



Memorandum

Date: October 28, 2021

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health KS for 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	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Routine Inspections	1,794	2,219	↑	5,535	6,334	↑
Reinspections	108	159	↑	396	545	↑
Downgrades	109	123	↑	363	475	↑
Closures	26	26	→	53	85	↑
Special Events	8	57	↑	45	140	↑
Temporary Food Establishments & Tasting Event Booths	9	585	↑	49	1,021	↑
TOTALS	2,054	3,169	↑	6,441	8,600	↑

1. Enforcement Actions and Investigations:

- A. **True Food Kitchen, 10970 Rosemary Park Dr.:** On September 8, the facility was closed for an Imminent Health Hazard (IHH), no potable water. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits the next day.
- B. **Tacos La Regia, 439 Rock Quarry Way:** On September 9, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 36 demerits. Other violations included: lack of proper hand washing; single-use gloves not discarded after use; raw animal products stored over cooked and ready-to-eat foods; no residual chlorine concentration in the unit's only sanitizer bucket; time/temperature control for safety (TCS) food stored in the temperature danger zone, and numerous flies observed. The unit remains closed at this time.

- C. Best Mobile Food Service #3, 827 N. Main St.:** On September 16, the unit was closed due to multiple, repeated critical and major violations from a C downgrade inspection. The inspector documented 28 demerits. Violations included: food handlers cooking under a ventilation hood that was red tagged at a previous inspection; TCS food stored in the temperature danger zone; dirty wiping cloth stored on a cutting board, no measurable sanitizer; ice used to supplement mechanical refrigeration; and inaccurate thermometer. The unit remains closed at this time.
- D. Pupuseria Los Portillos, 4181 Pioneer Ave.:** On September 16, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 22 demerits. Other violations included: TCS food stored in the temperature danger zone; hot water less than 120°F; QUAT sanitizer bucket with concentration exceeding 500 parts per million (ppm); and probe-type thermometer not available for the food handler. The unit was reinspected and reopened with zero demerits on September 20.
- E. Vanilla Rice Hibachi House, 3654 E. Flamingo Rd.:** On September 16, staff responded to a verified complaint. The inspector observed multiple pans of food on a rolling cart being taken from an unpermitted Subway and transported onto the mobile unit. Compliance issues inside the unpermitted Subway included: commercial equipment stocked with prepared and ready-to-eat foods; foods stored improperly; excessive amounts of prepared sauces; and a container of raw shrimp thawing improperly in standing water inside the mop sink. All prepared foods were discarded, and food equipment was loaded onto the mobile unit and operator's van.
- F. Maria's Taco Shop, 19050 Highway 160:** On September 17, the facility was closed when they failed their announced reinspection. The inspector documented 22 demerits. The facility was reinspected and reopened with zero demerits on September 9.
- G. Sin City Taco, 610 E. Naples Dr.:** On September 21, the facility was closed for exceeding the allowable demerits on a change of permit holder (CPH) inspection. The inspector documented 20 demerits. The facility remains closed at this time.
- H. Los Arcos Birreria and Taco Shop, 2201 S. Maryland Pkwy.:** On September 23, the facility was closed for an IHH, pest infestation. The inspector documented 31 demerits. The facility was reinspected and reopened with nine demerits on September 24.
- I. Palazzo Production Kitchen, 3325 S. Las Vegas Blvd.:** On September 23, the permit area was closed for an IHH, pest infestation. The inspector documented three demerits. The facility was reinspected and reopened with zero demerits on September 28.
- J. Birrieria Dimas, 1468 E. Charleston Blvd.:** On September 27, the unit was closed for an IHH, issues that may endanger public health. The fire suppression system, tested in February 2021, still had deficiencies due to appliances being changed and nozzles above the appliances being removed. The inspector documented 21 demerits. Other violations included: food handler not properly washing hands; hot water less than 120°F at the three-compartment sink; water temperature less than 100°F at the hand washing sink; TCS food being held in the temperature danger zone; hood turned off while cooking food; and food contact surfaces dirty/unsanitary. The unit remains closed at this time.
- K. Best Mobile Food Service #3, 827 N. Main St.:** On September 27, the unit was closed for operating without permission. The unit was closed at the last inspection on September 16. The operator did not try to schedule required intervention training or a reinspection to allow reopening. The unit remains closed at this time.

- L. **Yummy Grill Restaurant and Bar, 9711 S. Eastern Ave.:** On September 30, the facility was closed for excessive demerits. The inspector documented 39 demerits. Ownership of the facility had changed, and the new owners did not complete CPH paperwork with Plan Review. The facility remains closed at this time.
- M. Staff closed 20 unpermitted food vending complaint investigations.
- 2. **Food Safety Assessment Meetings (FSAMs):**
 - A. FSAMs were held with the following facilities: Doc's Munchie Truck, 439 Rock Quarry Way; Mai Thai Kitchen, 949 Empire Mesa Way; Cukis, 439 Rock Quarry Way; El Taco, 4381 E. Stewart Ave.; and Birrieria Durazo, 1021 E. Charleston Blvd.
- 3. **Foodborne Illness Investigations:**
 - A. **Banana Leaf Café, 4276 Spring Mountain Rd.:** On September 10, staff responded to a report of lab-confirmed foodborne illness. Staff observed several risk factors that could lead to foodborne illness including cross contamination and foods held in the temperature danger zone. The investigation resulted in a C downgrade. The restaurant passed a reinspection and returned to an A grade on September 14.
 - B. **Wynn Room Service Kitchen, 3131 S. Las Vegas Blvd.:** On September 13, staff responded to a report of lab-confirmed foodborne illness. The investigation resulted in an A grade.
- 4. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: Birrieria Dimas, 1468 E. Charleston Blvd.; Ibarra's Commissary, 1935 Fremont St.; TJ's Frozen Yogurt, 7121 W. Craig Rd.; and VeggiEat, 1910 Village Center Cir.
- 5. **Supervisory/Managerial Conferences:**
 - A. Conferences were held with the following facilities: Poppin' Marketplace Event Coordinator, 107 E. Charleston Blvd.; Fresh and Less Restaurant, 1061 W. Owens Ave.; and Best Mobile Food Service, 827 N. Main St.

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	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Notices of Violations (New & Remails)	0	21	↑	10	28	↑
Adjudicated Hearing Cases	8	0	↓	25	5	↓
Total Cases Received	92	87	↓	382	307	↓
Total Cases Referred to Other Agencies	16	21	↑	72	64	↓
Hearing Penalties Assessed	\$3,000	\$0	↓	\$22,050	\$5,700	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Inspections	282	272	↓	966	800	↓

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

Underground Storage Tanks	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Compliance Inspections	93	34	↓	323	168	↓
Final Installation/Upgrade/Repair Inspections	3	5	↑	21	11	↓
Closure Inspections	0	1	↑	1	4	↑
Spill Report Investigations	2	1	↓	3	4	↑

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

Permitted Disposal Facilities	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Inspections	17	13	↓	57	55	↓
Reinspections	3	0	↓	6	6	→

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued – None**
- B. **Landfills – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base (Post Closure Monitoring); Timet; Sunrise Mountain (Post Closure Monitoring); and Wells Cargo**
- C. **Facility Applications Being Processed – Recycling Centers (5), Waste Grease (1), Medical Waste Management (1); and Materials Recovery Facility (1)**
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in October: Lighthouse Logistics**

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Asbestos Permits Issued	99	105	↑	239	250	↑
Revised Asbestos Permits Issued	2	8	↑	4	21	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Tentative Maps-Received	19	30	↑	54	74	↑
Tentative Maps-Lot Count	1,511	4,980	↑	4,565	8,431	↑
Final Maps-Received	24	21	↓	71	83	↑
Final Maps-Lot Count	989	1,855	↑	3,489	4,682	↑
Final Maps-Signed	22	23	↑	51	56	↑
Final Maps (Signed)-Lot Count	923	952	↑	2,146	3,193	↑
Improvement Plans-Received	26	21	↓	67	74	↑
Improvement Plans-Lot Count	1,004	1,764	↑	4,167	4,331	↑
Expedited Improvement Plans-Received	4	0	↓	10	0	↓
Expedited Improvement Plans-Lot Count	139	0	↓	1,157	0	↓
Fees Paid	\$66,237	\$43,941	↓	\$158,897	\$114,158	↓

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

Individual Sewage Disposal Systems	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Residential ISDS Permits	14	8	↓	30	32	↑
Commercial ISDS Permits	1	1	→	3	3	→
Commercial Holding Tank Permits	0	1	↑	3	6	↑
Residential Tenant Improvements	28	21	↓	74	74	→
Residential Certifications	1	5	↑	2	6	↑
Compliance Issues	9	4	↓	22	18	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Public Water System (PWS) Sanitary Surveys	4	4	→	4	16	↑
PWS Violations Issued	4	2	↓	9	8	↓
PWS Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A. Seven *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 surveys yet.

- D. Aravada Springs (PWS NV0004140):** Water system plans were conditionally approved for construction in June 2021. Construction has not yet finished.
- E. Blue Diamond Rainbow NW Plaza (PWS NV0004131):** A water system plan has not yet been approved. A denial letter was issued on September 15.
- F. Blue Diamond Water Co Op Inc (PWS NV0000092):** On September 20, staff verbally reminded the PWS team to continue Tier 2 Public Notification for significant, unresolved deficiencies.
- G. Desert Paradise Mobile Home Park (PWS NV0000149):** On September 10, staff conducted an onsite review of the owner's efforts for: alternative water, Tier 2 Public Notification, reverse osmosis installation versus air gap, and storage tank deficiencies. Staff reminded the PWS team to continuously post Tier 2 Public Notification for significant, unresolved deficiencies and to provide receipts for bottled water purchases (per a Nevada Administrative Order).
- H. Desert Sunrise Water Users Assoc (PWS NV0000426):** The system's census won't be due until December 2021 since an extension was granted.
- I. DWR POU 74505 (NV0004137):** On September 14, staff concluded that the site's water system meets the definition of a public water system. On October 1, the PWS team was provided with a letter outlining the permit application process and necessary water quality monitoring. On October 4, staff conducted a survey of the water system's infrastructure.
- A. Sandy Valley Clark County School District (CCSD) (NV0004001) and Goodsprings CCSD (NV0001045) Schools:** On August 26, the Nevada Division of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW) cited the two CCSD PWSs with violations: operating without a licensed water operator. The systems were without a licensed operator from July to October. On October 7, CCSD appointed a licensed operator.
- B. Virgin Hyperloop (PWS NV0001184):** On September 28, the PWS team accounted for two *coliform* samples which were *coliform*-present, *E. coli*-absent. These results triggered a Level 1 Treatment Technique Assessment which is due by October 28. On September 29, staff conducted a preplanned sanitary survey (which is separate from the Level 1 Assessment). Deficiencies cited were related to the July 30, letter regarding operation without a BSDW PWS permit.
- C. Wynn Resorts (PWS NV0001141):** On August 31, staff conveyed guidance and requirements to the PWS team regarding one quality control chlorite sample exceeding 1.0 mg/L. Follow-up samples were due by September 10. Routine onsite daily monitoring will persist. If an issue is assessed, then the respective area of the water system will be mitigated while a precautionary Tier 1 Public Notice is posted. On September 16, the PWS team reported their follow-up data; no additional samples exceeded 1.0 mg/L chlorite.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
West Nile Virus Surveillance Traps Set	120	491	↑	1,426	1,324	↓
West Nile Virus Surveillance Mosquitoes Tested	80	6,185	↑	13,046	15,305	↑
West Nile Virus Surveillance Submission Pools Tested	59	490	↑	996	1,123	↑
West Nile Virus Surveillance Positive Mosquitoes	0	40	↑	210	82	↓
West Nile Virus Surveillance Positive Submission Pools	0	1	↑	8	2	↓
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	4	3	↓	17	18	↑
Elevated Blood Level Home Investigations	0	0	→	0	1	↑
Legionella Residential Investigations	3	0	↓	7	3	↓
Legionella Travel Associated Investigations	1	1	→	1	2	↑
Public Accommodations Inspections	121	8	↓	139	32	↓
Public Accommodations SB4 Inspections	189	43	↓	206	152	↓
Public Accommodations Complaints	19	13	↓	43	53	↑
Mobile Home/Recreational Vehicle Park Inspections	6	4	↓	7	7	→
Mobile Home/Recreational Vehicle Park Complaints	2	1	↓	7	5	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
School Food Facility Inspections	15	103	↑	25	179	↑
School Food Facility Complaints	0	0	→	0	0	→
School Facility Inspections	37	122	↑	56	214	↑
School Facility Complaints	0	15	↑	0	24	↑
Summer Food Service Surveys	6	1	↓	8	13	↑
Child Care Facility Inspections	53	30	↓	125	103	↓
Child Care Facility Complaints	1	0	↓	5	5	→
Body Art Facility Inspections	23	11	↓	64	143	↑
Body Art Facility Complaints	0	2	↑	4	4	→
Body Art Artist Special Event Inspections	0	0	→	1	1	→
Total Program Services Completed	135	284	↑	289	686	↑

1. Schools:

A. Challenger School Silverado, 1725 E. Serene Ave.: On September 3, staff investigated a complaint alleging students and teachers were not wearing masks inside the classrooms. The inspector observed several students walking in the hallways with masks pulled down under the chin or nose, multiple students in classrooms without masks, and teachers not wearing masks while teaching in front of the class. School administration reported that students and staff are required to wear masks on campus but may take mask breaks if they are seated at their desks. Teachers may remove their masks when they need to project their voices while in front of the class and maintaining six feet away from students, or if they need a mask break. Masks are required to be worn by students and staff when they are moving around the classroom and hallways. SNHD staff reviewed the face covering requirements for K through grade 12 students, which require that all staff and students wear face masks while inside school buildings/facilities unless medical or developmental conditions prohibit use. The complaint was referred to the Nevada Department of Education.

B. Mendoza Elementary School, 2000 S. Sloan Ln.: On September 9, staff investigated a complaint alleging that the principal, teachers, and students were not maintaining adequate social distancing and that unmasked parents were gathering on school property when dropping off and picking up students. School administration reported that teachers were to maintain six feet social distancing when possible and students were directed to maintain three feet when possible. All are required to wear a mask when on campus. Administrators and staff do remind or correct other staff and students when they are observed wearing masks incorrectly. Staff observed hand sanitizing stations available throughout the campus and adequate cleaning and disinfection practices were in place. The complaint was not valid at the time of the investigation.

C. Manch Elementary School, 4315 N. Lamont St.: During a routine inspection on September 14, staff documented a rodent infestation in the Health Office. Rodent droppings were on the floor, the desk, and the countertops. Staff also noted large

holes for footings that were excavated in a courtyard outside the classrooms. The excavations were easily accessible and not barricaded to prevent people from being injured by tripping or falling into the holes. Staff notified CCSD Environmental Services and Risk Management and CCSD Pest Control initiated removal of the infestation. Risk Management also addressed the hazards posed by the excavations. Staff will continue to monitor the conditions at the school.

- D. Taylor Elementary School, 144 Westminster Way:** On September 14, staff investigated a complaint alleging that restrooms lacked toilet paper, and the sick room was not being cleaned as required. The investigation found all restrooms were fully stocked with adequate supplies and functional fixtures. The school custodial staff reported adequate cleaning protocols, frequency, and schedules for the sick room. The complaint was not valid at the time of the investigation.
- E. Variety School, 2800 E. Stewart Ave.:** On September 16, staff investigated a complaint alleging that a child tested positive for COVID and was still attending school. School administration reported that the school follows CCSD protocols for COVID-related issues and was not aware of a COVID positive student who had not been excluded. The complaint was not valid at the time of the investigation.
- F. Swainston Middle School, 3500 W. Gilmore Ave.:** During a routine inspection on September 23, staff investigated a complaint alleging that school administration was locking restrooms. The investigation revealed all the restrooms on campus had some level of vandalism ranging from wet paper thrown on the walls to plumbing fixtures damaged beyond simple repairs. Administrators stated that the number of vandalizing incidents had escalated with restrooms as the primary focus. Since the administrators were unable to maintain routine function in all restrooms, the decision was made to lock some restrooms while allowing access to others. Additional administrative measures were implemented to attempt to decrease the number of vandalism incidents. Staff informed the school administration that restrooms must be kept accessible to students and methods other than preventing students from accessing the restrooms must be used to control the vandalism. The complaint was valid.
- G. Foothills High School, 800 College Dr.:** On September 23, staff investigated a complaint alleging that the school had closed all bathrooms except for two and that those bathrooms had no soap and long lines of students waiting to use them. At the time of the investigation, all restrooms were unlocked and accessible to students. During passing periods and lunch period, staff observed no lines outside of the restrooms. Staff required the school administration to remove the restroom closure signs from two restroom doors. The complaint was not valid at the time of the investigation.
- H. Schofield Middle School, 8625 Spencer St.:** On September 24, staff investigated a complaint alleging that the school only had one restroom open for 1,000 students. At the time of the investigation, all restrooms were unlocked and available for use. All but one of the restrooms were stocked with adequate supplies. One restroom was missing one soap dispenser. School administration was aware of the missing dispenser and had taken action to replace it. The complaint was not valid at the time of the investigation.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Food Safety Assessment Meetings	0	0	→	2	3	↑
Total Pre-Permitting Services	1,460	1,188	↓	4,682	3,990	↓
New Project Submissions	253	305	↑	757	895	↑
Released Projects	210	244	↑	971	958	↓
Total Service Requests Currently in Pre-Permitting	1,244	1,321	↑			

1. Enforcement Actions and Investigations:

- A. Mariscos El Soto Loco, 1208 Boulder City Pkwy.:** A final permitting inspection failed due to lack of refrigeration. The walk-in cooler was operating at 59°F and a display cooler was operating at 48°F. Additionally, the operator had installed a steam table and a chest freezer that were not National Sanitation Foundation (NSF) certified. Regulations require refrigeration to maintain food at or below 41°F and all equipment must be commercial grade and meet NSF standards for sanitation. All items were corrected, and the facility passed a final permitting inspection.
- B. Tailgate Experience Luxor, 3900 S. Las Vegas Blvd.:** Final permitting inspections were scheduled and canceled three times for the much-anticipated Tailgate Experience located within an empty Luxor lot, alongside Hacienda Avenue. The applicant stated that their refrigeration was not able to maintain the required operating temperatures during the summer months and knew they would not be able to pass inspections. Most refrigeration units are designed to operate in ambient air temperatures between 60 – 85°F. Since the weather in Las Vegas exceeds 100°F during the summer, the applicant is trying to decide how to proceed. Permitting is on hold until further notice.
- C. Sabela’s Café and Snack Bar, 4825 W. Flamingo Rd.:** A pre-permitting inspection of the snack bar was conducted. The reach-in refrigerator was operating at 50°F. The owner purchased a new reach-in refrigerator and requested a final permitting inspection. Staff confirmed that the refrigerator was operating at 35°F and approved the permit for operation.
- D. Casamigos Tequila Bar - Resorts World, 3000 S. Las Vegas Blvd.:** Staff found this unpermitted portable bar in use, issued a Cease and Desist Order, and referred the operator to Plan Review. Plans were approved and a final permitting inspection was approved with no violations. Resorts World has an in-house Sanitarian who will work to prevent food establishments from operating without a health permit moving forward.
- E. Una Flor En Michoacan - Eastern Indoor Swap Meet, 1560 N. Eastern Ave.:** A CPH inspection was conducted. Staff found household crock pots, a portable two-burner range, and a portable flat griddle in use that did not meet NSF standards. There were also burned-out light bulbs, filters missing, and no grease catch pans under the ventilation hood. Regulations require food equipment to meet American National Standards Institute (ANSI)/NSF standards for sanitation and be maintained in good working condition. The permit was approved with stipulations and a follow-up unannounced inspection is still pending.

- F. Risktakers Restaurant, 1500 S. Las Vegas Blvd.:** A final permitting inspection failed due to unapproved changes to equipment on the cookline and multiple maintenance issues. The equipment on the cookline did not match the approved plans. Changes included the relocation of a fryer and range and removal of a stock range and gas rice cooker. SNHD requires proof of Fire Prevention approval when changes to equipment under the hood are made. Other violations included: miuce buildup on the condenser coils of multiple refrigeration units; doors and walls soiled; caulking in disrepair; and pooling water on the floor. The facility remains closed at this time. SNHD is awaiting as-built plans and proof of approval from Fire Prevention before scheduling a reinspection.
- G. Thai Tara Cuisine, 9134 W. Sahara Ave.:** Plans were not approved for a remodel because the plans were incomplete and did not include the addition of a new food preparation area, installation of a wall to divide the dining area and the kitchen, or the removal of a hand sink. The applicant is in the process of resubmitting accurate plans and obtaining documentation of approval from the Building Department. A pre-permitting inspection is still pending.
- H. Uncork, 2540 Anthem Village Dr.:** A pre-permitting inspection was conducted for a new wine lounge. The new owner removed a hand sink from the bar, painted the walls black, and added carpet and upholstered furniture in the food preparation area. Regulations require the walls in food preparation areas to be light in color, floors and surfaces to be easily cleanable and non-absorbent in wet areas, and hand sinks to be easily accessible in areas where open foods are handled. Since the wine lounge does minimal food preparation, the black walls were allowed to remain with stipulations that the lighting is maintained at 50 foot-candles. During the final permitting inspection, the lighting was adequate, and the carpet and upholstered furniture had been removed. The permit was approved with stipulations.
- I. Clove Restaurant, 7090 S. Rainbow Blvd.:** A final permitting Inspection failed due to multiple deficiencies including construction that deviated from the approved plans, multiple refrigerators operating at unsafe temperatures, improperly installed drain lines, unsanitary conditions, and the Person-In-Charge (PIC) lacked adequate food safety knowledge. The permit was approved for operation at a subsequent reinspection when all violations were corrected.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Total Operation Inspections	336	452	↑	1,292	1,274	↓
Complaint Investigations	17	16	↓	81	89	↑
Inactive Body of Water Surveys	1	4	↑	18	12	↓
Total Program Services Completed	537	472	↓	1,452	1,375	↓

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

1. **Aquatic Health Operations**

- A. Sunrise Apartments (Apts.), 5025 Kell Ln.:** Staff conducted a CPH inspection and found the circulation pump was not operating due to a broken filter. The pool had turned green, and insect larva were present due to the lack of circulation and disinfection. Since the pool was creating nuisance conditions, it was posted closed and is currently awaiting a final remodel inspection for installation of a new filter.
- B. Torreyana Apts., 5155 Torrey Pines Dr.:** A routine inspection resulted in closure due to two IHHs. The spa disinfectant residual did not meet regulatory requirements and the circulation equipment was not operating. Failure to maintain adequate disinfectant levels can lead to the spread of disease and uncirculated water may become stagnant and lead to loss of disinfectant residual resulting in compromised water quality and clarity. The aquatic venue was closed and is awaiting reinspection.
- C. Admiral's Point II Homeowner's Association (HOA), 8452 Boseck Dr.:** A routine inspection resulted in closure of the pool due to a cracked drain cover, which presents an entrapment hazard to bathers. The gates were immediately locked to prevent access. The facility is currently closed and awaiting replacement of the drain cover before scheduling a reinspection.
- D. Hilton Grand Vacations Elara, 80 E. Harmon Ave.:** A routine inspection of the pool resulted in immediate corrective action as the facility failed to follow the approved lifeguard staffing plan. Adherence to the lifeguard staffing plan is necessary to ensure bather safety is maintained. The pool was open with the required four lifeguards present; however, one lifeguard was not in their stand as required. Staff addressed the issue with the lifeguard manager and the lifeguard returned to the approved stand. No further corrective actions were required.
- E. Maravilla Apts., 5024 Broken Sound Dr.:** Routine inspections found both the pool and spa to have low disinfectant residuals. Disinfectant below the minimum required concentration is not effective at controlling waterborne pathogens. The Qualified Operator quickly corrected the free chlorine to avoid an IHH closure. Additional compliance schedules were administered to correct system flow and obtain backflow certification, which are currently outstanding.
- F. Oasis Apts., 5316 Danville Ln.:** During a routine inspection, staff observed that the spa had been resurfaced with an unapproved material. The resurfacing material was not slip-resistant, no contrasting tile marking the vertical and horizontal edge of the stairs or bench had been installed, and the remodel had been conducted without plan review oversight. The spa was closed until Plan Review staff approves the remodel submission. A Plan Review inspection is scheduled for the end of September.
- G. Cornerstone Park Apartments, 210 Quest Park St.:** Staff returned to complete a corrective action survey for high cyanuric acid residual and an expired backflow inspection tag. Both issues were corrected, and the pool was reopened.

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

Aquatic Health Plan Review	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Total Pre-Permitting Services	471	418	↓	1,206	1,385	↑
New Project Submissions	86	59	↓	187	181	↓
Released Projects	44	57	↑	180	221	↑
Total Projects Currently in Plan Review	405	306	↓			

2. Aquatic Health Plan Review:

- A. Mission Ridge HOA, 700 Carnegie St.:** A final remodel inspection at Pool 2 for the installation of a supplemental disinfection system failed due to the system being installed incorrectly. The contractor was instructed to correct the installation and request a reinspection. The reinspection is still pending.
- B. Rock Creek Manor, 1612 N. Jones Blvd.:** A final remodel inspection was conducted at the pool for the installation of a filtration pump. The new pump was approved; however, the filter and filter valves had been replaced without SNHD approval. An after-the-fact remodel application submission for the additional work is still pending.
- C. TAO Beach, 3377 S. Las Vegas Blvd.:** Plumbing inspections were conducted at the North and South Spas. The plumbing layout, some pipe sizes, and suction outlet quantity and covers for the jet system did not match the approved plans. The contractor was instructed to provide as-built plans for both aquatic venues. Once the as-built plans are reviewed and approved, the plumbing inspections can be approved.
- D. Fairway Hills, 11280 Granite Ridge Dr.:** A final permitting inspection conducted at the South Satellite Spa failed. The entry gate to the spa enclosure was not self-latching and could not be repaired during the inspection. Following repairs and a reinspection, the spa was approved to operate.
- E. Dragonridge Country Club Tennis/Fitness, 1400 Foothills Village Dr.:** A pre-plaster inspection at the pool failed. The enclosure did not provide the required 6-foot height at elevation changes, the gate was not self-closing and self-latching, and a continuous hand/foothold was installed on the enclosure fencing. Non-compliant enclosures can allow unauthorized access to the pool and create risk for potential drownings. Following correction of the violations and a reinspection, the pre-plaster inspection was approved.
- F. Crown Point Apartments, 3665 Needles Hwy.:** A final remodel inspection was conducted at the East Spa for replastering. The remodel inspection was approved but the emergency phone was missing. A 30-day compliance schedule was given to provide verification of an emergency phone to the assigned operational inspector.

VII. REGULATORY SUPPORT

- 1. Regulatory Support Office (RSO) staff continued to train four Environmental Health Specialists (EHSs) in the Food Operations program.
- 2. Staff attended the 2021 Food and Drug Administration (FDA) Retail Food Protection Seminar on September 13 through 16.
- 3. The RSO Supervisor presented the results of the 2021 Risk Factor Study to the Board of Health on September 23.
- 4. RSO staff reviewed criteria, received training, and began preparations for the new FDA

- grant submission process throughout the month.
5. Staff participated in or performed the following activities: attended meetings regarding Real Water; met with Maricopa County Environmental Services regarding alkalized water; attended Focus Group Training, EH General Staff Meeting, quarterly National Environmental Assessment Reporting System (NEARS) webinar, and the virtual FDA Retail Food Seminar; completed and submitted final reports for the FDA Cooperative Agreement grants; and conducted pre-standardization training for and assessment of EH standardization candidates.
 6. RSO staff assisted with inspections of 11 booths at the Life is Beautiful special event on September 17.
 7. Special Processes staff met with various operators in a virtual setting via phone calls and WebEx meetings regarding submission of labels for review, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans. There are currently six cook chill/sous vide plans, five 2-barrier plans, 11 other HACCP plans, 22 waivers, and two operational plans in review.
 8. Special Processes staff provided guidance to Food Operations, Industry, and Cottage Food Operators regarding label requirements. There are currently 35 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Facility Label Review Submissions	18	28	↑	33	76	↑
Facility Label Review Releases	16	23	↑	31	80	↑
Number of Labels Approved	198	311	↑	738	1,137	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Cook Chill/Sous Vide Submissions	0	0	→	1	1	→
Cook Chill/Sous Vide Releases	0	1	↑	0	3	↑
2-Barrier ROP Submissions	0	0	→	3	0	↓
2-Barrier ROP Releases	0	0	→	2	0	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	2	1	↓
Other Special Processes Releases	0	0	→	1	1	→

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

Waivers & Operational Plans Review	Sept. 2020	Sept. 2021		FY 20-21	FY 21-22	
Waiver Review Submissions	2	1	↓	2	5	↑
Waiver Review Releases	0	0	→	3	4	↑
Operational Plan Submissions	0	0	→	0	0	→
Operational Plan Releases	0	0	→	0	2	↑

KS/hh