



Memorandum

Date: April 28, 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*

Subject: Environmental Health Division Monthly Report

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	2,377	2,432	↑	15,380	17,394	↑
Reinspections	211	218	↑	1,234	1,415	↑
Downgrades	210	227	↑	1,178	1,354	↑
Closures	21	19	↓	129	145	↑
Special Events	20	93	↑	115	531	↑
Temporary Food Establishments & Tasting Event Booths	89	704	↑	228	4,315	↑
TOTALS	2,928	3,693	↑	18,264	25,154	↑

1. Enforcement Actions and Investigations:

- A. **La Patrona Mexican Cantina Restaurant, 1404 S. Las Vegas Blvd.:** On March 2, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 28 demerits for the restaurant and 15 demerits for the bar. The facility was reinspected and reopened on March 11. The restaurant received zero demerits and the bar received three demerits.
- B. **Cheesecake Factory Bar #187, 505 Grand Central Pkwy.:** On March 3, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on March 3.
- C. **Bookies Brunch N Munch Portable Unit for the Service of Food (PUSF), 1451 W Owens Ave.:** On March 8, the unit was closed for two IHHs, liquid waste not

disposed of in an approved manner and other condition or circumstance that may endanger public health. Violations included: installing a hood, flat-top grill, and fryer that was not approved with the permit; menu extended to include various potentially hazardous foods that were not originally approved with the permit; multiple Time/Temperature Control for Safety (TCS) foods stored in the temperature danger zone; liquid petroleum (LP) system not installed and maintained to meet local Fire Department standards; fire suppression system not installed when required; unapproved freezer with improper temperature; no sanitizer solution during active food preparation; no automatic water pump; open windows not screened; doors to the outside not self-closing; probe-type thermometer not available; Person-In-Charge (PIC) not aware of or able to convey employee health policy; and no backflow prevention device installed on the clean water inlet. The inspector documented 42 demerits. The unit remains closed at this time.

- D. Gourmet China Restaurant, 4375 N. Las Vegas Blvd.:** On March 8, the facility was closed for failing to apply for a Change of Permit Holder (CPH) after being given five business days to comply. The facility remains closed at this time.
- E. Rebel #35 Snack Bar, 250 W. Craig Rd.:** On March 10, the facility was closed for an IHH, no potable water or hot water. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on March 11.
- F. Las Vegas Supply, 6125 S. Valley View Blvd.:** On March 14, the operator was given a Cease and Desist Order for operating without a valid health permit. The facility remains closed at this time, but the operator is working with Plan Review to obtain proper permitting.
- G. Roberto's Taco Shop, 2810 Bicentennial Pkwy.:** On March 14, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 11 demerits. After repairs were made, the facility was reinspected and opened the same day with zero demerits.
- H. Circle K Store #1951, 5685 S. Eastern Ave.:** On March 22, the facility was closed for an IHH, no hot water. The facility is currently working on repairs and plans to be reopened by April 12.
- I. A1 Mobile Catering #1, 439 Rock Quarry Way:** On March 24, the unit was closed for two IHHs, liquid waste not disposed of in an approved manner and lack of adequate refrigeration. Violations included: food handler using bare hands to handle ready-to-eat food; multiple TCS foods stored in the temperature danger zone; cooking when the hood is turned off or not operational; unapproved material used to cover food or line a food contact surface; food products stored under sewage/waste pipes; food products double stacked without a barrier; chemical container not labeled; in use cutting board soiled, stained, deeply grooved, and no longer smooth and easily cleanable; wiping cloth used without sanitizer; open windows not screened; and doors to the outside not self-closing. The inspector documented 36 demerits. The unit was reinspected and reopened with zero demerits on March 25.
- J. Taco Rico Los 3 Gallos, 1524 S. Main St.:** On March 24, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 17 demerits. The facility was reinspected and reopened with zero demerits on March 25.
- K. Various Clark County School District (CCSD) Schools:** On March 25, staff participated in joint complaint investigations for unpermitted food vending with Clark County Business License which resulted in the confiscation of food and equipment.
- L. JW Marriott Bakery, 221 N. Rampart Blvd.:** On March 28, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The

inspector documented 24 demerits. The facility was reinspected and reopened with zero demerits on March 30.

M. Thai Taste Restaurant, 240 S. Rainbow Blvd.: On March 29, the facility was closed when an unpermitted CPH was identified. The inspector documented 37 demerits. The facility remains closed at this time.

N. Staff closed 30 unpermitted food vending complaint investigations.

2. Food Safety Assessment Meetings (FSAMs):

A. FSAMs were held with the following facilities: Tacos El Quetzal, 1935 Fremont St; Antojitos La Poblana, 1935 Fremont St.; Bookies Brunch N Munch, 1451 W. Owens Ave.; Sinaloa Tacos #3, 2218 E. Cheyenne Ave.; Mongos Sandwiches PUSF, 1411 N. Eastern Ave.; Southern Comfort, 2025 E. Sahara Ave; and La Reyna Catering, 58 N. 30th St.

3. Foodborne Illness Investigations:

A. Yenat Market, 4780 W. Tropicana Ave.: On March 8, staff responded to a lab-confirmed report of foodborne illness after eating raw meat purchased from this market. The investigation resulted in an A grade.

B. Big Al's Oyster Bar, 4500 W. Tropicana Ave.: On March 25, staff responded to multiple reports of foodborne illness. The investigation resulted in an A grade.

C. La Bonita Supermarket, 2203 Civic Center Dr.: On March 28, staff collected samples of produce and cheese items at the request of the Centers for Disease Control and Prevention (CDC) as part of a multi-state listeria monocytogenes outbreak investigation. All samples tested negative for listeria monocytogenes.

4. Onsite Intervention Training:

A. Onsite Intervention Training was held with the following facilities: Lucky House Asian Café, 5960 Spring Mountain Rd. and Tex-Mex & Tequila Bar and Grill, at 3725 S. Las Vegas Blvd.

5. Community Outreach:

A. On March 23, staff provided Special Event Food Safety Training as a guest lecturer to Hospitality and Culinary students at the University of Nevada Las Vegas (UNLV) in preparation of their upcoming UNLVino special events.

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	8	↑	43	68	↑
Adjudicated Hearing Cases	8	5	↓	78	54	↓
Total Cases Received	127	92	↓	917	820	↓
Total Cases Referred to Other Agencies	20	15	↓	160	180	↑
Hearing Penalties Assessed	\$4,500	\$7,000	↑	\$65,350	\$88,200	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Inspections	365	370	↑	2,608	2,530	↓

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	110	89	↓	885	557	↓
Final Installation/Upgrade/Repair Inspections	7	1	↓	57	31	↓
Closure Inspections	2	0	↓	9	8	↓
Spill Report Investigations	0	0	→	5	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	18	17	↓	161	179	↑
Reinspections	1	3	↑	13	18	↑

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued** – Republic Services of Southern Nevada – Gowan (MRF-Mod)
- 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), Material Recovery Facility (1) and Class I Landfill (1)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in April:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Asbestos Permits Issued	75	84	↑	781	662	↓
Revised Asbestos Permits Issued	5	9	↑	40	65	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Tentative Maps-Received	25	33	↑	158	212	↑
Tentative Maps-Lot Count	1,444	1,938	↑	11,850	18,047	↑
Final Maps-Received	27	36	↑	209	287	↑
Final Maps-Lot Count	1,888	1,430	↓	11,352	15,054	↑
Final Maps-Signed	38	35	↓	198	184	↓
Final Maps (Signed)-Lot Count	2,134	2,114	↓	10,025	9,374	↓
Improvement Plans-Received	28	35	↑	213	2,631	↑
Improvement Plans-Lot Count	1,771	1,320	↓	12,255	14,279	↑
Expedited Improvement Plans-Received	0	0	→	17	1	↓
Expedited Improvement Plans-Lot Count	0	0	→	1,367	1	↓
Fees Paid	\$52,998	\$46,895	↓	\$410,016	\$396,712	↓

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	15	14	↓	92	95	↑
Commercial ISDS Permits	1	1	→	4	6	↑
Commercial Holding Tank Permits	0	2	↑	13	15	↑
Residential Tenant Improvements	36	34	↓	239	245	↑
Residential Certifications	0	0	→	6	12	↑
Compliance Issues	15	11	↓	79	60	↓

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	2	↑	35	51	↑
PWS Violations Issued	5	1	↓	46	20	↓
PWS Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A. Five *coliform*-present sample events were reported by Mountain Springs Bar, Inc. All original and repeat samples were *Escherichia coli*-absent.
- B. Staff continued to monitor water hauling activities for multiple public water systems: Trout Canyon, Laker Plaza, Red Rock Visitor Center, Red Rock Campground, and Spring Mountain Youth Camp.
- C. Staff continued to field and guide complaints regarding water quality issues and water availability within private residence 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. Desert Paradise Mobile Home Park (PWS NV0000149):** The PWS team completed their arsenic removal treatment strategy. A permit to operate the treatment plants is projected to be issued by the Nevada Department of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW) in April.
- F. TIMET Corporation (PWS NV0001139):** Staff communicated their recommendation to inactive this permit.
- G. Virgin Hyperloop (PWS NV0001184):** Staff communicated their recommendation to inactive this permit.

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	0	0	→	3	2	↓
Legionella Residential Investigations	0	1	↑	7	7	→
Legionella Travel Associated Investigations	0	1	↑	3	8	↑
Legionella Healthcare Associated Investigations	0	0	→	0	1	↑
Public Accommodations Inspections	49	62	↑	351	346	↓
Public Accommodations SB4 Inspections	85	91	↑	785	691	↓
Public Accommodations Complaints	14	13	↓	107	140	↑
Mobile Home/Recreational Vehicle Park Inspections	16	37	↑	182	164	↓
Mobile Home/Recreational Vehicle Park Complaints	3	1	↓	17	9	↓

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	85	107	↑	207	710	↑
School Food Facility Complaints	0	0	→	0	3	↑
School Facility Inspections	97	134	↑	323	827	↑
School Facility Complaints	0	3	↑	3	47	↑
Summer Food Service Surveys	0	0	→	7	36	↑
Child Care Facility Inspections	15	38	↑	262	292	↑
Child Care Facility Complaints	1	2	↑	13	13	→
Body Art Facility Inspections	15	55	↑	248	346	↑
Body Art Facility Complaints	0	0	→	13	20	↑
Body Art Artist Special Event Inspections	0	1	↑	1	14	↑
Total Program Services Completed	213	340	↑	1,077	2,308	↑

1. **Schools:**

- A. **Reynaldo Martinez Elementary School, 350 Judson Ave.:** During a routine inspection, staff found three new playgrounds had been installed without Plan Review processing. Additionally, the spiral slide at one play structure had a crack in it that posed a significant hazard to the students. The playgrounds were taken out of service until the Plan Review process is completed. Plans have been submitted and final inspections are still pending.
- B. **Pat A Diskin Elementary School, 4220 Ravenwood Dr.:** SNHD was notified of a potential outbreak of gastrointestinal illness at the facility. Staff interviewed the school administration about the current practices they use to clean and disinfect emetic events. Staff identified a few areas of concern within the procedures and referred school administration to the CCSD policy on cleaning and disinfecting emetic events. After the investigation, the school underwent an environmental cleaning and disinfecting by a third-party contractor. Staff will continue to monitor the school to ensure that the spread of illness is limited.
- C. **Frank Kim Elementary School, 7600 Peace Way:** SNHD was notified of a potential outbreak of gastrointestinal illness at the facility. Staff interviewed the school administration about the current practices they use to clean and disinfect emetic events. Staff identified a few areas of concern within the procedures and referred school administration to the CCSD policy on cleaning and disinfecting emetic events. During the evening prior to the investigation, the school underwent an environmental cleaning and disinfecting of the facility by a third-party contractor. Staff will continue to monitor the school to ensure that the spread of illness is limited.
- D. **Pinecrest Academy Sloan Canyon, 675 Dale Ave.:** SNHD was notified of a potential outbreak of gastrointestinal illness at the facility. Staff interviewed the school administration about the current practices they use to clean and disinfect emetic events. This school has a contract for its routine cleaning. School administration reported closing for a Friday so that the contractor could conduct an environmental cleaning and disinfecting of the facility. Staff will continue to monitor the school to ensure that the spread of illness is limited.

2. **Child Care:**

- A. Giggle Nest, 360 E. Horizon Dr.:** During a routine inspection, staff identified several issues that required correction including: incorrect strengths of bleach solution being used to sanitize or disinfect surfaces in the facility; improper cleaning procedures; manufacturer’s required contact time for disinfectant not being followed; playpens in disrepair; and hazards being stored where they are accessible to children. Violations in the kitchen included: TCS foods being held in the temperature danger zone; raw foods stored over ready-to-eat foods; and no thermometer available to measure food temperatures. The kitchen received a B downgrade. A reinspection is still pending.
- B. Springstone Children’s Center, 7373 Montessori St.:** During a routine inspection, staff observed multiple violations in the kitchen that resulted in a B downgrade. A refrigeration unit was not operating at a safe temperature (50°F). The unit was removed from service and all food found above 41°F was discarded. After the refrigeration unit was replaced, the kitchen was reinspected and issued an A grade.
- C. Imagination Station Learning Center, 4185 Vegas Valley Blvd.:** Staff investigated a complaint alleging that a child was repeatedly sent to daycare with lice present. The director sent the child home on two occasions when facility staff found lice on the child. The director stated that all the other children present in the room were checked for lice and their parents were notified. The room was sanitized, disinfected, and vacuumed. No other children have reported lice and SNHD staff provided additional environmental cleaning methods following an infestation. The facility is being monitored to ensure the issue was adequately addressed.

V. **PLAN REVIEW PROGRAM**

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

	Jan. 2021	Jan. 2022		FY 20-21	FY 21-22	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	0	0	→	5	4	↓
Total Pre-Permitting Services	1,414	1,320	↓	13,336	11,573	↓
New Project Submissions	244	497	↑	2,205	2,630	↑
Released Projects	175	270	↑	2,404	2,562	↑
Total Service Requests Currently in Pre-Permitting	1,260	1,463	↑			

1. **Enforcement Actions and Investigations:**

- A. Dirt Dog, 5105 E. Sahara Ave.:** A pre-permitting inspection found a dump sink in the bar area directly plumbed to the sewer and without a hot and cold water supply. SNHD Regulations require that a dump sink be indirectly drained to a floor sink and have a hot and cold water supply. The operator is in the process of correcting the violation. The final permitting inspection is still pending.
- B. Square Bar 900 Karen Ave.:** Staff conducted a final permitting inspection and observed several deficiencies: water connections not installed for the dump sinks; drain lines for wastewater not completed; refrigeration not providing 41°F or lower; and uninstalled and improperly installed equipment. SNHD Regulations require refrigeration to maintain temperature at 41°F or below and plumbing fixtures to be

operable. All violations were corrected, and the health permit was issued after a reinspection.

- C. Waldorf Astoria Sky Bar Sushi Seasonal, 3752 S. Las Vegas Blvd.:** Plans were submitted for a seasonal permit to operate from March through November of 2022. A seasonal permit is designed to be used for no more than eight months in a one-year period, but staff found that the applicant was intending to operate year-round. A food establishment must meet the minimum permitting requirements and obtain an annually renewable permit to operate year-round. Since the applicant does not want to buildout a permanent sushi bar at this time, they agreed to wait several months to activate the seasonal permit. A final permitting inspection is scheduled.
- D. Auntie Annie's Pretzels at the Fashion Show Mall, 3200 S. Las Vegas Blvd.:** A CPH inspection resulted in closure due to a rodent infestation. Rodent droppings were observed along the floor/wall junctures, within a toolbox containing a nest, and on boxes of soda syrup. There was a musky, ammonia-like odor and the district manager stated that there was a known rodent issue stemming from the space between their store and the neighboring suite (Forever 21). One dead rodent was observed in the space between the two businesses. The operator attempted to treat the infestation with rodent repellent which proved to be ineffective. Staff provided education and discussed effective pest control measures with mall management. The presence of rodents in food establishments is considered an IHH because rodents can carry and transmit diseases. Mall management stated that they will contract a different pest control provider and monitor the situation more aggressively. Once the facility is deep cleaned and an effective pest control plan is implemented, the applicant may request a reinspection from SNHD.
- E. Romano's Macaroni Grill, 2001 N. Rainbow Blvd.:** Staff conducted a CPH inspection and found the food handling and procedures to be adequate, but the physical facility and equipment needs extensive maintenance and repair. Deficiencies included: damaged wall and ceiling finishes; refrigerators in disrepair; floors and grout broken and deteriorated; low lighting; and broken equipment that is no longer in use and needs removal. The overall condition of the facility impedes cleanability and has led to the accumulation of grease and grime throughout. SNHD Regulations require that facility equipment, structures, and finishes are maintained to be easily cleanable to provide sanitary conditions for food service. The permit was approved with a stipulation to remediate maintenance issues within 30 days.
- F. The Mac and Grill Cheese Factory, 1331 W. Warm Springs Rd.:** Staff found minor violations at a pre-permitting inspection. The ceiling tiles in several food areas were acoustic and the fluorescent lights did not have any shields or covers. SNHD Regulations require ceilings in food preparation areas to be smooth and washable and that lights are shielded or have shatterproof bulbs. A final permitting inspection will be scheduled once construction is completed.
- G. Street Burger Restaurant and Bar, 37 S. Water St.:** A pre-permitting inspection was conducted for this restaurant with two bars on the second and third floors. The walk-in coolers were not sanitation certified so the owner opted to have the National Sanitation Foundation (NSF) perform a field evaluation. Deficiencies noted by NSF on the field evaluation were corrected and the coolers were approved for use. Other deficiencies included no ware washing at the third-floor bar and inadequate lighting in several areas. Once the facility finishes adding lighting and installing the glasswasher, a final permitting inspection will be conducted.
- H. PT's Gold Bar and Restaurant 7770 W. Ann Rd.:** At a final permitting inspection, staff found a hand sink and food preparation sink draining into a pump. Plans that were submitted and approved by SNHD showed these fixtures draining properly to a

floor sink. SNHD Regulations require equipment to drain to sewer by gravity without the use of pumps. The applicant opted to remove the food preparation sink, hand sink, and pumps and make the space an area for dry storage. The permit was approved.

- I. **Hana Sushi, 3700 S. Hualapai Way:** A final permitting inspection was conducted. Staff found a work top refrigerator that was 69°F and a ware washing machine that did not dispense sanitizer. SNHD Regulations require cold holding equipment to operate at 41°F or below and wares to be adequately sanitized. The owner returned the refrigerator to the manufacturer and the ware washing machine was taken out of service for repair. The permit was approved with stipulations. A survey to verify proper operation of the ware washing machine will occur after repairs are completed.

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	183	285	↑	2,228	3,123	↑
Complaint Investigations	3	7	↑	85	147	↑
Inactive Body of Water Surveys	1	4	↑	52	34	↓
Total Program Services Completed	187	296	↑	2,365	3,304	↑

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 4

1. Aquatic Health Operations

- A. **The Mercer Apartments, 9830 W. Tropicana Ave.:** Routine inspections conducted for the pool and spa resulted in closure due to the presence of two IHHs. The levels of disinfectant and cyanuric acid in the pool and spa were significantly higher than the required range. High chlorine levels can cause severe skin, eye, and lung irritation to bathers. High cyanuric acid levels reduce the efficacy of the disinfectant. The pool and spa will remain closed until corrections are made and a reinspection is conducted.
- B. **Villa Trieste Pool and Spa, 273 Spring River Ave.:** Routine inspections for the pool and spa resulted in a 30-day written compliance schedule to ensure proper backflow protection. The backflow prevention device was overdue for annual testing. Failure to conduct regular testing can result in backflow device failure and contaminated water entering the municipal water system. Staff are waiting for testing verification from a licensed professional. Verification documents were requested again due to the approaching compliance deadline.
- C. **Centennial at 5th Apartments, 245 E. Centennial Pkwy.:** A routine inspection of the main spa resulted in an IHH closure due to insufficient disinfectant levels. Without properly maintained water chemistry, bathers are not protected against disease transmission. Staff are waiting for verification of corrective actions. The facility remains closed until a reinspection is requested.
- D. **ENVI 2900, 2900 E. Charleston Blvd.:** A CPH inspection resulted in a written compliance schedule prior to opening for the season. An arc fault circuit interrupter

(AFCI) was observed in use instead of the required ground fault circuit interrupter (GFCI) for the underwater light. AFCIs will transmit more electrical current before tripping than a GFCI which can be high enough to allow for an electrocution hazard. Staff is working with facility management and waiting for verification of GFCI installation.

- E. The Quinn Apartments, 5500 Mountain Vista St.:** A routine inspection of the pool resulted in closure due to multiple IHHs, failure to maintain proper disinfectant level and failure to maintain an enclosure or barrier to prevent unauthorized access to aquatic venue. Corrective actions and the reopening procedure were discussed with the property manager. The facility remains closed until a reinspection is requested to confirm resolution of the IHHs.
- F. EOS Fitness, 8650 W. Rome Blvd.:** SNHD received a complaint alleging that the pool was dirty and still open to bathers. Staff observed a loose, black granular substance at the base of the pool. After speaking with EOS staff, SNHD learned that the material entered the pool and settled at the bottom following a recent power wash of the deck. The granules had been mostly removed by the qualified pool operator prior to the time of inspection. The complaint was valid, and staff was told to remove the remainder of the granules and to avoid washing debris from the deck into the pool in the future.

**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	686	681	↓	4,730	5,546	↑
New Project Submissions	79	169	↑	513	724	↑
Released Projects	73	80	↑	557	579	↑
Total Projects Currently in Plan Review	361	382	↑			

2. Aquatic Health Plan Review:

- A. Pine Landing at Cadence, Pyramid Lake Ln./Timber Kate Pl.:** Excavation and plumbing inspections were conducted at the pool and wading pool. The pool was missing two floor inlets, the wall inlets were installed less than 18 inches below the water level, one skimmer had been incorrectly plumbed, and the excavation depth at the extended tread was too shallow. The wading pool suction outlet fitting was not plumbed with hydraulic balance, which could result in one pipe drawing more water than the other. The contractor corrected the violations and the reinspections were approved.
- B. Stonegate Apartments, 5150 Spyglass Hill Dr.:** A pre-plaster reinspection for a substantial alteration remodel was conducted at the pool. The doors from the clubhouse into the pool area were not self-closing and self-latching, area lighting was not yet corrected, the backflow prevention device was not tested, there was no air gap at the waste line, the handrails were not an approvable height, the filter pump did not have gauges or the required isolation valves installed, and the bathroom ventilation was not working. The contractor was instructed to correct all issues before requesting another reinspection. A reinspection is still pending.
- C. Alta Southern Highlands Apartments, 3030 Robert Trent Jones Ln.:** Pre-plaster inspections were conducted at the pool and spa. Violations included one of three

gates not self-closing and self-latching, deck finish not completed, one missing depth marker, insufficient area lighting levels, and equipment installed that did not match the approved plan. The inspection was not approved and reinspections of both venues are required. The contractor was instructed to revise the paperwork to include the equipment that had been changed and request a reinspection when all violations had been corrected. A reinspection is still pending.

- D. Islands at Spanish Trail, 4993 Crooked Stick Way:** A final inspection was conducted for the installation of suction outlet covers at the pool. The new covers had been correctly installed so the remodel was approved; however, the pool water was cloudy and animal feces were observed throughout the pool interior and on the perimeter deck. The qualified operator was instructed to clean the pool and deck, following CDC guidelines, before opening the area for patron use.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff continued to train ten new environmental health specialists (EHSs).
2. RSO staff congratulated and said farewell to Alexis Barajas, EH Training Officer, upon her promotion to Environmental Health (EH) Supervisor of the Spring Valley Office.
3. Special Processes staff worked with Disease Investigation and Intervention Specialists to take field samples for listeria monocytogenes testing at the request of the CDC for the following dates and products: bagged salads collected on March 1 and 2 and produce and fresh cheeses collected on March 28.
4. Staff attended the 2022 Partnership for Food Protection National Workshop in Pittsburgh, PA from March 8 through 11.
5. RSO staff participated in or performed the following activities: oversaw the EH portion of the Accela conversion project; reviewed and attended meetings for the draft food regulations; attended HAZWOPER 8-hour refresher training; completed the application for the John J. Guzewich Environmental Public Health Award; 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, and new cohort introduction calls for the National Association of County and City Health Officials (NACCHO) Mentorship Program.
6. On March 8, RSO staff provided paid training in Spanish for Los Cucos Mexican Café, 1121 S. Fort Apache Rd.
7. On March 18, staff provided assistance with a PHF facility, La Taquiza de mi Ama, 3297 N. Las Vegas Blvd.
8. 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, 12 other HACCP plans, 23 waivers, and two operational plans 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	22	19	↓	122	202	↑
Facility Label Review Releases	15	23	↑	105	221	↑
Number of Labels Approved	290	384	↑	1,612	3,146	↑

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 HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	6	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	0	↓	15	12	↓
Waiver Review Releases	0	1	↑	10	11	↑
Operational Plan Submissions	0	1	↑	1	2	↑
Operational Plan Releases	0	0	→	1	4	↑

CDS/hh