



# Memorandum

**Date:** February 24, 2022

**To:** Southern Nevada District Board of Health

**From:** Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health CS*  
 Fermin Leguen, MD, MPH, *District Health Officer FL*

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**Subject:** Environmental Health Division Monthly Report

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## I. FOOD OPERATIONS PROGRAM

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

Food Operation Services	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Routine Inspections	1,758	1,728	↓	11,305	12,930	↑
Reinspections	148	138	↓	871	1,041	↑
Downgrades	162	166	↑	831	969	↑
Closures	16	10	↓	94	117	↑
Special Events	3	29	↑	88	391	↑
Temporary Food Establishments & Tasting Event Booths	3	185	↑	128	3,024	↑
<b>TOTALS</b>	<b>2,090</b>	<b>2,256</b>	<b>↑</b>	<b>13,317</b>	<b>18,472</b>	<b>↑</b>

#### 1. Enforcement Actions and Investigations:

- A. **Koala Mini Mart, 6020 W. Flamingo Rd.:** On January 3, the facility was being operated without a food permit. A Cease and Desist Order was issued, and the operator was referred to Plan Review to obtain a permit. The facility is currently in the Plan Review process.
- B. **Los Corrales Portable Unit for the Service of Food (PUSF), 1404 N. Eastern Ave.:** On January 13, the unit was closed for multiple Imminent Health Hazards (IHHs): no potable water; gross unsanitary conditions; sewage or liquid waste not disposed of in an approved manner; and unit permanently plumbed to sewer, water, and electricity. Other violations included: unapproved equipment; fire suppression system overdue; liquid petroleum (LP) system not installed and maintained to meet local Fire Department standards and other applicable laws; cooking under hood



when hood was turned off; raw animal products stored next to or over cooked or ready-to-eat foods; absence of sanitizer solution during active food preparation; multiple dishes/utensils stored in the hand sink preventing handwashing; and person-in-charge (PIC) not able to demonstrate food safety practices. The inspector documented 41 demerits. The unit was reinspected and reopened with three demerits on February 1.

- C. **7-Eleven #16896 Deli – Snack Bar, 875 N. Lamb Blvd.:** On January 14, the facility was closed for an IHH, no potable water or hot water. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits on January 18.
- D. **Palazzo ISD Back Prep, 3325 S. Las Vegas Blvd.:** On January 18, the area was closed for an IHH, pest infestation. The inspector documented three demerits. The area was reinspected and reopened with zero demerits on January 20.
- E. **Little Caesars Pizza, 1155 E. Twain Ave.:** On January 20, the facility was closed for an IHH, no hot water. The inspector documented 21 demerits. The facility was reinspected and reopened with zero demerits on January 21.
- F. **Antojitos Puebla PUSF, 3787 E. Lake Mead Blvd.:** On January 20, the unit was closed for an IHH, gross unsanitary conditions. Violations included: food handler washing hands in a sink that was not a hand sink; water intentionally turned off and unavailable to both the three-compartment sink and hand sink during active food preparation; facility using non-food grade garden hose to obtain water from "Corona Night Club" spigot without appropriate backflow; wastewater disposed of directly into the sewer system; numerous Time/Temperature Control for Safety (TCS) foods cooled improperly; numerous TCS foods held in the temperature danger zone; fire suppression system overdue; LP system not installed and maintained to meet local Fire Department standards and other applicable laws; operator cooking under hood when hood was turned off; cooked meats found in trash receptacle located in two-door refrigerator; hand sink not stocked with paper towels; numerous utensils found in hand sink; and PIC unaware of employee health policy and unable to answer other questions related to food safety. The inspector documented 54 demerits. The unit was reinspected and reopened with zero demerits on January 27.
- G. **Xolo Tacos PUSF, 3935 E. Charleston Blvd.:** On January 21, the unit was closed for an IHH, no hot water. The inspector documented eight demerits. The unit was reinspected and reopened with zero demerits on January 27.
- H. **Dairy Queen, 3154 W. Sahara Ave.:** On January 25, the facility was closed for an IHH, no hot water. Other violations included: two hand sinks with inadequate water pressure, one hand sink turned off due to disrepair, and facility exceeded the allowable demerits on an unpermitted change of permit holder (CPH). The inspector documented sixteen demerits. The facility remains closed at this time, but the operator did submit an application for CPH on January 26.
- I. **Mad Mike's Restaurant, 551 W. Mesquite Blvd.:** On January 26, the facility was closed for an IHH, pest infestation. The inspector documented nine demerits. The facility was reinspected and reopened with three demerits on February 2.
- J. **NBRHD Kitchens, 1225 S. Commerce St.:** On January 26, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The facility was not in compliance with an approved waiver requiring wastewater service daily to prevent spilling. The wastewater gauge was not operating at the time of inspection; excessive wastewater was observed on the asphalt and artificial grass area in front of the trailer and a putrid smell was noted. Staining and debris were observed on the asphalt around the wastewater valve and beneath the trailer. The



facility's waiver was revoked. The inspector documented ten demerits. The unit remains closed at this time.

K. Staff closed 19 unpermitted food vending complaint investigations.

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

A. FSAMs were held with the following facilities: Guanatos Pues, 439 Rock Quarry Way; Los Corrales, 1404 N. Eastern Ave.; Anotojitos Puebla, 3787 E. Lake Mead Blvd.; El Fogon PUSF, 2100 E. Fremont St.; Xolo Tacos PUSF, 3935 E. Charleston Blvd.; Lupita's Catering, 5560 E. Lake Mead Blvd.; and Soigne Mobile Kitchen, 3805 W. Sahara Ave.

**3. Foodborne Illness Investigations:**

A. **LoLo's Chicken and Waffles, 325 Hughes Center Dr.:** On January 21, staff responded to multiple reports of illness. Staff observed several risk factors that could lead to illness including no available sanitizer during food preparation and foods in the temperature danger zone. The investigation resulted in a B downgrade. On February 4, the restaurant passed their reinspection and returned to an A grade.

**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	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Notices of Violations (New & Remails)	5	7	↑	38	60	↑
Adjudicated Hearing Cases	18	0	↓	59	37	↓
Total Cases Received	87	87	→	709	642	↓
Total Cases Referred to Other Agencies	17	22	↑	133	140	↑
Hearing Penalties Assessed	\$17,750	\$0	↓	\$49,350	\$57,700	↑

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

Restricted Waste Management	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Inspections	190	313	↑	1,936	1,848	↓

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

Underground Storage Tanks	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Compliance Inspections	86	126	↑	657	353	↓
Final Installation/Upgrade/Repair Inspections	4	7	↑	43	28	↓
Closure Inspections	1	0	↓	5	7	↑
Spill Report Investigations	0	0	→	4	7	↑

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

Permitted Disposal Facilities	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Inspections	15	24	↑	124	143	↑
Reinspections	3	1	↓	11	15	↑

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

- A. **Permits Issued** – Republic Services Henderson Transfer Station Modification (Transfer Station)
- 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 (4); Material Recovery Facility (1), and Class I Landfill (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in February:** APEX Materials LLC – Cape Horn

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

Asbestos Permitting Services	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Asbestos Permits Issued	68	70	↑	630	509	↓
Revised Asbestos Permits Issued	8	3	↓	32	46	↑

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

Subdivision Plan Review	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Tentative Maps-Received	10	27	↑	110	159	↑
Tentative Maps-Lot Count	1,062	1,435	↑	8,625	14,157	↑
Final Maps-Received	15	37	↑	157	223	↑
Final Maps-Lot Count	358	1,732	↑	7,778	12,130	↑
Final Maps-Signed	20	12	↓	140	136	↓
Final Maps (Signed)-Lot Count	1,245	690	↓	6,717	6,654	↓
Improvement Plans-Received	15	29	↑	154	199	↑
Improvement Plans-Lot Count	409	1,414	↑	8,196	11,280	↑
Expedited Improvement Plans-Received	0	0	→	0	0	→
Expedited Improvement Plans-Lot Count	0	0	→	0	0	→
Fees Paid	\$48,761	\$43,594	↓	\$323,479	\$302,614	↓



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

Individual Sewage Disposal Systems	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Residential ISDS Permits	12	12	→	68	73	↑
Commercial ISDS Permits	0	0	→	3	4	↑
Commercial Holding Tank Permits	1	1	→	10	11	↑
Residential Tenant Improvements	24	29	↑	184	171	↓
Residential Certifications	1	1	→	5	10	↑
Compliance Issues	3	12	↑	58	45	↓

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

Safe Drinking Water Program	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Public Water System (PWS) Sanitary Surveys	0	0	→	35	48	↑
PWS Violations Issued	3	7	↑	18	17	↓
PWS Complaints	0	0	→	0	0	→

**2. Safe Drinking Water Activity:**

- A. Three *coliform*-present sample events were reported (Fort Apache Ann NE, Rainbow Gardens, and Blue Diamond Rainbow NW). 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; Trout Canyon; Spring Mountain Youth Camp; Goodsprings Elementary School (ES) Clark Community Center; and Sandy Valley ES.
- C. Staff continued to field and guide complaints regarding water quality issues and water availability within private residences and rental properties.
- D. **Aravada Springs (PWS NV0004140):** Water system plans were conditionally approved for construction in June 2021. Construction has not yet finished.
- E. **Bermuda Palms Management LLC (PWS NV0000147):** The PWS team failed to respond to SNHD inquires related to the one remaining deficiency that must be addressed. Although a final conclusion has yet to be reached, staff informed the PWS team that an onsite meeting is required in February.
- F. **Blue Diamond Rainbow NW Plaza (PWS NV0004131):** January 13, a routine monitoring event of the well yielded a *coliform*-positive, *E.coli*-absent sample; no distribution system samples were *coliform*-positive. Although the PWS's engineering representative has stated that they've submitted engineering plans, the Bureau of Safe Drinking Water (BSDW) is not in receipt of those plans.
- G. **Blue Diamond Water Co Op Inc (PWS NV0000092):** In January, technical assistance from the Rural Community Assistance Cooperation was dispatched. Their technical assistance providers are assessing what hurdles and knowledge limitations can be resolved within the Water Cooperative's Board.
- H. **Desert Paradise Mobile Home Park (MHP) (PWS NV0000149):** On January 6, a 70" Question and Answer session was held between the Nevada Division of

Environmental Protection (NDEP) BSDW, SNHD, and the PWS team. The PWS team received guidance regarding their compliance obligations and necessary resolutions. Resolutions are anticipated to span through July 2022.

- I. **Desert Sunrise Water Users Assoc (PWS NV0000426):** On January 7, staff provided an additional reminder to the water system's point of contact (POC) about a census being due. The census was last due on December 20, 2021 (an extension deadline which was granted from September 2021). On January 13, the POC requested an additional week to gather the census. On February 2, the POC requested another extension (to February 3). On February 3, the BSDW received SNHD's account of the dialogue with the POC; BSDW staff concluded that additional extensions should not be granted. Staff will implore that the POC accept the Census Bureau's 2020 data as the water system's census.
- J. **DWR POU 74505 (NV0004137):** On January 13, the PWS team communicated a response to their December 13, 2021 sanitary survey. No noteworthy progress regarding found water system permitting was communicated.
- K. **Virgin Hyperloop (PWS NV0001184):** On January 9, running water onsite became exclusively used for toilets and dust control. Any potable water onsite will be commercially packaged. On February 3, the BSDW received SNHD's account of the dialogue with the Hyperloop team. Staff will communicate the BSDW's orders to the Hyperloop team.
- L. **Yellow Pines Solar Project (PWS TBA):** In January, staff continued discussions with the project management team regarding the availability of potable water for employees and contractors. Construction is envisioned to occur in early 2022.



III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
West Nile Virus Surveillance Traps Set	0	0	→	1,426	1,578	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	13,048	19,627	↑
West Nile Virus Surveillance Submission Pools Tested	0	0	→	996	1,368	↑
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	0	0	→	19	20	↑
Elevated Blood Level Home Investigations	2	0	↓	3	2	↓
Legionella Residential Investigations	2	0	↓	7	4	↓
Legionella Travel Associated Investigations	0	0	→	3	7	↑
Legionella Healthcare Associated Investigations	0	0	→	0	1	↑
Public Accommodations Inspections	32	45	↑	252	239	↓
Public Accommodations SB4 Inspections	72	77	↑	616	518	↓
Public Accommodations Complaints	10	18	↑	88	110	↑
Mobile Home/Recreational Vehicle Park Inspections	87	59	↓	112	72	↓
Mobile Home/Recreational Vehicle Park Complaints	0	0	→	11	8	↓

1. Public Accommodations:

A. Staff responded to complaints presented by the Culinary Union alleging violations of the daily room cleaning requirements outlined in Nevada Revised Statute (NRS) 447.335. Thirty-one written statements from Guest Room Attendants, which ranged from 10/18/21 to 12/13/21, were against Bally's and Flamingo hotels. The investigations did not reveal any violations.



**IV. SPECIAL PROGRAMS**

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

Special Programs	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
School Food Facility Inspections	11	56	↑	91	482	↑
School Food Facility Complaints	0	1	↑	0	3	↑
School Facility Inspections	16	55	↑	136	561	↑
School Facility Complaints	1	7	↑	3	39	↑
Summer Food Service Surveys	0	0	→	8	40	↑
Child Care Facility Inspections	22	13	↓	217	235	↑
Child Care Facility Complaints	3	0	↓	11	10	↓
Body Art Facility Inspections	9	22	↑	224	273	↑
Body Art Facility Complaints	1	10	↑	11	14	↑
Body Art Artist Special Event Inspections	0	3	↑	1	14	↑
<b>Total Program Services Completed</b>	<b>63</b>	<b>167</b>	<b>↑</b>	<b>702</b>	<b>1,615</b>	<b>↑</b>

**1. Schools:**

- A. Somerset Academy Sky Pointe Campus, 7038 Sky Pointe Dr.:** Staff investigated a second complaint for this school year alleging a lack of mask usage within the school. During the concurrent routine inspection, school staff were allowing students to leave their masks at their desks prior to walking to lunch. School Administration reported that this was initiated because students would often drop their masks on the lunchroom floor or pickup someone else’s mask due to close proximity at the lunch tables. School Administration also reported that there were medical exemptions on file for students and employees to be excused from the State mask mandates. SNHD staff sent their observations to the Nevada State Department of Education for their information and response.
- B. Pinecrest Academy-Cadence, 230 Taylor St.:** Staff investigated a complaint alleging that the school was not following Covid mask usage and disinfecting protocols. School Administration reported that all persons at the school are required to wear masks while indoors. Staff observed that the products used for cleaning, sanitizing, and disinfecting had the appropriate Environmental Protection Agency (EPA) registration and were being used in the manner directed by the manufacturer. School staff were cleaning and disinfecting areas of the school at least four times per day or more often as necessary. The complaint was unsubstantiated.
- C. Green Valley High School Kitchen, 460 N. Arroyo Grande Blvd.:** Staff investigated a complaint alleging that the lunchroom did not have hot water and students were not served proper lunches. Before the complaint was received, SNHD staff was notified about the status of the hot water outage by Clark County School District (CCSD) Food Service staff. Food Service staff verified that the kitchen was using a portable hand sink, serving prepackaged food items, and had adequate quantity and selection of food options.
- D. Las Vegas High School, 6500 E. Sahara Ave.:** During a routine inspection, staff found an unpermitted second concession stand in the gym selling Little Caesars Pizza by the slice. The stand was issued a Cease and Desist Order until a food



establishment permit had been obtained. School Administration reported that they had already started the process.

- E. **Horizon High School, 4560 W. Harmon Ave.:** During a routine inspection, staff observed a number of hazardous conditions in violation of the Nevada Administrative Code including student eye wash stations not working properly and excessive amounts of unsecured, dangerous chemicals throughout campus. Staff are working closely with the school staff and CCSD Risk Management to address the concerns and remove the hazards.

2. **Body Art:**

- A. **Tattoo Temptations LV, 5006 S. Maryland Pkwy.:** Staff investigated a complaint alleging that shop employees smoke indoors, do not wear masks, and live in the shop. The complaint also alleged that the shop does not have proper sanitation or sterilization equipment for tattooing or piercing. Staff spoke with the PIC who stated that they require all employees and clients to wear masks while inside the shop and that smoking inside is prohibited. The complaint investigation found no evidence of employees sleeping or living in the shop. The PIC and shop owner reported that they do not do any piercing at this time and are working towards applying for a piercing permit. Equipment present for tattooing was single-use and workstations had adequate cleaning supplies and sharps containers. The complaint was unsubstantiated.

- B. **Revised Body Art Regulations:** Staff held two more public workshops, gave a presentation to the Public Health Advisory Board, and closed the comment period on the Body Art Regulations and Business Impact Survey. Comments received during the workshops and comment period were included in the Business Impact Statement that is scheduled to be reviewed at the February Board of Health meeting.

V. **PLAN REVIEW PROGRAM**

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

**Data**

	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
<b>Food Pre-Permitting Services</b>						
<b>Food Safety Assessment Meetings</b>	2	1	↓	4	3	↓
<b>Total Pre-Permitting Services</b>	1,579	1,140	↓	10,553	9,030	↓
<b>New Project Submissions</b>	205	235	↑	1,738	1,880	↑
<b>Released Projects</b>	264	191	↓	2,005	2,051	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	1,191	1,219	↑			

1. **Enforcement Actions and Investigations:**

- A. **Larry's Great Western Meats, 420 S. Valley View Blvd.:** Staff conducted a scheduled final inspection for a major remodel, but work had not been completed. A walk-in cooler was not operational because the condenser was not installed. Display freezers in the customer self-service area were not operational and condensers were still being installed. Floor finishes were also not complete. Construction must be completed prior to a final inspection and equipment must be in working order to be approved for use by SNHD. The walk-in cooler and display freezer were red tagged out-of-service and will not be approved for use until work is complete and equipment



is operating as designed to maintain foods at the required temperatures. The remodel permit is pending completion of work.

- B. HK Seafood Garden, 4300 Spring Mountain Rd.:** During a CPH inspection, staff observed several uncontrolled risk factors for foodborne illness. Violations included: food held at unsafe temperatures, improper food storage, chemicals not labeled, comingling of employee drinks with customer food, improperly cleaned dishes, gaps at exterior doors, insufficient hot water at the hand sink and dishwasher, no sanitizer at the dishwasher, missing air curtain at the exterior door which opens into a food preparation area, food not date labeled, reuse of single-use items, and lack of food safety knowledge. The inspector documented 32 demerits. CPH inspections must result in ten demerits or less for approval to operate. The facility was closed, and the owner is required to attend an FSAM prior to scheduling a reinspection.
- C. Dickey's BBQ Pit, 9640 W. Flamingo Rd.:** Staff conducted a final permitting inspection and found that the owner installed an ice machine in the customer dining area which was not on the approved plan. Open food handling, such as scooping ice, must be protected from potential contamination by consumers. SNHD Regulations also require that there is a handwashing sink in the area where open food is handled. Since the ice machine was not crucial for operating the facility, the permit was approved with stipulations. The owner relocated the ice machine into the kitchen and submitted revised plans. Staff returned one week later for a follow-up inspection to approve the ice machine for use.
- D. 888 Japanese BBQ, 3550 S. Decatur Blvd.:** Staff conducted a CPH inspection and observed that several renovations had taken place based on prior photos of the facility. The owner had installed an ice well and dump sink in the drink service area and a single-compartment and three-compartment sink in the food preparation area. SNHD Regulations require that a remodel application and plans are submitted prior to the installation of new equipment and plumbing fixtures. The CPH was approved, the owner was referred to the Clark County Building Department for a building permit, and the remodel permit with SNHD is still pending. Staff will return for a remodel inspection after plans are approved by both agencies.
- E. Catcher's Fish House, 6003 W. Charleston Blvd.:** Staff conducted a pre-permitting inspection and found a plumbing deficiency. Copper plumbing was installed past the soda carbonator reduced pressure zone (RPZ) valve. SNHD Regulations prohibit copper and copper alloys from being installed after the backflow prevention device because carbonated water will corrode the copper pipes and leach copper. The owner had the copper line installed to supply water to a new ice machine. A final permitting inspection will occur after the plumbing lines are replaced.
- F. Chick Fil A at Miracle Mile, 3667 S. Las Vegas Blvd.:** Staff found an unapproved remodel during a routine inspection. A new dishwashing machine had been installed and a hand sink was relocated. Management was informed that a remodel application must be submitted, and plans approved by SNHD prior to the installation and use of the equipment. The dishwash machine was taken out of service as the unit was not installed with required drainboards. Drainboards are required to ensure proper drainage and to reduce standing water conditions. While onsite, staff inspected the relocated hand sink and approved it for use. The remodel is pending the submission of plans.
- G. Ori'Zaba's Scratch Mexican Food, 6630 N. Durango Dr.:** During a CPH inspection, the facility was closed for an IHH, no hot water. Hot water at the three-compartment sink was 105°F and was 92°F by the end of the inspection. The required minimum water temperature at a three-compartment sink is 120°F. The owner immediately called a plumber to service the water heater. All other violations noted were minor



and included re-sealing sinks to walls, re-sealing splash guards, trimming foam at chase lines, and having the backflow device at the soda machine inspected. Staff reinspected the facility after the water heater was repaired and approved the CPH.

- H. **Dollar Loan Center Arena, 200 S. Green Valley Pkwy.:** A final permitting inspection was conducted. The facility was missing dump sinks for the bars and the main dishwasher was not operational because it was not installed properly. Lack of dump sinks in a bar may cause bartenders to dump food waste into handwashing sinks which is prohibited by SNHD Regulations. The permit was approved with stipulations and requires a follow-up inspection once the dump sinks are installed and the dishwashing machine is operational.
- I. **Smith's Marketplace, 840 E. Lake Mead Pkwy.:** Insufficient lighting was observed during a final permitting inspection. The back hallway of the store, where stock is held, was too dark at less than five foot-candles of light. SNHD Regulations require at least 20 foot-candles of light so that facility staff can ensure that areas are kept clean and free of pests. The existing lights were relocated below the overhead utility pipes which were causing the light to be blocked. After the light fixtures were lowered, the areas measured 30 foot-candles of light and the permit was approved.
- J. **Amazon.com Services, 7970 S. Valley View Blvd.:** Staff conducted a permit exemption survey at the Amazon warehouse. The warehouse contained packaged non-TCS foods stored in pods scattered throughout the warehouse. To determine approval of the exemption, staff needed to visually estimate that the food products were less than 25% of the total inventory. Since the food was not visible, staff requested that the owner provide an inventory sales report which showed that only 7% of items sold were food items. Based on the inventory report, staff approved the exemption with the requirement that the total food product in storage never exceeds 25% of total inventory.
- K. **Starbucks at Target, 4155 S. Grand Canyon Dr.:** During a final permitting inspection, staff found one refrigerated cooler in disrepair. The integrated thermometer displayed a temperature of 34°F; however, the internal temperature of the refrigerator was 73°F. SNHD Regulations require potentially hazardous foods to be held at 41°F or below. The refrigerator was taken out of service by SNHD and the permit was approved with a stipulation to remove or repair the refrigerator within 10 days.

**VI. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Operations	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Total Operation Inspections	79	254	↑	2,029	2,492	↑
Complaint Investigations	7	9	↑	77	133	↑
Inactive Body of Water Surveys	3	3	→	43	23	↓
Total Program Services Completed	89	266	↑	2,149	2,648	↑

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



**1. Aquatic Health Operations**

- A. Revolution Apartments, 12215 Gilesie St.:** A routine inspection of the North Spa resulted in closure for an IHH, high cyanuric acid. Corrective actions were verified at a reinspection two days later and no further action was required.
- B. Imperial Spa, 1070 E. Sahara Ave.:** Staff responded to a complaint alleging the use of unapproved chemicals to defoam the Men’s Hot Spa. The spa water quality and all chemicals were within required ranges and the commercial defoamer product used in the spa was observed. The importance of closing venues to bathers during servicing and using only approved chemicals was discussed. The complaint was unsubstantiated.
- C. Wigwam Loft Apartments Pool, 1250 Wigwam Pkwy.:** A routine inspection resulted in closure for an IHH, lack of chlorine disinfectant. No detectable disinfectant residual in a swimming pool puts the public at risk of recreational waterborne illnesses. Within a week, the aquatic venue was reinspected and reopened to the public.
- D. Pace Apartments, 9314 W. Russell Rd.:** Routine inspections resulted in a 30-day written compliance schedule. Violations were addressed with the qualified operator which include inoperable underwater lights, missing tiles, and an expired test for the backflow prevention device. Staff are currently awaiting documentation of corrective actions.
- E. The Martin, 4471 Dean Martin Dr.:** A routine inspection conducted on the management closed Indoor Spa resulted in a written compliance schedule. Violations included high chlorine residual and a partially faded depth marker. The qualified operator was instructed to provide verification of the corrective actions before reopening.
- F. EOS Fitness Sahara, 8125 W. Sahara Ave.:** A routine inspection resulted in closure for an IHH, non-compliance with the conditions of a waiver agreement for operation without lifeguards. Staff found absence of video feed or a dedicated pool camera capable of monitoring the venue 24-hours a day. The walk-through logs were missing multiple hours of proper documentation. Failure to maintain adequate supervision puts bathers at risk in the event of an emergency. The revocation process and corrective actions were discussed with facility management at the required supervisory conference prior to reopening. Wavier conditions were verified during the reinspection and the aquatic venue is currently in operation.

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

Aquatic Health Plan Review	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Total Pre-Permitting Services	578	686	↑	3,652	4,610	↑
New Project Submissions	32	61	↑	359	428	↑
Released Projects	33	52	↑	421	414	↓
Total Projects Currently in Plan Review	451	305	↓			



**2. Aquatic Health Plan Review:**

- A. San Severo Homeowner's Association (HOA), 9350 Ardoa Ave.:** Final remodel inspections were conducted at the pool and spa for the installation of automated chemical feed equipment. The inspections were approved, but a 30-day compliance schedule was issued because the fill system backflow protection device hadn't been tested in two years. The pool service technician sent an email two weeks later saying that the test had been completed. Staff are still waiting for the photo of the inspection tag.
- B. Heritage at Stonebridge, 930 Silver Fir Ct.:** A plumbing inspection was conducted and not approved at the Main Pool. Violations included missing and improperly located returns, sumps not installed at the correct elevation, a drain model used that did not match the approved plan, skimmer loop piping different from the approved plan, and main run piping not installed in the equipment room. At the subsequent reinspection, all violations had been addressed, except the piping in the equipment room. The contractor was approved to continue with construction but must schedule another inspection for the equipment room before burying the pipe.
- C. Laurel Park Apartments, 5272 Tamarus St.:** A plumbing inspection was approved at the pool for the installation of new skimmers. During the inspection, the contractor disclosed that the fill spout was not connected to the water supply, resulting in no approved means to fill the pool. The contractor was instructed to make the fill line functional and provide documentation of the repair. Documentation and a final remodel inspection are still pending.
- D. Desert Sands Recreational Vehicle (RV) Park, 1940 N. Boulder Hwy.:** A final remodel inspection was conducted at the pool for the installation of a new skimmer. The installation was approved; however, a concurrent routine inspection identified a pool enclosure gate that was not latching and a drinking fountain that was not working. Documentation that both items have been corrected must be provided prior to opening the pool.
- E. Park at Spring Valley Apartments, 98 S. Martin L. King Blvd.:** A plumbing inspection was conducted at the East Pool for installation of two skimmers. During the inspection, staff noted that approximately ten feet of each of the main trunk pipes had been cut out and replaced with different pipe sizes. The change is unlikely to impact system performance, but SNHD was not notified of the change before it was completed. The plumbing inspection was approved, but the contractor was instructed to submit as-built documentation of the change prior to requesting a final inspection.

**VII. REGULATORY SUPPORT**

- 1. Regulatory Support Office (RSO) staff continued to train new Environmental Health Specialists (EHSs).
- 2. RSO staff participated in or performed the following activities: assisted with Food Safety Culture Focus Groups; oversaw the EH portion of the Accela conversion project; reviewed the draft and attended a meeting for the revised Food Regulations; attended FD312 Special Processes at Retail training, and participated in the following external meetings: Conference for Food Protection (CFP) Allergen Committee, CFP Food Safety Management Systems Committee, National Environmental Health Association (NEHA) Food Safety Program Committee, StateCert Online Food Safety Training, Seattle and King County Organizational Structure Discussion, and MGM Health Card Planning.
- 3. RSO staff provided training to Dim Sumlicious at 5700 S. Spring Mountain Road for three food employees on January 20.
- 4. 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, twelve other HACCP plans, twenty-four waivers, and one operational plan in review.

**VIII. SPECIAL PROCESSES**

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

Label Review	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Facility Label Review Submissions	20	21	↑	79	156	↑
Facility Label Review Releases	11	18	↑	71	171	↑
Number of Labels Approved	61	267	↑	1,055	2,473	↑

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

Special Processes Review	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Cook Chill/Sous Vide Submissions	0	0	→	2	2	→
Cook Chill/Sous Vide Releases	0	0	→	1	3	↑
2-Barrier ROP Submissions	0	0	→	4	0	↓
2-Barrier ROP Releases	0	0	→	5	0	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	4	2	↓
Other Special Processes Releases	0	0	→	2	2	→

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

Waivers & Operational Plans Review	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Waiver Review Submissions	2	3	↑	7	11	↑
Waiver Review Releases	0	3	↑	1	8	↑
Operational Plan Submissions	2	0	↓	3	1	↓
Operational Plan Releases	2	0	↓	3	4	↑