



Memorandum

Date: April 22, 2021

To: Southern Nevada District Board of Health

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

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Routine Inspections	1,742	2,377	↑	16,897	15,380	↓
Reinspections	143	211	↑	1,448	1,234	↓
Downgrades	112	210	↑	1,384	1,178	↓
Closures	11	21	↑	124	129	↑
Special Events	40	20	↓	695	115	↓
Temporary Food Establishments & Tasting Event Booths	121	89	↓	4,557	228	↓
Covid-19 Compliance Checks		1,365			6,354	
TOTALS	2,169	4,293	↑	25,105	24,618	↓

1. Enforcement Actions and Investigations:

- A. **Dairy Queen #42255, 7400 S. Las Vegas Blvd.:** On March 1, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits the next day.
- B. **Birrieria El Patron, 1930 E. Charleston Blvd.:** On March 2, the facility was closed for operating and serving the public at an unapproved location, 1961 E. Charleston Blvd. The portable unit for the service of food (PUSF) was approved to operate at 1930 E. Charleston Blvd. The operator and owner stated that there were issues with the planning agency, which resulted in the PUSF no longer being able to

operate at the approved location. The operator was given a Cease and Desist Order and instructed to obtain a new health permit. The PUSF received an approved Plan Review inspection at the new location on March 8.

- C. **Del Valle Catering Mobile #3, 4181 W. Pioneer Ave.:** On March 3, the unit was closed for repeat critical and major violations still existing from the previous inspection (C grade) conducted on February 17. Violations included: food for customer consumption (green and red salsa) made at home and stored in the reach-in cooler; Time/Temperature Control for Safety (TCS) food stored in the temperature danger zone; raw food stored in the same container as ready-to-eat food; and the Person-in-Charge (PIC) was unable to convey food safety knowledge. The inspector documented 22 demerits. The owner submitted a Notice of Business Closure form on March 16 and the permit was deleted on March 17.
- D. **Ono Sushi, 4161 S. Eastern Ave.:** On March 4, the facility was closed for failure to meet the conditions of a 48-hour compliance schedule for rodents. The facility was reinspected and reopened with zero demerits the next day.
- E. **Taqueria San Miguel PUSF, 3025 N. Las Vegas Blvd.:** On March 4, the unit was closed for an IHH. The operator was using a non-food grade garden hose to permanently plumb and provide water to the PUSF during active food preparation. Other violations included: unit operating outside of approved parameters with more than three accessory units; large shipping container without remote storage permit used to store dry foods, beverages, propane tanks, single stove burner, and dry goods; large quantities of salsas made at an unapproved commissary per operator; food handler observed preparing foods for customer orders and operating point of sale system without washing hands in between; TCS food held in the temperature danger zone; manual ware washing pots on the ground outside of the PUSF; items stored inside the basin of the only hand sink; lift top window open directly to food prep without screens; and multiple t-shirt bags being used for direct food storage with cilantro and onions. The inspector documented 32 demerits. The unit was reinspected and reopened with zero demerits on March 12.
- F. **Praya Thai 168, 4850 W. Sunset Rd.:** On March 10, the facility was closed for excessive demerits. The inspector documented 52 demerits. The facility was reinspected and reopened with zero demerits two days later.
- G. **Vanilla Rice's Hibachi House, 3654 E. Flamingo Rd.:** During a complaint investigation on March 10, the facility was closed for an IHH, no potable water. The operator was obtaining water for the PUSF using a garden hose inside of an unpermitted establishment in the parking lot where the PUSF is permitted. The operator was using buckets to dispose of wastewater inside the same unpermitted facility. Other violations included: operator transporting multiple pans of raw chicken, raw shrimp, and other TCS foods in non-National Sanitation Foundation (NSF) containers; and food not maintained at the proper temperature. The inspector documented 15 demerits. The operator was directed to use his permitted commissary daily for filling the clean water tank and for emptying wastewater. The unit was reinspected and reopened with zero demerits on March 11.
- H. **Nigerian Food, 953 E. Sahara Ave.:** On March 10, the facility was closed for an IHH, pest infestation. The inspector documented 19 demerits. The facility was reinspected and remained closed for continued pest issues on March 22. The facility was reinspected and reopened with zero demerits on March 31.
- I. **Country Roads Kettle Corn Annual Itinerant Low Risk (AILR), 4155 N. Rancho Dr.:** On March 11, the facility was closed due to water temperature measuring 50°F at the portable hand sink and operating at an unpermitted event. Other violations included: no notice provided in advance that the facility would be operating; active

food preparation in a dirt lot; food stored on a table next to non-food grade sanitizer; and food waste in an uncovered trash receptacle and littered on the ground. The inspector documented 22 demerits. The facility remains closed at this time.

- J. Mirage Main Warewash, 3400 S. Las Vegas Blvd.:** On March 12, the permit area was closed for an IHH, pest infestation. The inspector documented three demerits. After multiple pest control treatments, the permitted area was reinspected and reopened with zero demerits on March 16.
- K. Fremont St. and 6th St.:** On March 13, staff participated in a joint complaint investigation for unpermitted food vending with City of Las Vegas Business License staff. The investigation resulted in food and equipment being confiscated from an unpermitted food vendor.
- L. Food Express, 2003 S. Decatur Blvd.:** On March 15, the facility was closed for two IHHs, no cold water (hot water at 130-141°F) and lack of adequate handwashing facilities. The inspector documented 55 demerits. The facility was reinspected and reopened with zero demerits on March 18.
- M. Oasis Golf Course Grill Room - Restaurant, 100 Palmer Ln.:** On March 16, the facility was closed for an IHH, pest infestation. The inspector documented 30 demerits. The facility was reinspected and reopened with zero demerits on March 19.
- N. Quality Food Service Mobile #4, 29 N. 30th St.:** On March 24, the unit was closed for two IHHs, pest infestation and wastewater tank leaking onto the ground under the mobile unit. Other violations included: barehand contact with ready-to-eat food; TCS food improperly stored in the temperature danger zone; cooking grease laden food with the hood turned off; storing raw animal products next to or over cooked or ready-to-eat foods; multiple bottles without labels storing chemicals; employee foods and coffee stored next to open food for sale; 3-compartment sink not setup properly with sanitizer; food contact surfaces dirty or unsanitary; no soap at the hand sink; garbage in the only hand sink; insufficient hot water at the steam table; and PIC unable to convey food safety knowledge. The inspector documented 59 demerits. The mobile unit remains closed at this time.
- O. Santiago's Taco Shop, 777 E. Twain Ave.:** On March 24, the facility was closed for operating at an unapproved location. The facility received a Cease and Desist Order for this same issue on February 22. The facility was referred to Plan Review to obtain proper permits.
- P. Quality Food Service Mobile #5, 29 N. 30th St.:** On March 24, the unit was closed for several IHHs, pest infestation, wastewater tank leaking under the unit, no water at 3-compartment sink, and inadequate water pressure at the hand sink. Other violations included: food handler preparing salsas from open bulk containers and pouring into to-go cups for customers at point-of-sale station outside the unit; food handler changed tasks without washing hands; bare hand contact with ready-to-eat food; TCS food improperly stored; cooking grease laden food with the hood turned off; cloth used without sanitizer to wipe down cutting board; hand sink not stocked appropriately; disposable paper towels not available or provided as required; multiple lift top windows opened directly above food without screens; and PIC unable to convey food safety knowledge. The inspector documented 50 demerits. The unit remains closed at this time.
- Q. MGM Starbucks at Studio Walk, 3799 S. Las Vegas Blvd.:** On March 26, the facility was closed for an IHH, no hot water. The inspector documented five demerits. This facility has an ongoing history of noncompliance with hot water. After making definitive repairs, the facility was reinspected and reopened with zero demerits on March 29.

- R. **Kyle Canyon Rd. and State Route 157/U.S. Hwy. 95:** On March 26 and 27, staff conducted a joint complaint investigation for unpermitted food vending with Clark County Business License staff. No activity was observed.
 - S. **D's Southwestern Grill - Restaurant, 1445 W. Alexander Rd.:** On March 29, the facility was closed when staff identified an unpermitted change of permit holder (CPH). The inspector documented 20 demerits. The facility remains closed at this time.
 - T. **A1 Mobile Catering #16, 439 Rock Quarry Way:** On March 31, the unit was closed for an IHH, sewage/wastewater not being disposed of in a proper manner. Water from the handwashing sink was leaking out of the unit behind the driver's seat. Other violations included: foods in the temperature danger zone; buckets of chlorine sanitizer measured at greater than 500 parts per million (ppm); and PIC with insufficient food safety knowledge. The inspector documented 19 demerits. The unit was reinspected and reopened with zero demerits later the same day.
 - U. **Bazar Moroccan Market, 6370 W. Flamingo Rd.:** The facility was issued a Cease and Desist Order for operating without a health permit. The operator was directed to Plan Review to obtain the proper permits.
 - V. Staff closed 41 unpermitted food vending complaint investigations.
2. **Foodborne Illness Investigations:**
- A. **Eggworks, 6960 S. Rainbow Blvd.:** On March 4, staff responded to a lab-confirmed case of foodborne illness. Staff observed multiple risk factors that could lead to illness including improper handwashing and potential cross contamination concerns. The investigation resulted in a B downgrade. On March 8, the facility passed their reinspection and returned to an A grade.
 - B. **Wendy's, 1131 W. Sunset Rd.:** On March 11, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
 - C. **Real Water, 1180 Center Point Dr.:** On March 16, staff responded to multiple lab-confirmed cases of nonviral hepatitis. The Food and Drug Administration (FDA) and Centers for Disease Control and Prevention (CDC) are leading the investigation since Real Water produces and sells in multiple states. Real Water's SNHD permit has been suspended and all product has been placed on hold while the investigation continues.
 - D. **Chili's, 6505 N. Decatur Blvd.:** On March 30, staff responded to reports of foodborne illness. The investigation resulted in an A grade.
 - E. **Rollin Smoke Barbeque #2, 4115 S. Grand Canyon Dr.:** On March 30, staff responded to a lab-confirmed case of foodborne illness. Multiple violations were observed, and the investigation resulted in a B downgrade. On April 2, the facility passed their reinspection and returned to an A grade.
3. **Onsite Intervention Training:** Onsite Intervention Training was held with the following facilities: Food Express, 2003 S. Decatur Blvd. and Crazy Buffet, 8095 W. Sahara Ave.

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	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Notices of Violations (New & Remails)	0	5	↑	94	43	↓
Adjudicated Hearing Cases	7	8	↑	77	78	↑
Total Cases Received	111	127	↑	1,217	917	↓
Total Cases Referred to Other Agencies	10	20	↑	172	160	↓
Hearing Penalties Assessed	\$4,500	\$4,500	→	\$76,625	\$65,350	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Inspections	163	365	↑	2,393	2,608	↑

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

Underground Storage Tanks	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Compliance Inspections	56	110	↑	587	885	↑
Final Installation/Upgrade/Repair Inspections	4	7	↑	57	57	→
Closure Inspections	1	2	↑	10	9	↓
Spill Report Investigations	0	0	→	6	5	↓
Reinspections	0	0	→	0	0	→

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

Permitted Disposal Facilities	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Inspections	10	18	↑	176	161	↓
Reinspections	0	1	↑	26	13	↓

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 (5); Materials Recovery Facilities (2); and Transfer Station (1)

**D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in April:
Las Vegas Recycling- Sharp Circle (Recycling Center)**

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

Asbestos Permitting Services	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Asbestos Permits Issued	57	75	↑	621	781	↑
Revised Asbestos Permits Issued	4	3	↓	29	38	↑

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

Subdivision Plan Review	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Tentative Maps-Received	9	27	↑	174	184	↑
Tentative Maps-Lot Count	1,023	2,004	↑	10,450	14,611	↑
Final Maps-Received	19	25	↑	252	217	↓
Final Maps-Lot Count	921	1,765	↑	10,481	11,825	↑
Final Maps-Signed	26	38	↑	200	199	↓
Final Maps (Signed)-Lot Count	824	2,134	↑	9,333	10,028	↑
Improvement Plans-Received	12	23	↑	288	209	↓
Improvement Plans-Lot Count	647	1,542	↑	10,134	12,024	↑
Expedited Improvement Plans-Received	4	0	↓	40	17	↓
Expedited Improvement Plans-Lot Count	243	0	↓	2,623	1,367	↓
Fees Paid	\$30,371	\$52,998	↑	\$357,009	\$410,016	↑

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

Individual Sewage Disposal Systems	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Residential ISDS Permits	10	15	↑	88	92	↑
Commercial ISDS Permits	1	1	→	9	4	↓
Commercial Holding Tank Permits	2	0	↓	24	13	↓
Residential Tenant Improvements	37	36	↓	265	239	↓
Residential Certifications	0	0	→	9	6	↓
Compliance Issues	12	15	↑	56	79	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Public Water System Sanitary Surveys	0	0	→	44	35	↓
Public Water System Violations Issued	3	5	↑	53	47	↓
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.
- C. **Aravada Springs (PWS NV0004140):** The facility was operating without a Nevada Division of Environmental Protection (NDEP) issued Public Water System (PWS) permit. On March 11, the water project packet was delivered to NDEP.
- D. **Camp Lee Canyon (PWS NV0005009):** There was no additional noteworthy progress from the February 10, corrective action plan. The latest deadlines are May 13 (new chemical feed pump and improved tank overflow) and June 15, (tank roof inspection).

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Mar. 2020	Mar. 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	→	90	27	↓
Elevated Blood Level Home Investigations	0	0	→	5	4	↓
Public Accommodations Inspections	21	48	↑	275	349	↑
Public Accommodations SB4 Inspections	0	82	↑	0	782	↑
Public Accommodations Complaints	11	12	↑	184	105	↓
Mobile Home/Recreational Vehicle Park Inspections	10	15	↑	154	181	↑
Mobile Home/Recreational Vehicle Park Complaints	2	3	↑	20	17	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
School Food Facility Inspections	54	84	↑	596	207	↓
School Food Facility Complaints	0	0	→	11	0	↓
School Facility Inspections	67	96	↑	713	324	↓
School Facility Complaints	10	0	↓	40	1	↓
Child Care Facility Inspections	18	12	↓	234	259	↑
Child Care Facility Complaints	2	0	↓	25	12	↓
Body Art Facility Inspections	19	14	↓	477	247	↓
Body Art Facility Complaints	0	0	→	19	13	↓
Body Art Artist Special Event Inspections	0	0	→	0	1	↑
Total Program Services Completed	170	206	↑	2,115	1,064	↓

1. Schools:

- A. George Harris Elementary School, 3620 S. Sandhill Rd.:** During a routine inspection on March 2, staff saw caution tape wrapped around the play structure to prevent children from playing on the equipment. The caution tape created a potential entanglement hazard. This hazard has been found at multiple Clark County School District (CCSD) elementary schools during the first few weeks of reopening. Staff worked with CCSD Risk Management to communicate to the schools the need to use supervision during recess to prevent access to the closed playgrounds. School staff were also instructed to limit use of caution tape to the perimeter of the playgrounds and to remove any caution tape that was placed on playground structures.
- B. Harley Harmon Elementary School, 5351 Hillsboro Ln.:** During a routine inspection on March 4, staff saw that hand sanitizing wipes were being improperly used to disinfect surfaces in the classrooms. Although CCSD has provided appropriate disinfecting wipes for environmental surfaces, the improper use of hand sanitizing wipes has been observed in several CCSD schools. Staff worked with CCSD Risk Management to address this issue by communicating to the schools the proper use of hand sanitizing and disinfectant wipes.
- C. Frank Lamping Elementary School, 2551 Summit Grove Dr.:** During a routine inspection on March 10, staff found that the tempered water at the children’s hand sinks in two restrooms ranged from 113°-117°F. The maximum temperature allowed by the Nevada Administrative Code (NAC) is 110°F. Both restrooms were closed, and an emergency work order was submitted by the head custodian. The repair was completed within 24 hours and the restrooms were returned to use.
- D. Daniel Goldfarb Elementary School, 1650 Orchard Valley Dr.:** During a routine inspection on March 23, staff found that teachers were using a disinfectant wipe to clean the classroom desks prior to meal service without a water rinse as specified by the label directions. The practice of using disinfectant to clean surfaces without rinsing prior to meal service has been found at several CCSD schools. Staff worked with CCSD Risk Management to communicate to the schools that when the desks

are disinfected prior to food service, the desks must either have a water rinse or students need to use a disposable place mat or paper towel.

E. Explore Academy, 4660 N. Rancho Dr.: During a routine inspection on March 24, staff found the facility operating with several notable features. All classes on campus were held in the multipurpose room. There was total of 10 students on campus, each seated six feet apart at adjacent lunch tables. All students wore masks. Students used the restroom one at a time with a disinfection between each use. Weekly lunches are delivered by a contractor and distributed to parents each Monday. Parents take food home for the week, so no food is stored on campus. The facility was operating in compliance with both NAC and Covid-19 mitigation measures.

2. Child Care:

A. La Petite Academy, 2645 W. Centennial Pkwy.: On March 10, the facility director reported an outbreak of an unknown gastrointestinal (GI) illness. The director reported approximately 16 children and 6 staff had been affected since March 5. The director made the decision to voluntarily close the facility for professional deep cleaning and disinfection. Staff notified the Office of Epidemiology and Disease Surveillance of the outbreak. That investigation found that at least one of the children had a confirmed diagnosis of Norovirus. The facility reopened on March 15, only to close again the next day, due to continued cases of GI illness. The center reopened on March 22, following a second deep cleaning and disinfection. Only two additional cases have been reported since March 22. In total, more than 50 cases of GI illness were directly associated with the facility. These cases included children, parents of children, and La Petite center staff. SNHD staff is continuing to follow-up to ensure that there is no further spread of illness.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	2	0	↓	52	8	↓
Total Pre-Permitting Services	1,562	1,531	↓	11,886	13,449	↑
New Project Submissions	244	270	↑	2,591	2,234	↓
Released Projects	292	211	↓	2,590	2,441	↓
Total Service Requests Currently in Pre-Permitting	1,398	1,250	↓			

1. Enforcement Actions and Investigations:

A. Burger King, 2201 E. Sahara Ave.: Staff approved a minor remodel inspection for the installation of a custom refrigerated preparation table. The equipment is utilized for breading fresh chicken filets and tenders and will house containers for dipping and breading the chicken. The breaded chicken will then be transported to the fryers for cooking.

B. Virgin Hotel and Casino, 4455 S. Paradise Rd.: The facility is undergoing a CPH which was delayed due to the pandemic. Staff conducted 16 CPH permitting inspections resulting in five permits that did not pass. Reasons for the failed inspections included inadequate hot water, inoperable equipment, inadequate

refrigeration, and an unapproved lift station within a food storage area. Reinspections are still pending.

- C. Amazing Thai 2, 7425 S. Durango Dr.:** A scheduled CPH inspection resulted in closure due to excessive demerits. SNHD requires facilities to pass CPH inspections with 10 demerits or less. The facility scored 27 demerits with violations including: inadequate hot water; improper cooling; food in the temperature danger zone; improper storage of raw meats; and unlabeled chemicals. A Food Safety Assessment Meeting (FSAM) was conducted to assess food safety knowledge and further discuss long-term compliance before scheduling a reinspection. The PIC was able to convey minimum food safety requirements and provide long-term solutions to operate safely. A reinspection was conducted and approved five days later.
- D. Resorts World, 3000 S. Las Vegas Blvd.:** Pre-permitting inspections were conducted on six permits on the Casino Floor and 11 permits on the 2nd floor of the East Convention Center. Violations included: insufficient lighting in several areas; backflow devices for soda machines not tested and tagged; unapproved ceiling tiles over pantry areas; and penetrations at the walls not capped or sealed. A review of the property map with the construction supervisor revealed at least 10 venues that have not submitted plans, with some under Resorts World ownership and some leased venues.
- E. Variedades de la Misión de Cristo, 3333 S. Maryland Pkwy.:** During a final permitting inspection of a nearby facility, staff noticed this facility was open and operating despite still being in the Plan Review process for a new health permit. SNHD Regulations prohibit the operation of a food establishment without a valid health permit. The operator was issued a Cease and Desist Order and told to remove all food and unapproved cooking equipment. Staff also discovered that the equipment and plumbing layout did not match the approved plan and requested a plan resubmittal. The final permitting inspection is pending the submission and approval of the revised plan.
- F. Super Liquor II, 4080 S. Paradise Rd.:** A CPH inspection resulted in the need to apply for a remodel due to the lack of a mop sink. SNHD Regulations state that at least one service sink or one curbed cleaning sink equipped with a floor drain directly connected to sewer shall be provided for the cleaning of mops and the disposal of liquid waste. The CPH was approved with the stipulation to install a mop sink within 60 days.
- G. Wingstop, 2411 S. Sahara Ave.:** A final permitting inspection for a new Wingstop inside Palace Station was conducted. The new restaurant took over the space that was previously permitted as Salud in the food court area. The permit was approved with stipulations to properly install the soda machine, wrap the soda lines, and replace wooden cabinetry in a wet zone.
- H. Zhong He Ginseng and Herbs, 3417 S. Jones Blvd.:** A final permitting inspection was conducted for a new food processing permit. Violations included: gaps around the entrance doors; equipment that did not meet the NSF/American National Standards Institute (ANSI) standards for sanitation; and inadequate lighting in the ware washing area. SNHD Regulations require that openings are sealed to prevent the entry of pests, that equipment meets the NSF/ANSI standards for sanitation, and that lighting in ware washing areas is at least 50 foot-candles. The permit was approved with stipulations.
- I. French Crepes, 7425 S. Eastern Ave.:** A final permitting inspection was conducted at the facility which was previously a tea café. Although the new owner did not change or remodel any of the existing fixtures, it was noted that the previously existing laminate countertop did not meet the requirements to be used as a crepe

station. SNHD Regulations require that food zone materials meet the material and construction requirements of NSF/ANSI Standard 2 for safety, durability, and cleanability. The operator plans to replace the laminate preparation area with a stainless-steel table. The permit was approved with stipulations.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Total Operation Inspections	248	182	↓	3,799	2,810	↓
Complaint Investigations	9	8	↓	177	119	↓
Inactive Body of Water Surveys	2	1	↓	25	57	↑
COVID Compliance Surveys		11			308	
Total Program Services Completed	259	202	↓	4,001	3,294	↓

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 3

1. Aquatic Health Operations

- A. **Chateau Calais, 975 Seven Hills Dr.:** Routine inspections conducted for the pool and spa resulted in a written compliance schedule since neither pump met certification standards set forth in the SNHD Aquatic Facilities Regulations. The motors were not matched to the specification standards of each pump. Failure to maintain a pump and motor with matching horsepower can result in the system flow being inaccurately calculated. This can lead to inadequate water filtration. The operator was given 30 days to make corrective actions and achieve compliance. The operator replaced both motors. The pool and spa remain management closed at this time and no further action is required.
- B. **Mirage, 3400 S. Las Vegas Blvd.:** A survey was performed with facility management to address visibility concerns arising from the lifeguard staffing plan. During the visit, the inspector found two blind spots affecting two different lifeguard stations. Blind spots can prevent lifeguards from being able to identify and respond to a bather in distress. Modifications to lifeguard placement were recommended to mitigate the blind spots. Management has taken these recommendations and is in the process of updating their lifeguard staffing plan for resubmission.
- C. **EOS Fitness, 7070 S. Durango Dr.:** Staff responded to a complaint regarding the pool having a foul smell. During the investigation, no unusual odors were present at the aquatic venue or the indoor enclosure. Management stated that a plumbing line had been clogged in the pump room and the smell of chlorine was more noticeable then but has since been abated by the service company. All the equipment appeared to be appropriately installed and functioning normally. Water quality test results confirmed chlorine disinfectant at 5 ppm which is compliant with SNHD Regulations. The complaint was not substantiated.
- D. **Hampton Inn Las Vegas Summerlin, 7100 Cascade Valley Ct.:** Annual routine inspections conducted concurrent with CPH inspections resulted in written compliance schedules. Both aquatic venues were closed by management upon arrival. Violations in need of correction included incorrect signage, faded depth

markers in the pool, and severely chipped plaster in the spa. Additionally, cyanuric acid levels exceeded 100 ppm in the spa, which is an IHH as it reduces the efficacy of the disinfectant. Facility management will keep the enclosure closed until all compliance items are corrected and verified by SNHD staff. Reinspections are still pending.

- E. Staff attended Legionella cross training conducted by Senior Environmental Health Specialist, Robert Cole. Staff received instruction on water sample collection. A total of six water samples were collected, packaged with a completed chain of custody form, and mailed to the laboratory for testing.

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

Aquatic Health Plan Review	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Total Pre-Permitting Services	537	569	↑	3,281	5,014	↑
New Project Submissions	99	78	↓	693	512	↓
Released Projects	70	72	↑	596	556	↓
Total Projects Currently in Plan Review*		361				

*This information was not reported in March 2020.

2. Aquatic Health Plan Review:

- A. **La Quinta Inn, 7101 Cascade Valley Ct.:** A final remodel inspection was conducted for the spa to evaluate resurfacing of the interior finish. The installation was acceptable, and the remodel was approved; however, staff determined that the flow of the hydrotherapy jet pump exceeded the maximum rated flow of the associated suction outlet covers. The jet pump was disabled and remains disabled pending corrective action.
- B. **Corona Del Sol, 4700 E. Charleston Blvd.:** A final remodel inspection to evaluate installation of a filter and valves in the West Pool was conducted. Although the remodel was approved, the cyanuric acid level in the pool was greater than the maximum allowable level of 100 ppm. The pool remains closed until SNHD receives evidence that the cyanuric acid level in the pool has been reduced.
- C. **Nevada State College, 1300 Nevada State Dr.:** A pre-plaster inspection of the Student Village Pool conducted on December 15, 2020, did not pass due to issues with the barrier, area lighting, and pool steps. The issues with the barrier and area lighting were corrected and the pool contractor applied for a waiver for the issues with the pool steps. The waiver was approved on March 4, and the pre-plaster reinspection was approved the same day. The pool contractor is approved to continue with construction.
- D. **Twain Apartments, 3150 W. Twain Ave.:** A pre-plaster reinspection for the pool failed due to multiple repeat violations including pool access gates not self-closing, windows in the pool barrier capable of opening more than four inches, a building emergency egress door exiting into the pool area, and missing handholds at the water feature. A second reinspection was conducted and passed with minor follow-up items that will be confirmed at the final inspection.
- E. **Los Verdes, 4801 S. Torrey Pines Dr.:** Final remodel inspections for the West and East Pools for installation of new chemical feed systems were conducted. The chemical feed systems were correctly installed and functional. The remodels were

approved; however, staff noticed that the decks for both pools had been resurfaced without the installation of required "No Diving" markers. The facility was given a one-year compliance schedule to add the missing markers to both pool decks.

- F. **Allanza at the Lakes, 8600 Starboard Dr.:** A final remodel inspection for the Office Pool for replacement of the pool area barrier was conducted. The remodel was not approved due to portions of the barrier not meeting the required six-foot height due to elevation changes. The contractor made the necessary corrections to the barrier and the reinspection was approved.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff continued to train seven Environmental Health Specialists (EHSs) in the Food Operations Program.
2. RSO staff met by WebEx to provide a presentation to Small Business Development Center (SBDC) representatives regarding cottage foods on March 15.
3. Staff attended the Consumer Food Safety Education Virtual Conference on March 10 through 12.
4. Staff participated in the National Environmental Health Association (NEHA) Food Safety Committee meeting on March 18.
5. RSO 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; translation assistance for the Vector Control Office, translation assistance with COVID-19 documents; mitigation and outreach to the regulated community regarding COVID-19 mandates; the 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; Real Water pediatric hepatitis investigation; and the Incident Command System (ICS) COVID-19 Safety Officer role.
6. Staff provided voluntary food establishment requested training in Spanish for six staff at Mariscos Playa Escondida at 1203 E. Charleston Blvd. on March 2.
7. 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, nine other HACCP plans, fifteen waivers, and one operational plan in review.
8. Special Processes staff provided guidance to Food Operations, Industry, and Cottage Food Operators regarding label requirements. There are currently thirty-nine (39) facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Facility Label Review Submissions	5	22	↑	69	122	↑
Facility Label Review Releases	5	15	↑	61	105	↑
Number of Labels Approved	27	290	↑	780	1,612	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Mar. 2020	Mar. 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	2	0	↓	7	4	↓
2-Barrier ROP Releases	0	0	→	7	5	↓
Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	0	6	↑
Other Special Processes Releases	0	0	→	2	2	→

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

Waivers & Operational Plans Review	Mar. 2020	Mar. 2021		FY 19-20	FY 20-21	
Waiver Review Submissions	2	5	↑	5	15	↑
Waiver Review Releases	0	4	↑	4	11	↑
Operational Plan Submissions	0	0	→	1	1	→
Operational Plan Releases	0	0	→	1	1	→

CDS/hh