



Memorandum

Date: March 25, 2021

To: Southern Nevada District Board of Health

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

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Routine Inspections	2,446	1,698	↓	15,155	13,003	↓
Reinspections	167	152	↓	1,305	1,023	↓
Downgrades	175	137	↓	1,272	968	↓
Closures	11	14	↑	113	108	↓
Special Events	66	7	↓	655	95	↓
Temporary Food Establishments & Tasting Event Booths	436	11	↓	4,436	139	↓
Covid-19 Compliance Checks		1,081			4,989	
TOTALS	3,301	3,100	↓	22,936	20,325	↓

1. Enforcement Actions and Investigations:

- A. **Starbucks Coffee Company #5433, 7541 W. Lake Mead Blvd.:** On February 1, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented 16 demerits. The facility was reinspected and reopened later that day with zero demerits.
- B. **Ibarra's Commissary, 1935 Fremont St.:** On February 1, the facility was closed for an IHH, pest infestation. The inspector observed live rodents, multiple points of entry, pest harborage issues, and rodent droppings throughout the facility. Violations were also received because the back-prep area hand sink was not

available during active food preparation. The inspector documented six demerits. The facility was reinspected and reopened the next day with zero demerits.

- C. **Birrieria Dimas, 1935 Fremont St.:** On February 2, the mobile unit was closed for an IHH, no potable water. Additional violations included: improper hand washing, operating outside the parameters of the mobile vendor permit (staying at one location for more than 4 hours), and trash in the hand sink. The inspector documented 21 demerits. The mobile unit was reinspected and reopened with zero demerits on February 5.
- D. **Starseeds, 2987 N. Las Vegas Blvd.:** On February 2, the facility was closed for an IHH, lack of adequate refrigeration. Multiple Time/temperature Control for Safety (TCS) food items had internal temperatures greater than 41°F. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits the next day.
- E. **Jumbo on the Way Seafood, 6000 Spring Mountain Rd.:** On February 3, a complaint investigation resulted in a Cease and Desist Order for selling food without a health permit. The facility was also issued a Cease and Desist Order in January 2021. The location was referred to the local business license agency. On February 24, another Cease and Desist Order was issued for operating without a permit. The food was confiscated and destroyed. The operator was referred to Food Plan Review. At another site visit on February 26, staff found individuals attempting to resume operations again. SNHD staff spoke with the onsite Property Manager, who reiterated to the individuals that they are not to conduct operations until proper agency approvals are received.
- F. **The Dapper Doughnut, 949 Empire Mesa Way:** On February 4, the facility was closed for an IHH, lack of potable water. The mobile unit was operating without hot or cold water at hand sink and 3-compartment sink and no water was available at any sink in establishment. The inspector documented five demerits. The unit was reinspected and reopened with zero demerits the next day.
- G. **Thai House Restaurant, 430 N. Sandhill Blvd.:** On February 10, the facility was closed for an IHH, gross unsanitary conditions with pest infestation. The inspector documented 36 demerits. The facility is still closed at this time.
- H. **Mariscos El Cachetes, 5482 E. Lake Mead Blvd.:** On February 11, the Portable Unit for the Service of Food (PUSF) was issued a Cease and Desist Order for operating at an unapproved location at Sandhill and Desert Inn. Additional violations included: holding cold TCS food at temperatures greater than 41°F; unapproved scoop in a ready-to-eat product; chemicals stored on, over, next to, or with food products or food contact surfaces; employee medications stored improperly; and foods not thawed by an approved method. The inspector documented 19 demerits. The unit has not been reinspected.
- I. **Baskin Robbins Ice Cream #4359, 510 S. Boulder Hwy.:** On February 19, the facility was closed for an IHH, the sole hand washing sink in the food handling area was not operational. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits later that day.
- J. **IHOP #1611, 3260 E. Tropicana Ave.:** On February 22, the facility was closed for an IHH, no hot water. The inspector documented 24 demerits. The facility was reinspected and reopened with zero demerits on February 25.
- K. **Ru Yi Noodle House, 3743 S. Las Vegas Blvd.:** On February 23, the facility was closed for an IHH, pest infestation. Violations included: lack of proper hand washing; contaminated food; food out of temperature; improper sanitizer level; dirty food contact surfaces; and pest harborage conditions. The inspector documented 33 demerits. On February 24, the facility was open to customers with the SNHD closure

sign removed. SNHD staff closed the facility again. The facility was reinspected and reopened with three demerits on February 26.

- L. **Denny’s Restaurant #0002, 1826 S. Las Vegas Blvd.:** On February 24, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner (grease interceptor overflowing). The inspector documented 15 demerits. The facility was reinspected and reopened with zero demerits on February 24.
 - M. **Konbea Belt Sushi, 5685 Spring Mountain Rd.:** On February 25, the facility was closed for an IHH, no hot water. The inspector documented 28 demerits. The facility was reinspected and reopened with zero demerits on February 26.
 - N. Staff closed 15 unpermitted food vending complaints.
2. **Foodborne Illness Investigations:**
- A. **Wo Fat Chinese Restaurant, 3700 E. Desert Inn Rd.:** On February 11, staff responded to a report of lab-confirmed illness. Staff observed risk factors that could lead to illness including food in the temperature danger zone and improper cooling. The investigation resulted in a C downgrade. The facility was reinspected and returned to an A grade on February 25.
 - B. **Casa Tlaquepaque, 3542 S. Maryland Pkwy.:** On February 12, staff responded to a report of lab-confirmed illness. Staff observed risk factors that could lead to illness including food in the temperature danger zone and improper cooling. The investigation resulted in a C downgrade. The facility was reinspected and returned to an A grade on February 18.
 - C. **Krazy Buffet, 8095 W. Sahara Ave.:** On February 19, staff responded to several reports of foodborne illness. Staff observed risk factors that could lead to illness including improper handwashing and cooling. The investigation resulted in a B downgrade. A reinspection is still pending.
 - D. **Plaza Misfit Tacos, 1 S. Main St.:** On February 19, staff responded to a report of lab-confirmed illness. Staff observed improper handwashing. The investigation resulted in an A grade.
 - E. **Kobashi, 8239 S. Dean Martin Dr.:** On Feb 23, staff responded to reports of lab-confirmed illness. Staff observed risk factors that could lead to illness including cross contamination and improper cooling. The investigation resulted in a B downgrade. The facility was reinspected and returned to an A grade on February 25. On March 1, staff returned to discuss additional mitigation efforts after receiving an additional report of illness.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Culichitown Las Vegas, 2400 W. Sahara Ave. and Paletaria y Neveria Mexicana, 865 N. Lamb 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	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Notices of Violations (New & Remails)	13	0	↓	94	38	↓
Adjudicated Hearing Cases	8	11	↑	70	70	→
Total Cases Received	114	81	↓	1,106	790	↓
Total Cases Referred to Other Agencies	14	7	↓	162	140	↓
Hearing Penalties Assessed	\$6,500	\$11,500	↑	\$72,125	\$60,850	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Inspections	326	307	↓	2,230	2,243	↑

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

Underground Storage Tanks	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Compliance Inspections	81	118	↑	531	775	↑
Final Installation/Upgrade/Repair Inspections	9	7	↓	53	50	↓
Closure Inspections	2	2	→	9	7	↓
Spill Report Investigations	0	1	↑	6	5	↓
Reinspections	0	0	→	0	0	→

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

Permitted Disposal Facilities	Jan. 2020	Jan. 2021		FY 19-20	FY 20-21	
Inspections	18	19	↑	166	143	↓
Reinspections	5	1	↓	26	12	↓

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued – None
- 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 March: None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Asbestos Permits Issued	81	76	↓	564	706	↑
Revised Asbestos Permits Issued	0	3	↑	25	35	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Tentative Maps-Received	25	26	↑	165	162	↓
Tentative Maps-Lot Count	1,422	220	↓	9,427	13,015	↑
Final Maps-Received	28	32	↑	233	194	↓
Final Maps-Lot Count	965	2,056	↑	9,560	10,153	↑
Final Maps-Signed	20	20	→	174	161	↓
Final Maps (Signed)-Lot Count	1,249	1,174	↓	8,509	7,894	↓
Improvement Plans-Received	23	32	↑	216	188	↓
Improvement Plans-Lot Count	886	2,074	↑	9,487	10,361	↑
Expedited Improvement Plans-Received	4	0	↓	36	16	↓
Expedited Improvement Plans-Lot Count	273	0	↓	2,380	1,334	↓
Fees Paid	\$33,759	\$33,540	↓	\$326,638	\$357,019	↑

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

Individual Sewage Disposal Systems	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Residential ISDS Permits	13	9	↓	78	77	↓
Commercial ISDS Permits	1	0	↓	8	3	↓
Commercial Holding Tank Permits	11	3	↓	22	13	↓
Residential Tenant Improvements	31	19	↓	228	203	↓
Residential Certifications	0	1	↑	9	6	↓
Compliance Issues	9	6	↓	44	64	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Public Water System Sanitary Surveys	1	0	↓	44	35	↓
Public Water System Violations Issued	9	24	↑	50	42	↓
Public Water System Complaints	0	0	→	1	0	↓

2. Safe Drinking Water Activity:

- A. One *coliform*-present sample event was reported; that sample was *Escherichia coli* absent.
- B. Staff continued to monitor water hauling activities for multiple public water systems (PWS): Speed Vegas, Red Rock Visitor Center, Red Rock Campground, and Laker Plaza.
- C. **Blue Diamond Rainbow NW Plaza (PWS NV0004131):** The public water system was operating without a Nevada Department of Environmental Protection (NDEP) issued PWS permit. On Feb 8, the PWS team submitted new plans for their water

project. The project review is managed by the Bureau of Safe Drinking Water (BSDW).

- D. **Camp Lee Canyon (PWS NV0005009):** On February 4, staff completed a Level 2 Revised Total Coliform Rule (RTCR) Assessment and prescribed corrective actions to the PWS team. On February 10, the PWS team submitted their corrective action plan. Their plan includes a new chemical feed pump and improved tank overflow by May 13 and a tank roof inspection by June 15.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Feb. 2020	Feb. 2021		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	→	86	27	↓
Elevated Blood Level Home Investigations	0	0	→	5	3	↓
Public Accommodations Inspections	41	48	↑	254	300	↑
Public Accommodations SB4 Inspections	0	84	↑	0	700	↑
Public Accommodations Complaints	16	5	↓	173	93	↓
Mobile Home/Recreational Vehicle Park Inspections	35	54	↑	144	166	↑
Mobile Home/Recreational Vehicle Park Complaints	1	3	↑	18	14	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
School Food Facility Inspections	77	31	↓	542	123	↓
School Food Facility Complaints	1	0	↓	11	0	↓
School Facility Inspections	86	90	↑	646	226	↓
School Facility Complaints	4	0	↓	30	3	↓
Child Care Facility Inspections	17	30	↑	216	247	↑
Child Care Facility Complaints	3	1	↓	23	12	↓
Body Art Facility Inspections	28	9	↓	458	233	↓
Body Art Facility Complaints	3	2	↓	19	13	↓
Body Art Artist Special Event Inspections	5	0	↓	166	1	↓
Total Program Services Completed	224	163	↓	2,111	858	↓

1. Schools:

A. J.O.Y. Academy of Southern Nevada, 3883 E. Mesa Vista Way: On February 9, staff found that the school was preparing and serving open food without a permit. School staff were cooking hot dogs and serving pizza from Costco that were not individually packaged. Staff issued a Cease and Desist Order and discussed SNHD's school food policy.

2. Child Care:

A. Peace Garden, 5447 S. Rainbow Blvd.: On February 5, staff met with the permit holder for an intervention training addressing ongoing documented noncompliance with SNHD Regulations. The operator had been instructed to attend an intervention conference following a November 19, 2020 inspection that found four critical violations and seven major violations. On February 19, a subsequent reinspection found that hot and cold water at the hand sink had been intentionally turned off in one room and that the hot water available in the other rooms was 124-126°F. SNHD Regulations require that hot water not exceed 120°F to prevent accidental scalding. Facility maintenance adjusted the water heater to provide water at all hand sinks at the required temperatures. Facility staff provided inspectors with a binder that included a risk control plan, invoices, and photos of corrected violations noted on the November inspection report.

B. Dawn of Education Pre-K, 225 Grand Cadence Dr.: During a routine inspection on February 19, SNHD staff found that facility staff were using incorrectly prepared bleach solution for sanitizing and disinfecting. Per SNHD Regulations, chemical disinfectants must be prepared consistent with the manufacturer's directions to achieve proper sanitizer and disinfectant strengths. The manufacturer recommended 150 parts per million (ppm) chlorine for sanitizer solution and 2,300 ppm chlorine for disinfectant. The bleach solution at the facility tested at 500 ppm. Facility staff did not have chlorine test strips so solution strengths could not be assessed. SNHD staff provided extensive education to the person-in-charge (PIC) regarding preparation, application, usage, dwell time, and testing of sanitizing and disinfecting solutions.

V. PLAN REVIEW PROGRAM

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

	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	1	2	↑	50	8	↓
Total Pre-Permitting Services	1,167	1,345	↑	10,320	11,896	↑
New Project Submissions	244	221	↓	2,347	1,962	↓
Released Projects	219	226	↑	2,268	2,231	↓
Total Service Requests Currently in Pre-Permitting	1,475	1,190	↓			

1. Enforcement Actions and Investigations:

- A. Chickpeas Mediterranean Cafe, 7668 W. Lake Mead Blvd.:** At a final permitting inspection, staff observed that the dump sink was directly plumbed to the sewer. SNHD Regulations require that dump sinks are indirectly plumbed to the floor sink. Gaps were also observed around the entrance doors. SNHD Regulations require that outer openings of a food establishment be protected against the entry of insects, rodents, and other vermin by solid, self-closing, tight-fitting doors. The applicant was instructed to have the dump sink indirectly plumbed to the floor sink, and to install additional weather stripping to seal the gaps around the entrance doors. The permit was approved with stipulations.
- B. Verito's Catering, 2251 S. Decatur Blvd.:** A final permitting inspection resulted in failure due to an IHH, insufficient hot water as measured at the three-compartment sink. Additionally, the hood did not meet National Sanitation Foundation (NSF) or equivalent sanitation standards. SNHD Regulations require that food establishments have a three-compartment sink with 120°F hot water and equipment which meets NSF or equivalent sanitation standards. The owner agreed to correct the violations prior to reinspection. A reinspection is still pending.
- C. La Tapatia Market, 8826 S. Eastern Ave.:** A special request inspection was conducted to determine if a new permit or remodel was required. The facility began using an area, which was previously used for storage, for preparation of bakery items. After surveying, it was determined that since no new equipment or plumbing was added and hand sinks were accessible, a remodel permit was not required. The bakery preparation was part of the restaurant space and therefore approved to be included in the restaurant permit.
- D. Village Pub Aliante, 2770 W. Centennial Pkwy.:** Plans for this facility were not approved because they did not show the final location and layout of equipment based on recent changes. Additionally, the restaurant hand sinks were not located to allow convenient use by employees. Plan approval is pending a resubmittal.
- E. Sugar Factory American Brasserie at Harmon, 3717 S. Las Vegas Blvd.:** Plans submitted for a snack bar permit inside a new Sugar Factory facility were not approved due to no three-compartment sink available within an open food handling area. SNHD Regulations require that a three-compartment sink with two integral drainboards must be installed for proper washing, rinsing, and sanitizing of dirty utensils/equipment. The applicant will make corrections to the plans for the installation of a three-compartment sink. Plan approval is pending a resubmittal.

- F. Intercambio Express Store 64, 557 E. Twain Ave.:** A Change of Permit Holder (CPH) inspection resulted in closure due to plumbing and structural issues, including water filtration equipment leaking and water accumulating on the floor. Additionally, water dispensing equipment was not properly sanitized and had green algae at the spigots. The facility must also apply for a remodel due lack of mop sink. A reinspection is still pending.
- G. Taco El Burrito Loco, 2401 Valley View Blvd.:** The facility was closed by SNHD after the ownership changed and the new owner failed to apply for a CPH. Staff documented numerous violations including lack of a knowledgeable PIC. SNHD Regulations require that a knowledgeable PIC be present during all hours of operation. The operator attended a Food Safety Assessment Meeting but failed to show sufficient food safety knowledge even after food safety resources were provided. The facility hired a Certified Food Safety Manager (CFSM) and was able to pass their permitting inspection. The CPH was approved with a stipulation that a CFSM be present during all hours of operation.
- H. Snap O Razzo Hot Dogs at Ellis Island, 4179 Koval Ln.:** Plans were submitted for a new restaurant and indicated an indoor grease machine. SNHD Regulations state that a grease trap or a grease interceptor shall be located outside the food establishment whenever possible. SNHD staff contacted Clark County Water Reclamation District (CCWRD) to see if an indoor grease machine would be acceptable for this location. Since there is an existing outdoor grease interceptor, the facility must use that and remove the indoor grease machine. Plan approval is still pending.
- I. Lee Canyon Bristlecone Restaurant, 6725 Lee Canyon:** This facility added a restaurant permit to their upstairs bar area. The new permitted area consists of a back-of-house service area with added equipment. Food will be prepared in the main kitchen and held hot and/or reheated in Bristlecone. A menu review found an unapproved source for empanadas. The facility selling the empanadas did not have the proper permit to wholesale to other establishments. Empanadas have been removed from the menu until a new source is obtained, or the existing source obtains proper health permits.
- J. Resorts World, 3000 S. Las Vegas Blvd.:** Pre-permitting inspections were conducted on the casino floor for the service bars, the Chinese restaurant, and the 24-hour café. Violations noted were insufficient lighting in several areas, backflow devices for soda machines were not tested or tagged, and an absorbent wall covering located in an area that required nonabsorbent wall materials. SNHD Regulations require 50 foot-candles of light in open food preparation areas, backflow prevention devices where there are soda system carbonators, and wall coverings that are nonabsorbent in splash zones. Once corrections are made, the applicant will schedule final permitting inspections.
- K. Mariscos La Lomita, 2590 S. Maryland Pkwy.:** Plan review staff conducted a pre-permitting inspection for a new permit at an existing restaurant. The owner of this property removed existing buffet equipment and converted the facility into Mexican cuisine and atmosphere. Staff found that the walk-in cooler door was in disrepair and would need to be replaced. At the final permitting inspection, the walk-in cooler door had been replaced and the facility was approved for operation.

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Total Operation Inspections	315	115	↓	3,509	2,576	↓
Complaint Investigations	13	1	↓	168	111	↓
Inactive Body of Water Surveys	2	6	↑	23	53	↑
COVID Compliance Surveys		5			296	
Total Program Services Completed	330	127	↓	3,700	3,036	↓

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

1. Aquatic Health Operations

- A. Glen-View Townhomes Pool, 298 Linn Ln.:** A routine inspection failed due to an IHH, one entry gate not self-latching. This gate posed a risk of allowing unauthorized access into the aquatic facility. The operator must make sufficient repairs and pass a reinspection before reopening the venue to the public.
- B. Shade Tree, 1 W. Owens Ave.:** A site survey was performed, and staff observed two employees not wearing face coverings in common work areas. This was immediately addressed and corrected by facility management. Appropriate face coverings are necessary to prevent the spread of Covid-19. Also, in two common areas, soiled rugs were present. Since this area is used by children and rugs are difficult to sanitize, staff recommended removal of the rugs. Facility staff removed the rugs immediately and no further action is required.
- C. Rancho Destino Apartments, 4355 S. Durango Dr.:** A routine inspection of the pool resulted in closure due to cyanuric acid levels in excess of 100 ppm. High cyanuric acid levels reduce the efficacy of the disinfectant. A reinspection is still pending.
- D. Sunset Bay Condos Pool and Spa, 6881 Tamarus St.:** Routine inspections conducted for the pool and spa resulted in closure for an IHH. The barrier was missing a post which created an eight-inch gap. Failure to maintain the barrier intact could result in unauthorized access to the pool area. The gap was temporarily corrected onsite and a permanent welding occurred later. The aquatic venue remains closed at this time.
- E. Canyon View Apartments, 7400 Pirates Cove Rd.:** Staff received a call inquiring about the process for deleting aquatic venue permits. Guidance was provided via phone and in a follow-up email. The project manager stated that the community intended to remove the aquatic venues located at the entrance but did not specify when the demolition project was to be completed. Instruction was given during the call to contact SNHD when the pool and spa had been properly retired to initiate health permit deletion. Two weeks later, staff arrived at the facility to conduct annual inspections and found that the venues had been completely leveled and covered with soil. All that remained was a field with a gas line, electrical box, and two Hayward sand filters. Photo documentation verifying removal of the filters was provided, and the permits were deleted. No further action is required at this time.

- F. **Las Vegas Convention Center, 3150 Paradise Rd.:** Three staff members from the aquatic health program have been dedicated full-time to assist at the Covid-19 vaccination PODS.

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

Aquatic Health Plan Review	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Total Pre-Permitting Services	390	595	↑	2,744	4,432	↑
New Project Submissions	77	72	↓	574	429	↓
Released Projects	55	45	↓	504	466	↓
Total Projects Currently in Plan Review		363				

2. **Aquatic Health Plan Review:**

- A. **Sahara Las Vegas, 2535 S. Las Vegas Blvd.:** A plumbing inspection was conducted for the Lower West Pool. Staff observed one missing inlet. The contractor was able to install the missing inlet at the time of the inspection and the inspection was approved.
- B. **Chateau Calais Apartments, 975 Seven Hills Dr.:** Final remodel inspections were conducted for the Main Pool and Back Pool for installation of chemical controllers and chemical feed equipment. The remodels for both pools were approved but the underwater lights were not working at the Back Pool so proper function of the Ground Fault Circuit Interrupter (GFCI) could not be confirmed. A 30-day compliance schedule was issued to repair the lighting to allow for GFCI testing. The pool area must remain closed until SNHD approves reopening.
- C. **Courtyards Homeowners Association (HOA), 6250 Pangea Ave.:** A final remodel inspection was conducted for the installation of a chemical controller and chemical feed equipment. The new disinfectant system was correctly installed, and the disinfectant levels met SNHD requirements; however, the filtration pump had been replaced without prior approval. An after-the-fact remodel application was submitted, plans were reviewed, and the remodel was approved.
- D. **Sunrise Villas VIII HOA, 2800 Emerson Ave.:** A final remodel inspection was conducted for the replacement of a skimmer in the Center Spa. The vacuum gauge and flow meter were inoperable, and the pressure gauge was not providing reliable readings so the flow of the system could not be determined. The Qualified Operator was instructed to provide gauge readings for approval to reopen. The pool enclosure remains closed at this time.
- E. **Mountain Vista Apartments, 3950 Mountain Vista St.:** A final remodel inspection was conducted to evaluate installation of filter valves and face piping. The filtration flow rate was insufficient to meet the minimum required flow rate for a 6-hour water turnover. Additionally, the aquatic venue enclosure and deck had been remodeled without prior SNHD approval and areas of the new barrier did not meet the Regulation requirements. Management was instructed to submit a minor remodel application. The aquatic venue must remain closed until final remodel inspections have been conducted and approved by SNHD.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff continued to train seven Environmental Health Specialists (EHSs) in the Food Operations Program. New EHSs, Chase Darang and Alexis Valadez, were assigned to the RSO on February 8.
2. RSO staff participated in meetings with other Nevada regulatory jurisdictions to discuss Cottage Food Operations on February 12, the Hemp in Food bill draft request (BDR) 49-65 on February 12, and Cottage Food Operations on February 26.
3. RSO staff met by WebEx with Small Business Development Center (SBDC) representatives to discuss cottage food and other small food business opportunities in Southern Nevada on February 17.
4. Staff participated in the National Environmental Health Association (NEHA) Food Safety Committee meeting on February 18 and the Southern Nevada Food Council meeting on February 25.
5. Staff participated in or performed the following activities: Risk Factor Study data collection; Food Safety Culture Study preparation; National Association of County and City Health Officials (NACCHO) Mentorship Program meetings with mentees; assessment of EHS standardization candidates; Retail Program Standard 2 presentation at the Food Operations staff meeting; translation assistance with COVID-19 documents; Food and Drug Administration (FDA) Office of Training, Education, and Development Job Task Analysis for Retail Food Investigators; development of a Hazard and Critical Control Point (HACCP) Writing Course; and Incident Command System (ICS) COVID-19 Safety Officer duties throughout the month.
6. 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.
7. Special Processes staff provided guidance to Food Operations, Industry, and cottage food operators regarding label requirements. There are currently thirty facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Facility Label Review Submissions	8	21	↑	64	100	↑
Facility Label Review Releases	8	19	↑	56	90	↑
Number of Labels Approved	103	267	↑	753	1,322	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Cook Chill/Sous Vide Submissions	0	0	→	2	2	→
Cook Chill/Sous Vide Releases	0	0	→	7	1	↓
2-Barrier ROP Submissions	0	0	→	5	4	↓
2-Barrier ROP Releases	1	0	↓	7	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	→	2	2	→

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

Waivers & Operational Plans Review	Feb. 2020	Feb. 2021		FY 19-20	FY 20-21	
Waiver Review Submissions	1	3	↑	3	13	↑
Waiver Review Releases	1	4	↑	4	10	↑
Operational Plan Submissions	0	0	→	1	1	→
Operational Plan Releases	0	0	→	1	1	→

CDS/hh