



# Memorandum

**Date:** August 26, 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*

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**Subject:** Environmental Health Division Monthly Report

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## I. FOOD OPERATIONS PROGRAM

### ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	July 2020	July 2021		FY 20-21	FY 21-22	
Routine Inspections	1,945	1,903	↓	1,945	1,903	↓
Reinspections	156	184	↑	156	184	↑
Downgrades	128	184	↑	128	184	↑
Closures	8	28	↑	8	28	↑
Special Events	0	34	↑	0	34	↑
Temporary Food Establishments & Tasting Event Booths	3	129	↑	3	129	↑
<b>TOTALS</b>	<b>2,240</b>	<b>2,462</b>	<b>↑</b>	<b>2,240</b>	<b>2,462</b>	<b>↑</b>

#### 1. Enforcement Actions and Investigations:

**A. Queen Tacos Portable Unit for the Service of Food (PUSF), 3130 N. Rainbow Blvd.:** On July 2, the unit was closed for an Imminent Health Hazard (IHH), lack of potable water. The operator was using a non-food grade garden hose to fill the unit's freshwater tank onsite. Other violations included: unit approved to use Burrito Factory commissary and is no longer using that commissary; operator hauling wastewater to a nearby restaurant for disposal; unit unable to be transported because it is situated inside of a permanent enclosure; raw beef stored above ready-to-eat foods; employee medications, foods, and drinks stored with food for customers; and disposable paper towels above the food prep surface. The inspector documented 22 demerits. The unit remains closed at this time.

- B. Pachuca Hidalgo Catering #2, 2111 N. Decatur Blvd.:** On July 6, the unit was closed for two IHHs, lack of adequate refrigeration and improper disposal of liquid waste. Other violations included: multiple Time/Temperature Control for Safety (TCS) foods in the temperature danger zone; multiple commercially packaged food products stored underneath the 3-compartment sink; employee food stored with food for customers; in-use cutting board soiled with food and debris; logs unavailable for review; and logs inconsistently emailed to SNHD per requirement of the supervisory administration process. The inspector documented 25 demerits. The business owner submitted a Notice of Business Closure form.
- C. Kenias Catering #1, 3850 E. Desert Inn Rd.:** On July 7, the unit was closed for an IHH, lack of adequate refrigeration. Other violations included: multiple TCS foods in the temperature danger zone; raw meat stored next to or over ready-to-eat foods; ceiling window with screen in disrepair; exterior doors opened during active food preparation; and operator not submitting monthly route sheets as required. The inspector documented 17 demerits. The unit was reinspected and reopened with zero demerits on July 12.
- D. Sammy's Food Service Mobile #8, 58 N. 30th St.:** On July 7, the unit was closed for an IHH, lack of adequate refrigeration. The only refrigerator was unable to maintain foods at the proper temperatures because the operators turned off the blower. Other violations included: multiple TCS foods in the temperature danger zone; food handler actively preparing food while ventilation hood turned off; multiple pans of food products stored in direct contact with ice from the cold plate; cold plate condensation dripping directly onto uncovered foods; and absence of sanitizer solution in open food areas. The inspector documented 17 demerits. The facility was reinspected and reopened with zero demerits on July 8.
- E. The Best Hummus Ever Farmer's Market High Risk (FMHR) #2, 1370 W. Cheyenne Ave.:** On July 9, the business was closed for receiving more than 15 demerits during an annual farmer's market inspection. Violations included: only food handler not washing hands in between point-of-sale transactions and providing hummus samples; no soap available for handwashing; multiple TCS samples in the temperature danger zone; chlorine solution in the only sanitizer bucket measured less than 50 parts per million (ppm); handwashing sink set-up in an unapproved manner without having an enclosed waste container system; no probe thermometer available; food handler unaware of foodborne illness symptoms; and foods without date labels. The inspector documented 25 demerits. The facility was reinspected and reopened with three demerits on July 13.
- F. Chinese Gourmet Express, 3480 S. Maryland Pkwy.:** On July 13, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 31 demerits. The facility was reinspected and reopened with nine demerits on July 26.
- G. The Protein Source, 7060 S. Durango Dr.:** On July 13, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 25 demerits. The facility was reinspected and reopened with zero demerits on July 14.
- H. Hong Kong Garden Seafood and Dim Sum Café, 5300 Spring Mountain Rd.:** On July 13, a complaint investigation and inspection resulted in a closure for an IHH, pest infestation. The inspector documented 42 demerits. Other violations included improper cooling, food in the temperature danger zone, multiple contamination issues, blocked hand sinks, and multiple pest/pest harborage conditions. The facility was reinspected and reopened with zero demerits on July 30.
- I. Kenya's Catering #5, 3850 E. Desert Inn Rd.:** On July 14, the unit was closed for an IHH, lack of adequate refrigeration. The only refrigeration unit was 46°F. Other violations included: multiple TCS foods stored in the temperature danger zone and

chlorine sanitizer measured 200 ppm. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits on July 15.

- J. Mandarin Express, 6895 E. Lake Mead Blvd.:** On July 15, the facility was closed for an IHH, pest infestation. The inspector documented 23 demerits. The facility was reinspected and reopened with nine demerits on July 19.
- K. El Cevichon, 845 N. Rancho Dr.:** On July 15, the unit was closed for two IHHs, no drinking water/potable water and improper disposal of liquid waste. A garden hose was used to fill the clean water tank, and wastewater was overflowing/leaking onto the ground. Other violations included: unit not reporting to commissary daily (all tires of the trailer booted and chained with wood blocks to make the unit permanent); food handler used bare hands to grab tortilla chips for a customer; food handler washed hands for approximately five seconds; multiple TCS foods in the temperature danger zone; raw animal products stored next to or over cooked or ready-to-eat foods; sanitizer buckets not prepared during active food preparation; hand soap not provided in employee restroom; and open windows/door not screened. The inspector documented 37 demerits. The facility was reinspected and reopened with three demerits on July 21.
- L. Pollo A Las Brasas PUSF, 5722 W. Charleston Blvd.:** On July 15, the facility was closed for an IHH, improper disposal of liquid waste. The inspector observed evidence of spillage or draining from the wastewater tank directly onto the ground outside the unit. Other violations included: tires in disrepair, boot over tire, lock over ball hitch; unit not using an approved commissary as required; operator obtaining water from an individual that brings water to the unit; water coming out of the hand sink was brown; water at the hand sink measured a maximum of 92°F; raw animal products stored next to or over cooked or ready-to-eat foods. The inspector documented 13 demerits. The facility was reinspected and reopened with zero demerits on July 16.
- M. Camaradas Mexican Italian Kitchen PUSF, 2535 S. Torrey Pines Dr.:** On July 15, the unit was closed for an IHH, lack of potable water. A food grade hose was not used to fill the freshwater tank. Other violations included: unit not reporting to commissary or servicing depot daily when in operation; all tires of portable unit chained; numerous TCS foods in the temperature danger zone; and 2-door make table refrigerator with a temperature of 66°F. The inspector documented 18 demerits. The owner submitted a Notice of Business Closure form.
- N. Tacos La Chata, 439 Rock Quarry Way:** On July 15, the unit was closed for two IHHs, lack of adequate refrigeration and improper disposal of liquid waste. Other violations included: operating outside parameters of permit; operating for longer than 30 minutes at one location, different operating hours than posted on the website; TCS foods not cooled properly; TCS foods stored in the temperature danger zone; food handlers cooking food with the ventilation hood turned off; ventilation hood malfunctioning with fan making banging noises; ready-to-eat foods stored improperly; personal food stored with customer food; no sanitizer bucket in the food prep area; only hand wash sink completely blocked by a door which was propped open; multiple live house flies observed flying around the unit; and used garbage bag in direct contact with ready-to-eat cooked tongue. The inspector documented 44 demerits. The business obtained a PUSF permit on July 23 and the mobile vendor permit was deleted. SNHD Training Officers conducted Intervention Training with the facility on August 3.
- O. Protobites PUSF, 1441 Paseo Verde Pkwy.:** On July 19, the unit was closed for an IHH, conditions or circumstances that may endanger public health. Violations included: unit directly connected to building source of water; liquid waste disposal

for unit directly plumbed to municipal sewer via a grease interceptor; TCS foods held longer than seven days; last commissary agreement from 2020; operator practicing sous vide for raw chicken and beef animal proteins without an approved Hazard and Critical Control Point (HACCP) plan, no electronic monitoring in place; hot water 94°F at the 3-compartment and hand sink during active food preparation; multiple TCS foods stored in the temperature danger zone; raw animal products stored next to or over cooked or ready-to-eat foods; no detectable chlorine in the only sanitizer bucket; in-use cutting board no longer smooth and easily cleanable; disposable paper towels not provided at hand sink; refrigerated and ready-to-eat TCS foods not properly labeled. The Inspector documented 27 demerits. The unit remains closed at this time.

- P. Pollos Culiacan #3 PUSF and Pollos Culiacan #3 BBQ, 1550 N. Rancho Dr.:** On July 20, SNHD staff received multiple complaints stating that food was being stored and prepared in an unapproved van, food was being served warm, and customers were getting sick. The facility was closed for receiving more than 10 demerits during a C downgrade reinspection. Violations included: operator had two commercial refrigerated units inside an unpermitted white Mercedes Sprinter van with electrical cord connection running from the tire shop; shipping container to store single use items, unclean kitchen wares and other food service-related items; food handler not properly washing hands when required; TCS foods in the temperature danger zone; person-in-charge (PIC) unable to convey sufficient food safety knowledge; and probe thermometer not available for use. The inspector documented eight demerits at the BBQ permit and 17 demerits at the PUSF permit. The units were reinspected and reopened with zero demerits for the BBQ permit and three demerits for the PUSF permit on July 28.
- Q. D and S Enterprises PUSF, 708 Canyon Rd.:** On July 20, the unit was closed for multiple IHHs, no potable water or hot water; pest infestation; improper disposal of liquid waste; and lack of adequate refrigeration. Other violations included: food handler not properly washing hands when required; food handler wiped gloved hands on pants/apron before touching ready-to-eat foods; churros in freezer stored uncovered in direct contact with frozen condensation from countertop freezer; multiple TCS foods stored in the temperature danger zone; container of Windex refilled with unknown chemical with putrid odor; no chlorine in sanitizer buckets; multiple flies observed inside and outside of unit; soiled food containers stored on old equipment; excessive buildup of old food debris underneath equipment; and PIC unable to convey sufficient food safety knowledge. The inspector documented 57 demerits. The owner submitted a Notice of Business Closure form.
- R. Lake Mead Tavern Tropicana Pizza, 5841 E. Lake Mead Blvd.:** On July 20, the facility was closed for an IHH, pest infestation. The inspector documented 19 demerits. The facility was reinspected and reopened with eight demerits on July 23.
- S. 7-Eleven #27228 - Deli, 2403 S. Eastern Ave.:** On July 21, the permit area was closed for two IHHs, lack of adequate handwashing facilities and sewage or liquid waste not disposed of in an approved manner. The inspector documented 24 demerits. The facility was reinspected and reopened with zero demerits on July 28.
- T. Nic's Shrimp Truck, 439 Rock Quarry Way:** On July 21, the unit was closed for an IHH, lack of adequate refrigeration. The only refrigerator was 49°F. Other violations included: multiple TCS foods observed in the temperature danger zone; facility actively cooking under ventilation hood that is not functioning properly; exterior door and window not screened while opened during active food preparation; and route sheets not provided to SNHD every month as required. The inspector documented 17 demerits. The facility remains closed at this time

- U. P Dub's BBQ, 3528 S. Maryland Pkwy.:** On July 22, the facility was closed for excessive demerits and an IHH, lack of adequate refrigeration. The inspector documented 42 demerits. The facility was reinspected and reopened with zero demerits on July 26.
- V. Yaqui Zen Kitchen Annual Itinerant High Risk (AIHR), 8609 W. Sahara Ave.:** On July 28, the business was closed for receiving more than 15 demerits on an annual AIHR inspection. Other violations included: PIC touched, removed, and donned a face covering and then touched in use grill utensils without washing hands; multiple TCS foods in the temperature danger zone; Pedialyte stored with customer foods; no chlorine in the only container of sanitizer solution; unapproved handwashing sink without enclosed waste water container; probe thermometer nonfunctional because it did not have batteries; and PIC unable to convey employee health policy symptoms. The inspector documented 28 demerits. The business was reinspected and reopened with zero demerits on August 2.
- W. Sinaloa Tacos PUSF, 1934 N. Decatur Blvd.:** On July 29, the unit was closed for two IHHs, no potable water and improper disposal of liquid waste. Other violations included: unit cannot be easily moved to a commissary, a hot dog cart from a previously canceled permit (PR0106764) was in the lot next to the unit; food handler not properly washing hands when required; TCS foods not cooled properly; numerous TCS foods in the temperature danger zone; raw animal products stored next to or over cooked or ready-to-eat foods; 3-compartment sink not setup properly; all overhead windows and exterior door opened without screens; make table refrigeration unit was 53°F; and PIC not present at the time of inspection and unable to communicate food safety knowledge. The inspector documented 48 demerits. The unit was reinspected and reopened with zero demerits on August 4.
- X. Maize St., 935 Fremont St.:** On July 30, the unit was closed for an IHH, lack of adequate refrigeration. The make table unit was 49°F and beverage cooler (storing TCS foods) was 43°F. Other violations included: multiple TCS foods in the temperature danger zone; no probe thermometer available; and inaccurate thermometer in beverage cooler. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits on August 3.
- Y. Stewart Supermarket – Restaurant, 2021 Stewart Ave.:** On July 30, the permit area was closed for an IHH, pest infestation. The inspector documented 17 demerits. The area currently remains closed at this time.
- Z. Tacos-N-More, 1300 Sunset Rd.:** On July 30, the facility was closed for two IHHs, lack of adequate refrigeration and no sanitizer. The inspector documented 14 demerits. The facility was reinspected and reopened with zero demerits on August 2.
- AA.** Staff closed 17 unpermitted food vending complaint investigations.
- 2. Food Safety Assessment Meetings (FSAMs):**
  - A.** FSAMs were held with the following facilities: Southern Taste Seafood, 939 Empire Mesa Way; Antojitos Guayavitos Mobile, 3085 N. Nellis Blvd.; The Best Hummus Ever FMHR #2, 1370 W. Cheyenne Ave.; El Cevichon, 1845 N. Rancho Dr.; and Yaqui Zen Kitchen AIHR, 8609 W. Sahara Ave.
- 3. Foodborne Illness Investigations:**
  - A. Encore Sinatra Restaurant, 3121 S. Las Vegas Blvd.:** On July 2, staff responded to multiple reports of illness. The investigation resulted in an A grade.
  - B. El Pollo Loco, 4011 E. Charleston Blvd.:** On July 9, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
  - C. Farmer Boys, 85 Stephanie St.:** On July 14, staff responded to a lab-confirmed case of foodborne illness. Risk factors that could lead to illness were observed

including foods held in the temperature danger zone and improper cooling. The investigation resulted in a B downgrade. On July 20, the facility passed its reinspection with an A grade.

**D. Mon Ami Gabi, 3655 S. Las Vegas Blvd.:** On July 20, staff responded to a lab-confirmed case of foodborne illness associated with consuming raw shellfish. Staff observed shellfish storage and preparation and reviewed records regarding the source of the shellfish. No risk factors were observed.

**E. Water Grill Las Vegas, 3500 S. Las Vegas Blvd.:** On July 20, staff responded to a lab-confirmed case of foodborne illness associated with consuming raw shellfish. Staff observed shellfish storage and preparation and reviewed records regarding the source of the shellfish. No risk factors were observed.

**F. Pressed for Juice, 6145 S Fort Apache.:** On July 30, staff responded to a lab-confirmed case of foodborne illness. Risk factors that could lead to illness were observed including improper washing and sanitizing of equipment. The investigation resulted in a B downgrade. A reinspection is still pending.

**4. Onsite Intervention Training:**

**A.** Onsite Intervention Training was held with the following facilities: Pollos Culiacan #3 PUSF and BBQ, 1550 N. Rancho Dr.; Mon Ami Gabi, 3655 S. Las Vegas Blvd.; Daebok, 5600 W. Spring Mountain Rd.; Tacos Mexico, 3820 W. Sahara Ave.; Ru Yi Noodle House, 3743 S. Las Vegas Blvd.; Don Tortaco Mexican Grill #3, 1513 W. Craig Rd.; International House of Pancakes #1616, 2026 W. Craig Rd.; and Pollos Culiacan #3, 1550 N. Rancho Rd.

**5. Supervisory/Managerial Conferences:**

**A.** Conferences were held with the following facilities: Pachuca Hidalgo Catering, 2111 N. Decatur Blvd.; El Coyote Charro, 325 Sandhill Blvd.; and Asian Wok, 6515 N. Buffalo Dr.

**II. SOLID WASTE AND COMPLIANCE PROGRAMS**

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

Illegal Dumping and Hearing Officer Process	July 2020	July 2021		FY 20-21	FY 21-22	
Notices of Violations (New & Remails)	0	7	↑	0	7	↑
Adjudicated Hearing Cases	5	5	→	5	5	→
Total Cases Received	116	114	↓	116	114	↓
Total Cases Referred to Other Agencies	32	18	↓	32	18	↓
Hearing Penalties Assessed	\$3,550	\$5,700	↑	\$3,550	\$5,700	↑

**ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data**

Restricted Waste Management	July 2020	July 2021		FY 20-21	FY 21-22	
Inspections	364	286	↓	364	286	↓

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

Underground Storage Tanks	July 2020	July 2021		FY 20-21	FY 21-22	
Compliance Inspections	98	68	↓	98	68	↓
Final Installation/Upgrade/Repair Inspections	11	3	↓	11	3	↓
Closure Inspections	0	1	↑	0	1	↑
Spill Report Investigations	0	2	↑	0	2	↑

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

Permitted Disposal Facilities	July 2020	July 2021		FY 20-21	FY 21-22	
Inspections	20	24	↑	20	24	↑
Reinspections	3	3	→	3	3	→

**1. Solid Waste Plan Review Program (SWPR):**

- A. Permits Issued –** Paramount Fibers (Modification, Recycling)
- B. Landfills –** Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base (Post Closure Monitoring); Timet; Sunrise Mountain (Post Closure Monitoring); and Wells Cargo
- C. Facility Applications Being Processed –** Recycling Centers (6) and Waste Grease (1)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in August:** None

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

Asbestos Permitting Services	July 2020	July 2021		FY 20-21	FY 21-22	
Asbestos Permits Issued	78	70	↓	78	70	↓
Revised Asbestos Permits Issued	2	7	↑	2	7	↑

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

Subdivision Plan Review	July 2020	July 2021		FY 20-21	FY 21-22	
Tentative Maps-Received	26	23	↓	26	23	↓
Tentative Maps-Lot Count	2,111	2,664	↑	2,111	2,664	↑
Final Maps-Received	24	28	↑	24	28	↑
Final Maps-Lot Count	908	1,725	↑	908	1,725	↑
Final Maps-Signed	17	11	↓	17	11	↓
Final Maps (Signed)-Lot Count	714	873	↑	714	873	↑
Improvement Plans-Received	16	21	↑	16	21	↑
Improvement Plans-Lot Count	1,036	1,490	↑	1,036	1,490	↑
Expedited Improvement Plans-Received	1	0	↓	1	0	↓
Expedited Improvement Plans-Lot Count	319	0	↓	319	0	↓
Fees Paid	\$24,022	\$24,042	↑	\$24,022	\$24,042	↑

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

Individual Sewage Disposal Systems	July 2020	July 2021		FY 20-21	FY 21-22	
Residential ISDS Permits	8	14	↑	8	14	↑
Commercial ISDS Permits	1	1	→	1	1	→
Commercial Holding Tank Permits	2	2	→	2	2	→
Residential Tenant Improvements	24	20	↓	24	20	↓
Residential Certifications	1	0	↓	1	0	↓
Compliance Issues	6	9	↑	6	9	↑

**ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data**

Safe Drinking Water Program	July 2020	July 2021		FY 20-21	FY 21-22	
Public Water System (PWS) Sanitary Surveys	0	4	↑	0	4	↑
PWS Violations Issued	2	3	↑	2	3	↑
PWS Complaints	0	0	→	0	0	→

**2. Safe Drinking Water Activity:**

- A. Twelve *coliform*-present sample events were reported. All original and repeat samples were *Escherichia coli*-absent. One system triggered a Level 1 Assessment (Shetland Water District).
- B. Staff continued to monitor water hauling activities for multiple public water systems: Red Rock Visitor Center; Red Rock Campground, and Laker Plaza.
- C. Although staff have notified system operators about their required triennial sanitary surveys, 20 operators still have not scheduled their surveys.



- D. Aravada Springs (PWS NV0004140):** Water system plans were conditionally approved for construction in June 2021. This follows two preceding denials from the Nevada Division of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW).
- E. Blue Diamond Rainbow NW Plaza (PWS NV0004131):** A water system plan has not been approved yet.
- F. Desert Sunrise Water Users Association (PWS NV0000426):** The system's census isn't due until September 2021.
- G. Sandy Valley CCSD Schools (NV0004001) and Goodsprings CCSD (NV0001045):** On July 7, the water system experienced a system failure which caused tap water to be unavailable. EH staff provided the system's administrative contact with guidance regarding duties following an emergency event. Staff provided reminders about public notification (for CY20 and late water samples), past due reports to NDEP regarding corrective actions, and perpetual licensed water system operator requirements (triggered by a CCSD staff member retiring and a substitute license holder not existing within CCSD). CCSD's Environmental Services group acknowledged their need to update and clarify objectives for their staff within their public water system operation manual. The updated manual is due in August.
- H. Virgin Hyperloop (PWS NV0001184):** EH staff notified a site manager about their water system meeting the definition of a public water system. On July 30, the site manager was provided with guidance about monitoring water quality and how to obtain a permit for the PWS. Their routine water quality monitoring will be due monthly to both NDEP BSDW and SNHD.

**III. VECTOR CONTROL OFFICE**

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

<b>Vector Control and Other EH Services</b>	<b>July 2020</b>	<b>July 2021</b>		<b>FY 20-21</b>	<b>FY 21-22</b>	
<b>West Nile Virus Surveillance Traps Set</b>	677	346	↓	677	346	↓
<b>West Nile Virus Surveillance Mosquitoes Tested</b>	8,708	2,762	↓	8,708	2,762	↓
<b>West Nile Virus Surveillance Submission Pools Tested</b>	523	218	↓	523	218	↓
<b>West Nile Virus Surveillance Positive Mosquitoes</b>	164	0	↓	164	0	↓
<b>West Nile Virus Surveillance Positive Submission Pools</b>	6	0	↓	6	0	↓
<b>Saint Louis Encephalitis Positive Mosquitoes</b>	0	0	→	0	0	→
<b>Saint Louis Encephalitis Positive Submission Pools</b>	0	0	→	0	0	→
<b>Western Equine Encephalitis Positive Mosquitoes</b>	0	0	→	0	0	→
<b>Western Equine Encephalitis Positive Pools</b>	0	0	→	0	0	→
<b>Mosquito Activity Complaints</b>	7	6	↓	7	6	↓
<b>Elevated Blood Level Home Investigations</b>	0	1	↑	0	1	↑
<b>Legionella Residential Investigations</b>	0	1	↑	0	1	↑
<b>Legionella Travel Associated Investigations</b>	0	0	→	0	0	→
<b>Public Accommodations Inspections</b>	4	3	↓	4	3	↓
<b>Public Accommodations SB4 Inspections</b>	0	8	↑	0	8	↑
<b>Public Accommodations Complaints</b>	0	21	↑	0	21	↑
<b>Mobile Home/Recreational Vehicle Park Inspections</b>	1	0	↓	1	0	↓
<b>Mobile Home/Recreational Vehicle Park Complaints</b>	2	0	↓	2	0	↓

**IV. SPECIAL PROGRAMS**

**ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data**

Special Programs	July 2020	July 2021		FY 20-21	FY 21-22	
School Food Facility Inspections	0	1	↑	0	1	↑
School Food Facility Complaints	0	0	→	0	0	→
School Facility Inspections	0	2	↑	0	2	↑
School Facility Complaints	0	2	↑	0	2	↑
Summer Food Service Surveys	1	10	↑	1	10	↑
Child Care Facility Inspections	28	45	↑	28	45	↑
Child Care Facility Complaints	2	2	→	2	2	→
Body Art Facility Inspections	8	96	↑	8	96	↑
Body Art Facility Complaints	2	1	↓	2	1	↓
Body Art Artist Special Event Inspections	0	0	→	0	0	→
<b>Total Program Services Completed</b>	<b>41</b>	<b>159</b>	<b>↑</b>	<b>41</b>	<b>159</b>	<b>↑</b>

**1. Schools:**

**A. Desert Pines High School, 3800 Harris Ave.:** On July 23, staff investigated a complaint alleging that water had been turned off to a portion of the school, bathroom toilets were being flushed with buckets of water, and there was no water to the hand sinks. SNHD staff contacted Clark County School District (CCSD) Risk Management staff who stated that they were not aware of the water outage and would investigate. They found that the domestic water supply had been turned off for plumbing repairs and no students were on campus during the outage. To provide facilities for school employees, a supply of water with buckets was in place for flushing toilets and hand sanitizing stations were provided at each restroom affected by the outage. While no handwashing stations were provided at the time of the outage, stations would be provided should the outage time exceeded the expected time it would take to make the necessary repairs. A supply of drinking water was available for employees also. CCSD Risk Management also informed SNHD staff that the ventilation system was not working, and the school was without air conditioning. CCSD Risk Management staff stated that a cool down area was available for school employees in an existing portable school room that had a functioning air conditioning unit. On July 29, CCSD Risk Management reported that the water had been restored and the air conditioning system had been repaired. No further action was necessary.

**2. Child Care:**

**A. Kidtown Las Vegas, 5270 S. Pecos Rd.:** During a routine inspection on July 2, staff observed violations that required follow-up including: disinfectant too low, food items being served without the required health permit for a commercial kitchen, refrigerator in the infant room was 49 °F, napping mats were torn and had exposed foam, handwashing sinks were used to clean toys, a diapering station in the infant room was improperly setup, and two rooms lacked drinking water for the children. Staff will follow-up to ensure compliance.

**B. Angel's Christian Academy, 2720 Crystal Water Way:** During a routine inspection on July 6, staff observed multiple violations including no hot water in the entire facility, sanitizer rather than disinfectant being used, caregivers in the infant room with bare

feet because no foot covers were available, food contact surfaces dirty, and unsanitary and torn material on napping cots. The PIC contacted a plumbing contractor while staff was onsite and was able to restore the hot water. Staff will reinspect the facility to ensure compliance.

**C. Peace Garden Childcare, 5447 S. Rainbow Blvd.:** During a reinspection on July 15, staff observed that violations noted on the June 21 inspection were still present including: staff not following proper diaper changing procedures, a refrigerator not holding adequate temperature, boiler and laundry rooms unlocked and accessible to children, and inadequate napping mats for children staying overnight. Staff also documented an ant infestation in one of the toddler rooms. The affected room was closed, and children were relocated to another room in the facility. The operator was instructed to contact the Special Programs Office to schedule an administrative intervention. The intervention is the first step of the administrative enforcement process and is designed to assist the facility in returning to a compliant state.

**D. Stepping Stones Children’s Academy 3, 3451 N. Michael Way:** On July 22, staff conducted a follow-up survey to determine if a violation on the playground had been corrected. The violation, originally observed on June 19, was an inappropriate guard rail. After removing the structure from use, SNHD staff had instructed the manager to contact a certified playground safety inspector (CPSI) to assess the playground and determine the appropriate action needed to replace the noncompliant guardrail. The facility owner did not contact a CPSI and just removed the guard rail from the structure. The structure remains closed as the facility takes the necessary steps to correct the violation. Staff will continue to monitor the situation until the playground is adequately repaired.

**V. PLAN REVIEW PROGRAM**

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

**Data**

	July 2020	July 2021		FY 20-21	FY 21-22	
<b>Food Pre-Permitting Services</b>						
<b>Food Safety Assessment Meetings</b>	0	0	→	0	0	→
<b>Total Pre-Permitting Services</b>	1,676	1,246	↓	1,676	1,246	↓
<b>New Project Submissions</b>	211	283	↑	211	283	↑
<b>Released Projects</b>	489	429	↓	489	429	↓
<b>Total Service Requests Currently in Pre-Permitting</b>	1,175	1,242	→			

**1. Enforcement Actions and Investigations:**

**A. Birria El Compa 2, 3111 S. Valley View Blvd.:** A final permitting inspection failed due to an IHH, lack of adequate refrigeration. The main walk-in cooler was operating at 51°F and SNHD Regulations require it to be 41°F or below. The only other refrigerator in the facility was a prep table which was not large enough to support the operation. The facility was reinspected the next day and the permit was approved.

**B. Magic Mike at Sahara LV, 2535 S. Las Vegas Blvd.:** Final permitting inspections were conducted for three bars. Violations included: gaps under the bar top around drain lines, beer scuppers not sealed, exposed copper drain line over an ice bin,

broken floor tile around a floor sink, and one hand sink with insufficient hot water. All permits were approved with stipulations to correct the violations prior to opening.

- C. Texas Liquor, 5020 Broadbent Blvd.:** Staff conducted a change of permit holder (CPH) inspection on the convenience store market and ice bagging permits. The ice machine had heavy slime buildup inside the bin and was removed from service until a reinspection verifying corrections was approved.
- D. Houston's Hot Chicken, 1500 N. Green Valley Pkwy.:** During a pre-permitting inspection, it began to rain heavily which revealed a leak inside the kitchen at the cook line. The contractors are making the necessary repairs and the final permitting inspection is still pending.
- E. Don Tortaco Mexican Grill #17, 1950 Civic Center Dr.:** During a CPH inspection, a refrigerated prep table was in disrepair. The cooler was holding a temperature of 52 °F and potentially hazardous foods such as pico de gallo, cut tomatoes, and liquid eggs were in the temperature danger zone. The PIC voluntarily discarded the foods and the refrigerator was taken out of service. Despite this critical violation, the permit was approved because the remaining amount of refrigeration was adequate, and the inspection resulted in less than 10 demerits.
- F. Tailgate Experience (Beer Garden), 3900 S. Las Vegas Blvd.:** Staff met with Luxor management and stewarding to discuss how to permit a Tailgate Experience that would operate during events held at Allegiant Stadium. The experience would be hosted by MGM and would provide several food and beverage points of sale in the Luxor parking lot facing Hacienda Avenue. The proposed project includes the following three tiers to the Tailgate Experience: Tier 1 = General Admission – Access to ten bars and four food stations, Tier 2 = M-Life Section – A private dining experience for Noir cardholders, and Tier 3 = Catering for exclusive VIPs. Logistical issues were discussed such as where support kitchens will be located, where wastewater will be disposed, where freshwater will be obtained, and who is responsible for trash collection during the events. Four plans were reviewed and approved but more information is required to process the remaining ten permit applications.
- G. MGM Casino Floor Starbucks, 3799 S. Las Vegas Blvd.:** During a pre-permitting inspection, staff noticed an indoor, in-ground grease waste pump within the permitted area which was not indicated on the plans previously approved by SNHD. The PIC stated that the original intention was to tie into an existing plumbing line; however, the slope was not sufficient. The Building Department referred the project to the Clark County Water Reclamation District. SNHD Regulations prohibit the use of indoor lift stations for the purpose of draining food service equipment to the sewer. SNHD worked with Clark County Water Reclamation and approved a waiver for the lift station. The final permitting inspection is still pending.
- H. The Coffee Culture Company, 6981 W. Sahara Ave.:** Plans were submitted for a new establishment with one drive-through window. The structure was previously a smog shop. Plans were not approved because there was no grease capture and the restroom opened directly into the food preparation and ware washing areas. SNHD Regulations require adequate grease capture in food establishments and prohibit a restroom from opening directly into areas where there will be food handling, food preparation, or ware washing. Revised plans were requested and are still pending.
- I. La Neta Cocina Y Lounge, 1770 Festival Plaza Dr.:** A pre-permitting inspection identified several construction issues including unsealed gaps between stationary equipment and penetrations in the walls and ceilings. SNHD Regulations require that seams and penetrations be sealed for cleanability and to prevent the harborage of

vermin and insects. A final permitting inspection will be conducted when construction has been completed and the facility obtains Building Department approvals.

- J. Lost Spirits Distillery and Kitchen, 3202 W. Desert Inn Rd.:** A final permitting inspection was approved for this distillery associated with the Area15 campus where guests are led thru an immersive experience that includes a rickshaw ride and walking tour with sampling of rum and other spirits produced onsite. Guests may also purchase a dinner experience that includes spirit-paired courses.
- K. Osaka Sunset, 5420 W. Spring Mountain Rd.:** A CPH inspections were conducted for the facility. Violations included insufficient lighting over food prep and ware wash areas and penetrations in the walls. SNHD Regulations require that lighting in the kitchen be at least 50-foot candles at the food contact surface and that the walls be smooth and easily cleanable. The permits were approved with stipulations to correct the violations.
- L. 7-Eleven, 2525 W. Deer Springs Way:** Plans were submitted for a minor remodel of the snack bar permit. The plans showed a pump in place to remove wastewater from the new beverage equipment in the center island. SNHD Regulations prohibit the use of indoor sump pumps and lift stations for the drainage of foodservice equipment to the sewer. The facility must get a waiver approved before a final inspection can be conducted. The waiver will ensure that an alarm system with both audio and visual signals is installed and that there is a plan in place for monitoring and maintenance of the pump.
- M. Fort Bedlam, 900 E. Karen Ave.:** During a pre-permitting inspection of a new restaurant, staff noticed that the mop sink had been replaced with a hand sink without prior approval. SNHD Regulations require that at least one service sink shall be provided in food establishments for cleaning of mops or other cleaning tools and disposal of mop water and liquid waste. The applicant must submit revised plans showing the addition of a mop sink and the final location of the hand sink.

## VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	July 2020	July 2021		FY 20-21	FY 21-22	
<b>Total Operation Inspections</b>	406	353	↓	406	353	↓
<b>Complaint Investigations</b>	41	35	↓	41	35	↓
<b>Inactive Body of Water Surveys</b>	4	4	→	4	4	→
<b>Total Program Services Completed</b>	451	392	↓	451	392	↓

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

#### 1. Aquatic Health Operations

- A. Fairfield Inn and Suites Las Vegas South, 5775 Dean Martin Dr.:** A routine inspection for the pool resulted in failure due to an IHH, no disinfectant. Failure to maintain adequate disinfectant levels can lead to the spread of disease. A reinspection was conducted the same day, the disinfectant was within acceptable range, and the pool was approved to operate.

- B. Copper Creek Estates, 5540 W. Glitter Rock St.:** Staff responded to a complaint alleging that the pool and spa were unsafe for swimming. Upon arrival, the aquatic facility was open to bathers despite high turbidity in both venues with the bottom surfaces not visible. The aquatic facility was closed for this IHH. Violations were reviewed with the pool service company manager and staff is awaiting verification of corrective actions before a reinspection is conducted.
- C. Villa Del Sol Apartments (Apts.), 4255 S. Channel 10 Dr.:** Routine inspections resulted in a written compliance schedule. The pools and spa were closed to bathers. Staff observed that the cyanuric acid for the south pool exceeded permissible levels. Failure to maintain cyanuric acid below 100 ppm is a health hazard to swimmers. The facility remains closed until staff verify that the cyanuric acid level has been corrected.
- D. Allanza at the Lakes, 3001 Lake East Dr.:** A routine inspection resulted in a written compliance schedule. The aquatic facility was management closed with a padlock. During the inspection, one of the depth makers set into the deck had a golf ball-sized hole with sharp edges. This is a trip hazard and can cut bathers. Staff discussed the violation with maintenance and required the facility to remain closed until repairs are completed.
- E. Acapella Senior Apts., 5025 Mohave Ave.:** A routine inspection resulted in closure of the spa due to the lack of a detectable disinfectant residual. Free chlorine was not present even though the venue was open. An approved disinfectant must always be present in the water to control water-borne pathogens. The spa was reopened following verification of adequate chlorine levels.
- F. Pine Village Apts., 3011 S. Arville St.:** Annual inspections for the aquatic venues resulted in a written compliance schedule due to unauthorized changes to the equipment and plumbing. The disinfection system had also been removed. Aquatic facilities cannot remodel or change equipment without having a certified contractor submit plans to SNHD. This ensures that the replacement equipment will function properly and comply with SNHD Regulations. Since the aquatic venue was already closed to bathers, staff instructed facility management to keep the venue closed until they either reinstall the original equipment and disinfection system or have a contractor submit remodel plans to SNHD. Corrective actions are still pending.
- G. Horizon Ridge Park Villas, 2575 W. Horizon Ridge Pkwy.:** A routine inspection of the activity pool resulted in closure for an IHH, no detectable disinfectant present even though the pool was open to bathers. After adding chlorine and allowing for recirculation time, the aquatic venue disinfectant residual was compliant. Corrective action measures were addressed with venue staff and the facility is currently in operation.
- H. Eagle Trace Apts., 5370 E. Craig Rd.:** A routine inspection of the East Spa, which was management closed at the time of inspection, found broken suction outlet covers. Facility management was instructed to keep the spa closed until repairs were complete. Repairs were made the same day and the venue is currently in operation.

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

Aquatic Health Plan Review	July 2020	July 2021		FY 20-21	FY 21-22	
<b>Total Pre-Permitting Services</b>	464	569	↑	464	569	↑
<b>New Project Submissions</b>	61	77	↑	61	77	↑
<b>Released Projects</b>	88	92	↑	88	92	↑
<b>Total Projects Currently in Plan Review</b>	413	360	↓			

**2. Aquatic Health Plan Review:**

- A. Cowabunga Bay Water Park, 900 Galleria Dr.:** A final remodel inspection was conducted at the VIP Pool for the installation of new heaters. The system flow was acceptable, and the remodel was approved. During the inspection, the water was cloudy with several skimmers clogged with little to no flow. The qualified operator (QO) removed the debris from the skimmer baskets and pump strainer to improve flow and surface skimming. The violation for clogged and/or dirty skimmers was a repeat violation from a previous inspection, so a one-month compliance follow-up survey was scheduled to ensure proper maintenance and cleaning.
- B. Resorts World, 3000 S. Las Vegas Blvd.:** Pre-plaster inspections were conducted at the Palace 2 pool and spa and Palace 3 pool and spa. Both enclosures were still under construction with construction materials throughout the deck, unfinished landscaping, and dirt and debris on the deck and in the pools and spas. The inspections failed because all construction within the enclosure must be completed prior to the pre-plaster inspection. Staff informed the contractor that reinspections could be scheduled once construction and landscaping were completed and the deck and aquatic venues were clean and accessible for inspection. The Palace 2 pool and spa were reinspected and approved on July 19. The Palace 3 pool and spa reinspections are still pending.
- C. Aspen Heights at Symphony Park, 250 S. City Pkwy.:** The facility failed a pre-plaster inspection for the pool due to multiple violations including sections of the deck that had not been installed, depth markers not installed, and contrasting edge markings on steps, benches, and underwater shelves not installed. After all items were correct, a reinspection was approved.
- D. Lofts, 7100 Grand Montecito Pkwy.:** Final inspections for substantial alterations and lighting were conducted at the family and lap pools. Area lighting was compliant, and the alterations were approvable; however, portions of the new barrier did not meet the 6-foot height requirement. A 30-day compliance schedule was issued to make the necessary corrections. Provisional approval was granted until the barrier height is compliant.

**VII. REGULATORY SUPPORT**

- 1. Regulatory Support Office (RSO) staff continued to train five Environmental Health Specialists (EHSs) in the Food Operations Program.
- 2. Alexis Valadez was released from training to the North Las Vegas office on July 6.
- 3. RSO staff attended FD215 remote training on July 19-July 23.
- 4. Staff organized and presented at the SNHD Food Safety Partnership Meeting on July 26.
- 5. RSO staff participated in or performed the following activities: National Association of County and City Health Officials (NACCHO) Mentorship meetings with mentees,



attended the NACCHO Mentorship end of the year meeting; pre-standardization training for and assessment of EH standardization candidates; attendance at and poster presentation for the National Environmental Health Association (NEHA) 2021 Virtual Annual Educational Conference (AEC); video interview with NEHA to be used in the development of a Food and Drug Administration (FDA) Retail Program standards training course; attendance at the monthly Southern Nevada Food Council meeting; presented at a webinar for cottage food operators hosted by the Nevada Small Business Development Center; attendance at Conference for Food Protection (CFP) Regulator meetings for Council I, II, and III issues; and attendance at Environmental Assessment training.

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, five 2-barrier plans, eleven other HACCP plans, twenty-one waivers, and four operational plans in review.
7. Special Processes staff provided guidance to Food Operations, Industry, and Cottage Food Operators regarding label requirements. There are currently 29 facilities in label review.

### VIII. SPECIAL PROCESSES

#### ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	July 2020	July 2021		FY 20-21	FY 21-22	
Facility Label Review Submissions	5	18	↑	5	18	↑
Facility Label Review Releases	6	28	↑	6	28	↑
Number of Labels Approved	348	375	↑	348	375	↑

#### ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	July 2020	July 2021		FY 20-21	FY 21-22	
Cook Chill/Sous Vide Submissions	0	1	↑	0	1	↑
Cook Chill/Sous Vide Releases	0	1	↑	0	1	↑
2-Barrier ROP Submissions	1	0	↓	1	0	↓
2-Barrier ROP Releases	1	0	↓	1	0	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	1	0	↓
Other Special Processes Releases	0	0	→	0	0	→

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

<b>Waivers &amp; Operational Plans Review</b>	<b>July 2020</b>	<b>July 2021</b>		<b>FY 20-21</b>	<b>FY 21-22</b>	
<b>Waiver Review Submissions</b>	0	3	↑	0	3	↑
<b>Waiver Review Releases</b>	1	3	↑	1	3	↑
<b>Operational Plan Submissions</b>	0	0	→	0	0	→
<b>Operational Plan Releases</b>	0	0	→	0	0	→

CDS/hh