

Memorandum

Date: February 25, 2021

To: Southern Nevada District Board of Health

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

Subject: **Environmental Health Division Monthly Report**

FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

5 10 0 0	Jan.	Jan.		FY	FY	
Food Operation Services	2020	2021		19-20	20-21	
Routine Inspections	2,277	1,758	Ψ	12,709	11,305	4
Reinspections	149	148	4	1,138	871	4
Downgrades	166	162	4	1,097	831	4
Closures	17	16	4	102	94	4
Special Events	42	3	4	589	88	4
Temporary Food Establishments & Tasting	275	3	4	4,000	128	4
Event Booths				ESCHOLUS		
		1,200			3,908	
Covid-19 Compliance Checks						40
TOTALS	2,926	3,290	个	19,635	17,225	4

1. Enforcement Actions and Investigations:

- A. Green Crush, 3200 S. Las Vegas Blvd.: On January 4, the refrigerated storage permit was closed for an Imminent Health Hazard (IHH), inadequate refrigeration for the only walk-in unit. The inspector documented 21 demerits. The area was reinspected and reopened with zero demerits on January 21.
- B. La Mojarra Loca Restaurant, 821 N. Lamb Blvd.: On January 5, the facility was closed for an IHH, no potable water or hot water. The inspector documented 31 demerits. The facility was reinspected and reopened with zero demerits on January

- C. Samuel and Son Seafood Co West Coast Processing, 5945 Wigwam Ave.: On January 5, the facility was closed for an IHH, no hot water. The inspector documented eight demerits. The facility was reopened later that day with three demerits.
- **D. Mimosas Gourmet, 3455 S. Durango Dr.:** On January 6, the bar permit was closed for an IHH, no hot water at the only hand sink. The inspector documented eight demerits. The bar was reinspected and reopened with zero demerits on January 7.
- E. Jackpot Joanies, 714 N. Rainbow Blvd.: On January 6, the facility was closed for an IHH, no hot water, and failure to meet a 48-hour compliance schedule. The facility was reinspected and reopened with zero demerits on January 9.
- **F.** Public Works, 314 Water St.: On January 12, the facility was closed for an IHH, no hot water. The facility was reinspected and reopened later that day with three demerits.
- **G.** Chick-Fil-A #3729, 2480 S. Rancho Dr.: On January 12, the facility was closed for an IHH, no hot water. The facility was reopened the next day.
- H. Rally's, 4175 E Desert Inn Rd.: On January 14, the facility was closed for an IHH, no hot water at three out of four hand sinks. The facility was reinspected and reopened later that day with six demerits.
- I. Conestoga Golf Course Restaurant, 1499 Falcon Ridge Pkwy.: On January 19, the facility was closed for an IHH, no potable water or hot water. The inspector documented three demerits. The facility was reinspected and reopened with zero demerits the next day.
- J. Wingstop Restaurant, 7017 Spring Mountain Rd.: On January 20, the facility was closed for three IHHs, no hot water, inadequate refrigeration, and sewage disposal. The inspector documented 43 demerits. The facility was reinspected and reopened with six demerits the next day.
- K. Icy Juicy, 3400 S. Jones Blvd.: On January 21, the facility was closed for an IHH, pest infestation. The inspector documented 36 demerits. The facility remains closed at this time.
- L. Laurita's Taco Shop, 8880 S. Maryland Pkwy.: On January 22, the facility was downgraded and closed for a failed reinspection. The inspector documented 22 demerits with three repeats of critical and major violations. The facility was reinspected and reopened with zero demerits on January 26.
- M. El Pollo Mobile #2, 2425 N. Rainbow Blvd.: On January 27, the vehicle was closed for an IHH, no water. The vehicle's water pump was broken. Other violations included: improper handwashing, time-temperature control for safety (TCS) food out of temperature, refrigeration not holding proper temperature, and hand sink not stocked properly (lack of paper towels). A reinspection is still pending.
- N. Café Moda, 3400 S. Jones Blvd.: On January 28, the facility was closed for an IHH, pest infestation. The inspector documented 18 demerits. The facility was reinspected and reopened with zero demerits on January 29.
- O. Staff conducted 15 unpermitted food vending complaint investigations.

2. Foodborne Illness Investigations:

- A. La Mojarra Loca, 821 N. Lamb Blvd.: On January 6, staff responded to a lab-confirmed case of foodborne illness. Multiple risk factors for foodborne illness were observed including preparing food during an IHH, no hot water. The investigation resulted in a closure with fees. The facility passed their reinspection and returned to an A grade on January 6.
- **B.** Sakana Restaurant, 3949 S. Maryland Pkwy.: On January 15, staff responded to multiple complaints of foodborne illness. Multiple risk factors for foodborne illness were observed including improper cooling and improper use of time as a public health

control. The investigation resulted in a B downgrade. The facility passed their reinspection and returned to an A grade on February 1.

3. Onsite Intervention Training:

A. Onsite Intervention Training was held with the following facility: Asian Wok, 6515 N. Buffalo 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	Jan.	Jan.		FY	FY	
Process	2020	2021		19-20	20-21	
Notices of Violations (New & Remails)	10	5	\downarrow	81	38	4
Adjudicated Hearing Cases	9	18	个	62	59	4
Total Cases Received	213	87	4	992	709	4
Total Cases Referred to Other Agencies	15	17	1	148	133	4
Hearing Penalties Assessed	\$10,500	\$17,750	↑	\$65,625	\$49,350	4

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

		Jan.	Jan.		FY	FY		
	Restricted Waste Management	2020	2021		19-20	20-21		
1	nspections	307	190	\downarrow	1,904	1,936	1	

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

	Jan.	Jan.		FY	FY	
Underground Storage Tanks	2020	2021		19-20	20-21	
Compliance Inspections	60	86	个	450	657	个
Final Installation/Upgrade/Repair Inspections	7	4	4	44	43	4
Closure Inspections	2	1	4	7	5	4
Spill Report Investigations	0	0	→	6	4	4
Reinspections	0	0	\rightarrow	0	0	→

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

	Jan.	Jan.		FY	FY	
Permitted Disposal Facilities	2020	2021		19-20	20-21	
Inspections	27	15	4	148	124	4
Reinspections	5	3	4	21	11	4

1. Solid Waste Plan Review Program (SWPR):

A. Permits Issued – All Pro Hydrojetting-Modification (Waste Grease)

- 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 Recycling Centers (3); Transfer Station (1)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in February: None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Jan. 2020	Jan. 2021		FY 19-20	FY 20-21	
Asbestos Permits Issued	65	68	个	483	630	个
Revised Asbestos Permits Issued	4	8	个	25	32	个

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Jan. 2020	Jan. 2021		FY 19-20	FY 20-21	
Tentative Maps-Received	17	15	\downarrow	142	140	4
Tentative Maps-Lot Count	1,396	1,641	个	8,256	11,184	个
Final Maps-Received	26	16	\forall	207	165	4
Final Maps-Lot Count	1,044	459	Ψ	8,770	8,507	4
Final Maps-Signed	23	20	$\overline{\Psi}$	154	141	4
Final Maps (Signed)-Lot Count	1,565	1,245	$\overline{\Psi}$	7,260	6,720	4
Improvement Plans-Received	27	14	$\overline{\mathbf{A}}$	193	158	4
Improvement Plans-Lot Count	1,181	407	$\overline{\mathbf{A}}$	8,612	8,289	\downarrow
Expedited Improvement Plans-Received	3	0	$\overline{\mathbf{A}}$	32	15	4
Expedited Improvement Plans-Lot Count	177	0	$\overline{\mathbf{A}}$	2,107	1,332	4
Fees Paid	\$26,127	\$48,761	1	\$292,880	\$323,479	个

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

	Jan.	Jan.		FY	FY	
Individual Sewage Disposal Systems	2020	2021		19-20	20-21	
Residential ISDS Permits	5	12	1	65	68	个
Commercial ISDS Permits	1	0	4	7	3	4
Commercial Holding Tank Permits	0	1	个	11	10	4
Residential Tenant Improvements	39	24	\downarrow	197	184	4
Residential Certifications	0	1	个	9	5	4
Compliance Issues	1	3	个	35	58	个

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

	Jan.	Jan.		FY	FY	
Safe Drinking Water Program (SDWP)	2020	2021		19-20	20-21	
Public Water System Sanitary Surveys	5	0	\downarrow	45	35	4
Public Water System Violations Issued	4	3	4	41	18	4
Public Water System Violation Letters Issued	0	0	→	2	0	4
Public Water System Complaints	0	0	→	1	0	4

2. Safe Drinking Water Activity:

- **A.** Five total *coliform*-present sample events were reported. Two out of the five samples were also positive for *Escherichia coli*.
- **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. Camp Lee Canyon (PWS NV0005009): On January 13, the water system team received the results of their routine *coliform* monitoring. That sole sample was *E. coli* positive. The team initiated precautionary Tier 1 public notification. Follow-up monitoring was scheduled for January 14. On January 15, the water system team received the results of their six follow-up samples. Five samples were *coliform* positive; one sample was also *E. coli* positive. The team phased from a precautionary to mandatory Tier 1 public notification. On January 28, the water system team reviewed their Level 2 assessment options and settled upon SDWP staff being the assessor. The Level 2 assessment was scheduled for February 4. The assigned milestone deadline is February 13.

III. <u>VECTOR CONTROL OFFICE</u>

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

Vector Control and Other EH Services	Jan. 2020	Jan. 2021		FY 19-20	FY 20-21	
West Nile Virus Surveillance Traps Set	0	0	\rightarrow	1,636	1,433	4
West Nile Virus Surveillance Mosquitoes Tested	0	0	>	14,076	13,046	4
West Nile Virus Surveillance Submission Pools Tested	0	0	→	1,201	996	4
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	5,108	210	4
West Nile Virus Surveillance Positive Submission Pools	0	0	>	196	8	4
Saint Louis Encephalitis Positive Mosquitoes	0	0	\rightarrow	452	0	4
Saint Louis Encephalitis Positive Submission Pools	0	0	\rightarrow	25	0	4
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	\rightarrow	0	0	>
Mosquito Activity Complaints	0	0		86	. 27	+
Elevated Blood Level Home Investigations	0	2	←	5	3	→
Public Accommodations Inspections	18	32	↑	213	252	1
Public Accommodations SB4 Inspections	0	72		0	405	个
Public Accommodations Complaints	25	10	→	157	88	4
Mobile Home/Recreational Vehicle Park Inspections	84	87	↑	109	112	↑
Mobile Home/Recreational Vehicle Park Complaints	3	0	→	17	11	4

IV. SPECIAL PROGRAMS

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Special Programs	Jan. 2020	Jan. 2021		FY 19-20	FY 20-21	
School Food Facility Inspections	61	12	Ψ	465	92	4
School Food Facility Complaints	4	0	4	10	0	4
School Facility Inspections	64	16	4	560	136	Ψ
School Facility Complaints	4	1	4	26	3	4
Child Care Facility Inspections	13	22	1	199	217	1
Child Care Facility Complaints	5	3	+	20	11	4
Body Art Facility Inspections	63	9	+	430	224	4
Body Art Facility Complaints	2	1	\downarrow	16	11	4
Body Art Artist Special Event Inspections	0	0	\rightarrow	161	1	+
Total Program Services Completed	216	64	Ψ	1,887	695	\

1. Schools:

- **A.** Staff continue to support the District's COVID-19 response. One staff member was assigned for three weeks to work as logistical support at the Western High School Vaccination POD.
- B. Clark County School District (CCSD) schools remain closed.

2. Child Care:

- A. Little Homestead Learning Center, 1001 N Tonopah Dr.: On January 25, staff inspected the facility after it had reopened from being closed for nine months due to the pandemic. Staff found the hot water at the hand sink in the children's restrooms to be 130°F, a hazard for scald burns. The permit holder followed up with the inspector on corrective actions the next day.
- B. Gold Standard Childcare and Preschool, 5120 S. Eastern Ave.: On January 28, staff investigated a complaint that alleged that the facility was not following COVID-19 mitigation guidelines requiring employees to wear face coverings. All staff members were wearing face coverings at the time of the investigation. The only time staff is permitted to take off their face coverings is when they are eating on their lunch break. All school-age children were observed wearing face coverings also. Children were at their tables and spaced more than six feet apart. The complaint was not valid.

3. Body Art:

A. Johnny Law's Tattoo Studio, 25 Fremont St.: On January 7, staff investigated a complaint alleging post-procedure infections due to unsanitary conditions and piercings being performed in areas of the face which are not permitted due to the COVID-19 mitigation measures outlined by the Governor. Upon arrival, SNHD staff was told by facility staff that no piercings were being done in the nose or lip area and that sanitary procedures were being used. Staff reviewed the facility's piercing log which included the client's name, the date of the piercing procedure, the area of the client's body that was pierced, and the client's signed consent. No piercings of the nose or mouth were found. Staff also observed a valid spore test for the onsite autoclave and piercing equipment was properly labeled as sterilized with the correct expiration dates. Disinfectant and disposable gloves were observed at sinks with adequate water at an appropriate temperature. The complaint was not valid.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

	Jan.	Jan.		FY	FY	
Food Pre-Permitting Services	2020	2021		19-20	20-21	
Food Safety Assessment Meetings	1	2	1	49	6	4
Total Pre-Permitting Services	1,274	1,576	1	9,153	10,546	1
New Project Submissions	464	262	1	2,928	2,340	4
Released Projects	442	328	4	2,863	2,692	4
Total Service Requests Currently in Pre- Permitting	2,282	2,057	4		4 700	

1. <u>Enforcement Actions and Investigations</u>:

- A. Penny Pop Popcorn, 1370 W. Cheyenne Ave.: During a plan review meeting, staff noted that the popcorn cooker and cheese tumbler did not have the National Sanitation Foundation (NSF) or equivalent sanitation marking. SNHD Regulations require that equipment meet NSF or equivalent sanitation standards. The owner has agreed to replace the equipment and once the installation is complete, a final permitting inspection will be conducted.
- **B.** AC Water Store, 3170 N. Rainbow Blvd.: Plans submitted for a new water store were not approved due to the lack of a three-compartment sink. SNHD Regulations require that a three-compartment sink with two integral drainboards be installed for proper washing, rinsing, and sanitizing of dirty utensils/equipment. The applicant will submit revised plumbing plans for review. Once approved, the three-compartment sink will be installed, and the final permitting inspection will be scheduled.
- C. Wingstop #977, 7017 Spring Mountain Rd.: A remodel inspection to approve the installation of an oil holding tank and oil extraction system was conducted. During the inspection, staff noted that there was inadequate hot water and one floor sink located in a food preparation area was overflowing with wastewater. Although the remodel was approved, the facility was closed for these two IHHs.
- D. Sushi Tanuki, 1000 S. Rampart Blvd.: A Change of Permit Holder (CPH) inspection was conducted for an existing restaurant/takeout and sushi bar permit. Less than 50-foot candles of light were observed throughout the open food preparation and warewashing areas. Additionally, the sushi bar did not have a dedicated three-compartment sink. The person-in-charge (PIC) was instructed to add additional lighting in all open food preparation and warewashing areas, and to apply for a remodel to install a three-compartment sink for the sushi bar. The permits were approved with these stipulations.
- E. Greater Las Vegas Academy Childcare, 2170 E. Maule Ave.: A final permitting inspection was conducted for this facility, previously permitted as St. Gabriel Catholic School. The facility had an inadequate number of toddler height appropriate toilets. SNHD Regulations require one toilet for every 15 children which measure at no greater than 11 inches tall. Three toilets needed to be replaced. Additionally, several handwashing sinks were not at the appropriate height for toddlers which may be no higher than 22 inches. Instead of replacing the hand sink fixtures, the applicant installed step mounts at the sinks. A final inspection was conducted once all corrections were made and the facility was approved to operate.

- **F. Served Global Dining, 1450 W. Horizon Ridge Pkwy.:** Staff conducted a prepermitting walkthrough and found that changes had been made to the approved plans. The applicant was directed to submit updated plans to reflect the modified layout of the bar and wait station. Other deficiencies included exposed raw wood at the mop sink, a worn door sweep at the back door, and inoperable lighting in the kitchen. A reinspection is still pending.
- **G.** Estiatorio Milos at the Venetian, 3355 S. Las Vegas Blvd.: The venue was relocated from the Cosmopolitan LV to the Venetian. The new location is much larger and includes a kitchen, food preparation area, general dining room, and two private dining rooms. Construction deficiencies observed included low lighting levels, a broken light shield, an inoperable dish machine, and penetrations in the walls. A final inspection is still pending.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic H - Fiscal Year Data	ealth Operation	ns Progr	am			
Aquatic Health Operations	Sept. 2020	Sept. 2021		FY 19-20	FY 20-21	
Total Operation Inspections	146	79	4	2,775	2,152	1
Complaint Investigations	10	7	4	155	110	1
Inactive Body of Water Surveys	1	3	个	21	47	个
COVID Compliance Surveys		0			291	
Total Program Services Completed	157	89	V	2,951	2,600	4

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

1. Aquatic Health Operations

- A. Saratoga Palms at Diamondhead, 522 N. Lamb Blvd.: A routine inspection resulted in a written compliance schedule for insufficient pump and vacuum gauge pressures at the pool and spa. Accurate gauge readings must be provided to SNHD within 30 days to ensure that the pool and spa are achieving the minimum required turnover for acceptable filtration requirements. The cyanuric acid level in the pool was measured over 100 parts per million (ppm). This constitutes an IHH due to the decreased effectiveness of the disinfectant. However, this aquatic venue was management closed at the time of inspection; therefore, the cyanuric acid level can be reduced below 100 ppm before reopening to the public. Staff is waiting for verification of corrections.
- B. Citrus Park Apartments, 60 N. Pecos Rd.: Staff emailed the qualified operator and property manager regarding a written compliance schedule for a piece of undocumented equipment. Property representatives were informed to either submit a minor remodel application for the filter and valve or return the equipment to its original design within 30 days as specified on the inspection report. Staff received verification of the remodel submission within the allotted time. The remodel inspection process for the pool is currently underway and will be conducted by Plan Review staff.
- C. Caesars, 3570 S. Las Vegas Blvd.: A routine inspection of a spa resulted in a written compliance schedule and delayed opening. The venue was lacking all

- lifesaving equipment. The Bromine (disinfectant) levels were also elevated and the chemicals within the operator's test kit had expired. The operator was advised to replace the chemicals immediately and to check the expiration dates on the rest of the facility's test kits. The facility cannot open this room to the public until all rescue equipment is provided. Staff is waiting for verification of corrections.
- D. Elysian at St. Rose Apartments (Apts.) South Pool, 11425 S. Bermuda Rd.: A routine inspection resulted in failure due to cyanuric acid levels above 100 ppm. The pool was closed for three days until the violation was corrected and the pool was reinspected.
- **E. Savalli Estates, 4430 Rich Dr.:** Staff conducted an operational inspection for the spa which resulted in an updated written compliance schedule. The spa interior plaster was severely damaged and chipping. The damaged spa interior poses a health risk to bathers in this condition since there is the potential to cause injury to bare skin. The previous inspection, conducted in 2019, required the spa to be replastered within one year to avoid closure. Due to Covid-19 and the Governor's directives, the aquatic facility had not opened. The permit holder will now be required to have the plaster repaired before operating for the 2021 Season.
- F. Canyon Willow East Homeowner's Association (HOA), 5205 Caspian Springs Dr.: A routine inspection was conducted and approved for the construction of a new spa. However, the spa was closed for operation due to the Governor's Covid-19 mandates.
- G. River Oaks Mobile Home Community, 5300 E. Desert Inn Rd.: A routine inspection resulted in failure due to a non-functional circulation pump at the pool. Without a functioning circulation pump, the pool cannot achieve adequate filtration and disinfection, which creates an IHH. The pool was management closed at the time of the inspection. The area must remain closed until corrections are made and a reinspection is approved.
- H. Sunset Canyon Apts., 9700 W. Sunset Rd.: Routine inspections conducted on two pools resulted in failure due to lack of adequate disinfectant. Disinfectant levels in both pools were measured at 0 ppm which is an IHH. Failure to maintain adequate disinfectant levels can lead to the spread of disease. The pools were management closed at the time of inspection, and the permit holder was advised that reopening the pools before passing a reinspection by SNHD staff would result in closures. Reinspection are still pending.
- I. Alexis Park, 375 E. Harmon Ave.: The property's Security and Safety Director requested a reduction in the minimum number of required lifeguards at the main pool due to financial hardships resulting from the pandemic. The director communicated that the hotel is unable to staff the minimum requirement of 2-3 on-duty lifeguards and wanted to reduce pool square footage to eliminate this need. The director was advised that a remodel would be required to adjust the pool square footage to under 2,000 square feet to eliminate lifeguard coverage. There are already two other pools on the property that do not require lifeguard coverage due to their small sizes. Bathers could use these pools while the main pool is closed. Staff are waiting for facility management to submit an operational plan for review.

ENVIRONMENTAL HEALTH	Aquatic	Health	Plan	Review
Program - Fiscal Year Data				

	Sept.	Sept.		FY	FY	
Aquatic Health Plan Review	2020	2021		19-20	20-21	
Total Pre-Permitting Services	398	540	1	2,369	3,725	1
New Project Submissions	91	35	4	497	357	4
Released Projects	73	38	\rightarrow	449	421	1
Total Projects Currently in Plan Review	经验的经验	451				

2. Aquatic Health Plan Review:

- A. Quinn Apts., 5500 Mountain Vista St.: A site survey was conducted to determine whether construction had been completed for a proposed minor remodel to the enclosure and barrier. A remodel application for the work had previously been rejected due to incomplete paperwork and plans. The inspector verified that the fence had been replaced and a renovation to the clubhouse had been completed which resulted in building doors entering the pool area that were not compliant with Aquatic Facility Regulation 2-604, so the venue was closed. Facility management was given options for corrective actions and staff is waiting for a response.
- B. Resorts World, 3000 S. Las Vegas Blvd.: Plumbing inspections were conducted for Villas 2 and 3 pools and spas, the Crystal Pool, and the Lanai 2 pool and spa. Over the past two years, SNHD has conducted plumbing inspections in phases to maintain construction schedules for the various structures surrounding the aquatic venues. With the completion of these inspections, the plumbing for all 25 aquatic venues on the main pool deck and the health club has been inspected and approved.
- C. Tule Springs, Dorrell Ln. and Gliding Eagle St.: A final permitting inspection was not approved for the spa. The filter pump was missing the required vacuum and pressure gauges; therefore, the flow could not be calculated to determine whether the system was operating within its acceptable flow range. The spa remains closed until the contractor has made the necessary corrections and receives an approved final permitting inspection.
- D. Green Valley Ranch, 2300 Paseo Verde Pkwy.: A final remodel inspection was conducted for the installation of new heaters on three pools. During the inspection, the pressure and vacuum gauges and flow meters for all three filtration systems were non-operational. The remodels were not approved, and the pools remain closed at this time.
- E. Elysian at the Palms, 3850 W. Nevso Dr.: Plumbing inspections for a pool and spa were conducted. Minor violations were found, including two inlets installed at a water depth of 12 inches where 18 inches is required to ensure adequate circulation. The inspection was approved with stipulations to correct all violations by the next construction inspection.

VII. REGULATORY SUPPORT

- 1. The Cottage Food program was transferred from Food Plan Review to the Regulatory Support Office (RSO) on January 4.
- 2. RSO staff participated in the Risk Factor Study Update meetings on January 4 and 22.
- **3.** Staff participated in a meeting to discuss supplements in food with other regulatory jurisdictions on January 7.

- 4. Staff participated in preparation for a Food Safety Culture Study on January 12.
- **5.** RSO staff participated in Nevada Environmental Health Association (NEHA) and Nevada Food Safety Task Force meetings on January 12 and 13.
- 6. The EH Experience presentation was provided to EH new hires on January 14.
- 7. A new Environmental Health Specialist (EHS), Bradon Bucher, was assigned to training on January 19.
- **8.** RSO staff hosted the Food Safety Partnership meeting and presented information concerning Hazard and Critical Control Point (HACCP) requirements on January 25.
- 9. Staff conducted data collections for the Risk Factor Study throughout the month.
- **10.** Staff modified the SNHD Standardization procedures workbook, marking instructions and training documents.
- 11. Staff provided translation assistance for COVID-19 documents.
- 12. Staff provided assessments for EHS standardization candidates.
- **13.** RSO staff participated in the National Association of County and City Health Officials (NACCHO) Mentorship Cohort 10 throughout the month.
- **14.** RSO staff conducted field training with EHS staff throughout the month.
- 15. RSO staff participated in COVID-19 response activities, including fulfilling the role of Safety Officer under the ICS command structure. As part of this, staff completed and updated safety plans, attended weekly ICS and CDC COVID-19 All States & Local calls, conducted assessments of various flu vaccination, COVID-19 vaccine storage, upcoming vaccination PODs, and SARS-CoV-2 testing sites, and collected N95 respirators for sterilization through Battelle.
- **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 HACCP plans. There are currently eight cook chill/sous vide plans, six 2-barrier plans, eight other HACCP plans, fifteen waivers, and one operational plan in review.
- **17.** Special Processes staff provided guidance to Food Operations and Industry regarding label requirements throughout the month. There are currently 28 facilities in label review.

SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Revie Data	ew – Fiscal Y	ear				
Label Review	Jan. 2020	Jan. 2021		FY 19-20	FY 20-21	
Facility Label Review Submissions	7	20	个	56	79	个
Facility Label Review Releases	4	11	个	48	71	1
Number of Labels Approved	21	61	个	650	1,055	个

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

	Jan.	Jan.		FY	FY	
Special Processes Review	2020	2021		19-20	20-21	
Cook Chill/Sous Vide Submissions	1	0	Ψ	2	2	→
Cook Chill/Sous Vide Releases	2	0	4	7	1	4
2-Barrier ROP Submissions	0	0	→	5	4	4
2-Barrier ROP Releases	3	0	4	6	5	4
Other HAACP Special Processes						
Submissions (Including ROP of fish,	0	0	\rightarrow	0	4	1
unpasteurized durably packaged juice,						
preservation, curing, etc.)						
Other Special Processes Releases	2	0	+	2	2	→

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

	Jan.	Jan.		FY	FY	
Waivers & Operational Plans Review	2020	2021		19-20	20-21	
Waiver Review Submissions	1	2	1	2	10	1
Waiver Review Releases	2	0	4	3	6	1
Operational Plan Submissions	0	0	\rightarrow	1	1	→
Operational Plan Releases	0	0	\rightarrow	1	1	→

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