



Memorandum

Date: June 24, 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	May 2020	May 2021		FY 19-20	FY 20-21	
Routine Inspections	857	1,843	↑	18,293	19,157	↑
Reinspections	73	128	↑	1,556	1,505	↓
Downgrades	68	161	↑	1,488	1,467	↓
Closures	1	17	↑	127	154	↑
Special Events	0	61	↑	695	197	↓
Temporary Food Establishments & Tasting Event Booths	0	142	↑	4,557	478	↓
TOTALS	999	2,352	↑	26,716	30,448	↑

1. Enforcement Actions and Investigations:

- A. **Fremont St.:** On May 1, staff conducted joint complaint investigations for unpermitted food vending with City of Las Vegas Business License. There were no unpermitted food vendors found at the time. No food or equipment was confiscated.
- B. **Snowballs, 439 Rock Quarry Way:** On May 4, the unit was closed for several Imminent Health Hazards (IHHs), no potable water, no hot water, and no power. The inspector documented 16 demerits. The unit was plugged into the shore power of a residence without sufficient power to supply hot water at any sink or power to the water pump. A garden hose was being used to fill the potable water tank. Other violations included: mobile vendor operating outside parameters of permit; mobile unit parked, operating in residential area in a driveway, prepared syrups stored in the unit overnight, no sanitizer solution, and no soap at the hand sink. Customers

were being served and the unit was immovable on jack stands with two boots on the wheels. The operator stated that the unit is parked at the residence overnight and drains wastewater into a sink in the residence. The unit must be reinspected at its approved commissary to verify proper access is provided, as well as, drain and fill the clean water tank to verify potable water was obtained from an approved source. The unit remains closed at this time.

- C. **Espiga De Oro Bakery, 2510 E. Lake Mead Blvd.:** On May 11, the facility was closed for an IHH, gross unsanitary conditions with a pest infestation. The inspector documented 12 demerits. The facility remains closed at this time.
- D. **Distill Tavern #1, 10820 W. Charleston Blvd.:** On May 11, the facility was closed for an IHH, no hot water. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on May 11.
- E. **Yunnan Garden, 3940 Schiff Dr.:** On May 12, the facility was closed for an IHH, pest infestation. The inspector documented 19 demerits. The facility was reinspected and reopened with three demerits on May 14.
- F. **Granello Bakery, 5045 W. Mardon Ave.:** On May 12, the facility was closed for an IHH, pest infestation. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on May 15.
- G. **Shawn's Puffy Tacos, 3850 W. Desert Inn Rd.:** On May 13, a complaint was investigated alleging that the unit was operating without a valid health permit. The investigation resulted in a closure for inadequate refrigeration and operating without a health permit. The unit was actively operating at 8359 W. Sunset Road serving customers in the parking lot of an office plaza even though the unit failed a Plan Review inspection conducted on May 4. The unit had approximately 30 pounds of raw beef measuring between 50°F and 51°F stored in a cooler designed for packaged non-Time/Temperature Control for Safety (TCS) beverages only. Also, the only handwash sink observed was completely blocked and inaccessible. A Cease and Desist Order was issued until a valid health permit was obtained. A subsequent Plan Review inspection was conducted on May 20, and the unit was approved to stock and operate.
- H. **Snowie Paradise Mobile, 4181 W. Pioneer Ave.:** On May 13, the unit was closed for an IHH, no hot water. The inspector documented 17 demerits. The water pump/heater was unplugged, and the operator was selling food. After the pump was plugged in, water temperature only measured 81°F. Other violations included: items being stored in the 3-compartment sink basins; open employee beverage stored above an open bag of ice intended for customer consumption; hand sink not stocked appropriately; and exterior door propped open allowing an entry point for vermin. The unit was reinspected and reopened with zero demerits on May 14.
- I. **Vegas Dessert Box Portable Unit for the Service of Food (PUSF), 6890 N. Hualapai Way:** On May 13, the unit was closed for IHHs, no potable water and wastewater leaking onto the ground. The inspector documented 13 demerits. The potable water tank was empty, and a wastewater overflow outlet was installed. The wastewater tank was full and overflowing onto the ground. Other violations included: access to the hand sink blocked by a refrigeration unit; staff using water from gallon sized jugs to wash hands in the 3-compartment sink; and person-in-charge (PIC) not available at time of inspection. The operator was required to modify the fire suppression system and contact the fire department for an inspection and process a remodel for the addition of a two top gas burner and deep fryer. The unit's remodel inspection was conducted on May 26. The unit was reinspected and reopened with zero demerits on May 27.

- J. Grimaldi's Pizzeria, 750 S. Rampart Blvd.:** On May 16, the facility was closed for an IHH, no hot water. The inspector documented 25 demerits. The facility was reinspected and reopened with six demerits on May 19.
- K. Dam Roast House, 554 Nevada Way:** The facility was carrying local honey that was produced at a residence in Boulder City. The producer did not have a certificate to produce honey from the Nevada Department of Agriculture. The inspector placed 35 jars of honey on hold on April 30, since the food was received from unapproved food sources and/or prepared in an unpermitted location. The inspector returned on May 17, with a destruction order to destroy the honey.
- L. Western Little League Annual Itinerant High-Risk (AIHR), 7400 Peak Dr.:** On May 18, the facility was closed for an IHH, lack of a hand wash station. The inspector documented 17 demerits. Active food handling of raw food products was occurring. Other violations included: hand wash station not properly setup and used during open food handling; soap and disposable towels not available; no wastewater basin; multiple chemical spray bottles unlabeled in the storage unit; complete absence of sanitizer solution; PIC not present at time of operation; and operators unable to demonstrate or convey basic food safety knowledge. Prior to conducting a reinspection, the operators will be required to attend a Food Safety Assessment Meeting (FSAM). Also, anyone involved in food handling must obtain Food Handler Safety Training cards. The facility remains closed at this time.
- M. A1 Mobile Catering LLC #18, 439 Rock Quarry Way:** On May 25, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 17 demerits. Ambient temperature of the unit's only refrigerator measured 48-51°F. Other violations included: multiple TCS foods held in temperature danger zone; food handler observed cooking under a hood that is not turned on; no sanitizer was setup during active food preparation; and multiple overhead ventilation windows were open without screens installed allowing an entry point for vermin. The facility was reinspected and reopened with three demerits later that day.
- N. Kabob Korner, 730 E. Flamingo Rd.:** On May 26, the facility was closed for two IHHs, excessive demerits and lack of adequate handwashing facilities. The inspector documented 17 demerits. The facility was reinspected and reopened the next day with zero demerits.
- O. Taqueria Casa Del Pastor PUSF, 530 N. Las Vegas Blvd.:** On May 27, the facility was closed for two IHHs, lack of potable water and sewage not disposed of at an approved commissary or servicing depot. The inspector documented 21 demerits. A non-drinking water/potable water hose was used to fill the freshwater tank and the garden hose was cross connected to an adjacent tire shop water line, which led to a soiled water barrel. A large pool of wastewater was found under the unit with excessive grease build-up in the parking lot. The operator provided a service contract start date of May 28, with Desert Oil Collection for wastewater service. Desert Oil Collection is not a permitted liquid waste hauler with SNHD, and no service agreement could be provided for the past year; the commissary contract on file with the Burrito Factory expired on May 2, 2019. Other violations included: harborage point for vermin; no way to verify how long food has been left out when using time alone as a public health control; chlorine sanitizer bucket outside used for juice station with chlorine concentration level of 10 parts per million (ppm); and ceiling windows had no screens. The facility was required to provide a valid contract with an approved commissary, a potable water hose with appropriate backflow device for filling potable water at the commissary and to flush and sanitize the potable water tank prior to refilling. SNHD's Solid Waste department also required the operator to clean the area due to improper

waste disposal. The facility was reinspected and reopened with zero demerits on May 28.

- P. **Pollos Culiacan #2 PUSF, 1250 E. Tropicana Ave.:** On May 28, the facility was closed for an IHH, no potable water. The inspector documented 18 demerits. The facility was reinspected and reopened with zero demerits on June 1.
- Q. **Sugarbowl Concessions Mobile, 439 Rock Quarry Way:** On May 29, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 20 demerits. The make table unit measured between 49F- 52.5°F and the upright reach-in unit measured between 44°F - 45°F. Other violations included: multiple TCS foods observed in the temperature danger zone; green detergent bucket without a label used to store chlorine sanitizer solution; in use cutting boards stained, deeply grooved, and no longer smooth and easily cleanable; the only sanitizer bucket with chlorine solution measured less than 50 ppm concentration; green bucket with sanitizer solution stored in the only hand sink; upright reach-in unit is being used to cool TCS foods that are cooked on the mobile unit when the refrigerator is not designed for cooling TCS food; and operators not posting "A" grade card from the last routine inspection. While conducting a file review, the inspector noted that the unit was initially approved as a trailer, and the unit that was inspected was a truck. A Cease and Desist Order was issued until a new health permit for the truck has been obtained. The facility remains closed at this time.
- R. Staff closed 16 unpermitted food vending complaint investigations.

2. **Foodborne Illness Investigations:**

- A. **Palazzo Paiza Club Restaurant, 3325 S. Las Vegas, Blvd.:** On May 18, staff responded to multiple reports of illness. The investigation resulted in an A grade.
- B. **Buffalo Wild Wings, 6640 N. Durango Dr.:** On May 21, staff responded to multiple reports of illness. The investigation resulted in an A grade.
- C. **Caesar's Gordon Ramsey Restaurant, 3570 S. Las Vegas Blvd.:** On May 21, staff responded to multiple reports of illness. Staff observed multiple risk factors that could lead to illness including improper cooling and processes that could lead to cross contamination. The investigation resulted in a C downgrade. The restaurant passed their reinspection on May 25 and returned to an A grade.
- D. **Lawry's Prime Rib Restaurant, 3570 S. Las Vegas Blvd.:** On May 27, staff responded to multiple reports of illness. The investigation resulted in an A grade.

3. **Onsite Intervention Training:**

- A. Onsite Intervention Training was held with the following facilities: Nongmai Thai-French Restaurant, 3655 S. Durango Dr. and Mi Pueblo Taco Shop Restaurant, 1920 N. Decatur Blvd.

II. **SOLID WASTE AND COMPLIANCE PROGRAMS**

ENVIRONMENTAL HEALTH Solid Waste Management Authority (SWMA) Illegal Dumping Complaints and Hearing Officer Process – Fiscal Year Data

Illegal Dumping and Hearing Officer Process	May 2020	May 2021		FY 19-20	FY 20-21	
Notices of Violations (New & Remails)	0	6	↑	94	61	↓
Adjudicated Hearing Cases	0	3	↑	77	85	↑
Total Cases Received	81	93	↑	1,402	1,131	↓
Total Cases Referred to Other Agencies	32	10	↓	230	194	↓
Hearing Penalties Assessed	\$0	\$1,500	↑	\$76,625	\$71,350	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	May 2020	May 2021		FY 19-20	FY 20-21	
Inspections	0	278	↑	2,393	3,143	↑

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

Underground Storage Tanks	May 2020	May 2021		FY 19-20	FY 20-21	
Compliance Inspections	2	92	↑	589	1,080	↑
Final Installation/Upgrade/Repair Inspections	5	4	↓	65	62	↓
Closure Inspections	1	1	→	11	13	↑
Spill Report Investigations	0	1	↑	7	6	↓
Reinspections	0	0	→	0	0	→

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

Permitted Disposal Facilities	May 2020	May 2021		FY 19-20	FY 20-21	
Inspections	0	22	↑	176	208	↑
Reinspections	0	0	→	26	13	↓

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued** – K & M Diversified-Hacienda (RC); Lunas Construction Clean Up (MRF-Mod); and Western Elite Transfer Station (TS)
- 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 (6) and Materials Recovery Facility (1)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in June:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	May 2020	May 2021		FY 19-20	FY 20-21	
Asbestos Permits Issued	60	56	↓	770	902	↑
Revised Asbestos Permits Issued	2	3	↑	36	35	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	May 2020	May 2021		FY 19-20	FY 20-21	
Tentative Maps-Received	9	26	↑	200	226	↑
Tentative Maps-Lot Count	1,006	1,654	↑	12,929	18,789	↑
Final Maps-Received	26	28	↑	297	276	↓
Final Maps-Lot Count	1,453	1,033	↓	12,674	14,679	↑
Final Maps-Signed	15	24	↑	233	245	↑
Final Maps (Signed)-Lot Count	865	1,474	↑	10,691	12,323	↑
Improvement Plans-Received	25	19	↓	275	257	↓
Improvement Plans-Lot Count	1,267	627	↓	12,109	14,814	↑
Expedited Improvement Plans-Received	4	0	↓	48	17	↓
Expedited Improvement Plans-Lot Count	181	0	↓	2,926	1,367	↓
Fees Paid	\$34,744	\$13,081	↓	\$423,360	\$465,799	↑

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

Individual Sewage Disposal Systems	May 2020	May 2021		FY 19-20	FY 20-21	
Residential ISDS Permits	8	11	↑	100	110	↑
Commercial ISDS Permits	0	0	→	10	4	↓
Commercial Holding Tank Permits	1	0	↓	25	13	↓
Residential Tenant Improvements	20	21	↑	305	297	↓
Residential Certifications	0	0	→	12	7	↓
Compliance Issues	2	3	↑	61	93	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	May 2020	May 2021		FY 19-20	FY 20-21	
Public Water System Sanitary Surveys	0	0	→	44	36	↓
Public Water System Violations	19	3	↓	72	49	↓
Public Water System Complaints	0	0	→	1	0	↓

2. Safe Drinking Water Activity:

- A. One *coliform*-present sample event was reported. All original and repeat samples were *Escherichia coli*-absent.
- 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. Staff attended multiple 4-hour Accela tailoring sessions.
- D. Staff have notified systems about their required triennial sanitary surveys. 29 systems have not scheduled their surveys and 20 systems are scheduled.

- E. **Apex Regional Waste Management Center (NV0000379):** The system's team reported their Level 1 Treatment Technique assessment and corrective actions on time by May 24. That assessment was triggered after two of the system's April 2021 water samples were coliform positive, *Escherichia coli*-negative.
- F. **Aravada Springs (PWS NV0004140):** A water system plan has not yet been approved. The project has received two denials from the Nevada Department of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW). Usually two denials trigger a project being cancelled to avoid a hearing with the Professional Engineer's (PE) Board.
- G. **Camp Lee Canyon (PWS NV0005009):** The system reported their Level 2 Treatment Technique corrective actions on time by May 13. That assessment was triggered after two of the system's January 2021 water samples were coliform positive, *Escherichia coli*-positive. Corrective actions included installing a new chemical feed pump, improving the tank overflow design, and getting a tank roof inspection. The system's Tier 1 Public Notification was rescinded on May 10.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	May 2020	May 2021		FY 19-20	FY 20-21	
West Nile Virus Surveillance Traps Set	708	364	↓	3,470	2,108	↓
West Nile Virus Surveillance Mosquitoes Tested	20,435	2,358	↓	38,426	15,941	↓
West Nile Virus Surveillance Submission Pools Tested	942	183	↓	2,607	1,303	↓
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	11	0	↓	145	35	↓
Elevated Blood Level Home Investigations	0	1	↑	5	5	→
Public Accommodations Inspections	1	0	↓	0	352	↑
Public Accommodations SB4 Inspections	0	46	↑	0	690	↑
Public Accommodations Complaints	10	5	↓	0	128	↑
Mobile Home/Recreational Vehicle Park Inspections	8	0	↓	0	183	↑
Mobile Home/Recreational Vehicle Park Complaints	2	0	↓	0	19	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data						
Special Programs	May 2020	May 2021		FY 19-20	FY 20-21	
School Food Facility Inspections	0	55	↑	596	326	↓
School Food Facility Complaints	0	0	→	11	0	↓
School Facility Inspections	1	51	↑	714	445	↓
School Facility Complaints	0	0	→	40	3	↓
Child Care Facility Inspections	11	13	↑	245	283	↑
Child Care Facility Complaints	1	3	↑	27	18	↓
Body Art Facility Inspections	0	55	↑	477	339	↓
Body Art Facility Complaints	0	1	↑	19	15	↓
Body Art Artist Special Event Inspections	0	0	→	167	2	↓
Total Program Services Completed	13	178	↑	2,296	1,431	↓

1. Schools:

- A. Crestwood Elementary School, 1300 Pauline Way:** During a routine inspection on May 11, staff observed several major trip hazards on the walkway between the cafeteria and classrooms. The hazards extended approximately ten feet in distance to include a large hole and crumbled, cracked, lifted, and lumpy asphalt. School staff reported that a work order had been submitted over a month ago. The section has been cordoned off with orange cones. The report was forwarded to Clark County School District (CCSD) Risk Management for their information and action. Staff will follow-up at the beginning of the next school year to verify that the needed repairs have been completed.
- B. Cheyenne High School, 3200 W. Alexander Rd.:** During a routine inspection on May 21, staff found that the student snack bar had signs of infestation from insects and rodents and the isolation room had an active insect infestation. Facility staff were directed to begin adequate pest control.

2. Child Care:

- A. Shadow Hills Baptist Church Daycare, 7851 Vegas Dr.:** On May 19, staff investigated reports of gastrointestinal illness at the school. The facility was in compliance with keeping records of illness, notifying the SNHD Office of Epidemiology and Disease Surveillance (OEDS) of additional child and staff absences for gastrointestinal symptoms, the cleanup process for emetic events within the facility, and excluding ill persons from the facility. However, the disinfectant being used to cleanup emetic events is not effective in killing the norovirus pathogen. The operator was encouraged and receptive to switching to a disinfectant from the Environmental Protection Agency's (EPA) list of products effective against norovirus.
- B. Pinecrest Academy Sloan Canyon Pre-K, 675 Dale Ave:** On May 21, staff responded to a complaint alleging that the facility lacked adequate drinking water. A parent stated that they were told that no water is provided to the children because the daycare does not have access to water and the children must bring enough water with them for the day. During the investigation, the PIC stated that the daycare does not provide water to the children and that the parents of the children must provide enough for the day because there is no way for the facility to refill water bottles. The

PIC was not aware that a bottle refill station was available for use in the hallway outside of the classroom. The PIC verified that a child had come to class without a water bottle and the parent had to secure one because the facility refused to provide one. Staff advised the PIC that SNHD Regulations require drinking water be available to children at all times. The complaint was verified.

- C. **Kinder Prep Academy, 5695 N. Rainbow Blvd.:** During a Change of Permit Holder (CPH) inspection, staff identified a soft play structure that was not in compliance with current standards. On May 24, at the request of the new permit holder, staff surveyed the existing playground to identify steps that could be taken to bring the equipment into compliance. Conditions not in compliance were metal structure exposed without soft fixtures for protection, missing bolts on slide and anchoring, stress fractures, inadequate surfacing, and weathered fabric strapping. The structure was taken out of use and the operator was given a list of repairs with a compliance schedule. Staff will continue to work with the owner to mitigate the hazards identified.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data						
	May 2020	May 2021		FY 19-20	FY 20-21	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	0	0	→	52	8	↓
Total Pre-Permitting Services	1,041	1,252	↑	14,034	16,297	↑
New Project Submissions	87	240	↑	2,825	2,718	↓
Released Projects	109	218	↑	2,821	2,911	↑
Total Service Requests Currently in Pre-Permitting	1,401	1,266	↓			

1. Enforcement Actions and Investigations:

- A. **Buffalo Wild Wings, 65 Horizon Ridge Pkwy.:** Staff conducted a survey at a beverage service station and found that the hand sink and soda machine drain to a pump. SNHD Regulations require that equipment drain by gravity into the sewer system, but pumps are sometimes utilized when a sewer connection is not readily available. After researching the facility file, staff determined that the pump had been previously approved with a waiver but was missing the required audible and visual alarms. The alarms are required to notify facility staff to discontinue use of the plumbed equipment if the pump fails. The facility is working to install the alarms but have run into delays obtaining the equipment. A follow-up survey will be conducted once installation is complete.
- B. **UFC FIT Centennial Child Care, 5661 Centennial Center Blvd.:** A final permitting inspection of a new childcare facility resulted in failure due to insufficient hot water. Hot water at the hand sinks reached 75°F but SNHD Regulations require a minimum of 90°F. The applicant made the necessary corrections by replacing the water heater. A reinspection was conducted, and the permit was approved.
- C. **Focus Energy Food Processing, 3140 Polaris Ave.:** Plans submitted for a new processing plant were not approved due to the lack of a grease interceptor and no plumbing plans indicating the location of floor sinks. SNHD Regulations require grease interceptors at food establishments that generate grease that could enter the

sewer system and complete plumbing plans for Plan Review submittals on new facilities. The applicant was referred to the appropriate sewer agency to apply for permits to install a grease interceptor. Submission and approval of the plumbing plans is still pending.

- D. Honey’s, 3750 S. Valley View Blvd.:** A final permitting inspection resulted in failure for an IHH, insufficient hot water at the 3-compartment sink. SNHD Regulations require hot water at 3-compartment sinks to reach 120°F. The owner is working to correct the violations and a reinspection is still pending.
- E. William E. Ferron Elementary School; 4200 Mountain Vista St.:** Final remodel inspections were conducted for two new buildings housing new classrooms, a multi-purpose room, and a kitchen. The classrooms and multi-purpose room were approved to stock and operate, with only minor cosmetic violations observed. The new school kitchen was not approved because multiple milk coolers and the convection ovens were not installed. The PIC stated that the wrong oven had been sent. Before the kitchen permit can be approved, all food equipment must be installed, and cold holding equipment must demonstrate the ability to hold potentially hazardous foods at 41°F or below. The final inspection is still pending.
- F. Resorts World, 3000 S. Las Vegas Blvd.:** Permitting inspections continue weekly for this new facility as their opening date is June 24. Pre-final and final permitting inspections have been focused on venues located on the casino floor. Inspections include Starbucks, The Kitchen, Suns Out Buns Out, Crystal Bar, service bars, High Limit bar, and Baccarat bars. Violations have been minor, such as the need for additional lighting or sealing equipment, and some items require follow-up such as reach-in coolers not operating properly or dish machines not setup. There is a total of 192 permits, with 52 completed and approved and 140 still pending.

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	May 2020	May 2021		FY 19-20	FY 20-21	
Total Operation Inspections	360	349	↓	4,139	3,472	↓
Complaint Investigations	9	13	↑	199	153	↓
Inactive Body of Water Surveys	1	0	↓	28	57	↑
COVID Compliance Surveys					349	
Total Program Services Completed	370	362	↓	4,366	4,031	↓

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 6

1. Aquatic Health Operations

- A. Sandpiper Apts., 4650 W. Oakey Blvd.:** Staff investigated a complaint alleging a green pool. The pool was management closed. Water in the pool was visibly green and partially drained. The Assistant Manager explained that the qualified operator was in the process of repairing the circulation pump and draining the pool. The complaint was valid, but the facility was proactively making repairs. Photos of the drained pool were received from the qualified operator in the timeframe specified. No further action is required at this time.

- B. Ensemble II, 2775 W. Agate Ave.:** Routine inspections for the pool and spa resulted in a written compliance schedule. The automated chemical feed equipment was not properly installed with two means of electrical interlock. A two-level interlock system is required by SNHD Regulations to prevent accidental release of chlorine gas by the automated chemical feed equipment. One electrical interlock was provided by the internal float valve included with the automated system; however, the chemical feed controller was incorrectly connected to the underwater light ground fault circuit interrupter (GFCI) and would be rendered inoperable if the GFCI for the underwater lights tripped. During the inspection, the operator reconnected the chemical controller to a separate GFCI. Staff instructed the operator to connect the automated disinfection system to power at the circulation pump GFCI to avoid a chemical release hazard. The permit holder was given 30 days to comply and staff are awaiting verification of the corrective action.
- C. Bermuda Terrace Apts. Pool, 9850 Bermuda Rd.:** A routine inspection for the pool resulted in an immediate closure for an IHH, no GFCI installed for the underwater lights. Failure to maintain a functional GFCI can result in an electrical shock hazard to swimmers. Corrective actions were verified at a reinspection one week later.
- D. La Quinta Inn, 4288 N. Nellis Blvd.:** A routine inspection conducted on the pool resulted in immediate closure for an IHH, cyanuric acid level exceeded 100 ppm. Elevated cyanuric acid levels can reduce the effectiveness of chlorine as a disinfectant. The venue was approved for operation following a reinspection.
- E. Spyglass Hill Apts., 8780 W. Nevso Dr.:** A routine inspection was conducted on the management closed spa. The inspector noted that all circulation, disinfection, and filtration equipment were not operating, which is an IHH. Failure to continuously operate disinfection and filtration equipment can lead to cloudy and/or dirty water and chemical imbalances which encourages the growth of bacteria and algae. Disinfectant levels in the spa were measured at 0 ppm chlorine, which is also an IHH and can lead to the spread of disease. Facility management will keep the spa closed until all compliance items are corrected and a full reinspection is conducted and approved by SNHD.
- F. Circa Resort Stadium Swim, 8 Fremont St.:** A CPH inspection resulted in a closure for two of six aquatic venues due to inadequate lifeguard supervision. Staff observed distracted lifeguard staff and a clear lack of managerial control. Two lifeguards were engaged in a conversation with one another for several minutes, with their backs turned to their assigned surveillance zones and multiple bathers were in the zones. The two venues reopened with the stipulations that active managerial control was restored. The responsible parties were also required to attend a supervisory conference with SNHD Aquatic Health staff. Representatives from the facility met with SNHD supervision less than a week later to discuss the importance of maintaining lifeguard supervision. Also discussed were methods management would use to ensure improved lifeguard performance within their assigned zones.

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

Aquatic Health Plan Review	May 2020	May 2021		FY 19-20	FY 20-21	
Total Pre-Permitting Services	588	560	↓	4,505	6,471	↑
New Project Submissions	38	70	↑	796	674	↓
Released Projects	59	77	↑	724	601	↓
Total Projects Currently in Plan Review	947	517	↓			

2. Aquatic Health Plan Review:

- A. Turnberry Tower West, 322 Karen Ave.:** A pre-plaster inspection was conducted for new construction of the pool to replace an existing pool that had cracked and was leaking. During the inspection several issues were observed including doors labeled as emergency exits forming a part of the pool enclosure, no area lighting, amenities located inside the pool area which the facility would like to keep accessible even when the pool area may need to be closed, and residents walking dogs through the pool area. The pre-plaster inspection was not approved, and the facility was instructed to address the barrier and area lighting issues. A reinspection is still pending.
- B. Cliff Shadows Homeowners Association (HOA), 3400 Cliff Shadows Pkwy.:** A final remodel inspection was conducted for the South Spa for installation of new chemical feed equipment. The final inspection was not approved due to a flow switch installed in a location that would not disable the chemical feed equipment during routine backwash of the filter. The flow switch is part of the interlock system which prevents hazardous chemical release when the chemical feeder is not shut off during backwash. The flow switch was relocated to an acceptable position and the remodel was approved upon reinspection.
- C. Elysian at Tivoli Apartments, 8791 Alta Dr.:** Pre-plaster inspections for the pool and spa were not approved due to inadequate area lighting, latching hardware installed less than 42" from finished floor, a window forming part of the enclosure capable of opening to a width of 12', and area landscaping and decking not completed at the time of inspection. A reinspection is still pending.
- D. Holiday Inn Express Mesquite, 1030 W. Pioneer Blvd.:** A final remodel inspection was conducted for the East Pool for replacement of the heater. The heater installation was approved; however, chlorine tablets were found in all skimmer baskets and cyanuric acid levels were greater than 100 ppm. SNHD Regulations require use of an installed chemical feeder to introduce disinfectant to the recirculation system of the pool. To remain open, the pool operator immediately removed the chlorine tablets. The permit holder was given ten days to correct the cyanuric acid levels and get an approved reinspection.

VII. REGULATORY SUPPORT

- 1. Regulatory Support Office (RSO) staff continued to train four Environmental Health Specialists (EHSs) in the Food Operations Program and welcomed four new staff on May 10 (Aldo Ayala, Josh Barton, Daniel Rakita, and Luz Diaz-Ontiveros).
- 2. RSO staff completed paid training for ten Spanish-speaking staff at Quality Food Service on May 8.
- 3. Staff attended HAZWOPER refresher training on May 11.

4. RSO staff participated in National Association of County and City Health Officials (NACCHO) Mentorship Program meetings with mentees, including an in-person site visit May 11 through 13.
5. Staff prepared for, underwent, and successfully passed an audit of the Food and Drug Administration (FDA) Voluntary National Retail Food Regulatory Program Standards (VNRFRPS) Standard 2, Trained Regulatory Staff on May 24 and 25.
6. RSO staff participated in or performed the following activities: Risk Factor Study data collection and report; Food Safety Culture Study preparation; assessment of EHS standardization candidates; translation assistance with updated COVID-19 documents; mitigation and outreach to the regulated community regarding updated COVID-19 mandates; Retail Food Program Standard 2 Self-Assessment; presentation of a Hazard and Critical Control Point (HACCP) Writing Course; assist Food Handler Card program with assessment of curriculum for prospective outside trainer agreements; and the Real Water pediatric hepatitis investigation.
7. Special Processes staff met with various operators in a virtual setting via phone calls and WebEx meetings regarding submission of waivers, operational plans, and HACCP plans. There are currently seven cook chill/sous vide plans, six 2-barrier plans, ten other HACCP plans, nineteen waivers, and four operational plans in review.
8. Special Processes staff provided guidance to Food Operations, Industry, and Cottage Food Operators regarding label requirements. There are currently 43 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	May 2020	May 2021		FY 19-20	FY 20-21	
Facility Label Review Submissions	1	16	↑	72	158	↑
Facility Label Review Releases	2	16	↑	65	137	↑
Number of Labels Approved	28	160	↑	878	2,054	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

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

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

Waivers & Operational Plans Review	May 2020	May 2021		FY 19-20	FY 20-21	
Waiver Review Submissions	0	2	↑	5	19	↑
Waiver Review Releases	0	0	→	5	10	↑
Operational Plan Submissions	0	0	→	1	4	↑
Operational Plan Releases	0	0	→	2	1	↓

CDS/hh