



Memorandum

Date: September 23, 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	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Routine Inspections	1,796	2,212	↑	3,741	4,115	↑
Reinspections	132	202	↑	288	386	↑
Downgrades	126	168	↑	254	352	↑
Closures	19	31	↑	27	59	↑
Special Events	37	49	↑	37	83	↑
Temporary Food Establishments & Tasting Event Booths	37	307	↑	40	436	↑
TOTALS	2,147	2,969	↑	4,387	5,431	↑

1. Enforcement Actions and Investigations:

- A. **Yi Mei Champion Deli, 4300 Spring Mountain Rd.:** On August 3, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 35 demerits. The facility was reinspected and reopened with zero demerits on August 5.
- B. **Beme's Cuisine, 1935 E. Fremont St.:** On August 4, the unit was closed for an IHH, improper disposal of liquid waste. The inspector documented 35 demerits. Other violations included: no hot water available at the 3-compartment sink; adulterated food with mold-like growth; Time/Temperature Control for Safety (TCS) foods stored in the temperature danger zone; raw animal products stored next to/over ready-to-eat foods; employee personal foods stored with customer food; multiple food soiled kitchen wares stored as clean; debris on food contact surfaces;

no sanitizer solution prepared during active food preparation; entry door left open directly to food preparation area; and multiple flies observed throughout the mobile unit. The unit was reinspected and reopened with zero demerits on August 9.

- C. **Mazzoa Donuts, 5180 Blue Diamond Rd.:** On August 4, the facility was closed for an IHH, no hot water. The inspector documented 28 demerits. The facility was reinspected and reopened with zero demerits on August 6.
- D. **Carlito's Cuban Food Bakery, 2680 S. Maryland Pkwy.:** On August 4, the facility was closed for IHH, lack of adequate refrigeration. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on August 9.
- E. **Royce Sampling, 3377 S. Las Vegas Blvd.:** On August 4, the facility was closed for an IHH, no hot water. The inspector documented five demerits. The facility remains closed at this time.
- F. **Little Crown and Anchor Pub, 4755 Spring Mountain Rd.:** On August 9, the facility was closed for an IHH, pest infestation. The inspector documented six demerits. The facility was reinspected and reopened with zero demerits on August 20.
- G. **Tacos Los Barrios, 2841 W. Craig Rd.:** On August 10, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 21 demerits. Other violations included: sewage backing up into the basin of the handwashing sink and 3-compartment sinks; numerous TCS foods in the temperature danger zone; person-in-charge (PIC) unable to list the five foodborne illness symptoms and not knowledgeable on employee health policy. The facility was reinspected and reopened with zero demerits on August 16.
- H. **Tacos Los Machos Portable Unit for the Service of Food (PUSF), 1402 N. Eastern Ave.:** On August 10, the unit was closed for multiple IHHs, lack of potable water, lack of adequate refrigeration, and improper disposal of waste. The inspector documented 35 demerits. Other violations included: food handler not properly washing hands when required; food handler using bare hands to handle ready-to-eat food; non-potable water from black garden hose directly connected into irrigation valve and cross connected to swamp cooler; wastewater outlet directly connected to sewer; numerous TCS foods in the temperature danger zone; employee drinks stored over food or food contact surfaces; opened exterior window not screened during active food preparation; numerous flies; probe thermometer not available; food handlers not knowledgeable of five foodborne illness symptoms and employee health policy. The facility was reinspected and reopened with three demerits on August 18.
- I. **Taco Bueno Catering, 439 Rock Quarry Way:** On August 12, the unit was closed for two IHHs, lack of adequate refrigeration and pest infestation. The inspector documented 25 demerits. Other violations included: unit operating without a current health permit; multiple TCS foods in the temperature danger zone; ventilation hood turned off during active cooking; sanitizer measured higher than 200 parts per million (ppm) chlorine; and employee drink stored directly next to customer vegetables. The unit remains closed at this time.
- J. **Vanilla Rice's Hibachi House, 3654 E. Flamingo Rd.:** On August 12, the facility was closed for an IHH, conditions that may endanger public health. The inspector documented 32 demerits. Other violations included: continuous leak in food preparation zone between grill and cold storage area; ready-to-eat TCS food held past shelf life; seafood not cooked to internal temperature of 145°F; TCS food stored in temperature danger zone; filter missing from ventilation hood while actively cooking grease laden foods; propane tank not installed on proper surfaces and not

- mounted as required; multiple food containers with raw chicken, shrimp, and beef stored on trash receptacle near flat top grill; lift top window without screen opened directly above active food preparation zone; and no thermometer available for use. The facility was reinspected and reopened with three demerits on August 13.
- K. IHOP, 5970 Centennial Center Blvd.:** On August 16, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on August 18.
- L. Taquizas Lopez PUSF, 1501 N. Eastern Ave.:** On August 17, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 30 demerits. Other violations included: unit operating without an approved service depot, commissary, or support kitchen; food handler not washing hands when required; multiple TCS foods stored in the temperature danger zone; food double-stacked without a barrier; employee food stored with customer food; and exterior doors not tightly fitted which allowed an entry point for flies. The unit was reinspected and reopened with three demerits on August 20.
- M. Taco Man, 1370 W. Cheyenne Ave.:** On August 17, the unit was closed for two IHHs, lack of adequate refrigeration and improper disposal of liquid waste. The inspector documented 30 demerits. Other violations included: entirely new unit did not have a valid health permit from SNHD; food handler not able to wash their hands due to impediments such as water pump not functioning; multiple TCS foods stored in the temperature danger zone; no 3-compartment sink; no thermometer available in the cold-holding unit; and inadequate/improper gallonage for clean and wastewater tanks. The unit remains closed at this time.
- N. Carl's Jr. Restaurant, 32140 Las Vegas Blvd.:** On August 19, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 28 demerits. The facility was reinspected and reopened with zero demerits on August 20.
- O. TJ's Frozen Yogurt, 7121 W. Craig Rd.:** On August 20, the facility was closed for an IHH, no potable water or hot water. The inspector documented 17 demerits. The facility was reinspected and reopened with zero demerits later that day.
- P. First Bistro, 1935 Fremont St.:** On August 20, the unit was closed for an IHH, no cold water to mix with extremely hot water for handwashing. The inspector documented 28 demerits. Other violations included: sanitizer concentration too high; employee drinks stored on or over customer food or food contact surfaces; hand sink not stocked appropriately; only refrigerator unit unable to maintain temperature of 41°F or below; multiple TCS foods stored in the temperature danger zone; and inaccurate thermometer in use. The unit remains closed at this time.
- Q. Ibarra's Commissary, 1935 Fremont St.:** On August 24, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 19 demerits. Other violations included: hot water less than 120°F at the 3-compartment sink; water temperature less than 100°F at the handwashing sink; multiple TCS foods stored in the temperature danger zone; and facility dumpster area had excessive food debris and odor allowing the harboring of pests. The facility was reinspected and reopened with zero demerits on August 27.
- R. Birrieria Los Rojos 702, 3085 N. Nellis Blvd.:** On August 24, staff responded to a verified complaint and the unit was closed for an IHH, improper disposal of liquid waste. The inspector documented 36 demerits. Other violations included: food contaminated by flies; multiple TCS foods stored in the temperature danger zone; open pots of food stored on the floor; food items stored under the plumbing for the hand sink; no sanitizer solution; hand sink not stocked properly; exterior doors opened directly into the food preparation area, order windows kept open allowing

multiple flies inside the unit during active food preparation; two refrigeration units unable to maintain proper temperatures; and no thermometer available for the refrigeration units. The unit remains closed at this time.

- S. **Birrieria Durazo, 1935 Fremont St.:** On August 24, the unit was closed for two IHHs, no hot water and excessive demerits. The inspector documented 41 demerits. Other violations included: food handler not properly washing hands when required; multiple TCS foods stored in the temperature danger zone; employee drinks stored with customer food; employee medication stored with customer food and above 3-compartment sink; no sanitizer solution; blocked hand sink; one refrigeration unit unable to maintain proper temperature; and PIC unable to communicate food safety practices. The unit remains closed at this time.
- T. **Cukis, 439 Rock Quarry Way:** On August 25, staff responded to a verified complaint and the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 30 demerits. Other violations included: food handler not properly washing hands when required; multiple TCS foods stored in the temperature danger zone; food products double-stacked without a barrier; no sanitizer; and employee food stored with customer food. The unit remains closed at this time.
- U. **Kolobok, 4181 Pioneer Ave.:** On August 25, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 39 demerits. Other violations included: food handler using bare hands to handle ready-to-eat food; TCS foods not cooled properly; multiple TCS foods stored in the temperature danger zone; ventilation hood turned off while cooking grease laden foods; unsanitized point-of-sale iPad stored directly on top of ready-to-eat food containers; no sanitizer solution; stem thermometer not sufficient to measure cold TCS foods; and business does not have an employee health policy. The facility was reinspected and reopened with zero demerits on August 26.
- V. **Pellegrini Express, 5025 S. Fort Apache Rd.:** On August 25, the facility was closed for an IHH, pest infestation. The inspector documented 12 demerits. The facility remains closed at this time.
- W. **La Michoacana Deli/Restaurant, 1424 N. Eastern Ave.:** On August 26, the facility was closed for an IHH, pest infestation. The inspector documented 35 demerits. The facility remains closed at this time.
- X. **Sands Expo Remote Storage Warehouse, 201 E. Sands Ave.:** On August 27, the permit area was closed for an IHH, pest infestation. The inspector documented three demerits. The area remains closed at this time.
- Y. **Boulder Station Vegetable Prep, 4111 Boulder Hwy.:** On August 27, the permit area was closed for an IHH, no hot water at the only hand sink. The inspector documented eight demerits. The area was reinspected and reopened with three demerits on August 30.
- Z. **El Taco, 4381 E. Stewart Ave.:** On August 31, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 44 demerits. Other violations included: food handler not properly washing hands when required; inadequate hot water at the 3-compartment and hand sink; water condensation from air conditioning unit actively leaking onto refried beans and cutting boards; multiple TCS foods stored in the temperature danger zone; 3-compartment sink being used to store meat while food handler washed utensils and filled personal beverages; sanitizer concentration too high; employee food stored with customer food; improper manual ware washing; and PIC did not implement active managerial control during food operation. The facility remains closed at this time.
- AA. Staff closed 12 unpermitted food vending complaint investigations.

2. **Food Safety Assessment Meetings (FSAMs):**

A. FSAMs were held with the following facilities: Sinaloa Tacos PUSF, 1934 N. Decatur Blvd.; Maize St., 1935 Fremont St.; Nic's Shrimp Truck, 439 Rock Quarry Way; Beme's Cuisine, 1935 Fremont St.; The Boris Shack, 1935 Fremont St.; Cupbop Food Truck, 7175 W. Lake Mead Blvd.; Tacos Al Carbon, 5000 Boulder Hwy.; Vanilla Rice's Hibachi House PUSF, 3654 E. Flamingo Rd.; Tacos Los Machos, 1402 N. Eastern Ave., The Aussie Project Annual Itinerant High Risk (AIHR), 1935 Fremont St.; Kolobok, 4181 Pioneer Ave.; and Western Little League AIHR, 7400 Peak Dr.

3. **Foodborne Illness Investigations:**

A. **Joe Vicari Andiamo Italian Steakhouse, 301 Fremont St.:** On August 3, staff responded to multiple complaints of foodborne illness. Staff observed foodborne illness risk factors including improper cooling and improper use of time as a public health control. The investigation resulted in a B downgrade. On August 5, the restaurant passed their reinspection and returned to an A grade.

B. **SF Supermarket, 4801 Spring Mountain Rd.:** On August 5, staff responded to multiple complaints of foodborne illness. Staff observed foodborne illness risk factors including improper handling of live fish for sale and unclean food contact surfaces. The investigation resulted in a B downgrade. On August 23, the establishment passed their reinspection and returned to an A grade.

C. **Rosati's Pizza, 3370 S. Hualapai Way:** On August 9, staff responded to a lab-confirmed case of foodborne illness. Staff observed foodborne illness risk factors including improper handwashing and foods obtained from an unverified source. The investigation resulted in an A grade.

D. **Taco Man Grill, 10100 S. Eastern Ave.:** On August 13, staff responded to a case of lab-confirmed foodborne illness. Staff observed foodborne illness risk factors including refrigeration unable to hold foods at the proper temperature and soiled food contact surfaces. The investigation resulted in a B downgrade. On August 19, the restaurant passed their reinspection and returned to an A grade.

E. **Osaka Sushi Bar, 10920 S. Eastern Ave.:** On August 17, staff responded to multiple complaints of foodborne illness. Staff observed several foodborne illness risk factors including potential contamination of food in storage and foods held in the temperature danger zone. The investigation resulted in a B downgrade. A reinspection is still pending.

F. **Caesar's Bacchanal Buffet, 3570 S. Las Vegas Blvd.:** On August 24, staff responded to multiple complaints of foodborne illness. Staff observed multiple foodborne illness risk factors including improper use of time as a public health control and improper cooling. The investigation resulted in an A grade.

G. **Pho Aimie, 2696 W. Ann Rd.:** On August 24, staff responded to a case of lab-confirmed foodborne illness. Staff observed several foodborne illness risk factors including improper handwashing and improper cleaning and sanitizing of food contact surfaces. The investigation resulted in a C downgrade. A reinspection is still pending.

4. **Onsite Intervention Training:**

A. Onsite Intervention Training was held with the following facility: Tacos La Chata, 2918 E. Charleston Blvd.

5. **Supervisory/Managerial Conferences:**

A. Conferences were held with the following facilities: Food Express, 2003 S. Decatur Blvd.; and Country Roads Kettle Corn-Annual Itinerant Low Risk, 4491 N. Rainbow 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	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Notices of Violations (New & Remails)	10	0	↓	10	7	↓
Adjudicated Hearing Cases	12	0	↓	17	5	↓
Total Cases Received	174	106	↓	290	220	↓
Total Cases Referred to Other Agencies	24	25	↑	56	43	↓
Hearing Penalties Assessed	\$15,500	\$0	↓	\$19,050	\$5,700	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Inspections	320	242	↓	684	528	↓

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

Underground Storage Tanks	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Compliance Inspections	132	66	↓	230	134	↓
Final Installation/Upgrade/Repair Inspections	7	3	↓	18	6	↓
Closure Inspections	1	2	↑	1	3	↑
Spill Report Investigations	1	1	→	1	3	↑

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

Permitted Disposal Facilities	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Inspections	20	18	↓	40	42	↑
Reinspections	0	3	↑	3	6	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – PGM of Texas (Recycling); and Western Automotive Cores (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 (7), Waste Grease (1), and Medical Waste Management (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in**

September: None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Asbestos Permits Issued	62	75	↑	140	145	↑
Revised Asbestos Permits Issued	0	6	↑	2	13	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Tentative Maps-Received	9	25	↑	35	46	↑
Tentative Maps-Lot Count	943	1,512	↑	3,054	4,061	↑
Final Maps-Received	23	36	↑	47	62	↑
Final Maps-Lot Count	1,592	1,215	↓	2,500	2,938	↑
Final Maps-Signed	12	22	↑	29	33	↑
Final Maps (Signed)-Lot Count	509	1,368	↑	1,223	2,241	↑
Improvement Plans-Received	25	30	↑	41	51	↑
Improvement Plans-Lot Count	2,127	1,071	↓	3,163	2,561	↓
Expedited Improvement Plans-Received	5	0	↓	6	0	↓
Expedited Improvement Plans-Lot Count	699	0	↓	1,018	0	↓
Fees Paid	\$68,638	\$46,175	↓	\$92,660	\$70,217	↓

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

Individual Sewage Disposal Systems	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Residential ISDS Permits	8	10	↑	16	24	↑
Commercial ISDS Permits	1	1	→	2	2	→
Commercial Holding Tank Permits	1	3	↑	3	5	↑
Residential Tenant Improvements	22	33	↑	46	53	↑
Residential Certifications	0	1	↑	1	1	→
Compliance Issues	7	5	↓	13	14	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Public Water System (PWS) Sanitary Surveys	0	8	↑	0	12	↑
Public Water System Violations Issued	3	2*	↓	5	5	→
Public Water System Complaints	0	0	→	0	0	→

*Two violations validated, 14 violations under review for validation or rejection

2. Safe Drinking Water Activity:

- A. Three *coliform*-present sample events were reported. All original and repeat samples were *Escherichia coli*-absent.
- B. Staff continued to monitor water hauling activities for multiple public water systems: Red Rock Visitor Center; Red Rock Campground; Laker Plaza; Virgin Hyperloop; and Spring Mountain Youth Camp.
- C. Although staff have notified systems about their triennial sanitary surveys, 20 systems have not scheduled their CY21 surveys.
- D. **Aravada Springs (PWS NV0004140):** A water system plan was conditionally approved for construction in June 2021. Construction is still ongoing.
- E. **Bermuda Palms Management LLC (PWS NV0000147):** On August 30, staff reminded the PWS team to continue Tier 2 Public Notification for significant, unresolved deficiencies.
- F. **Blue Diamond Rainbow NW Plaza (PWS NV0004131):** A water system plan has not yet been approved. On August 2, the PWS team communicated their July 2021 Level 1 Treatment Technique Assessment. One sanitary defect was identified and corrected (improper seating of the storage tank lid). On August 30, staff reminded the PWS team to provide a new update regarding their significant, unresolved deficiencies.
- G. **Blue Diamond Water Co Op Inc. (PWS NV0000092):** On August 30, staff reminded the PWS team to continue Tier 2 Public Notification for significant, unresolved deficiencies.
- H. **Desert Paradise Mobile Home Park (MHP) (PWS NV0000149):** On August 26, staff reminded the PWS team to continue Tier 2 Public Notification for significant, unresolved deficiencies, provide receipts for bottled water purchases, and a conclusion for the reverse osmosis systems being installed (to reduce arsenic concentrations).
- I. **Desert Sunrise Water Users Association (PWS NV0000426):** The system's census isn't due until December 2021 (an extension was granted).

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
West Nile Virus Surveillance Traps Set	574	419	↓	1,306	819	↓
West Nile Virus Surveillance Mosquitoes Tested	3,566	4,807	↑	12,966	8,749	↓
West Nile Virus Surveillance Submission Pools Tested	374	359	↓	937	619	↓
West Nile Virus Surveillance Positive Mosquitoes	46	0	↓	210	0	↓
West Nile Virus Surveillance Positive Submission Pools	2	0	↓	8	0	↓
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Saint Louis Encephalitis Positive Submission Pools	0	0	→	0	0	→
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	→	0	0	→
Mosquito Activity Complaints	6	9	↑	13	15	↑
Elevated Blood Level Home Investigations	0	0	→	0	1	↑
Legionella Residential Investigations	4	2	↓	4	3	↓
Legionella Travel Associated Investigations	0	1	↑	0	1	↑
Public Accommodations Inspections	14	17	↑	18	20	↑
Public Accommodations SB4 Inspections	17	89	↑	17	98	↑
Public Accommodations Complaints	9	12	↑	9	39	↑
Mobile Home/Recreational Vehicle Park Inspections	0	3	↑	1	3	↑
Mobile Home/Recreational Vehicle Park Complaints	3	4	↑	5	4	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
School Food Facility Inspections	10	75	↑	10	76	↑
School Food Facility Complaints	0	0	→	0	0	→
School Facility Inspections	19	90	↑	19	93	↑
School Facility Complaints	0	7	↑	0	8	↑
Summer Food Service Surveys	1	2	↑	2	12	↑
Child Care Facility Inspections	37	23	↓	54	57	↑
Child Care Facility Complaints	2	3	↑	4	5	↑
Body Art Facility Inspections	34	32	↓	42	132	↑
Body Art Facility Complaints	1	1	→	3	2	↓
Body Art Artist Special Event Inspections	1	1	→	1	1	→
Total Program Services Completed	105	234	↑	135	386	↑

1. Schools:

- A. East Career and Technical Academy, 6705 Vegas Valley Dr.:** On August 10, SNHD staff investigated a complaint alleging that classroom temperatures have been more than 85°F since August 6. Staff spoke with school administration who stated that the school had issues with several units and that repair technicians had been working on the systems over the previous week. Several ventilation units had been repaired. Some classrooms had portable air conditioners installed while repairs were being made to the units serving the rooms. The gym ventilation system was only partially working. Students would be in the gym in the morning then moved to a part of the school with adequate ventilation later in the day. The school is monitoring the issue and will move students to properly air-conditioned rooms if ventilation units do not provide adequate ventilation and temperatures. The complaint was not valid at the time of the investigation.
- B. Jerome Mack Middle School, 4250 Karen Ave.:** On August 13, SNHD staff investigated a complaint alleging that the boys' locker room ceiling was leaking. Staff spoke with school administration and custodial staff who reported that there was a leak in the boys' locker room caused by a leak in the condensate line for the ventilation system. The leak was repaired that day. A survey verified that the leak was adequately repaired. The complaint was not valid at the time of the investigation.
- C. Martha P. King Elementary School, 888 Adams Blvd.:** On August 13, SNHD staff investigated a complaint alleging that the school had inadequate ventilation and classroom temperatures were more than 85°F. Staff spoke with the school administration who reported that a new ventilation system installed last summer had malfunctioned several times. Maintenance staff were aware and working on the issue. School district staff check each morning before students arrive to ensure that the ventilation system is adequately functioning. SNHD staff found ambient temperatures ranging from 72° to 77°F. Students are relocated to areas with adequate temperatures when room temperatures exceed 85°F. The complaint was not valid at the time of the investigation.

- D. Del Webb Middle School, 2200 Reunion Ave.:** On August 17, SNHD staff investigated a complaint alleging that some of the 6th grade classrooms had been without air conditioning since the start of school. School administration reported that the problem started on August 10 and was caused by a malfunction of the system serving two classrooms. A work order had been submitted and school district staff investigated and reportedly repaired the system. School administrators found that the issue was not corrected and resubmitted the work order. School staff in the two affected classrooms were given the option to relocate their classes to a room with adequate ventilation. SNHD staff found temperatures in the affected rooms to be between 78°F and 80°F. SNHD staff instructed school administrators to close any classrooms that have temperatures higher than 85°F and relocate students.
- E. Vail Pittman Elementary School, 6333 Fargo Ave.:** On August 18, SNHD staff conducted a routine inspection of the school and found that new playground equipment was installed without review and approval by SNHD Plan Review. School administration was instructed to apply for the remodel and the contractor began the plan review process. SNHD staff will continue to follow-up.
- F. Coronado High School, 1001 Coronado Center Dr.:** On August 23, SNHD staff investigated a complaint alleging that the choir department has not been using appropriate COVID-19 mitigation measures. Students were not wearing masks correctly or not wearing any masks and seating was not socially distant with students singing very close to each other while unmasked. The investigation found that all staff and students were adequately wearing masks. While students were actively singing during the survey of the room, students were spaced less than three feet apart. The mask policy for the campus is that all students and staff must wear a mask unless they are eating or drinking. The complaint was not valid at the time of the investigation.
- G. Challenger School K-8 – Silverado, 1725 E. Serene Ave.:** On August 24, SNHD staff responded to a complaint alleging that teachers could stand at the front of the classroom unmasked and that they were only required to wear masks when approaching students. The complaint also alleged that students could remain unmasked in their classrooms and had been observed walking through the halls without wearing masks. Staff spoke with the school administrator who reported that everyone is required to wear a mask while on campus; however, students are allowed to take a mask break for however long they feel they need while they are sitting at their desk in their own space and teachers are permitted to take off their mask when they are in front of the classrooms, when they need a mask break, or when they need to project their voice. Everyone is required to wear masks while moving around the classrooms and in the hallways. A survey of the school by SNHD staff found several students at their desks not wearing masks. The administrator reported that the students were taking a mask break. SNHD staff observed two teachers not wearing their masks while teaching in front of the classroom, approximately 2-4 feet from students. Students were mostly spaced three feet apart in all classrooms except kindergarten. During lunch, students were spaced less than three feet apart. SNHD staff advised school administration that the State Emergency Directive required all students, faculty, and administrators to wear masks while inside school buildings, unless medical or developmental conditions prohibit use.
- 2. Child Care:**
- A. Kids Turf Academy, 1380 E. Silverado Ranch Blvd.:** On August 9, SNHD staff conducted a routine inspection of the permitted childcare kitchen. The inspection resulted in a 17 demerit B downgrade due to moldy food, improper labeling of TCS foods, improper storage of raw animal products, and food not protected from

chemical or employee contamination. All violations were corrected by the PIC at the time of the inspection. The facility passed its reinspection on September 1 and is currently in the process of converting to an adult day care.

- B. Peace Garden, 5447 S. Rainbow Blvd.:** On August 13, SNHD staff conducted an administrative intervention conference with the permit holder and the Director of the childcare facility. During the intervention, the following concerns were reviewed and discussed: (1) the most recent inspection findings and how they relate to risk factors in a childcare facility; (2) the knowledge requirements for the responsible person (RP); and (3) documentation of managerial control by the RP using a childcare risk control plan. The facility has been put on an increased inspection frequency. On August 26, SNHD and Childcare Licensing staff conducted a reinspection. All but one of the critical and major violations noted during the previous inspections were corrected. The only repeat violation noted was unlabeled chemical bottles. SNHD staff will continue to monitor the facility with increased inspections to ensure that the facility remains in compliance. If issues persist, the permit holder and Director will continue through the administrative process.
 - C. Imagination Station at Sunset Station, 1310 W. Warm Springs Rd.:** On August 20, SNHD staff investigated two complaints and conducted a routine inspection at the facility. The first complaint alleged that the childcare facility smelled bad, and that facility staff were not following proper masking practices. SNHD staff did not detect any odors. Facility staff reported that the diaper pail is emptied during lunch breaks and at the end of each day. Facility staff were wearing masks although some were wearing the masks below their noses. The second complaint alleged improper food handling practices. After reviewing the illness injury log, staff determined that the facility has had no reports of children being sick after eating at the facility. A kitchen inspection resulted in a B downgrade. Violations included: sanitizer strength too strong; employee drinks stored on food contact surfaces during active food preparation; stored equipment was dirty; the handwashing sink was not stocked with paper towels; and leftover food was not labeled with a use by date. Violations for the childcare inspection included: sanitizer strength too strong; disinfectant strength too low; cleaning processes not being followed; inadequate diapering procedures; inadequate playground surfacing; plastic bags accessible to children; improperly stored medication; improperly labeled chemical spray bottles; a torn crib mattress, and an employee did not properly wash her hands following a diaper change. Several corrective actions were conducted during the inspection, and a reinspection will occur in 30 days
3. **Body Art:**
- A. Regrow Micropigmentation/Parkway Esthetics, 2575 Montessori St.:** On August 18, SNHD staff delivered three years of unpaid invoices to the permit holder. The permit holder was issued a Cease and Desist Order until the outstanding fees were paid, evidence of a current business license was provided, and, if needed, a change of permit holder was submitted. Once those items are provided, the facility must pass an operational inspection. The facility remains closed at this time.
 - B. Beneath the Surface Tattoo, 3345 E. Patrick Ln.:** During a routine inspection on August 27, the facility was closed for an IHH, no hot water. The hot water at the handwashing sinks was 81°F and dropped to 71°F during the inspection. After repairs were made, the facility was reinspected and reopened on August 30.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Food Safety Assessment Meetings	3	2	↓	3	3	→
Total Pre-Permitting Services	1,492	1,511	↑	1,676	3,222	↑
New Project Submissions	292	299	↑	504	589	↑
Released Projects	223	241	↑	761	690	↓
Total Service Requests Currently in Pre-Permitting	1,199	1,287	↑			

1. Enforcement Actions and Investigations:

- A. **Pioneer Saloon, 310 W. Spring St.:** A pre-permitting survey was conducted at the request of new ownership. There are five food facilities to include the Ghost Town Café, two bars, a barbeque, and a food truck. The food truck was closed for an IHH, improper disposal of liquid waste. The leak was creating an attractive nuisance for flies. The final permitting inspections for all permits are still pending and will be conducted after repairs and maintenance work is completed throughout the property. The new owner also has plans to replace the septic tanks and remodel the kitchen and restrooms in the future.
- B. **Tigray Bar and Restaurant, 4970 S. Arville St.:** During a plan review appointment, staff noted that the floor plan did not include a mop sink. SNHD Regulations require at least one service sink, or one curbed cleaning sink equipped with a floor drain, directly connected to the sewer, and conveniently located for the cleaning of wet floor cleaning tools and the disposal of mop water and similar liquid waste. The faucets at this sink must be protected by a backflow prevention device. The owner agreed to provide a mop sink prior to the final permitting inspection. The health permit is still pending approval.
- C. **Tacos Al Carbon, 5000 Boulder Hwy.:** A final permitting inspection resulted in failure due to major food safety violations and insufficient food safety knowledge. The cold holding equipment was not plugged in or operable and the owner didn't know what the correct cold holding temperature should be. The fresh and wastewater tanks were not visible and there was no means of knowing the water levels. SNHD Regulations require the tanks to have a gauge or be transparent so that the water levels are visible. The owner was directed to study food safety requirements and attend an FSAM. The owner passed the FSAM and is installing gauges on the water tanks. A final permitting inspection has been scheduled.
- D. **Green Crush Support Room, 3200 S. Las Vegas Blvd.:** A Change of Permit Holder (CPH) inspection resulted in failure due to an IHH and excessive demerits. SNHD Regulations require a minimum 100°F at all hand sinks and the measured temperature at the only hand sink was 78°F. There was also microbial growth around the ice machine chute. The ice machine was taken out of service and the manager was instructed to dispose of the ice to deep clean and sanitize the ice machine. The inspector documented 16 demerits. CPH inspections must have 10 demerits or less to pass. Corrections were made, a reinspection was conducted, and the permit was approved.

- E. **Kosher Market, 2521 S. Fort Apache Rd.:** A CPH inspection resulted in an approval with the stipulation to process a remodel to install a mop sink. The remodel application is still pending submission.
- F. **La Neta Cocina Y Lounge, 1770 Festival Plaza Dr.:** Staff conducted a final permitting inspection for the kitchen area of this new facility. The kitchen consists of two permits, one for the main cookline and one for the cold storage and ware washing operations. Both permits were approved with no corrections required. There are also two bar areas that are in the final stages of construction and those final permitting inspections are still pending.
- G. **Sahara LV, 2535 S. Las Vegas Blvd.:** The owner has been remodeling the front of the casino into a Restaurant Row and have remodeled their main pool area with a kitchen and new bars. Pre-permitting inspections have been conducted on the Azilo Pool bars which include Trellis and Ultra Bar. Three new restaurants are mid-construction which include Chickie's & Pete's, Noodle Den, and an Italian venue which has not yet submitted plans. Violations included: unsealed gaps under bar tops, lack of under counter lighting in bars, exposed copper drain lines in bars and walk-in coolers, and unsealed gaps between walls and walk-in coolers. Final permitting inspections are pending completion of construction.
- H. **Don Tortaco Mexican Grill #8, 7455 S. Eastern Ave.:** A CPH inspection resulted in failure due to an IHH, pest infestation. Cockroaches were observed on the walls and floors of the back room near the 3-compartment sink. Staff discussed integrated pest management methods, to include thorough cleaning and sealing of gaps and holes throughout the facility. The final permitting inspection is still pending and will be scheduled after the infestation is properly mitigated.
- I. **Ninja Karaoke, 1009 S. Main St.:** Plans were reviewed, and a pre-permitting inspection was conducted for this facility that was featured on the reality TV show Bar Rescue. The project was completed without applying for a remodel and submitting plans for approval prior to construction. Unapproved changes included addition of food, noncompliant food and beverage equipment, and noncompliant changes to bar structure and finishes. The owner is working on corrections and a final permitting inspection is still pending.

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Total Operation Inspections	550	469	↓	956	922	↓
Complaint Investigations	23	38	↑	64	81	↑
Inactive Body of Water Surveys	13	4	↓	17	8	↓
Total Program Services Completed	586	511	↓	1,037	1,011	↓

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 8

1. Aquatic Health Operations

- A. **Harlow Apartments (Apts.), 10620 W. Alexander Rd.:** Operational inspections for the aquatic facility resulted in closure for several IHHs, west entry gate nonfunctional,

water trapped inside the underwater light creating an electrical hazard, no detectable disinfectant, and elevated cyanuric acid levels. The aquatic facility reinspected and reopened six days later.

- B. Baymont Inn and Suites Pool, 55 E. Robindale Rd.:** A CPH inspection resulted in closure due to elevated cyanuric acid and chlorine levels. Failure to maintain chlorine and cyanuric acid levels within the parameters outlined in the SNHD Regulations is a health hazard to swimmers and could result in disease. After taking the necessary corrective measures, the pool was approved for use.
- C. Bluffs Recreation Center, 1725 Bluffs Dr.:** A routine inspection of the pool resulted in a 30-day compliance schedule. Current signs posted are not compliant with the SNHD Regulations, the deck surface had multiple hairline cracks, and the backflow device test tag expired in 2020. Staff reviewed violations with the qualified operator and emailed the reports to the property manager. Verification of corrections is still pending.
- D. Red Rock Casino Resort, 11011 W. Charleston Blvd.:** A routine inspection resulted in closure of the main pool due to inadequate lifeguard coverage. Effective managerial control of lifeguards has been an ongoing issue at this facility; therefore, the facility management team was required to attend a managerial conference. Items discussed included required actions and future repercussions if facility management is unable to maintain effective control of lifeguarding staff. Facility personnel were required to provide a revised lifeguard staffing plan and inspection frequency has increased. Currently, the pools and spas are open for use.
- E. Green Valley Ranch Hotel and Casino, 2300 Paseo Verde Pkwy.:** Staff received corrective action verification after a routine inspection of the lap pool conducted in June identified a large crack in the pool shell. Staff received photo verification of the repair. No further action is required.
- F. Pacific Harbors Stonegate, 2991 Juniper Hills Blvd.:** Staff responded to a complaint alleging that the pools were green and not being maintained properly. The East Pool was green and stagnant. Stagnant bodies of water may attract pests that can harbor disease and create nuisance conditions. The barrier surrounding the venue was closed and locked to the public at the time of the inspection. The homeowner's association (HOA) manager said that the circulation pump had failed the week before. To eliminate the nuisance conditions, staff ordered a 72-hour compliance schedule for corrective actions. Within 24-hours, the facility provided proof that the aquatic venue had been drained pending repairs to the circulation system.

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

Aquatic Health Plan Review	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Total Pre-Permitting Services	464	569	↑	464	569	↑
New Project Submissions	40	44	↑	101	120	↑
Released Projects	45	71	↑	136	163	↑
Total Projects Currently in Plan Review	486	315	↓			

2. **Aquatic Health Plan Review:**

- A. **Del Webb Lake Las Vegas, 52 Desert Juniper Ln.:** Pre-plaster inspections for the pool, lap pool, and spa resulted in failure. The aquatic venues and recirculation equipment were built to the approved plan, but the enclosure and area lighting were not compliant. The enclosure was not six feet in height, gates and doors into the aquatic facility did not self-close and self-latch, and several hand/footholds were present on the enclosure fencing. The area lighting and aquatic venue water surface were less than the ten horizontal foot-candles required by SNHD Regulations. At the reinspections, the enclosure was compliant, and several new light fixtures had been installed for area lighting; however, lighting in deck areas around the lap pool and spa were still below requirements. Since lighting at the aquatic venue water surface was found to be adequate, the inspections were conditionally approved. A lighting survey will be required at the final permitting inspection.
- B. **Broadstone at Flamingo West Apts., 9100 W. Flamingo Rd.:** Plumbing inspections were conducted at the pool and spa for the installation of new skimmers. The pool and spa deck and coping had been completely removed and sections of the pool enclosure had been removed or altered. A 30-day compliance schedule was given for a remodel to be submitted for the additional work. A remodel application was received and is currently under review.
- C. **Resorts World, 3000 S. Las Vegas Blvd.:** Final permitting inspections were approved for the Palace 3 pool and spa. During the inspections, a breach was discovered in the enclosure for the Level 5 pool area. Doors from a public hallway into a back-of-house area that opened onto the pool enclosure were propped open, allowing for direct access from the public area into the enclosure. This issue had been observed during a previous inspection. Facility staff was informed that another repeat violation would result in closure of the Level 5 pool area for a minimum of 24 hours.
- D. **Madera Apts., 2600 S. Town Center Dr.:** Pre-plaster inspections for a substantial alteration at the pool and spa were conducted. The backflow prevention valve for the fill lines had not been tested and one set of grabrails at the pool was spaced less than 18" apart. The inspections were approved, but the backflow prevention valve must be tested and the grabrail spacing corrected prior to the final inspection.

VII. **REGULATORY SUPPORT**

1. Regulatory Support Office (RSO) staff continued to train four Environmental Health Specialists (EHSs) in the Food Operations program.
2. Staff prepared for and attended the Conference for Food Protection Biennial meeting as a voting member of Council II, Administration, Education, and Certification on August 16 through 20. Christine Sylvis, EH Supervisor, was reelected for a second six-year term as the Executive Board Member representing Pacific Region local regulators. Ms. Sylvis also submitted and presented two issues to Council II regarding changes to Standard 2 of the Voluntary National Retail Food Regulatory Program Standards.
3. RSO staff participated in or performed the following activities: completed National Association of County and City Health Officials (NACCHO) Mentorship meetings with mentees; attended the NACCHO Mentorship Cohort 10 end of the year meeting; attended the Food and Drug Administration (FDA) Final Tactics call regarding Real Water; submitted an application for the Association of Food and Drug Officials (AFDO) Special Funding Grant for Environmental Health (EH) equipment; met with San Bernardino County Department of Public Health regarding their cottage food program; and pre-standardization training for and assessment of EH standardization candidates.
4. Staff assisted with inspections of the following special events: Liberty Loft Bar at New

- York New York Hotel and Casino on August 11.
5. RSO staff assisted with preparation for and attended the following Supervisory Conferences: Tacos La Chata PUSF, 2981 E. Charleston Blvd.; and Garionban, 4545 Spring Mountain Rd.
 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 Hazard and Critical Control Point (HACCP) plans. There are currently seven cook chill/sous vide plans, five 2-barrier plans, 11 other HACCP plans, 21 waivers, and three operational plans in review.
 7. Special Processes staff provided guidance to Food Operations, Industry, and Cottage Food Operators regarding label requirements. There are currently 30 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Facility Label Review Submissions	10	30	↑	15	48	↑
Facility Label Review Releases	9	29	↑	15	57	↑
Number of Labels Approved	192	451	↑	540	826	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Cook Chill/Sous Vide Submissions	0	0	→	1	1	→
Cook Chill/Sous Vide Releases	0	1	↑	0	2	↑
2-Barrier ROP Submissions	2	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	1	→	1	1	→
Other Special Processes Releases	1	1	→	1	1	→

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

Waivers & Operational Plans Review	Aug. 2020	Aug. 2021		FY 20-21	FY 21-22	
Waiver Review Submissions	0	1	↑	0	4	↑
Waiver Review Releases	2	1	↓	2	4	↑
Operational Plan Submissions	0	0	→	0	0	→
Operational Plan Releases	0	2	↑	0	2	↑

CDS/hh