



Memorandum

Date: May 26, 2022

To: Southern Nevada District Board of Health

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

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	April 2021	April 2022		FY 20-21	FY 21-22	
Routine Inspections	1,934	2,138	↑	17,314	19,532	↑
Reinspections	143	183	↑	1,377	1,598	↑
Downgrades	128	152	↑	1,306	1,506	↑
Closures	8	8	→	137	153	↑
Special Events	21	95	↑	136	626	↑
Temporary Food Establishments & Tasting Event Booths	108	726	↑	336	5,041	↑
TOTALS	2,342	3,302	↑	20,606	28,456	↑

1. Enforcement Actions and Investigations:

- A. **Toasted Gastrobrunch, 7345 Arroyo Crossing Pkwy.:** On April 6, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 30 demerits. The facility was reinspected and reopened with zero demerits on April 8.
- B. **LV Tacos Salseros, 439 Rock Quarry Way:** On April 19, the unit was closed for a failed C downgrade inspection. Violations included: food handler washing hands at the 3-compartment sink; commercially manufactured food not reheated to an internal temperature of 135°F or greater for at least 15 seconds; multiple time/temperature control for safety (TCS) foods stored in the temperature danger zone; food products double-stacked without a barrier; bucket of chlorine sanitizer solution stored inside the basin of the hand sink; window slots on the door left open

creating large gaps into the food preparation area which could allow entry for pests and vermin; steam table being used to reheat commercially manufactured food; hot holding table not being maintained; and the gas pilot was not lit. The inspector documented 30 demerits. The unit was reinspected and reopened with nine demerits on April 21.

- C. **Birria and Carnitas Don Meno, 4518 E. Charleston Blvd.:** On April 20, the facility was closed when an unpermitted change of permit holder (CPH) was identified. The inspector documented 39 demerits. The facility remains closed at this time.
 - D. **Paradise Amusements Annual Itinerant Low Risk (AILR), 1717 S. Decatur Blvd.:** On April 21, the unit was closed for a failed annual itinerant inspection (16 or more violations). Violations included: operating without an approved service depot, commissary, or support kitchen; food handler not properly washing hands when required; water from an unapproved source; wastewater not disposed of properly; commercially manufactured food not reheated to an internal temperature of 135°F or greater for at least 15 seconds; liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws; and ice machine interiors dirty, moldy, or slimy. The inspector documented 31 demerits. The unit was reinspected and reopened with three demerits on April 29.
 - E. **Variedades De La Mision De Cristo, 3333 S. Maryland Pkwy.:** On April 22, the facility was closed for an IHH, pest infestation. The inspector documented 51 demerits. The facility remains closed at this time.
 - F. **All We Do Is Wing, 6320 E. Charleston Blvd.:** On April 23, the facility was closed for an IHH, no potable water. The inspector documented 13 demerits. The facility was reinspected and reopened with zero demerits on April 26.
 - G. **Dicky's BBQ Pit, 43 S. Stephanie St.:** On April 29, the facility was closed after a fire. The facility will remain closed until all repairs are completed and the CPH is approved by SNHD Plan Review staff.
 - H. **Greek Delights Mobile, 949 Empire Mesa Way:** On April 30, the unit was closed for an IHH, lack of adequate refrigeration. Other violations included: per food handler, seven large pans of cooked gyro meat were prepped and cut at the owner's residence; multiple TCS foods stored in the temperature danger zone; drain line from the hand sink and 3-compartment sink leaking wastewater onto the floor inside the unit; large pan of cooked chicken in the make table at 85°F and was made on the mobile unit at approximately 4:30PM (time of inspection 5:45PM); door to mobile unit propped open upon arrival (per operator, the door is kept open during operating hours); food handler unaware of an employee health policy and was unable to convey any of the five symptoms; five large, metal pans of cooked gyro meat not labeled with preparation or thaw date; and house-made gyro meat was previously frozen and placed in the make table for use at the event. The inspector documented 32 demerits. The unit was reinspected and reopened with nine demerits on May 4.
 - I. Staff closed 21 unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
- A. FSAMs were held with the following facility: Double GG's Soul Food Kitchen Portable Unit for the Service of Food (PUSF), 5051 E. Bonanza Rd.
3. **Foodborne Illness Investigations:**
- A. **Stratosphere Top of the World, 2000 S. Las Vegas Blvd.:** On April 6, staff responded to a lab-confirmed case of illness associated with shellfish. Staff conducted a shellfish specific response, collecting information on the source of the shellfish. Staff observed no issues with the storage or preparation of the shellfish.
 - B. **Aria Julian Serrano Tapas, 3730 Las Vegas Blvd.:** On April 6, staff responded to a lab-confirmed case of illness associated with shellfish. Staff conducted a shellfish

specific response, collecting information on the source of the shellfish. Staff observed no issues with the storage or preparation of the shellfish.

C. Sushi Neko, 5115 Spring Mountain Blvd.: On April 7, staff responded to a lab-confirmed case of illness associated with shellfish. Staff conducted a shellfish specific response, collecting information on the source of the shellfish. Staff observed no issues with the storage or preparation of the shellfish.

D. Mimi and Coco Bistro, 40 Costa Di Lago: On April 26, staff responded to a lab-confirmed case of illness. Multiple foodborne illness risk factors were observed, including not washing hands when required and dish machine not sanitizing. The investigation resulted in a C downgrade. On April 29, the facility passed its reinspection and returned to an A grade.

4. Onsite Intervention Training:

A. Onsite Intervention Training was held with the following facility: Los Arcos, 2201 S. Maryland Pkwy.

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	April 2021	April 2022		FY 20-21	FY 21-22	
Notices of Violations (New & Remails)	12	12	→	55	80	↑
Adjudicated Hearing Cases	4	6	↑	82	60	↓
Total Cases Received	121	86	↓	1,038	906	↓
Total Cases Referred to Other Agencies	24	23	↓	184	203	↑
Hearing Penalties Assessed	\$4,500	\$13,500	↑	\$69,850	\$101,700	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	April 2021	April 2022		FY 20-21	FY 21-22	
Inspections	257	319	↑	2,865	2,849	↓

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

Underground Storage Tanks	April 2021	April 2022		FY 20-21	FY 21-22	
Compliance Inspections	103	60	↓	988	617	↓
Final Installation/Upgrade/Repair Inspections	1	3	↑	58	34	↓
Closure Inspections	3	0	↓	12	8	↓
Spill Report Investigations	0	0	→	5	7	↑

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

Permitted Disposal Facilities	April 2021	April 2022		FY 20-21	FY 21-22	
Inspections	25	23	↓	186	202	↑
Reinspections	0	1	↑	13	19	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Las Vegas Recycling – Sunrise (Modification)
- 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 May:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	April 2021	April 2022		FY 20-21	FY 21-22	
Asbestos Permits Issued	65	81	↑	846	743	↓
Revised Asbestos Permits Issued	4	5	↑	32	70	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	April 2021	April 2022		FY 20-21	FY 21-22	
Tentative Maps-Received	15	18	↑	173	228	↑
Tentative Maps-Lot Count	2,556	1,138	↓	14,406	18,928	↑
Final Maps-Received	29	27	↓	238	312	↑
Final Maps-Lot Count	1,728	104	↓	13,080	15,993	↑
Final Maps-Signed	23	21	↓	221	205	↓
Final Maps (Signed)-Lot Count	824	1,282	↑	10,849	10,656	↓
Improvement Plans-Received	23	21	↓	236	281	↑
Improvement Plans-Lot Count	1,506	1,017	↓	13,761	15,185	↑
Expedited Improvement Plans-Received	0	0	→	17	1	↓
Expedited Improvement Plans-Lot Count	0	0	→	1,367	1	↓
Fees Paid	\$42,701	\$30,483	↓	\$452,718	\$427,195	↓

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

Individual Sewage Disposal Systems	April 2021	April 2022		FY 20-21	FY 21-22	
Residential ISDS Permits	7	7	→	99	102	↑
Commercial ISDS Permits	0	3	↑	4	9	↑
Commercial Holding Tank Permits	0	1	↑	13	16	↑
Residential Tenant Improvements	37	27	↓	276	272	↓
Residential Certifications	1	0	↓	7	12	↑
Compliance Issues	11	12	↑	90	72	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	April 2021	April 2022		FY 20-21	FY 21-22	
Public Water System (PWS) Sanitary Surveys	1	3	↑	36	54	↑
Public Water System Violations Issued	0	9	↑	46	29	↓
Public Water System Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A. Two coliform-present sample events were reported (Bellagio Resort & Casino and Shetland Water District). 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 residences and rental properties.
- D. Staff completed their calendar year (CY)2022Q1 review of the County's public water systems. The findings and progress were reported to the Nevada Division of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW) Chief.
- E. On April 12, staff met with NDEP Office of Financial Assistance staff to discuss which Clark County public water systems can be prioritized for State Revolving Funds toward water system improvement projects. The following water systems were discussed: Trout Canyon; Laker Plaza; Spring Mountain Youth Camp; Palm Gardens; Spirit Mountain/Cal-Nev-Ari; Blue Diamond Water Co Op; Indian Springs; Roark Estates; Bermuda Palms (previously Frontier Village Mobile Home Park); and Hillcrest Manor.
- F. **Aravada Springs (PWS NV0004140):** Water system plans were conditionally approved for construction in June 2021. Construction has finished and water quality monitoring at the newly installed and constructed sites are occurring between April and May 2022. Following the conclusion of that monitoring, the site may be granted a permit to operate a PWS.
- G. **Blue Diamond Rainbow NW Plaza (PWS NV0004131):** On April 8, staff coordinated a Cease and Desist Order for food operations following a report of a nitrate sample exceeding 10 mg/L. Tier 1 Public Notification is in effect until the water system owner obtains NDEP BSDW approval to install and use a treatment plant, obtains a new

water source, or chooses to abandon their water source and become serviced by the Las Vegas Valley Water District (LVVWD). On April 13, staff conducted an unannounced visit to verify observance of the Cease and Desist Order. No issues were noted, and public notification was appropriately posted. On April 18, the PWS team communicated their desired contingency plan: installation of reverse osmosis units. The PWS was given guidance about the necessary NDEP BSDW water project review and permitting process. On April 27, the PWS team communicated their failure to have accounted for nitrate during CY2021. Preceding 2022, their last nitrate sample was from CY2020. This is a separate, yet related, violation. On May 4, staff provided a general reminder to the PWS team regarding compliance tasks and to expect continued unannounced visits from SNHD and/or NDEP BSDW staff.

- H. Blue Diamond Water Co Op Inc. (PWS NV0000092):** On April 7, the PWS team inquired about the status of their violations. SNHD staff provided a list of their unresolved deficiencies. On April 8, the PWS team filed a public records request with NDEP BSDW for their unresolved deficiencies. SNHD staff provided the requested information to both NDEP and the PWS team. On April 13, staff followed up with the PWS team to see if they wanted an in-person meeting; the PWS team declined. On April 14, staff provided the PWS team with information about an Asset Management and Workforce Planning training event to aid in understanding how Tier 2 violations can be resolved. The next scheduled sanitary survey of the PWS is on May 10.
- I. Desert Paradise Mobile Home Park (PWS NV0000149):** A permit to operate the treatment plants was not provided from NDEP BSDW. This happened because the PWS team did not pay their permit invoice. On April 29, the PWS team was reminded about their NDEP BSDW invoice. The PWS lead communicated that their facility was ordered by Clark County/Las Vegas Code Enforcement to close by the end of May 2022. Staff will document the status of that closure in the next monthly report.
- J. Desert Sunrise Water Users Association (PWS NV0000426):** On April 29, the water association representative was informed about the service area containing at least 25 people. Milestones postponed in June 2021 will resume, as soon as possible, until the service area is not classified as a PWS (i.e. 25 or more people, 15 or more service connections during 60 or more days per year).
- K. DWR POU 74505 aka Wallflower (PWS NV0004137):** On April 12, the PWS team communicated resolutions toward cross connection control objectives and minor system design issues. Staff retroactively adjusted the water system's monitoring requirements; monitoring was adjusted to start on January 1, 2022, instead of October 1, 2022.
- L. Fort Apache Ann NE (PWS NV0000430):** On April 22, the PWS lead communicated the water association's financial constraints; those constraints have contributed toward filing a permit to operate with NDEP. Technical assistance from the Nevada Rural Water Association is ongoing.
- M. TIMET Corporation (PWS NV0001139):** Secondary disinfection was discontinued. In March, staff communicated their recommendation to inactive this permit. On April 21, NDEP BSDW formalized the inactivation of the permit.
- N. Virgin Hyperloop (PWS NV0001184):** Staff communicated their recommendation to inactive this permit. On April 22, NDEP BSDW communicated that they're seeking guidance and concurrence from United States (US) Environmental Protection Agency (EPA) regarding the inactivation of the PWS.
- O. Yellow Pines Solar Project (PWS TBA):** On April 28, staff had general follow-up discussions with the site representative. Information gathered will be used toward NDEP BSDW seeking guidance and concurrence from US EPA regarding the site being classified, or not, as a PWS.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	April 2021	April 2022		FY 20-21	FY 21-22	
West Nile Virus Surveillance Traps Set	306	312	↑	1,745	1,890	↑
West Nile Virus Surveillance Mosquitoes Tested	505	1,901	↑	13,583	21,528	↑
West Nile Virus Surveillance Submission Pools Tested	116	192	↑	1,120	1,560	↑
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	8	1	↓	35	21	↓
Elevated Blood Level Home Investigations	0	1	↑	4	3	↓
Legionella Residential Investigations	2	0	↓	12	7	↓
Legionella Travel Associated Investigations	0	2	↑	3	10	↑
Legionella Healthcare Associated Investigations	0	0	→	0	1	↑
Public Accommodations Inspections	2	19	↑	353	365	↑
Public Accommodations SB4 Inspections	71	72	↑	856	764	↓
Public Accommodations Complaints	15	12	↓	122	154	↑
Mobile Home/Recreational Vehicle Park Inspections	1	3	↑	183	166	↓
Mobile Home/Recreational Vehicle Park Complaints	2	0	↓	19	9	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	April 2021	April 2022		FY 20-21	FY 21-22	
School Food Facility Inspections	63	70	↑	270	799	↑
School Food Facility Complaints	0	1	↑	0	4	↑
School Facility Inspections	71	110	↑	394	962	↑
School Facility Complaints	0	2	↑	3	50	↑
Summer Food Service Surveys	2	0	↓	11	40	↑
Child Care Facility Inspections	7	55	↑	280	366	↑
Child Care Facility Complaints	3	2	↓	5	7	↑
Body Art Facility Inspections	36	48	↑	284	399	↑
Body Art Facility Complaints	1	10	↑	14	31	↑
Body Art Artist Special Event Inspections	1	90	↑	1	114	↑
Total Program Services Completed	184	388	↑	1,262	2,772	↑

1. Schools:

- A. Johnston, Carroll Middle School, 5855 Lawrence St.:** During a routine inspection, staff found a significant water leak in the boiler room. The boiler room floor was covered in pooled water entering the electrical room doorway. School staff immediately submitted an emergency work order. Prior to staff leaving the facility, school district staff advised that a team was on the way to repair the leak.
- B. Bryan, Roger Elementary School, 8255 W. Katie Ave.:** Staff investigated a possible outbreak of gastrointestinal illness. Staff interviewed school administration who reported adequate procedures used to cleanup emetic events. The investigation is ongoing.
- C. Del Webb Middle School, 2200 Reunion Ave.:** Staff investigated a complaint alleging that the air conditioning was not working in parts of the school and there were indoor temperatures over 80°F. Staff interviewed school administration who advised that the school district was waiting on parts to arrive for the repair. During the investigation, room temperatures were in compliance with the regulations. School administration had a contingency plan to relocate students to other available classrooms should room temperatures exceed 80°F. Temperatures were being monitored by school administration throughout the day, with students and staff not allowed to remain in the classrooms if temperatures exceeded 80 °F. The complaint was substantiated.
- D. Foothill High School, 800 College Dr.:** During a routine inspection, staff observed the Culinary Department running a café and selling food to the teachers. Staff issued a Cease and Desist Order for the café and instructed school administration to contact SNHD Plan Review to apply for a permit.

2. Child Care:

- A. Kidz Preschool, 8060 Blue Diamond Rd.:** During a routine inspection, staff observed inadequate surfacing at both play structures. Artificial turf had been installed on top of a hard substrate that did not adequately absorb impacts. Both play structures were taken out of use until documentation is provided that the surfacing meets current standards for impact attenuation.

B. Imagination Station Early Learning Center Russell, 2488 E. Russell Rd.: During a routine inspection, staff found multiple issues. Violations included: incorrect diapering procedures; failure to wash toddler’s hands after a diaper change; hand washing sink temperatures too hot; custodial tools and other hazards stored accessible to children; a crockpot to heat infant bottles was too hot; refrigerator thermometers incorrectly placed; sinks not running for an adequate length of time; diapering receptacles not hands free; first aid kit missing items; and tripping hazard in the play yard. A reinspection will be conducted in May.

C. Green Valley, 3760 E. Sunset Rd.: During a routine inspection, staff found multiple issues. Violations included: incorrect cleaning of tabletops and highchair trays; insufficient disinfectant contact time; hot water exceeded regulation maximum; hazardous items accessible to children; foot covers not being worn in the infant room; children not spaced at least two feet apart while napping; improper cleaning of toys; and diapering station located on absorbent flooring. A reinspection will be conducted in May.

3. **Body Art:**

A. Golden Dragon Tattoo/Freak’s Tattoo Emporium, 227 S. Water St.: Staff investigated a complaint alleging that a patron developed a blood infection after a tattoo procedure at the facility. During the investigation, no discrepancies were identified in the cleaning and disinfecting procedures and the appropriate disinfectant was being used on work surfaces. All equipment was single-use and pre-sterilized. Packaged equipment was intact and expiration dates were current. Handwashing sinks had adequate hot water and were stocked with soap and paper towels. The complaint was not substantiated at the time of the investigation.

B. Ink Mayhem at the Aquarius Hotel and Casino, 1900 S. Casino Dr.: Staff conducted inspections of 90 temporary tattoo artists. All were operating in compliance with the regulations.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	April 2021	April 2022		FY 20-21	FY 21-22	
Food Safety Assessment Meetings	0	1	↑	5	5	→
Total Pre-Permitting Services	1,497	1,630	↑	15,074	13,527	↓
New Project Submissions	224	246	↑	2,475	2,949	↑
Released Projects	218	485	↑	2,686	3,096	↑
Total Service Requests Currently in Pre-Permitting	1,249	1,252	↑			

1. **Enforcement Actions and Investigations:**

A. We All Scream, 517 Fremont St.: Staff conducted final permitting inspections of two bars in the space previously permitted as The Beauty Bar. The health permits were not approved due to inadequate hot water and a clogged floor sink that was nearly overflowing. SNHD Regulations require that hot water is 100°F minimum at hand sinks, 120°F at 3-compartment sinks, and that wastewater is disposed of

properly. Repairs were made and the health permits were approved. There are two additional bars at the facility with pending final inspections.

- B. Viva Café, 3528 S. Maryland Pkwy.:** During a CPH inspection, staff found an inoperable grease interceptor in the kitchen and the date of the last cleaning was not known. SNHD Regulations require adequate grease capture for facilities that generate grease and replacement of equipment which is no longer functioning. The new owner was instructed to contact the Clark County Water Reclamation District and apply for the necessary building permits to install a new grease interceptor. The permit was approved with stipulations.
- C. Whiskful Thinking, 5035 S. Fort Apache Rd.:** A final permitting inspection found that a Type II hood had been installed above the cookline instead of a Type I hood. Type II hoods are not designed to remove grease-laden vapors. With the approval of the Fire Marshall, the owner opted to install induction burners instead of a gas range stove and not cook foods that produce grease-laden vapors. Since the facility is a bakery, the limitations of what could be cooked were manageable, so the permit was approved.
- D. Home2 Suites, 8906 W. Deer Springs Way:** Construction was started and completed for a new hotel without submitting plans for the food establishments. Once this was brought to the owner's attention, plans were submitted quickly. Additional permits, besides the public accommodations permit, include a market, buffet, and snack bar. During the final permitting inspection, there was one drink machine improperly installed and an unapproved 3-compartment sink that required replacement because it lacked integral drainboards. All corrections were made, the permits were approved, and the hotel was able to open on schedule.
- E. The Cake Slice, 55 S. Valle Verde Dr.:** A final permitting inspection resulted in failure due to missing equipment and no water available at the restroom hand sink or mop sink. During a reinspection, the hot water deficiency persisted, and staff discovered that the owner was doing inadequate repairs. Since the food establishment sells only packaged food, the permit was approved with a stipulation to hire a licensed plumber and repair the hot water within five days. The hot water was restored, and the owner provided proof that the work was completed by a licensed professional.
- F. Tacos and Tequila at Palace Station, 2114 W. Sahara Ave.:** A pre-permitting inspection found lighting deficiencies throughout the cooking and food preparation areas. Light levels were 25-foot candles on the working surfaces when SNHD Regulations require a minimum of 50-foot candles of light. All light bulbs were replaced with new LED bulbs which increased the light levels to over 50-foot candles. All permits were approved.
- G. Queen Tacos, 567 Nevada Way:** A final permitting inspection was conducted for a snack bar which was previously permitted as a PUSF. Boulder City allowed the trailer to hookup to permanent utility connections and meet the criteria for building code. SNHD Regulations require a food trailer to be portable and operate in conjunction with a commissary. In this case, the trailer is self-contained and has no additional storage or food preparation space at a commissary. Due to the small size of the trailer, the operator agreed to reduce the number of menu items so that there would be no issue with refrigeration or food storage and the permit was approved.
- H. Kono's Northshore LV2, 3616 Spring Mountain Rd.:** A final permitting inspection resulted in failure due to inadequate hot water throughout the facility. SNHD Regulations require 100°F hot water at hand sinks and 120°F at 3-compartment sinks. The owner discovered that the gas service had been turned off. Once the gas

was turned on, the hot water reached the required temperatures, and the permit was approved.

- I. **Capt. Loui Seafood Boil, 9430 W. Sahara Ave.:** During a final permitting inspection, staff found the walk-in cooler in disrepair, holding a temperature of 62°F. The walk-in refrigerator was taken out-of-service and the person-in-charge (PIC) was instructed not to use it. SNHD Regulations require cold holding equipment to maintain a temperature of 41°F or below. The restaurant had other adequate refrigeration which was operational. The permit was approved with stipulations and the cooler was repaired to 38° a few days later.
- J. **Proud 50, 2475 Chandler Ave.:** Staff conducted a final permitting inspection and found a tattoo workstation without a hand sink. There was a hand sink in an adjacent room, so the owner removed the door and relocated the tattoo worktable to be within 15 feet of the hand sink. The recently approved Body Art Regulations allow hand sinks to be shared as long as they are within 15 feet of the workstation without obstruction. The permit was approved.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	April 2021	April 2022		FY 20-21	FY 21-22	
Total Operation Inspections	247	463	↑	2,411	3,408	↑
Complaint Investigations	17	26	↑	88	154	↑
Inactive Body of Water Surveys	0	1	↑	53	38	↓
Total Program Services Completed	264	490	↑	2,552	3,600	↑

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 3

1. Aquatic Health Operations

- A. **Clark Terrace Apartments, 3401 El Conlon Ave.:** A routine inspection resulted in a 30-day written compliance schedule due to an unauthorized equipment change. The original filter had been switched to a different sized filter. The qualified operator and the permit holder were instructed to submit a remodel application. Plan Review staff is currently awaiting the submission.
- B. **Destinations Spring Valley, 3925 S. Jones Blvd.:** Routine inspections resulted in failure due to the presence of multiple IHHs. Water chemistry for both the pool and the spa did not meet regulatory requirements. Failure to maintain adequate disinfectant levels can lead to the spread of disease. High cyanuric acid levels reduce the efficacy of the disinfectant. A broken suction outlet cover was also observed in the spa, creating a potential entrapment hazard. Both aquatic venues were approved to resume operations four days later after reinspections were approved.
- C. **Queensridge Homeowners Association (HOA), 851 Palace Ct.:** A routine inspection resulted in failure due to an IHH, nonoperational circulation system. The water in the pool was stagnant, lacked any detectable chlorine, and had begun to smell. Property management and the qualified operator were notified immediately. The aquatic venue was approved to resume operation following repairs and a reinspection the next day.

- D. UFC Fit Silverado Pool and Spa, 9875 Maryland Pkwy.:** Routine inspections resulted in failure due to multiple IHHs. The water chemistry for both the pool and spa did not meet regulatory requirements. Failure to maintain proper chlorine concentrations is essential for disease prevention. The facility was approved to resume operations following a reinspection the next week.
- E. Hartke Park Pool, 1638 N. Bruce St.:** Staff conducted a survey for an aquatic venue that was drained and placed on inactive status in 2019. The aquatic venue had been replaced with a skate park and basketball courts. The pool and equipment were completely removed, so the permit was deleted.
- F. Sunrise Vista Executive Suites, 3801 E. Charleston Blvd.:** Staff responded to a complaint alleging that the pool was green and not being maintained. The pool was dark green, stagnant, and possibly infested with mosquito larvae. Staff ordered a 72-hour compliance schedule for corrective actions to eliminate the nuisance conditions. A site survey was done the next day, confirming that the pool was in the process of being drained. Staff is awaiting confirmation of compliance from the operator.
- G. Mira Rigel HOA, 7505 Garnet Moon St.:** A routine inspection resulted in failure due to an IHH. The east gate was not self-latching. Without a properly self-closing and self-latching gate, the permit holder cannot prevent unauthorized access to the aquatic venue. Staff is currently awaiting verification of corrective actions. The facility remains closed until a reinspection is approved.

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

Aquatic Health Plan Review	April 2021	April 2022		FY 20-21	FY 21-22	
Total Pre-Permitting Services	703	575	↓	5,265	6,219	↑
New Project Submissions	70	85	↑	583	848	↑
Released Projects	42	104	↑	600	692	↑
Total Projects Currently in Plan Review	374	451	↑			

2. Aquatic Health Plan Review:

- A. Hilton Lake Las Vegas, 1610 Lake Las Vegas Pkwy.:** Final remodel inspections for the installation of disinfectant systems were conducted at the outdoor pool and spa, men’s warm and cold spas, and women’s warm and cold spas. The outdoor pool and women’s warm spa disinfectant systems were correctly installed and operating, so the remodels were approved. The men’s warm spa had free chlorine over 100 parts per million (ppm) and the women’s cold spa had free chlorine over 200 ppm, where 10 ppm is the maximum allowable level, so these remodels were not approved. The outdoor spa and men’s cold spa had inoperable filtration systems, resulting in the disinfection systems not operating correctly, so these remodels were not approved. Reinspections have not been requested at this time.
- B. Willow Ranch HOA, 533 Gloster Ave.:** A pre-plaster reinspection was conducted at the pool. The first pre-plaster inspection failed because there was no area lighting around the pool and no lighting in the equipment room. The area lighting was compliant at the reinspection, but the equipment room lighting was not. A second reinspection resulted in another failure because the equipment room lighting was still not compliant. Equipment room lighting was compliant at the third reinspection, so the inspection was approved.

- C. TownePlace Suites Las Vegas North, 4360 Nexus Way:** Final permitting inspections failed for the pool and spa. The spa water level was half of what it should be, and the pool water level was a couple of inches low. Both aquatic venues are equipped with autofills that should have maintained the water at the required level, but both were turned off. When the water supply to the autofills was turned on, water was leaking from under the concrete deck by the edge of the pool and near the backflow prevention device in the pump room. The leaks were repaired, and the final permitting inspections were approved.
- D. Aviano, 9956 Skye Gazer Ave.:** A pre-plaster inspection failed for the pool. Violations included the enclosure gate not properly self-closing, unfinished deck pavers, handrails not at the required height, backwash sump not installed, an unapproved circulation pump, and area lighting levels low, 5-15 foot candles where 10 foot candles are required. The reinspection has not been requested at this time.
- E. Life Time Living, 2460 E. Serene Ave.:** An excavation and plumbing inspection was conducted at the pool. The sump and piping configurations for the suction outlet fitting assemblies (SOFAs) were not supported by the manufacturer. The inspector educated the contractor about the new standard. The plumbing inspection was not approved. The contractor provided a revised plan indicating new SOFA plumbing configurations and a written letter of compliance from a manufacturer's representative. The revised plan and plumbing were approved, and the project proceeded with construction.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff released nine Environmental Health Specialists from training. On April 22, Andrew Lizon, Alexandra McCann, and Guillermo Michel were released. On April 29, Tevin Brown, Neil Calzado, Mallory Jones, Vetahya Sabandith, Kelsey Thein, and Jordan Wells were released.
2. RSO staff participated in or performed the following activities: reviewed and attended a meeting for the draft Food Regulations; received Honorable Mention for the John J. Guzewich Environmental Public Health Award; hosted the quarterly Food Safety Partnership meeting (including English and Spanish trainings); conducted interviews for new hire candidates; conducted interviews for RSO Training Officer candidates; and participated in the following external meetings: Nevada Department of Agriculture Dairy Program, Conference for Food Protection (CFP) Allergen Committee, CFP Food Safety Management Systems Committee, and National Environmental Health association (NEHA) Food Safety Program Committee, Southern Nevada Food Council, cohort calls and meetings for the National Association of County and City Health Officials (NACCHO) Mentorship Program.
3. RSO EH Supervisor, Christine Sylvis, attended the CFP Executive meeting as a board member from April 25 to 27.
4. Special Processes staff met with various operators virtually, 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, 13 other HACCP plans, 23 waivers, and three operational plans in review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	April 2021	April 2022		FY 20-21	FY 21-22	
Facility Label Review Submissions	20	24	↑	142	226	↑
Facility Label Review Releases	16	30	↑	121	251	↑
Number of Labels Approved	282	269	↓	1,894	3,415	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	April 2021	April 2022		FY 20-21	FY 21-22	
Cook Chill/Sous Vide Submissions	1	0	↓	3	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	↑	6	3	↓
Other Special Processes Releases	0	0	→	2	2	→

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

Waivers & Operational Plans Review	April 2021	April 2022		FY 20-21	FY 21-22	
Waiver Review Submissions	2	0	↓	17	12	↓
Waiver Review Releases	0	0	→	10	10	→
Operational Plan Submissions	3	1	↓	4	2	↓
Operational Plan Releases	0	0	→	1	4	↑

AD/hh