conference was held with the permit holder due to refusal to comply with directives from case investigators from the Office of Epidemiology and Disease Surveillance (OEDS). The facility operator failed to provide contact information for children and staff exposed to a known COVID positive staff members. The permit holder became verbally abusive and confrontational with Environmental Health and Child Care Licensing staff when confronted about the regulatory requirement to report communicable diseases to both the health authority and Child Care Licensing. Following the managerial conference, the permit holder complied with directives to provide OEDS with all the contact information requested.

B. Peace Garden, 5447 S. Rainbow Blvd.: On November 19, staff conducted a routine inspection of the facility and documented several violations including physical and chemical hazards, lack of hot water at hand sinks, and improper cleaning and disinfecting throughout the facility. Due to continued non-compliance on consecutive routine inspections, facility operators were required to schedule an intervention

meeting with staff. Intervention meetings provide in-depth education and support to non-compliant operators so that further administrative action, such as permit suspension and revocation, can be prevented.

- C. **Lake Mead Christian Ministries Pre-K, 655 E. Lake Mead Pkwy.:** During a routine inspection on November 20, staff found that cleaning procedures were not being done correctly. Disinfectant (a higher strength solution used to kill all pathogens) was used to clean table tops prior to lunch or snacks, sanitizer (a lower strength solution used to reduce the number of pathogens) was used to clean non-mouth toys, and disinfectant contact time was not being followed. Education was provided in each classroom and the director conducted a staff meeting following the inspection to do a retraining on proper cleaning procedures.
 - D. **Ashley's Little Star Day Care, 7415 Easingwold Dr.:** On November 30, staff inspected a new group care home and approved it for operation.
3. **COVID:**
- A. Staff collaborated with OEDS to develop and implement the Large Gathering Infrastructure Capacity criteria. These criteria use four parameters to determine if large gatherings can be held. Large gathering plans are first submitted to the COVID Recovery Regional Enforcement Workgroup (CCROE), who then sends them to the various agencies for review to ensure that the plan meets the requirements of the Governor's Directive 33. Staff use the established criteria, to make recommendations on whether the various large gatherings submitted to the CCROE Workgroup can be held.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year

Data

	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	3	0	↓	44	3	↓
Total Pre-Permitting Services	1,183	1,134	↓	6,609	7,422	↑
New Project Submissions	264	234	↓	1,477	1,268	↓
Released Projects	326	197	↓	1,517	1,484	↓
Total Service Requests Currently in Pre-Permitting	1,343	1,240	↓			

1. Enforcement Actions and Investigations:

- A. **Pho Saigon 8, 45 E. Silverado Ranch Blvd.:** The applicant submitted plans for a remodel to add additional seating in the suite next door with one extra restroom and a small service station. During the final inspection, the hand sink had not been plumbed to sewer. The contractor indicated that they were waiting on a pump to attach to the hand sink so that the wastewater could be sent through the wall to the three-compartment sink in the adjacent room. Staff informed the contractor that pumping waste is not permitted inside of a food establishment. A hand sink must be plumbed to sewer or to an approved floor sink. Staff approved the remodel for the additional seating and restroom. A follow-up inspection is pending for the service station once the hand sink is correctly plumbed.

- B. 2 Wheels Bar, 567 Nevada Way:** The operator installed equipment and removed a hand sink without approval from SNHD. The owner submitted remodel plans and staff conducted a final inspection. The hand sink was reinstalled, and the bar was approved to operate.
- C. Angry Crab Shack, 4250 E. Sunset Rd.:** Staff conducted a pre-permitting inspection and found that the applicant had made changes to their approved plan without notifying SNHD. The owner is taking over an existing facility which needs deep cleaning and repairs. A list of deficiencies was provided and included lighting inadequacy, pest entry points, and wall penetrations. The applicant must resubmit plans and correct deficiencies. Upon plan approval, another preliminary inspection or a final permitting inspection can be scheduled.
- D. Tyrone Thompson Elementary School, 10250 S. El Capitan Way:** During a final permitting inspection of a new elementary school, staff found multiple entrapment hazards at three playground areas due to installation errors. Openings were greater than 3.5 inches and the distance between platform steps was greater than 9 inches. SNHD requires playground installations to comply with standards published in the most current U.S. Consumer Product Safety Commission (CPSC), Handbook for Public Playground Safety. Staff approved the school buildings for operation with the stipulation that the playground equipment would not be used. Corrections were made and staff approved the three playground areas at a follow-up inspection.
- E. Virgin Hotel, 4455 S. Paradise Rd.:** A Change of Permit Holder (CPH) application was submitted for the facility, previously known as the Hard Rock Hotel and Casino. The property is being completely renovated and rebranded. The hospitality portion of the property will be owned and operated by JC Hospitality, LLC and will operate as Virgin Hotel Las Vegas. The gaming portion will be owned and operated by Mohegan Sun Casino, MGNV, LLC. There will be 126 permitted food areas. Final permitting inspections are pending, and the facility is projected to open in early 2021.
- F. MSG Sphere, 255 Sands Ave.:** A local contractor called to discuss details about this project which will be located behind the Venetian. The concept is to provide a dome-shaped concert/event venue with over twelve acres of video screens both inside and out. Plans are projected to be submitted in the first quarter of 2021. The projected completion date has been extended to the middle of 2023 or as dictated by the Las Vegas market.
- G. Pollo a Las Brasas Portable Unit for the Service of Food (PUSF), 5722 W. Charleston Blvd.:** A plan review meeting for a new PUSF resulted in plans not being approved due to inadequately sized fresh and wastewater tanks. SNHD Regulations require that the drinking water storage tank for a PUSF trailer should be at least 50 gallons with 15% larger total capacity for the wastewater tank. The applicant will be replacing the tanks and sending information regarding the correct tank specifications. A final permitting inspection will be scheduled pending plan approval.
- H. Mercado Food Court at the Boulevard Mall, 3542 S. Maryland Pkwy.:** Construction has been completed on a new food court located within a vacated JCPenney retail store. The food court consists of 12 new, individually operated food facilities and features various cuisines. Eleven permits have been approved, with one pending a final permitting inspection. The food court space will be shared with an indoor swap meet which is also part of the new Mercado area in the Boulevard Mall.
- I. Pennymac Summerlin, 10550 W. Charleston Blvd.:** A final permitting inspection was conducted for a new restaurant. One of the hand sinks did not have adequate hot water and measured approximately 70°F. SNHD Regulations require that

handwashing sinks provide hot water at a minimum temperature of 100°F±2°. The permit was approved; however, the owner was instructed to repair the hand sink within 48 hours to increase the hot water temperature. At a follow-up survey, the hot water temperature was approximately 109°F.

- J. Resorts World Starbucks, 3000 S. Las Vegas Blvd.:** Resorts World submitted plans for two Starbucks locations inside the casino. One venue had insufficient hand sinks for the back of house prep area. The hand sink for the ware washing equipment was located 32 feet away and in a different room. Both locations had a small dish machine but did not have a secondary drain board for clean dishware. The applicant was instructed to submit revised plans showing hand sinks in adequate number and properly located.
- K. NCA Learning Center Elementary School, 6000 W. Oakley Blvd.:** During a plan review meeting, staff noted that the facility only had four hand sinks available for use by 288 students. At least six hand sinks are required to meet current Uniform Plumbing Code for schools since at least one hand sink is required for every fifty (50) students. The owner agreed to provide two additional hand sinks and the final permitting inspection is pending.

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	325	256	↓	1,906	1,533	↓
Complaint Investigations	7	1	↓	138	62	↓
Inactive Body of Water Surveys	2	8	↑	14	25	↑
COVID Compliance Surveys		17			219	
Total Program Services Completed	334	282	↓	2,058	1,839	↓

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

1. Aquatic Health Operations

- A. Centennial Gateway, 5651 Centennial Center Blvd.:** This location was formerly under the operation of 24-Hour Fitness but is currently vacant. The CPH was initially discovered when staff contacted the facility's technician for payment of the health permits associated with the pool and spa. Then staff contacted the current property manager and informed them of the necessary procedures to formally transition the ownership of the health permits. The CPH inspection/inactive survey were conducted and staff observed both the pool and spa had been drained. No further action is required until a new tenant is acquired.
- B. Cancun Vacation Resorts, 8335 S. Las Vegas Blvd.:** Staff conducted a lifeguard survey for both pools. During the survey, SNHD and facility staff collaborated to determine the best placement of lifeguards for multiple scenarios of operation. SNHD staff utilized Secchi discs to simulate distressed bathers during the survey. These small white discs allowed both facility and inspection staff to visually locate potential blind spots for lifeguards and reposition lifeguard station placement appropriately. Once the surveys were completed, facility staff were able to

successfully update their lifeguard staffing plan. The plan was submitted to SNHD for review and approval was granted.

- C. Pacific Harbors Sunrise, 5150 E. Sahara Ave.:** An annual inspection resulted in a written compliance schedule to investigate possible leaking behind the shell of the aquatic venue into the surrounding soil. The water level at the tile line reveals a difference of at least six inches from the north side to the south side of the venue. On the south side, the water is almost above the coping stone surrounding the pool. Additionally, the deck from the pool slopes toward the spa, which could be a source of contamination. Staff were unable to access the equipment room to review the equipment at the time of inspection. All corrective actions must be completed prior to the 2021 pool season to avoid closure. Staff will return before the end of the year to evaluate the equipment and calculate the system flow for the pool and spa.
- D. Russell Senior Apartments Phase III, 6500 E. Russell Rd.:** A survey conducted for the spa resulted in a written compliance schedule. The spa was management closed, due to both the Governor’s Covid-19 mandates and repairs. The filter had been disconnected to mitigate damage to plumbing since the filter pad was subsiding; therefore, the circulation system was inoperable. The permit holder must ensure that either the water is recirculated and treated, or the water must be drained. Compliance verification was provided within the required timeframe with photographs showing the drained aquatic venue and a temporary cover.
- E. Hyatt Place LV POOL, 4520 Paradise Rd.:** An inspection resulted in a written compliance schedule due to no records of a current backflow prevention device test and broken waste line piping. Annual testing of the backflow device is needed to ensure that potable water is not contaminated with pool water. A functional waste line is needed to maintain proper maintenance of the pool. The facility was given 30 days to correct these issues. The property manager has indicated that the backflow test is scheduled, and bids are being requested for repairs to the waste line.
- F. Hilton Grand Vacations Elara, 80 E. Harmon Ave.:** A routine inspection and remodel inspection resulted in failure and a written compliance schedule. This facility was management closed during the inspections. The aquatic venue was assigned a one year compliance schedule for plaster repairs as the interior was observed to be severely etched and discolored. Damage of this type impairs the ability to see objects at the bottom of the pool and detect algae. Other violations observed were non-functional pressure gauges and flow meters and no installed electrical interlock on the feeder system. Violations were reviewed with site engineer and contractor.

**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	218	403	↑	1,706	2,576	↑
New Project Submissions	70	38	↓	348	291	↓
Released Projects	36	55	↑	348	330	↓
Total Projects Currently in Plan Review		364				

2. Aquatic Health Plan Review:

- A. Hilton Grand Vacation Paradise, 455 Karen Ave.:** A minor remodel inspection resulted in a written compliance schedule for the pool and spa disinfection systems.

The chemical feed system is not properly interlocked with the recirculation system as required by the SNHD Aquatic Facility Regulations. This could result in continuous feed of chlorine and acid into the recirculation piping when the pump is not in operation which can cause bathers to be exposed to chlorine gas. The facility was given one month to provide a second means of interlocking the chemical feed and recirculation systems to avoid closure.

- B. Twain Apartments, 3150 Twain Ave.:** A plumbing inspection for new construction of a single pool resulted in a written compliance schedule due to observed inconsistencies between the approved plan and barrier construction. The barrier is required to match approved plans prior to the pre-plaster inspection. Construction was allowed to proceed, and the pre-plaster inspection is pending.
- C. Noble Park Apartments, 5353 W. Desert Inn Rd.:** A final remodel inspection for the installation of a new filter and filter valve resulted in a written compliance schedule to correct previous compliance violations that were still present. The fencing was loose in sections and the pool plaster was in disrepair. The aquatic venue is currently closed, and the violations must be corrected prior to reopening. The remodel was approved.
- D. Sunrise Villas IV Homeowners Association, 2438 El Paseo Cir.:** A final remodel inspection for the installation of a pool heater resulted in failure due to an inappropriately sized circulation pump and motor. Mismatched sizing of the pump and motor voids the National Sanitation Foundation (NSF)-50 certification rating for each piece of equipment. The remodel was not approved, and the facility will remain management closed until the correction is made and a reinspection is performed.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff virtually attended the Nevada Food Safety Task Force meeting on November 3.
2. RSO staff virtually attended the Big Cities Health Coalition, Views from the Big Cities: COVID-19 Webinar Series previously recorded session for Houston Health Department and San Diego County on November 4.
3. RSO staff met virtually with Nevada Department of Agriculture staff to discuss permitting of dairy facilities on November 12.
4. Staff provided training on conducting data collections and data entry into FoodShield for the Restaurant Risk Factor Study on November 17, 18, 20, and 25.
5. RSO staff planned and facilitated, "When HACCP is Needed" training on November 16, 17, 19, and 24.
6. Staff attended the National Environmental Health Association (NEHA) Food Safety Committee meeting on November 19.
7. Jennifer Sanders was released from training to the Food Operations office on November 19.
8. Staff collaborated in the development of the Large Gathering Plans review process.
9. Staff modified the SNHD Standardization procedures workbook, marking instructions, and training documents.
10. RSO staff conducted field training with Environmental Health Specialist (EHS) staff throughout the month.
11. Staff provided translation assistance for COVID-19 documents.
12. RSO staff provided assessments for three EHS standardization candidates.
13. Staff conducted planning and staff training for the Retail Food Risk Factor Study with the Food and Drug Administration (FDA).
14. RSO staff participated in COVID-19 response activities, including fulfilling the role of Safety Officer under the Incident Command System (ICS). As part of this, staff

completed and updated safety plans, attended weekly ICS and CDC COVID-19 All States & Local Calls, conducted assessments of various flu vaccination and SARS-CoV-2 testing sites, and collected N95 respirators for sterilization through Battelle.

15. Staff conducted new hire and Senior EHS interviews.
16. 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 nine cook chill/sous vide plans, eight 2-barrier plans, eight other HACCP plans, twelve waivers, and one operational plan in review.
17. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 18 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Facility Label Review Submissions	7	8	↑	44	48	↑
Facility Label Review Releases	7	7	→	39	50	↑
Number of Labels Approved	55	79	↑	542	890	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Cook Chill/Sous Vide Submissions	0	0	→	1	2	↑
Cook Chill/Sous Vide Releases	1	0	↓	2	0	↓
2-Barrier ROP Submissions	3	1	↓	5	4	↓
2-Barrier ROP Releases	1	1	→	1	3	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	2	↑	0	4	↑
Other Special Processes Releases	0	1	↑	0	2	↑

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

Waivers & Operational Plans Review	Nov. 2019	Nov. 2020		FY 19-20	FY 20-21	
Waiver Review Submissions	1	2	↑	2	7	↑
Waiver Review Releases	0	2	↑	1	6	↑
Operational Plan Submissions	0	0	→	0	1	↑
Operational Plan Releases	0	1	↑	0	1	↑

CDS/hh



Memorandum

Date: January 28, 2021

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 – December

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Reinspections	154	99	↓	989	723	↓
Downgrades	128	90	↓	931	669	↓
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Special Events	52	8	↓	547	85	↓
Temporary Food Establishments & Tasting Event Booths	331	19	↓	3,725	125	↓
Covid-19 Compliance Checks		851			2,708	
TOTALS	1,820	2,308	↑	16,709	13,935	↓

1. Enforcement Actions and Investigations:

- A. **Las Vegas Superstore Seafood, 4801 W. Spring Mountain Rd.:** On December 2, the facility was closed for an Imminent Health Hazard (IHH), wastewater not discharged properly. The floor sink was overflowing, and the inspector documented 11 demerits. The facility was reinspected and reopened the next day with zero demerits.
- B. **Tiabi Coffee and Waffle Bar, 3961 S. Maryland Pkwy.:** On December 4, the facility was closed for an IHH, pest infestation. The inspector documented 17 demerits. The facility was reinspected and reopened with eight demerits on December 10.

- C. **Restaurant El Rey, 3969 S. Maryland Pkwy.:** On December 7, the facility was closed for an IHH, pest infestation. The inspector documented 12 demerits. The facility was reinspected and reopened with zero demerits on December 10.
 - D. **El Rincon Mexican Grill, 3050 E. Desert Inn Rd.:** On December 15, the facility was closed for an IHH, pest infestation. The inspector documented 20 demerits. The facility did not pass their reinspection on December 29 due to continuing pest infestation. The inspector documented 19 demerits. The facility remains closed at this time.
 - E. **Dunkin Donuts, 409 E. Silverado Ranch Blvd.:** On December 15, the facility was closed for two IHHs, hand sinks were removed from restrooms during an unpermitted remodel and the only refrigeration unit was not maintaining temperature. The inspector documented 22 demerits. The facility was reinspected and reopened with zero demerits on December 16.
 - F. **Fresh and Less Market Bakery - Restaurant, 1061 W. Owens Ave.:** On December 16, the facility was closed for an IHH, pest infestation. The inspector documented 31 demerits. The facility was reinspected and reopened with zero demerits on December 18.
 - G. **La Favorita Ranch Market – Meat, 4921 Vegas Dr.:** On December 28, the facility was closed for an IHH, no hot water. The inspector documented 27 demerits. The facility was reinspected and reopened with five demerits on December 29.
 - H. Staff conducted 21 unpermitted food vending complaint investigations.
2. **Onsite Intervention Training:**
A. Onsite Intervention Training was held with the following facilities: Raman-Ya Restaurant at the Grand Bazaar, 3615 S. Las Vegas Blvd. and JJ Café, 5600 Spring Mountain Rd.
3. **Supervisory/Managerial Conferences:**
A. A conference was held with the following facility: Pachuca Hidalgo #2, 2111 N. Decatur Blvd.

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	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Notices of Violations (New & Remails)	16	10	↓	71	33	↓
Adjudicated Hearing Cases	0	8	↑	53	41	↓
Total Cases Received	89	62	↓	779	622	↓
Total Cases Referred to Other Agencies	20	16	↓	133	116	↓
Hearing Penalties Assessed	\$0	\$4,500	↑	\$55,125	\$31,550	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Inspections	229	262	↑	1,597	1,746	↑

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

Underground Storage Tanks	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Compliance Inspections	65	40	↓	390	571	↑
Final Installation/Upgrade/Repair Inspections	0	10	↑	37	39	↑
Closure Inspections	0	1	↑	5	4	↓
Spill Report Investigations	2	0	↓	6	4	↓
Reinspections	0	0	→	0	0	→

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

Permitted Disposal Facilities	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Inspections	30	12	↓	121	109	↓
Reinspections	1	1	→	16	8	↓

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued** – Apex Regional Landfill-Modification (Landfill); Pipe Maintenance Service, Inc-Modification (Waste Grease); and Opportunity Village (Recycling)
- 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 (2); Transfer Station (1); and Waste Grease Management (1)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in January:** Western Elite-Henderson Transfer Station

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Asbestos Permits Issued	55	56	↑	418	562	↑
Revised Asbestos Permits Issued	1	7	↑	21	24	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Tentative Maps-Received	6	30	↑	126	125	↓
Tentative Maps-Lot Count	753	2,471	↑	7,215	9,543	↑
Final Maps-Received	14	21	↑	181	150	↓
Final Maps-Lot Count	973	1,084	↑	7,726	8,064	↑
Final Maps-Signed	27	19	↓	131	121	↓
Final Maps (Signed)-Lot Count	1,246	810	↓	5,695	5,475	↓
Improvement Plans-Received	11	25	↑	166	144	↓
Improvement Plans-Lot Count	382	974	↑	7,431	7,887	↑
Expedited Improvement Plans-Received	1	0	↓	29	15	↓
Expedited Improvement Plans-Lot Count	1	0	↓	1,930	1,332	↓
Fees Paid	\$21,982	\$27,082	↑	\$266,753	\$274,717	↑

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

Individual Sewage Disposal Systems	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Residential ISDS Permits	7	9	↑	60	56	↓
Commercial ISDS Permits	0	0	→	6	3	↓
Commercial Holding Tank Permits	1	1	→	11	9	↓
Residential Tenant Improvements	23	24	↑	158	160	↑
Residential Certifications	1	2	↑	9	4	↓
Compliance Issues	6	10	↑	34	55	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Public Water System (PWS) Sanitary Surveys	11	10	↓	40	35	↓
PWS Violations Issued	14	0	↓	37	15	↓
PWS Violation Letters Issued	2	0	↓	2	0	↓
PWS Complaints	0	0	→	1	0	↓

2. Safe Drinking Water Activity:

- A. No *coliform*-present sample events were reported.
- 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. **Blue Diamond Rainbow NW Plaza (PWS NV0004131):** On December 18, the property owner's property management office informed SNHD about them taking the

lead regarding the PWS permitting process. This is a shift from the AM/PM franchisee taking the lead. On December 23, SNHD staff granted a 30-day extension regarding deliverables with a new deadline of January 18, 2021. Additional requests for extensions were welcomed.

- D. Fort Apache Ann NE (PWS NV0000430):** On December 1, the water agent and their legal counsel received further guidance about the PWS permitting process. The Bureau of Safe Drinking Water (BSDW) Bureau Chief appointed a local Carson City lead for future milestone objectives. On December 16, the BSDW Bureau Chief communicated milestone objectives to the water agent and their legal counsel. On December 28, SNHD staff approved the system team's sample siting plans.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
West Nile Virus Surveillance Traps Set	0	0	→	1,636	1,433	↓
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	14,076	13,046	↓
West Nile Virus Surveillance Submission Pools Tested	0	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	→
Mosquito Activity Complaints	0	0	→	49	75	↑
Elevated Blood Level Home Investigations	0	0	→	5	1	↓
Public Accommodations Inspections	10	7	↓	195	220	↑
Public Accommodations SB4 Inspections	0	136	↑	0	334	↑
Public Accommodations Complaints	25	14	↓	132	78	↓
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	15	25	↑
Mobile Home/Recreational Vehicle Park Complaints	1	1	→	14	11	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
School Food Facility Inspections	82	2	↓	381	56	↓
School Food Facility Complaints	1	0	↓	6	0	↓
School Facility Inspections	93	5	↓	496	120	↓
School Facility Complaints	4	0	↓	22	2	↓
Child Care Facility Inspections	71	13	↓	186	195	↑
Child Care Facility Complaints	0	2	↑	15	8	↓
Body Art Facility Inspections	109	17	↓	327	197	↓
Body Art Facility Complaints	2	0	↓	13	0	↓
Body Art Artist Special Event Inspections	7	0	↓	161	1	↓
Total Program Services Completed	369	39	↓	1,607	579	↓

1. Institutions:

A. Clark County Juvenile Justice Services (CCJJS), 651 N. Pecos Rd.: On December 17, staff investigated a kitchen warehouse complaint alleging a pigeon infestation. CCJJS staff reported that several mitigation measures had been put in place to address the pigeon problem. Staff verified that these measures were in place. The complaint was valid, but no fees were issued due to the proactive mitigations of the administration.

2. Child Care:

A. The Magic of Learning, 709 E. Horizon Dr.: During a routine inspection on December 17, staff found that the facility did not have adequate hot water. Hot water at the classroom handwashing sinks was 60°F. Hot water at the kitchen handwashing sink and three-compartment sink was 97°F. SNHD Regulations require that hand sinks deliver hot water at a minimum of 90°F and that three-compartment sinks provide hot water at a minimum of 120°F. The operator was directed to close the kitchen and to have everyone use hand sanitizer after washing their hands until hot water could be restored. A plumber was able to adjust the hot water to 116°F, but replacement parts were needed to bring the hot water in the kitchen up to 120°F. All repairs were completed on December 27.

B. Children’s Learning Adventure, 11183 S. Eastern Ave.: On December 21, staff investigated a complaint alleging that the facility had two COVID-19 positive staff members and had not initiated appropriate mitigation measures. In addition, the complainant alleged that the facility did not provide adequate cleaning products for classrooms, daily cleaning was not completed by an outside cleaning service, children with symptoms were not excluded, and staff members were not sent home. The director stated that the facility had four staff members who tested positive and were immediately excluded. The director notified the SNHD Office of Epidemiology Disease and Surveillance (OEDS) as required and identified and excluded exposed staff and children for quarantine. Furthermore, the director reported that all staff, visitors, parents, and children are screened by temperature check and completion of a health questionnaire every time they enter the building. High-touch surfaces are disinfected throughout the day, teachers disinfect their classrooms three times a day,

and a professional cleaning company cleans daily afterhours. The contracted cleaning company disinfected the affected rooms which remained out of use for two weeks. Disinfectants in use are included on the Environmental Protection Agency (EPA) List N: Disinfectants for Coronavirus (COVID-19). Illness exclusion logs were maintained and compliant. The complaint was not substantiated.

- C. Staff continued to support OEDS with COVID-19 issues. Staff have been in contact with multiple schools, daycare centers, and family care homes regarding COVID-19 positive staff and children. Staff provided guidance and assistance on properly reporting cases to OEDS for investigation, case management, and contact tracing. Staff also provided guidance on new isolation and quarantine requirements for staff and children who were either case positive or those identified as close contacts.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Food Safety Assessment Meetings	2	1	↓	48	4	↓
Total Pre-Permitting Services	1,235	1,365	↑	7,879	8,851	↑
New Project Submissions	308	234	↓	1,788	1,518	↓
Released Projects	249	231	↓	1,766	1,720	↓
Total Service Requests Currently in Pre-Permitting	1,413	1,259	↓			

1. Enforcement Actions and Investigations:

- A. **Fox Family Bakery, 1003 Elm St.:** Staff conducted a final remodel inspection on a former BBQ restaurant turned into a bakery. The concrete floor of the facility has deep cracks and exposed aggregate, making it difficult to clean and maintain. SNHD Regulations require floors to be constructed of smooth and cleanable material. The remodel permit was approved with a stipulation to repair the floors.
- B. **Resorts World, 3000 S. Las Vegas Blvd.:** Final permitting inspections were conducted on the B2 basement level. This included the Warehouse, Main Kitchens, Employee Dining Room, and In-Room Dining permits. Although the facility does not anticipate opening until Spring 2021, this area was completed first so that the operator may hire and train food employees and feed staff in the employee dining room. Minor violations included inadequate lighting in a ware washing area, unsealed joints in concrete floors, and a minor leak in a walk-in freezer. The permits were approved with stipulations and construction continues in other areas.
- C. **Layla Grill and Hookah, 8665 W. Flamingo Rd.:** Staff conducted a Change of Permit Holder (CPH) inspection for an existing restaurant. Violations included low lighting levels and one refrigeration unit that was holding an ambient temperature of 49°F. SNHD Regulations require at least 20 foot-candles of light in dry storage areas and refrigeration units capable of holding an ambient temperature of 41°F or less. The owner was instructed to repair the refrigeration unit and add additional lighting in the dry storage area. The permit was approved with the stipulations.
- D. **Local for All Food Hall, 110 E. Charleston Blvd.:** Plans were reviewed for a food hall within Local for All, a new community business and resource concept launched

by The Cupcake Girls non-profit group. The food hall will consist of a large shared commissary kitchen supporting multiple individual food outlets within a center that offers retail spaces, meeting spaces, a community resource center, and the Cupcake Girls offices.

- E. Kuts N Kurves Nutrition, 3148 N. Rainbow Blvd.:** A pre-permitting inspection of a snack bar found several deficiencies, including the need to replace the three-compartment sink which was equipped with only one integral drainboard. SNHD Regulations require that three-compartment sinks have two integral drainboards to provide separation between dirty and clean utensils during the ware washing process. The permit was approved a week later, after the three-compartment sink was replaced.
- F. Centerplate at the Las Vegas Convention Center (LVCC) Expansion, 300 Convention Center Dr.:** During a pre-permitting inspection at the new LVCC expansion, an unprotected wastewater drain line was discovered over a dry storage food area of the warehouse and a three-compartment sink was missing from a food preparation kitchen. SNHD Regulations state that waste lines shall not be installed over food storage without a method to protect foods in the event of a leak and require that a three-compartment sink be installed in any food preparation areas for proper washing of utensils. The contractor will install a containment or trough under the waste line in the warehouse and a three-compartment sink to resolve the issues. A final permitting inspection is still pending.
- G. The Great Greek Mediterranean Grill, 3552 Saint Rose Pkwy.:** During a final permitting inspection, hot water at two hand sinks measured between 94-96°F. SNHD Regulations require hot water at all hand sinks to be 100°F minimum. The permit was approved with a stipulation to increase the hot water temperature which was verified the next day.
- H. Boba Robo at UNLV Student Union, 4632 S. Maryland Pkwy.:** Plans were submitted for a Portable Unit for the Service of Food (PUSF) permit. The permit features a robotic arm which gets a cup and pushes it against a boba dispenser for the customer. No direct food contact is made by the robotic arm. A food handler will be onsite to restock the machine and adjust the robot as needed. There is also a support kitchen within 20 feet where ingredients may be prepared and stored. The final permitting inspection is still pending.
- I. Virgin Hotel, 4455 S. Paradise Rd.:** The property, previously known as the Hard Rock, has undergone major renovations over the last year to rebrand as Virgin. They were projected to reopen in the beginning of 2021; however, due to COVID-19 restrictions, that date has been extended to, "To Be Determined."
- J. Apache Taco Shop #2, 6870 Spring Mountain Rd.:** Staff conducted a plan review and found that the plans did not include a grease interceptor. SNHD Regulations require that a grease interceptor be installed at any food establishment that generates grease that could enter a sewer system. The applicant was notified of the requirement to install a grease interceptor and staff notified the Clark County Water Reclamation District (CCWRD). After construction was completed and the new grease interceptor was installed, a final permitting inspection was conducted and approved.
- K. Moon Doggies Bar, 3240 Arville St.:** A CPH inspection resulted in failure due to several uncontrolled risk factors for foodborne illness. The inspector documented 16 demerits. SNHD Regulations require that facilities earn 10 demerits or less at a scheduled CPH permitting inspection. Violations included: improper handwashing, several expired foods, low sanitizer concentration in all sanitizer buckets, and lack of

paper towels in the employee restrooms. Permit approval is pending corrections and reinspection.

- L. **El Campesino Hot Dogs, 5485 E. Lake Mead Blvd.:** A final permitting inspection resulted in failure due to no hot water. A water heater had not been installed on the cart and the maximum hot water temperature was 51°F. SNHD Regulations require the hot water to be at least 100 °F for handwashing. The hot dog cart was also missing identifying marks, such as a name and telephone number, and the water level of the waste tank was not visible as the tank is black. A reinspection is still pending.

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	286	269	↓	2,210	2,321	↑
Complaint Investigations	3	4	↑	128	110	↓
Inactive Body of Water Surveys	2	10	↑	17	37	↑
COVID Compliance Surveys		7			396	
Total Program Services Completed	291	290	↓	2,355	2,864	↑

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

1. Aquatic Health Operations

- A. **Rock Springs Condos, 701 Rock Springs Dr.:** An annual inspection resulted in a written compliance schedule for a repeat violation, the top horizontal picket of the barrier was completely disconnected. The pool was management closed with no plans to open so the repairs found on the previous inspection report were not corrected. This facility was given seven days to repair the barrier and they complied. No further action is required at this time.
- B. **Prelude at the Park Apartments, 501 E. Lake Mead Pkwy.:** Compliance documentation was received from the property manager addressing the violations noted on their previous inspection report. Corrective actions taken include: the replacement of gauges to determine system flow, ring buoy rope replacement for each pool, and repair of an underwater light. All aquatic venues now meet compliance and no further action is required at this time.
- C. **Sunset Park Apartments, 1555 Balzar Ave.:** A routine inspection of the pool resulted in a written compliance schedule. Staff identified an unapproved change in the circulation equipment. The circulation pump had been replaced within the last two years without submitting proper documentation. This type of change requires the submission of a minor remodel application to facilitate the evaluation of the new equipment by plan review staff. The permit holder and Qualified Operator were notified to either submit the application or return the pump to its original design within 30 days. After the permit holder spoke to the SNHD supervisor for further clarification, the facility was given an additional week to comply to avoid closure of the aquatic facility.

- D. Revolution Apartments, 12215 Gillespie St.:** A routine inspection for the pool and spa resulted in a written compliance schedule. The backflow prevention device had an expired testing tag dated for August 2019. Failure to maintain annual testing could result in backflow of dirty water and cross contamination of the municipal water system. The facility was given 30 days to have the device tested and retagged and to provide verification to SNHD to avoid closure of the aquatic venue. The operator submitted proof of testing within the allotted timeframe and no further action is required at this time.
- E. Ladera Park Homeowners Association (HOA), 10415 W. Belcarra Dr.:** A routine inspection, while the aquatic venue was closed for the season, resulted in a written compliance schedule. The interior plaster was severely chipped and damaged throughout the wading pool, to the point of potentially causing injury if the pool is used. Staff advised the pool operator of the violation requiring the pool to be resurfaced prior to reopening. The operator and facility management indicated their intent to obtain bids and begin corrective actions.
- F. Rocksprings Vista III, 1013 Falconhead Ln.:** A routine inspection resulted in a written compliance schedule due to not meeting last year's resurfacing requirement. This facility is currently management closed and must submit verification of repairs prior to reopening this season. Additional violations present were an unseated underwater light, an inoperable emergency telephone, and cyanuric acid exceeding regulation requirements. Staff is currently awaiting verification of corrective actions.
- G. Viva Apartments, 1450 E. Harmon Ave.:** A routine inspection of the pool resulted in closure due to the presence of an IHH. Cyanuric acid levels exceeded 100 parts per million (ppm). High cyanuric acid levels reduce the efficacy of the disinfectant. A reinspection was conducted once cyanuric acid levels in the pool were reduced, and the facility was approved to resume operations.

**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	246	540	↑	1,952	3,116	↑
New Project Submissions	76	34	↓	424	332	↓
Released Projects	47	57	↑	395	391	↓
Total Projects Currently in Plan Review		346				

2. Aquatic Health Plan Review:

- A. Broadstone Flamingo West Apartments, 9100 W. Flamingo Rd.:** A field advisory was conducted to identify compliance issues prior to application for a minor remodel. The original footprint of the pool enclosure appeared to have been altered, resulting in three emergency egress doors opening directly into the enclosure. This is prohibited due to a potential conflict with Fire Code for emergency exit doors. Additionally, no area lighting was found within the enclosure although the facility intended to operate the pool area 24 hours. Management was informed that the fencing footprint would have to be returned to the original layout and a lighting plan must be submitted with their application. Submission of the remodel application is still pending.

- B. Sonesta Simply Suites, 4034 S. Paradise Rd.:** Final inspections were conducted for minor remodels of the pool and spa filtration pumps and disinfection systems. The disinfection systems and spa filtration pump were approved. However, the filtration pump for the pool was not approved because the flow did not meet the minimum required flow for a 6-hour turnover rate. The aquatic venue enclosure must remain closed until a revised scope of work is submitted and a final remodel inspection is conducted and approved.
- C. Nevada State College, 1300 Nevada State Dr.:** A pre-plaster inspection for the pool resulted in a failure due to multiple compliance issues including gates not properly self-closing and self-latching, non-compliant step riser heights, and a suction outlet cover not within 15 feet of a side wall. A reinspection will be scheduled once all violations have been corrected.
- D. Camino Al Norte Townhomes, 720 W. La Madre Way:** A final inspection was conducted for a minor remodel to replace the spa filter, filter valves, heater, and a jet pump. The inspection failed due to the heater not being properly vented and exhausting directly into the equipment room. The spa remains closed until documentation of proper venting is received.
- E. Bavington Court HOA, 2133 Twickenham Pl.:** The initial review of a non-substantial alteration application for the Phase 2 Pool was started. It was determined that the equipment had already been installed without SNHD approval and the submitted pump would not be acceptable. The Regulations require that pumps must be able to meet flow criteria at both clean and dirty filter conditions. The review will proceed once SNHD has received a revised application and plans.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff participated in the Core Trainers meeting on December 1.
2. Staff participated in the National Association of County and City Health Officials (NACCHO) Mentorship Cohort 10 Kick-off call on December 2.
3. RSO's Supervisor participated in Senior Environmental Health Specialist for Food Operations interviews on December 3, 4, 7, and 8.
4. RSO staff participated in introduction calls for the NACCHO Mentorship program on December 4 and 9.
5. Four new Environmental Health Specialists (EHSs), Janette Kiernan, Abegail Reyes, Natasha Thaweesee, and Jessica Ward, were assigned to Training on December 7.
6. Heather Woods, an EHS II, began training in Food Operations on December 7.
7. RSO staff participated in Nevada Environmental Health Association and Nevada Food Safety Task Force meetings on December 7 and 9.
8. Staff participated in the Retail Program Standards verification audit of Standard 7, Industry and Community Relations, on December 10. The Washington State Department of Health conducted the audit verifying that the standard was met. Notification of this achievement was sent to the Food and Drug Administration (FDA).
9. RSO staff provided Pre-standardization training for seventeen staff on December 14.
10. Jared Wilson was released from training to the Specialized Food Operations office on December 23.
11. RSO staff provided Food Flow training for six staff on December 28.
12. Staff conducted data collections for the Risk Factor Study throughout the month.
13. Staff conducted annual Quality Assurance (QA) audits, evaluations, and inspections for supervisory staff.
14. RSO staff modified the SNHD Standardization procedures workbook, marking instructions and training documents.

15. Staff provided translation assistance for COVID-19 documents throughout the month.
16. RSO staff provided assessments for EHS standardization candidates.
17. RSO staff participated in COVID-19 response activities, including fulfilling the role of Safety Officer under Incident Command System (ICS) structure. As part of this, staff completed and updated safety plans; attended weekly ICS and CDC COVID-19 All States & Local Calls; conducted assessments of various flu vaccination, COVID-19 vaccine storage, vaccination PODs, and SARS-CoV-2 testing sites; and collected N95 respirators for sterilization through Battelle.
18. Special Processes staff participated in joint inspections at the request of Food Operations and Plan Review staff for facilities conducting complex food preparation, i.e., reduced oxygen packaging and other special processes.
19. 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 eight cook chill/sous vide plans, six 2-barrier plans, eight other HACCP plans, thirteen waivers, and one operational plan in review.
20. 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	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Facility Label Review Submissions	5	11	↑	49	59	↑
Facility Label Review Releases	5	10	↑	44	60	↑
Number of Labels Approved	87	104	↑	629	994	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Cook Chill/Sous Vide Submissions	0	0	→	1	2	↑
Cook Chill/Sous Vide Releases	3	1	↓	5	1	↓
2-Barrier ROP Submissions	0	0	→	5	4	↓
2-Barrier ROP Releases	2	2	→	3	5	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	0	4	↑
Other Special Processes Releases	0	0	→	0	2	↑

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

Waivers & Operational Plans Review	Dec. 2019	Dec. 2020		FY 19-20	FY 20-21	
Waiver Review Submissions	1	1	→	3	8	↑
Waiver Review Releases	0	0	→	1	6	↑
Operational Plan Submissions	0	0	→	0	1	↑
Operational Plan Releases	0	0	→	0	1	↑

CDS/hh

