



Memorandum

Date: November 18, 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	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Routine Inspections	1,591	1,807	↑	7,126	8,141	↑
Reinspections	128	115	↓	524	660	↑
Downgrades	123	103	↓	486	578	↑
Closures	9	9	→	62	94	↑
Special Events	17	103	↑	62	243	↑
Temporary Food Establishments & Tasting Event Booths	33	938	↑	82	1,959	↑
TOTALS	1,901	3,075	↑	8,342	11,675	↑

1. Enforcement Actions and Investigations:

- A. **Wingstop #S238, 1144 E. Charleston Blvd.:** On October 6, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented six demerits. The facility was reinspected and reopened with zero demerits the next day.
- B. **Best Mobile Food Service #2, 827 N. Main St.:** On October 7, the unit was closed for three IHHs: lack of adequate refrigeration, liquid waste not disposed of in an approved manner, and gross unsanitary occurrences or conditions. The inspector documented 41 demerits. Other violations included: food handler using bare hands to handle ready-to-eat food; food handler washing hands in three-compartment sink; time/temperature control for safety (TCS) foods stored in the temperature danger zone; ventilation hood turned off and non-functional during food preparation;

chemicals stored over food; sanitizer bucket with low sanitizer concentration; hand sink not stocked appropriately; items found in the basin of the hand sink; and person-in-charge (PIC) unable to convey sufficient food safety knowledge. The unit was reinspected and reopened with zero demerits on October 21.

- C. Constellation Catering Annual Itinerant Low Risk (AILR), 4930 W. Flamingo Rd.:** On October 9, the facility was closed for two IHHs: lack of potable water or hot water and no accessible hand sink. The inspector documented 14 demerits. Another violation noted was the absence of sanitizer solution during active food preparation. The facility remains closed at this time.
- D. Mirage Hotel and Casino, 3400 S. Las Vegas Blvd.:** On October 13, a coffee cart was issued a Cease and Desist Order for operating without a health permit. The operator has applied for a health permit with SNHD and final approval is still pending.
- E. El Yaquesito Portable Unit for the Service of Food (PUSF), 2905 W. Washington Ave.:** On October 14, the unit was closed for several IHHs: gross and unsanitary conditions, liquid waste not disposed of in an approved manner, and lack of adequate employee toilets and handwashing facilities. The inspector documented 46 demerits. Other violations included: unapproved remote storage unit being used to store food and supplies; not reporting to commissary or servicing depot daily when in operation; food handler not properly washing hands; numerous cross connections leading to non-potable water; TCS food not cooled properly; TCS food stored in the temperature danger zone; dirty or unsanitary food contact surfaces; item in the basin of the hand sink; refrigerator unable to maintain food at 41°F or below; no probe thermometer available; and PIC unable to convey sufficient food safety knowledge. The unit was reinspected and reopened with zero demerits on October 26.
- F. Taqueria Casa Del Sabor 2, 530 N. Las Vegas Blvd.:** On October 14, staff responded to a verified complaint. The operator was operating outside the bounds of the permit by storing food and equipment inside a tire shop. All foods were voluntarily discarded by the PIC.
- G. Maza Mediterranean Grill, 2550 S. Rainbow Blvd.:** On October 14, the facility was closed for an IHH, pest infestation. The inspector documented 25 demerits. The facility was reinspected and reopened with three demerits on October 26.
- H. Best Mobile Food Service #1, 827 N. Main St.:** On October 20, the unit was closed for an IHH, pest infestation. The inspector documented 11 demerits. Another violation noted was no residual chlorine concentration in the sanitizer bucket. The facility was reinspected and reopened with zero demerits on October 22.
- I. Vegas King Commissary, 4181 Pioneer Ave.:** On October 20, the facility was closed for an IHH, lack of adequate employee toilets and handwashing facilities. The inspector documented 13 demerits. Other violations included: facility closed and inaccessible to food operators who were unable to access a three-compartment sink, handwashing sinks, and other permitted food areas for food operations; commissary supplying water to mobile/portable establishments with non-food grade hoses; and excessive number of pigeons congregating around a soiled grease bin. The facility was reinspected and reopened with eight demerits on October 21.
- J. Skweez Juicery, 6415 S. Fort Apache Dr.:** On October 26, the operator was given a Cease and Desist Order for operating without a permit at the Sip and Savor Kitchen. The operator was packaging unpasteurized juice that requires an approved Hazard and Critical Control Point (HACCP) plan and label review. The operator was referred to the SNHD Plan Review and Special Processes programs.
- K. Staff closed 11 unpermitted food vending complaint investigations.**

2. **Food Safety Assessment Meetings (FSAMs):**
 - A. A FSAM was held with the following facility: El Yaquesito PUSF, 2905 W. Washington Ave.
3. **Foodborne Illness Investigations:**
 - A. **Senior Frogs, 3300 S. Las Vegas Blvd.:** On October 12, staff responded to multiple complaints of illness. Though staff addressed some contamination concerns, the investigation resulted in an A grade.
 - B. **Gordon Ramsey Restaurant, 3570 S. Las Vegas Blvd.:** On October 14, staff responded to multiple complaints of illness. Though staff addressed some contamination concerns, the investigation resulted in an A grade.
 - C. **Chili's #1264, 6505 N. Decatur Blvd.:** On October 14, staff responded to a lab-confirmed case of foodborne illness. Though staff addressed some contamination concerns, the investigation resulted in an A grade.
 - D. **Kaizen Revolving Sushi, 7450 W. Lake Mead Blvd.:** On October 15, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors that could lead to illness including not washing hands when required and raw food stored improperly in relation to ready-to-eat food. The investigation resulted in a B downgrade. The establishment passed their reinspection and returned to an A grade on October 18.
 - E. **Texas de Brazil, 6533 S. Las Vegas Blvd.:** On October 15, staff responded to a lab-confirmed case of foodborne illness. Staff observed several risk factors that could lead to illness including not washing hands when required and foods stored out of temperature. The investigation resulted in a B downgrade. A reinspection is still pending.
 - F. **PhilHouse Restaurant, 8350 W. Tropicana Ave.:** On October 20, staff responded to multiple complaints of illness. Staff observed risk factors that could lead to illness including raw meat stored next to and directly over ready-to-eat foods and improper sanitization. The investigation resulted in a B downgrade. The establishment passed their reinspection and returned to an A grade on November 1.
4. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: El Tenampa, 556 N. Eastern Ave.; VeggiEat Xpress, 390 N. Stephanie St.; and El Rey del Machete, 6055 E. Lake Mead Blvd.
5. **Supervisory/Managerial Conferences:**
 - A. Conferences were held with the following facilities: Vanilla Rice's Hibachi House, 3654 E. Flamingo Rd.; and Ru Yi Noodle House, 3743 S. Las Vegas 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	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Notices of Violations (New & Remails)	0	10	↑	10	38	↑
Adjudicated Hearing Cases	0	13	↑	25	18	↓
Total Cases Received	98	90	↓	480	397	↓
Total Cases Referred to Other Agencies	15	17	↑	87	81	↓
Hearing Penalties Assessed	\$0	\$29,500	↑	\$22,050	\$35,200	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Inspections	292	286	↓	1,258	1,086	↓

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

Underground Storage Tanks	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Compliance Inspections	109	38	↓	432	206	↓
Final Installation/Upgrade/Repair Inspections	6	1	↓	27	12	↓
Closure Inspections	1	1	→	2	5	↑
Spill Report Investigations	1	1	→	4	5	↑

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

Permitted Disposal Facilities	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Inspections	15	29	↑	72	84	↑
Reinspections	1	0	↓	7	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), Materials Recovery Facilities (2), Medical Waste Management (1), Transfer Station (1), and Waste Grease (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in November:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Asbestos Permits Issued	83	75	↓	322	325	↑
Revised Asbestos Permits Issued	5	5	→	9	26	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Tentative Maps-Received	17	21	↑	71	93	↑
Tentative Maps-Lot Count	943	1,255	↑	5,508	9,684	↑
Final Maps-Received	33	32	↓	104	115	↑
Final Maps-Lot Count	1,937	2,335	↑	5,426	6,984	↑
Final Maps-Signed	24	19	↓	75	75	→
Final Maps (Signed)-Lot Count	1,161	678	↓	3,307	3,871	↑
Improvement Plans-Received	30	32	↑	97	106	↑
Improvement Plans-Lot Count	1,585	2,145	↑	5,752	6,476	↑
Expedited Improvement Plans-Received	3	0	↓	13	0	↓
Expedited Improvement Plans-Lot Count	133	0	↓	1,290	0	↓
Fees Paid	\$20,071	\$56,455	↑	\$178,968	\$170,603	↓

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

Individual Sewage Disposal Systems	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Residential ISDS Permits	6	11	↑	36	43	↑
Commercial ISDS Permits	0	0	→	3	3	→
Commercial Holding Tank Permits	5	0	↓	8	6	↓
Residential Tenant Improvements	36	33	↓	110	107	↓
Residential Certifications	0	2	↑	2	8	↑
Compliance Issues	12	8	↓	34	26	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Public Water System (PWS) Sanitary Surveys	10	6	↓	14	23	↑
PWS Violations Issued	1	1	→	10	9	↓
PWS Complaints	0	0	→	0	0	→

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, four systems have not scheduled their CY21 surveys. If those systems fail to schedule their survey, they will incur Tier 2 violations. Outreach and reminders are ongoing.

- D. Staff drafted and finalized a routine quarterly report to the Nevada Division of Environment Protection (NDEP) Bureau of Safe Drinking Water (BSDW) per an interlocal agreement.
- E. **Aravada Springs (PWS NV0004140):** Water system plans were conditionally approved for construction in June 2021. Construction has not yet finished.
- F. **Bermuda Palms Management LLC (PWS NV0000147):** On October 28, staff reminded the PWS team to continue Tier 2 Public Notification for significant, unresolved deficiencies.
- G. **Blue Diamond Rainbow NW Plaza (PWS NV0004131):** A water system plan has not yet been approved. A denial letter was recently issued on September 15.
- H. **Blue Diamond Water Co Op Inc (PWS NV0000092):** On October 22, staff reminded the PWS team to continue Tier 2 Public Notification for significant, unresolved deficiencies.
- I. **Desert Paradise Mobile Home Park (PWS NV0000149):** On October 28, staff reminded the PWS team to continue Tier 2 Public Notification for significant, unresolved deficiencies. Although verbal and written discussion have been held with the facility owner, the owner has failed multiple times to follow through with promises and commitments.
- J. **Desert Sunrise Water Users Association (PWS NV0000426):** The system's census won't be due until December 2021 (an extension was granted in September).
- K. **DWR POU 74505 (NV0004137):** 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 thorough sanitary survey will be scheduled after the team has aggregated their civil information.
- L. **Sandy Valley (NV0004001) and Goodsprings Clark County School District (CCSD) Schools (NV0001045):** On October 7, CCSD appointed a licensed operator. The systems were not operated by a licensed operator from July to October despite an in-person meeting with a CCSD Director in May 2021.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
West Nile Virus Surveillance Traps Set	0	196	↑	1,426	1,538	↑
West Nile Virus Surveillance Mosquitoes Tested	0	2,231	↑	13,046	18,080	↑
West Nile Virus Surveillance Submission Pools Tested	0	158	↑	996	1,314	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	210	82	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	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	1	2	↑	18	20	↑
Elevated Blood Level Home Investigations	0	0	→	0	1	↑
Legionella Residential Investigations	0	1	↑	7	4	↓
Legionella Travel Associated Investigations	1	1	→	2	3	↑
Public Accommodations Inspections	56	37	↓	195	74	↓
Public Accommodations SB4 Inspections	100	72	↓	306	235	↓
Public Accommodations Complaints	15	9	↓	58	63	↑
Mobile Home/Recreational Vehicle Park Inspections	7	1	↓	14	8	↓
Mobile Home/Recreational Vehicle Park Complaints	1	0	↓	8	6	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
School Food Facility Inspections	38	106	↑	63	298	↑
School Food Facility Complaints	0	1	↑	0	1	↑
School Facility Inspections	44	125	↑	100	351	↑
School Facility Complaints	0	1	↑	0	25	↑
Summer Food Service Surveys	0	0	→	8	13	↑
Child Care Facility Inspections	39	31	↓	164	134	↓
Child Care Facility Complaints	1	2	↑	6	7	↑
Body Art Facility Inspections	111	6	↓	176	149	↓
Body Art Facility Complaints	3	0	↓	7	4	↓
Body Art Artist Special Event Inspections	0	7	↑	0	8	↑
Total Program Services Completed	236	279	↑	524	990	↑

1. Schools:

- A. Eldorado High School, 1139 Linn Ln.:** During a routine inspection, staff found an unpermitted food vendor in operation. Taqueria Estephanie Mexican Grill was preparing and selling TCS foods. The business also had a table setup with taco toppings that lacked an adequate sneeze guard. The operator reported that they do this every Tuesday. Staff issued a Cease and Desist Order and educated school administration on SNHD's policy for the service of food in schools.
- B. Silverado High School, 1650 Silver Hawk Ave.:** Staff investigated a complaint alleging that the restrooms were locked during the school day, and that only one set was opened at a time. This limitation allegedly resulted in long lines during class breaks and students being unable to use the restrooms. The complainant also alleged that students were not permitted to use the restrooms during class time. At the time of inspection, all hallway restrooms were unlocked and available for use as required. The only restrooms not available were those in the theater lobby as they were the designated restrooms for the COVID sick room. Several times during the investigation, staff observed students using restroom passes during class time and using the restroom between classes with no lines. The restrooms were maintained and fully stocked with supplies. The complaint was not substantiated.
- C. Elizondo, Raul Elementary School, 4865 Goldfield St.:** During a routine inspection, staff observed dumpsters leaking waste into the parking lot and not located in the designated containment area with secure gates. The facility was given 30 days to clean the parking lot and place the containers in the approved storage area. Staff will follow-up to ensure compliance.
- D. Chaparral High School, 3850 Annie Oakley Dr.:** During a routine inspection, staff found an unpermitted food vendor in operation. Fiesta Taco was preparing and selling TCS foods. The operator reported that they do this every Wednesday. Staff issued a Cease and Desist Order and educated school administration on SNHD's policy for the service of food in schools. Fiesta Taco contacted Plan Review to discuss their options. They decided to prepare and package the food at their facility,

then transport it to the school for sale. Staff will follow-up at a later date to ensure that the food is being handled and sold properly.

- E. Clarence Piggott Elementary School, 9601 Red Hills Rd.:** During a routine inspection, staff observed three playground structures fenced off and not in use. The school principal reported that the structures are awaiting inspection by school personnel before they are put into use. The school district did not apply for a remodel of the playground as required by the Nevada Administrative Code (NAC). Staff instructed school administration to keep the structures closed until the school has received written notice that the playground remodels have been approved by SNHD Plan Review.
 - F. Good Samaritan Christian Academy, 8425 W. Windmill Ln.:** During a routine inspection, staff noted a number of students and staff were not in compliance with the Governor's mask mandate. Many people were either not wearing masks or wearing them improperly. Masks were loose fitting with noses exposed, hanging below chins, or around individuals' necks. Additionally, there was no signage posted to remind everyone of the mask mandate. Those not wearing masks were instructed by SNHD and school staff to retrieve a mask from their backpacks or from the front desk. Staff reviewed the need to comply with the mask mandate with school administration and provided printable material that could be posted throughout the property as a reminder of the requirement. The findings and observations were reported to the Nevada Department of Education for action, if necessary.
 - G. J.O.Y. Academy of Southern Nevada, 3883 E. Mesa Vista Way:** During a routine inspection, staff observed a school staff member and students not wearing masks and not following social distancing guidelines. Staff advised school administration that the Governor's mask mandate still applies and that masks need to be worn. The findings of the inspection were reported to the Nevada Department of Education for action, if necessary.
 - H. Girls Athletic Leadership School, 4220 S. Maryland Pkwy.:** During a routine inspection, staff found an unpermitted food preparation area. Management was directed to contact Plan Review to schedule an appointment and begin the application process. Since there were no issues that would prevent the facility from meeting current food handling regulations, the facility was allowed to continue food service operations pending approval of the permit. Staff will ensure that deadlines are met, and school staff practice safe food handling procedures.
- 2. Child Care:**
- A. Seton Academy West, 3801 Campbell Rd.:** During a routine inspection of the playground, staff found that wood nuggets had been added to the existing wood mulch surfacing underneath play equipment, resulting in a mixture of wood nuggets and wood mulch. Mixing different types of materials for playground surfacing generates unknown impact attenuation properties, which could result in injury if a child falls from the equipment. SNHD staff requested documentation indicating that the mixed surfacing meets required shock-absorption standards based on the height of the play equipment. Staff will follow-up to ensure that appropriate material is used.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Food Safety Assessment Meetings	0	0	→	2	3	↑
Total Pre-Permitting Services	1,615	1,199	↓	6,297	5,383	↓
New Project Submissions	276	286	↑	1,033	1,223	↑
Released Projects	304	288	↓	1,287	1,289	↑
Total Service Requests Currently in Pre-Permitting	1,206	1,320	↑			

1. Enforcement Actions and Investigations:

- A. 7-Eleven Deli, Various Locations:** Forty-one 7-Eleven locations are remodeling to upgrade their coffee island with new equipment. The equipment installation requires upgraded electrical circuits, drain lines, and a lift station to pump out wastewater. 7-Eleven is also required to install a grease interceptor to meet building and health codes. Grease interceptors and lift stations must be installed outside of the food establishment unless otherwise approved by SNHD. SNHD worked in coordination with the water reclamation agencies throughout the Valley to allow the installation of the grease interceptors and lift stations inside the facility with cleaning, monitoring, and maintenance plans. The remodel approvals are pending completion of construction.
- B. La Sombrita Restaurant, 671 N. Nellis Blvd.:** Staff conducted a Change of Permit Holder (CPH) inspection. Violations included: a household microwave, blender, and deep fryer in use; the floor-wall junction behind multiple refrigerators and worktables was not sealed; and a reach-in refrigerator drained to the ground outside. SNHD Regulations require food equipment to be third-party sanitation certified; floor-wall junctions to be sealed; and evaporative wastewater to be drained to a floor sink or evaporative pan. The CPH was approved with stipulations to correct the violations within ten days.
- C. Cornerstone Park Concession Kitchen, 1600 Wigwam Pkwy.:** Staff conducted a survey on a City of Henderson concession kitchen as part of a farmer's market inspection. The kitchen is used by a beekeeper to separate honey from honeycombs. There were three beehives forming on the ceiling lights and live bees present. SNHD Regulations require food establishments to be constructed so that pest entry is prevented. Live insects must be separate from the operation of a food facility. The concession stand was closed, and a reopening inspection is still pending.
- D. Spaghetty Western, 10690 S. Southern Highlands Pkwy.:** A final remodel inspection was conducted for the addition of a new pizza oven and a six-burner range. The inspection resulted in failure due to an unapproved fire suppression system. The applicant was unable to provide documentation showing Clark County Fire Prevention approval and the tag on the hood stated, "Appliance lineup has changed, (equipment) not covered properly." Remodel approval is pending proof of fire prevention approval.
- E. Sonesta Select Las Vegas Restaurant, 1901 N. Rainbow Blvd.:** A CPH inspection resulted in failure for the second time, due to lack of adequate refrigeration. The walk-in cooler was operating at 52°F and a make table refrigerator was operating at 69°F.

Additionally, the hot water temperature at the three-compartment sink fluctuated below 120°F when the dish machine was in use. SNHD Regulations require refrigeration to maintain food at or below 41°F and hot water to be available during all hours of operation. The facility remains closed at this time.

- F. The Real Crepe, 7595 W. Washington Ave.:** A CPH inspection resulted in closure due to excessive demerits. Staff found multiple TCS foods in the temperature danger zone, improper cooling, household food equipment, sanitizer concentration too low, labeling issues, and improper pest control measures. SNHD Regulations require TCS foods to be stored below 41°F, proper cooling and labeling, National Sanitation Foundation (NSF)/American National Standards Institute (ANSI) equipment, and approved pest control methods. The facility remains closed at this time.
- G. Circus Circus, 2880 S. Las Vegas Blvd.:** A final permitting inspection was conducted for a new food court. The food court consists of two food preparation areas and four new venues: Dairy Queen, Pick-Up Sticks, Popeye's, and Einstein Bros. All permits were approved with stipulations. Violations included: backflow devices not tested, dish machine not setup, and improper wall material behind a hand sink. SNHD Regulations require backflow devices from soda machines to be tested and tagged, all equipment to be operable, and impervious wall material behind wet zones. The last stage of the food court project is construction of a beer bar which is pending resubmittal of plans.
- H. Mr. Smoothie, 7901 W. Washington Ave.:** Staff conducted a final permitting inspection. Hot water temperature at the three-compartment sink measured 115°F. SNHD Regulations require hot water to be a minimum of 120°F. The operator increased the hot water temperature to 128°F and the permit was approved. The owner plans to add an ice maker which will require a remodel permit prior to installation.
- I. Hwaro, 3650 S. Decatur Blvd.:** Staff conducted a pre-permitting inspection. There was no barrier at the front counter area to protect the food preparation area from contamination by customers. SNHD Regulations require a food shield, or a minimum horizontal distance of 30", at customer interface areas where open food is prepared or stored. The operator is in the process of installing a food shield and resubmitting plans. Once plans are approved, the final permitting inspection will be scheduled.
- J. The Lab SSP, 5770 S. Durango Dr.:** The operator failed a final permitting inspection. The permit covers three body art workstations within a skincare studio. Staff found inadequate hot water at all three workstation hand sinks and the employee restroom. SNHD Regulations require hot water temperature between 90°F and 120°F. A reinspection is still pending.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Oct. 2020	Oct. 2021		FY 20-21	FYA 21-22	
Total Operation Inspections	297	334	↑	1,589	1,608	↑
Complaint Investigations	9	14	↑	90	103	↑
Inactive Body of Water Surveys	4	7	↑	22	19	↓
Total Program Services Completed	345	355	↑	1,959	1,730	↓

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 0

1. Aquatic Health Operations

- A. Valley View Senior Apartments (Apts.), 1600 S. Valley View Blvd.:** A routine inspection on the spa failed due to no detectable disinfectant residual, faulty gauges, and severely chipped plaster. The venue was closed and is currently awaiting reinspection.
- B. Tides at the Springs Apts., 4747 Penwood Ave.:** CPH inspections for the pools and spa resulted in a written compliance schedule. Staff observed the depth incorrectly marked after measuring multiple areas of the pool. The pool measured six inches deeper than the stated depth markers. Since the aquatic venue was management closed for the season, the facility operator was instructed to change all the depth markers before reopening to avoid an IHH closure.
- C. Cottonwood Creek Apts., 3149 E. Desert Inn Rd.:** An inspection of the pool resulted in a written compliance schedule. Staff found a gap in the barrier resulting from a bent fencing picket. Gaps in barriers present a hazard for small children who could potentially gain access to the pool. Staff is waiting for verification of the repair.
- D. D Hotel and Casino, 301 Fremont St.:** During an annual inspection, the entry gate failed to self-latch from any open position, resulting in an IHH closure. Additionally, the spa was open for use despite the circulation system being intentionally turned off for repairs and having a high chlorine concentration. The venue received a reopening inspection later that day.
- E. Desert Pines Villas, 1455 E. Rochelle Ave.:** A routine inspection of the pool resulted in closure due to several IHHs: no detectable disinfectant residual, high cyanuric acid, and a nonfunctional ground fault circuit interrupter (GFCI). Failure to maintain water chemicals at the proper concentration and a non-functional GFCI are hazardous to a swimmer's health. A reinspection is still pending.
- F. Tahiti Condos, 5101 W. Tropicana Ave.:** A routine inspection of the spa resulted in closure due to an IHH, level of chlorine disinfectant in the spa was significantly higher than the required range set by regulation. High chlorine levels can cause severe skin, eye, and lung irritation to bathers. The venue was reinspected later the same day, after corrective actions were taken.
- G. Green Valley Ranch, 2300 Paseo Verde Pkwy.:** Routine inspections of the pools and spas resulted in a written compliance schedule. The circulation system had been altered for one of the spas. The circulation return line was cut and tied into the jet piping system and the original inlets were capped. The calculated flow was still within an acceptable range. Management was given the option to either repair the system to the original specifications or submit a remodel application. Compliance will be assessed in a month.

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

Aquatic Health Plan Review	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Total Pre-Permitting Services	668	561	↓	2,057	2,693	↑
New Project Submissions	57	60	↑	244	238	↓
Released Projects	91	46	↓	271	272	↑
Total Projects Currently in Plan Review	373	300	↓			

2. Aquatic Health Plan Review:

- A. Ely at Buffalo, 2660 N. Buffalo Dr.:** Pre-plaster inspections at the pool and spa were not approved. The area lighting did not meet the minimum 10 foot-candle requirement, the disinfection equipment for the pool and spa was not installed, and all the windows that opened into the enclosure could be opened more than four inches. When reinspections were conducted, none of the violations had been corrected. Additional reinspections are still pending.
- B. Newport Cove, 1212 Bass Dr.:** Final permitting inspections for the pool and spa were not approved. No gauges had been installed on the circulation pumps so that filtration flow could be determined, gates into the enclosure did not self-latch, the backflow protection device had not been tested, and skimmers were missing hardware. Reinspections are still pending.
- C. Canyon Creek Villas, 2700 N. Rainbow Blvd.:** A final remodel inspection was conducted at the South Pool for resurfacing of the pool interior. The new interior finish had been correctly installed; however, two waterline depth markers were displaying incorrect depths and one suction outlet cover had been trimmed to fit next to another cover. The remodel was not approved. The contractor was instructed to replace the incorrect depth markers and install an unaltered suction outlet cover. The remodel was approved after corrections were completed.
- D. Life Time Athletic SW Las Vegas, 6505 High St.:** A preliminary meeting was conducted with facility representatives. Since this is the first Life Time Athletic project in Clark County since regulations were adopted, the meeting was to familiarize the Life Time team with the new requirements and major construction changes. Discussions included changes to requirements for area and underwater lighting, equipment rooms, hygiene facilities, plumbing, and structural.
- E. Inspirada Castano and Ravenna, 2688 Summit Springs St.:** A final permitting inspection for the pool was not approved. Multiple violations were observed including the chemical feed system not operating, only one interlock provided for the chemical feed system where two are required, one backwash valve handle installed backward, and grab rails having a height of 23 inches where a minimum of 28 inches is required. A reinspection is still pending.
- F. Sand Creek MHP, 2627 S. Lamb Blvd.:** Final remodel inspections were conducted at the pool and spa for the installation of new filters. Flows for the pool and spa were acceptable and both remodels were approved; however, the enclosure was in the process of being replaced without a remodel. The facility was given 30 days to submit for an after-the-fact remodel. The remodel application has not yet been submitted.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff continued to train one Environmental Health Specialist (EHS) in Food Operations.
2. RSO staff released two EHSs from Food Operations training. Luz Diaz-Ontiveros was released to the North Las Vegas Food Operations office and Daniel Rakita was released to the Las Vegas Strip Food Operations office on October 16.
3. RSO Supervisor, Christine Sylvis, and EH Training Officer, Larry Navarrete, were successfully standardized by the Food and Drug Administration (FDA) on October 4 through 8.
4. RSO staff participated in or performed the following activities: attended Focus Group Training; completed review of curriculum to exempt applicants from SNHD administered food handler training exam for Southwest Technical and Career Academy; presented at the Food Operations staff meeting; attended Accela complaint demo; researched aqueous ozone as a food contact sanitizer; conducted a verification audit of Standard 5 - Foodborne Illness and Food Defense Preparedness and Response for the Washoe County Health District; organized and facilitated the quarterly Food Safety Partnership meeting; and conducted pre-standardization training for and assessment of EH standardization candidates.
5. RSO staff assisted with inspections of the following special events: First Friday on October 1; Renaissance Festival on October 15; and Brews and Blues on October 16.
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 six cook chill/sous vide plans, five 2-barrier plans, 11 other HACCP plans, 22 waivers, and one operational plan in review.
7. Special Processes staff provided guidance to Food Operations, Industry, and Cottage Food Operators regarding label requirements throughout the month. There are currently 23 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Facility Label Review Submissions	7	19	↑	40	95	↑
Facility Label Review Releases	12	31	↑	43	111	↑
Number of Labels Approved	73	683	↑	811	1,820	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Cook Chill/Sous Vide Submissions	1	0	↓	2	1	↓
Cook Chill/Sous Vide Releases	0	0	→	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	Oct. 2020	Oct. 2021		FY 20-21	FY 21-22	
Waiver Review Submissions	3	1	↓	5	6	↑
Waiver Review Releases	1	1	→	4	5	↑
Operational Plan Submissions	1	0	↓	1	0	↓
Operational Plan Releases	0	1	↑	0	3	↑

CDS/hh