



Memorandum

Date: June 23, 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	May 2021	May 2022		FY 20-21	FY 21-22	
Routine Inspections	1,843	1,874	↑	19,157	21,406	↑
Reinspections	128	156	↑	1,505	1,754	↑
Downgrades	161	162	↑	1,467	1,668	↑
Closures	17	15	↓	154	168	↑
Special Events	61	92	↑	197	718	↑
Temporary Food Establishments & Tasting Event Booths	142	977	↑	478	6,018	↑
TOTALS	2,352	3,276	↑	22,958	31,732	↑

1. Enforcement Actions and Investigations:

- A. **Mariscos La Lomita, 2590 S. Maryland Pkwy.:** On May 3, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented 18 demerits. The facility was reinspected and reopened with zero demerits on May 4.
- B. **Best Mobile Food Service #4, 827 N. Main St.:** On May 6, the unit was closed for an IHH, gross unsanitary occurrences or conditions. The inspector documented 48 demerits. Violations included: open/prepared time/temperature control for safety (TCS) foods held over from the previous day; food handler not properly washing hands when required; multiple TCS foods stored in the temperature danger zone; cooking under hood when turned off; fire suppression system in disrepair; hot water less than 120°F; food spoiled, adulterated, or not wholesome; food not reheated for hot holding to 165°F or greater for at least 15 seconds; open food products stored

on the floor; hand sink not stocked appropriately (soap not available and soap dispenser in disrepair); all doors and windows left open while operator was cooking allowing an entry point for vermin; flies observed flying throughout truck and landing on food and food contact surfaces; and make table reach-in cooler with internal ambient temperature of 56°F. The unit was reinspected and reopened with zero demerits on May 10.

- C. **Dickie's BBQ Pit Restaurant, 6584 N. Decatur Blvd.:** On May 11, the facility was closed for an IHH, no potable or hot water. The inspector documented 33 demerits. The facility remains closed at this time.
- D. **Pinkbox Food Truck, 3850 E. Desert Inn Rd.:** On May 14, the unit was closed for an IHH, no potable or hot water. Other violations included: food handler not properly washing hands when required; fire suppression system overdue; sanitizer concentration too high in sanitizer buckets; hand sink basin inaccessible; food handlers handling chemical bottles during active food preparation; and Person In Charge (PIC) unable to convey required knowledge to ensure food safety and active managerial control. The inspector documented 25 demerits. The unit was reinspected and reopened with three demerits on May 20.
- E. **Fogo de Chao at Howard Hughes Center, 360 E. Flamingo Rd.:** On May 16, a complaint investigation led to the facility being closed for an IHH, no hot water. The inspector documented 13 demerits. The facility was reinspected and reopened with zero demerits on May 17.
- F. **Popeyes Chicken #10347, 4910 S. Maryland Pkwy.:** On May 16, a complaint investigation led to the facility being closed for an IHH, pest infestation. The inspector documented three demerits. The facility was reinspected and reopened with zero demerits on May 19.
- G. **Carefree Catering #26, 439 Rock Quarry Way:** On May 17, the unit was closed for an IHH, lack of electricity. Other violations included: operating outside the approved permit; multiple TCS foods in the temperature danger zone; cooking food when hood was turned off/not operating; refrigerator with an ambient temperature of 60°F due to the generator being turned off; and nonfood grade, plastic grocery bags used for food storage. The inspector documented 19 demerits. The unit was reinspected and reopened with zero demerits on May 18.
- H. **Birrieria Los Rojos 702, 3085 N. Nellis Blvd.:** On May 17, the facility was closed for a failed C downgrade and an IHH, lack of adequate refrigeration. Other violations included: multiple TCS foods in the temperature danger zone; red tag placed on refrigeration unit from previous inspection removed; make table being used without SNHD approval; and PIC unable to display sufficient food safety knowledge. The inspector documented 19 demerits. The facility was reinspected and reopened with three demerits on May 19.
- I. **Dot's Southern Cuisine, 439 Rock Quarry Way:** On May 19, the unit was closed for an IHH, sewage/liquid waste not disposed of in an appropriate manner. Other violations included: BBQ equipment being used to cook meat outside the permitted unit; operating outside the approved permit; liquid propane (LP) system not inspected and approved; BBQ operated in area accessible by customers; and no food handler monitoring for contamination. The inspector documented 19 demerits. The unit remains closed at this time.
- J. **Tacos Karina-Karina's Hot Dog, 790 N. Eastern Ave.:** On May 19, the facility was closed for two IHHs, no employee handwashing facilities and sewage/liquid waste not disposed of in an approved manner. Other violations included: hot dog cart serving high risk TCS foods; multiple TCS foods in the temperature danger zone;

and hand sink not stocked appropriately (soap and paper towels not provided). The inspector documented 18 demerits. The facility remains closed at this time.

- K. **Tacos Karina Portable Unit, 790 N. Eastern Ave.:** On May 19, the unit was closed for an IHH, lack of adequate refrigeration. Other violations included: multiple TCS foods in the temperature danger zone; food spoiled, adulterated, or not wholesome; using three-compartment sink for food preparation while sink was being used for another purpose; complete absence of sanitizer solution; back window and side door opened without screens during active food preparation; and appropriate backflow prevention not installed where required. The inspector documented 28 demerits. The unit was reinspected and reopened with zero demerits on May 25.
 - L. **Tacos Y Tortas Juaritos, 439 Rock Quarry Way:** On May 19, the unit was closed for an IHH, sewage/liquid waste not disposed of in an approved manner. Other violations included: operating outside the approved permit; food handler not properly washing hands when required; grease from hood dripping onto food preparation/cooking areas; raw animal products stored next to cooked or ready-to-eat foods; sanitizer bucket with low concentration of sanitizer; hand sink not stocked appropriately (disposable towels not provided as required); and prepared foods not labeled with a use by date not to exceed seven days from the date of product preparation. The inspector documented 24 demerits. The unit was reinspected and reopened with three demerits on May 25.
 - M. **Caesars Bacchanal Buffet and Beijing Noodle 9, 3570 S. Las Vegas Blvd.:** On May 20, facility staff reported closure of two outlets after a malfunctioning water filtration system left sediment in the water lines. Bacchanal Buffet is currently operating under an approved contingency plan. Beijing Noodle 9 remains self-closed at this time.
 - N. **Spindle Me Sweets Boba and Treats, 2987 N. Las Vegas Blvd.:** On May 22, the facility was closed for an IHH, inadequate refrigeration. Other violations included: facility operating outside the approved permit; time alone used as a public health control without written procedures available onsite; hot water less than 120°F; liquid waste spill within the facility affecting a food establishment; multiple TCS foods in the temperature danger zone; food contact surfaces dirty or unsanitary; scoop handles touching ready-to-eat product; hand sink not stocked appropriately (disposable towels not provided as required); and exterior doors and windows opening directly into food preparation area without an air curtain or fly fan installed as required. The inspector documented 38 demerits. The facility remains closed at this time.
 - O. **La Costa Del Sol Restaurant, 2208 S. Nellis Blvd.:** On May 23, the facility was closed for an IHH, sewage overflowing into the food preparation area. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on May 24.
 - P. **Park MGM Eatery L'aperitivo Cocktail Bar, 3770 S. Las Vegas Blvd.:** On May 31, the facility was closed for an IHH, no hot water. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on June 1.
 - Q. Staff closed 11 unpermitted food vending complaint investigations.
2. **Foodborne Illness Investigations:**
- A. **China A Go Go, 4780 W. Ann Rd.:** On May 9, staff responded to reports of foodborne illness. Staff observed risk factors that could lead to foodborne illness including foods held in the temperature danger zone, improper cooling, and sanitation issues. The investigation resulted in a C downgrade. The facility has not been reinspected yet.

- B. **Teriyaki Madness, 4870 Blue Diamond Rd.:** On May 18, staff responded to a lab-confirmed case of illness. Staff observed risk factors that could lead to foodborne illness including missed handwashing and improper cleaning and sanitizing. The investigation resulted in a B downgrade. On May 27, the restaurant passed its reinspection and returned to an A grade.
- C. **Crab and Spice, 4258 Spring Mountain Rd.:** On May 26, staff responded to a lab-confirmed case of illness. Staff observed risk factors that could lead to foodborne illness including missed handwashes and no PIC present to control food safety. The investigation resulted in a B downgrade. The facility has not been reinspected yet.
- 3. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: Variedades de la Mission de Cristo, 333 S. Maryland Pkwy. and Opulicious Poke, 470 E. Windmill Lane.
- 4. **Supervisory/Managerial Conferences:**
 - A. Conferences were held with the following facilities: Garionban, 4545 Spring Mountain Rd. and Paradise Amusements Annual Itinerant Low Risk, 1717 S. Decatur Blvd.
- 5. **Community Outreach:**
 - A. SNHD staff gave a Temporary Food Establishment (TFE) Presentation for Student Union and Event Services staff at the University of Nevada Las Vegas.

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	May 2021	May 2022		FY 20-21	FY 21-22	
Notices of Violations (New & Remails)	6	5	↓	61	85	↑
Adjudicated Hearing Cases	3	0	↓	85	60	↓
Total Cases Received	93	98	↑	1,131	1,004	↓
Total Cases Referred to Other Agencies	10	16	↑	194	219	↑
Hearing Penalties Assessed	\$1,500	\$0	↓	\$71,350	\$101,700	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	May 2021	May 2022		FY 20-21	FY 21-22	
Inspections	278	292	↑	3,143	3,141	↓

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

Underground Storage Tanks	May 2021	May 2022		FY 20-21	FY 21-22	
Compliance Inspections	92	54	↓	1,080	671	↓
Final Installation/Upgrade/Repair Inspections	4	1	↓	62	35	↓
Closure Inspections	1	0	↓	13	8	↓
Spill Report Investigations	1	0	↓	6	7	↑

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

Permitted Disposal Facilities	May 2021	May 2022		FY 20-21	FY 21-22	
Inspections	22	23	↑	208	225	↑
Reinspections	0	2	↑	13	21	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Andrade’s Cleaning Company (Modification); and Republic Services APEX Class I Landfill (Approval to construct cell MA-20 South)
- 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)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in June:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	May 2021	May 2022		FY 20-21	FY 21-22	
Asbestos Permits Issued	56	92	↑	902	835	↓
Revised Asbestos Permits Issued	3	5	↑	35	75	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	May 2021	May 2022		FY 20-21	FY 21-22	
Tentative Maps-Received	19	16	↓	192	244	↑
Tentative Maps-Lot Count	1,113	1,101	↓	15,504	19,598	↑
Final Maps-Received	27	26	↓	265	338	↑
Final Maps-Lot Count	994	1,360	↑	14,074	17,294	↑
Final Maps-Signed	24	20	↓	245	225	↓
Final Maps (Signed)-Lot Count	1,474	896	↓	12,323	11,552	↓
Improvement Plans-Received	17	25	↑	253	309	↑
Improvement Plans-Lot Count	395	1,228	↑	14,156	16,503	↑
Expedited Improvement Plans-Received	0	0	→	17	1	↓
Expedited Improvement Plans-Lot Count	0	0	→	1,367	1	↓
Fees Paid	\$13,081	\$37,911	↑	\$465,799	\$465,106	↓

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

Individual Sewage Disposal Systems	May 2021	May 2022		FY 20-21	FY 21-22	
Residential ISDS Permits	11	4	↓	110	106	↓
Commercial ISDS Permits	0	2	↑	4	11	↑
Commercial Holding Tank Permits	0	1	↑	13	17	↑
Residential Tenant Improvements	21	26	↑	297	298	↑
Residential Certifications	0	0	→	7	12	↑
Compliance Issues	3	6	↑	93	78	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	May 2021	May 2022		FY 20-21	FY 21-22	
Public Water System (PWS) Sanitary Surveys	1	7	↑	37	61	↑
PWS Violations Issued	3	12	↑	49	41	↓
PWS Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A. One *coliform*-present sample event was reported (Las Vegas Valley 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. On May 5, staff met with Nevada Division of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW) staff to discuss which unpermitted Clark County public water systems can be prioritized:
- Blue Diamond Rainbow NW (PWS NV0004131)
 - Virgin (PWS NV0001184)
 - Aravada Springs (PWS NV0004140)
 - Cowboy (PWS NV0004134)
 - Fort Apache (PWS NV0000430)
 - Wallflower (PWS NV0004137)
 - Desert Sunrise (PWS NV0000426)
 - Monte Cristo Area
 - Southern Nevada Operating Engineers
- E. **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 occurred between April and May 2022. The site may be granted a permit to operate a PWS in early summer 2022. On May 26, staff provided telecommunication guidance to the applicant's engineer regarding plan review milestones. The applicant's update toward the milestones is still pending.
- F. **Blue Diamond Rainbow NW Plaza (PWS NV0004131):** On May 4, staff provided a general reminder to the PWS team regarding compliance tasks and continued unannounced visits from SNHD and/or NDEP BSDW staff. On May 10 and May 27, staff conducted unannounced visits of the PWS to verify that food operations were still cease and desisted. No issues were noted, and public notification was appropriately posted.
- G. **Blue Diamond Rainbow SW Plaza (PWS NV0000323):** On May 27, staff conducted an unannounced visit of the PWS to verify public notification for total dissolved solids, sulfate, and design compliance issues. The public notification was outdated, yet the intent was noteworthy enough due to the notification standing conspicuously in public areas. Guidance was provided to the leadership of the three businesses with service connections (McDonalds, Terrible Herbst - Chevron, and Blue Diamond Saloon).
- H. **Blue Diamond Water Co Op Inc (PWS NV0000092):** On May 10, staff met with the public water system's representatives during a sanitary survey. Staff concluded that insufficient progress has been made by the PWS team towards addressing Tier 2 violations and significant deficiencies within the spring collection box, cross connection control, and managerial policies.
- I. **Desert Paradise Mobile Home Park (PWS NV0000149):** A permit to operate the treatment plants was not provided by NDEP BSDW due to unpaid fees. On May 25, staff provided telecommunication guidance to the PWS owner's proxy (C. Elliott) regarding water system compliance objectives versus the May 31, 2022 closure. On June 1, staff conducted a site visit of the PWS. The visit was solely focused upon witnessing the progress of the PWS closure. Documentation about the closure will be organized into a larger case file for use by NDEP BSDW staff.
- J. **Yellow Pines Solar Project:** SNHD and NDEP BSDW staff continue to communicate with the project team regarding water availability and water for human consumption.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	May 2021	May 2022		FY 20-21	FY 21-22	
West Nile Virus Surveillance Traps Set	364	579	↑	2,109	2,469	↑
West Nile Virus Surveillance Mosquitoes Tested	2,358	3,993	↑	15,941	25,521	↑
West Nile Virus Surveillance Submission Pools Tested	183	372	↑	1,303	1,932	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	210	82	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	8	2	↓
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Saint Louis Encephalitis Positive Submission Pools	0	0	→	0	0	→
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	→	0	0	→
Mosquito Activity Complaints	1	5	↑	36	26	↓
Elevated Blood Level Home Investigations	0	1	↑	4	4	→
Legionella Residential Investigations	2	0	↓	14	7	↓
Legionella Travel Associated Investigations	0	4	↑	3	14	↑
Legionella Healthcare Associated Investigations	0	0	→	0	1	↑
Public Accommodations Inspections	0	4	↑	353	369	↑
Public Accommodations SB4 Inspections	46	55	↑	902	823	↓
Public Accommodations Complaints	6	15	↑	128	169	↑
Mobile Home/Recreational Vehicle Park Inspections	0	3	↑	183	169	↓
Mobile Home/Recreational Vehicle Park Complaints	0	1	↑	19	10	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	May 2021	May 2022		FY 20-21	FY 21-22	
School Food Facility Inspections	54	41	↓	324	845	↑
School Food Facility Complaints	0	0	→	0	6	↑
School Facility Inspections	50	39	↓	444	1009	↑
School Facility Complaints	0	1	↑	3	51	↑
Summer Food Service Surveys	2	0	↓	13	40	↑
Child Care Facility Inspections	14	63	↑	283	422	↑
Child Care Facility Complaints	2	3	↑	18	19	↑
Body Art Facility Inspections	55	45	↓	339	444	↑
Body Art Facility Complaints	1	7	↑	15	39	↑
Body Art Artist Special Event Inspections	0	10	↑	2	56	↑
Total Program Services Completed	178	209	↑	1,485	2,931	↑

1. Schools:

- A. **Del Webb Middle School, 2200 Reunion Ave.:** Staff investigated two similar complaints alleging a rat infestation in the school cafeteria. Staff met with the kitchen manager who reported that one rat was trapped under a prep table in a snap trap. The incident occurred during a lunch period so operations were discontinued in that area until the rat could be removed and the area cleaned. No other service areas were involved. Cafeteria staff routinely inspect all areas of the kitchen for signs of infestation. Staff surveyed other locations including the outdoor garbage storage, dry storage, and behind/under equipment and did not find any other evidence of pests. Clark County School District (CCSD) Risk Management is aware of the incident and is continuing to provide pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity.
- B. **Cahlan Elementary School, 2801 Fort Sumter Dr.:** During a routine inspection, staff observed an active mosquito breeding source in a clogged landscape drain. Staff notified CCSD Environmental Services staff who responded and cleared the affected drain to remove the breeding source.

2. Child Care:

- A. **Imagination Station Early Learning Center Russell, 2488 E. Russell Rd.:** Staff conducted a reinspection and the operator had not corrected the conditions noted in the previous inspection. Violations included: incorrect cleaning procedures for tabletops; insufficient hot water at handwashing sinks; disposable gloves accessible to children; refrigerator not holding at 41°F or below; streets socks worn in the infant room; improper labeling of chemicals; improper warming of infant bottles; infant being fed by a propped bottle; incorrectly located refrigerator thermometers; sink faucets not running for at least twenty seconds; dirty toys and furnishings; no hands-free receptacles at diapering stations; and walls dirty throughout the facility. A second reinspection is still pending.
- B. **Peace Garden Child Care, 5447 S. Rainbow Blvd.:** The facility director reported two cases of hand, foot, and mouth disease in a classroom. The classroom was management closed for deep cleaning and disinfecting. All children in the affected

classroom, who did not have a doctor's note, were instructed not to return until May 30. Staff reminded the facility director to reinforce the importance of handwashing with all facility staff to prevent further spread of the disease.

3. **Body Art:**

- A. **Sweet T's Tattoos, 3950 E. Sunset Rd.:** Staff investigated two similar complaints alleging lack of a piercing permit and substandard piercing services. The investigation found no evidence of piercing. A concurrent routine inspection found the facility to be compliant with sanitation requirements.
- B. **Wild Card Ink, 2470 E. Tropicana Ave.:** Staff investigated a complaint alleging a post-procedure infection because the facility was not clean. Staff found the facility to be compliant with basic sanitation requirements.
- C. **World Industry Tattoo and Piercing Trade Conference at Planet Hollywood:** Staff conducted nine inspections throughout the week for body artists participating at the conference hosted by the Coalition for Tattoo Safety. This conference focused on educational sessions, including Safety in the Workplace and Toxicology and Tattooing.

V. **PLAN REVIEW PROGRAM**

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	May 2021	May 2022		FY 20-21	FY 21-22	
Food Safety Assessment Meetings	0	3	↑	5	8	↑
Total Pre-Permitting Services	1,320	1,275	↓	16,394	14,819	↓
New Project Submissions	240	253	↑	2,715	3,201	↑
Released Projects	250	266	↑	2,944	3,370	↑
Total Service Requests Currently in Pre-Permitting	1,233	1,230	↓			

1. **Enforcement Actions and Investigations:**

- A. **Tap N Ash Social Club, 1606 S. Commerce St.:** A final permitting inspection resulted in failure due to ongoing construction and major deficiencies related to finishes in the customer self-service beverage area. Deficiencies included unfinished walls and an improperly constructed millwork beverage counter with penetrations for water and waste lines. SNHD Regulations do not allow for millwork cabinetry or wooden support structures in food zones and splash zones and all construction must be completed prior to the final permitting inspection. Once corrections were completed, a reinspection was conducted, and the health permit was approved.
- B. **Fox Steakhouse, 1305 Arizona St.:** A preliminary survey was conducted for a potential new owner. Due to the age of the facility, there were serious issues including a wastewater pump in the basement and lack of an easily accessible hand sink. SNHD Regulations do not allow indoor pump systems for wastewater due to the risk of failure and subsequent overflow. The kitchen area had only one hand sink for the entire space which was not conveniently located for the warewashing and food preparation areas. Staff informed the prospective owner that these issues would need to be resolved prior to issuance of a new permit. The facility remains closed at this time.

- C. **Cal-Nev-Ari, 1 Piute Valley Dr.:** A preliminary survey was conducted for the restaurant and bar at the request of new ownership. The new owners would like to lease the facility but wanted to know what items were required to come into compliance prior to the issuance of a health permit. Violations included lack of a hand sink in an open food handling area; direct connections to the sewer in the ware washing area; lighting issues; and dead roaches in the kitchen. SNHD Regulations require food handlers to have access to a conveniently located handwashing sink since inadequate handwashing can be a direct cause of foodborne illness. Additionally, the lack of an air gap between food equipment and the sewer could cause a backup of sewage into the sinks. The facility remains closed at this time.
- D. **Two Sisters Broasted Chicken and Ribs, 9750 W. Skye Canyon Park Dr.:** Plans were reviewed but not approved because they did not show floor sink locations and required equipment. Instead of a three-compartment sink with integral drainboards, the plans indicated a two-compartment sink and a dish machine. Food equipment must drain indirectly to sewer via floor sinks. Revised plans were received but in adding the new sink, one drainboard for the dish machine was removed. Dish machines must include both clean and dirty drainboards. The final permitting inspection will be scheduled once revised plans are reviewed and approved.
- E. **Wow Wow Lemonade, 2390 E. Serene Ave.:** A final permitting inspection resulted in failure due to the lack of adequate food safety knowledge by the PIC. The construction and equipment installation were completed with minimal deficiencies; however, the PIC was unable to demonstrate basic food safety knowledge including knowledge of how foods are cooked, employee health policy, how to ware wash, produce washing, and cold-holding temperatures. Staff provided educational materials to the facility manager, who was required to attend a food safety assessment meeting. At the meeting, the manager was able to answer food safety questions and the health permit was approved.
- F. **Top Round at The Park, 3378 S. Las Vegas Blvd.:** Staff arrived for a scheduled final permitting inspection and found that equipment was either not present or not properly installed. The soda dispenser was not present. The draft unit and water dispenser were not properly plumbed. An opening from the kitchen to the outdoors was not adequately protected from the entrance of pests. There were leaks from plumbing fixtures and built-up debris on equipment and floors throughout. The permit was not approved. A food establishment must be in ready-to-operate condition to pass a final permitting inspection. All equipment must be present and operable, there must be adequate hot water, holding equipment, and a PIC who can demonstrate adequate food safety knowledge. The owner took an additional week to install the missing equipment, correct the construction deficiencies, and deep clean the facility. Another final permitting inspection was conducted, and the permit was approved.
- G. **7-Eleven #39600, 1200 N. Town Center Dr.:** A final remodel inspection was conducted and approved. An indoor grease trap was installed under the three-compartment sink and a new mop sink was installed next to the three-compartment sink. Self-service coffee brewers, an open-air merchandising refrigerator, and one reach-in refrigerator were also installed as part of the remodel. No violations were observed.
- H. **7-Eleven #26071, 3635 N. Las Vegas Blvd.:** Submitted plans indicated an indoor grease interceptor and sump pump. SNHD Regulations require grease interceptors to be located outside of a food establishment and that wastewater drain by gravity to sewer. A waiver application was submitted which included standard operating procedures, a contract with an outside company to maintain the grease interceptor, and installation of an alarm on the sump pump which triggers when there is a backup

of wastewater. Since the risk for cross-contamination was minimized by implementation of operating procedures, the waiver was approved, and the facility was permitted to install the equipment. The final permitting inspection is still pending and will be conducted after construction is completed.

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	May 2021	May 2022		FY 20-21	FY 21-22	
Total Operation Inspections	349	561	↑	2,760	3,871	↑
Complaint Investigations	13	41	↑	101	180	↑
Inactive Body of Water Surveys	0	7	↑	53	39	↓
Total Program Services Completed	362	609	↑	2,914	4,090	↑

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

1. Aquatic Health Operations

- A. Sunstone Apartments, 9353 W. Twain Ave.:** Routine inspections of the pool and spa resulted in failure due to the presence of multiple IHHs. Water chemistry for both the pool and spa did not meet regulatory requirements and no detectable disinfectant could be measured. Failure to maintain adequate disinfectant levels can lead to the spread of disease. The qualified operator was able to correct disinfectant levels and repair both chlorine feeders while staff was onsite. Both aquatic venues were approved to resume operations.
- B. Vintage at Seven Hills Pool and Spa, 845 Seven Hills Dr.:** A routine inspection of the spa resulted in closure due to low chlorine residual. Failure to maintain proper chlorine concentrations is a hazard to bathers. The qualified operator corrected the chlorine level and the spa was reopened the same day.
- C. Element Apartments, 8450 W. Charleston Blvd.:** A routine inspection on the spa resulted in an IHH closure for broken drain covers. The main drain cover and the jet pump cover were broken, creating an entrapment hazard for bathers. Property management and the qualified operator were notified immediately. Management is required to provide verification of repairs prior to requesting a reinspection.
- D. Capri Apartments Phase 2, 3295 Casey Dr.:** A complaint investigation of a noncompliant barrier resulted in closure. The pool enclosure was locked at the time of arrival; however, the barrier had a large gap, which made the pool accessible. Breaches in the barrier allow unauthorized access and increase the risk of a drowning incident. Staff immediately notified the property manager, who temporarily installed ply board to eliminate the hazard. After receiving verification of corrective actions, the pool was approved to reopen.
- E. La Quinta Inn and Suites, 3970 S. Paradise Rd.:** Change of Permit Holder (CPH) inspections were conducted for the pool and spa. Annual routine inspections were also conducted and resulted in a 30-day written compliance schedule for barrier repairs to eliminate hazards. Multiple sections of the aquatic venue barrier were rusted and moderately unstable, which could lead to conditions that would allow unauthorized access. Staff is waiting for confirmation of repairs.

- F. **Water Wings, 8043 N. Durango Dr.:** Staff investigated a complaint alleging that a child developed an ear infection due to improper water chemistry. The chemical levels were within regulatory requirements. The operating records were current and within compliance. The complaint was unsubstantiated.
- G. **Circa Stadium Swim, 8 Fremont St.:** A weekend survey resulted in IHH closures of two pools because of deficiencies found with lifeguard coverage and a continued lack of managerial control. Lifeguards had their backs turned from their zones of surveillance; were engaging in non-essential conversations; and standing outside of their designated positions. Failure to provide effective lifeguard coverage and follow the staffing plan jeopardizes bather safety in the event of an emergency. Staff reinspected and reopened the two pools. The facility was required to attend a managerial conference with SNHD to discuss the conditions observed at the pools and develop effective management controls. Future surveys will be scheduled to ensure compliance.
- H. **Madison Palms Apartments, 3150 W. Ann Rd.:** A routine inspection resulted in an IHH closure for no detectable disinfectant in the pool. Failure to maintain adequate disinfectant levels can lead to the spread of disease. Staff is waiting for confirmation of compliance and the facility will remain closed until reinspection.

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

Aquatic Health Plan Review	May 2021	May 2022		FY 20-21	FY 21-22	
Total Pre-Permitting Services	555	664	↑	5,988	7,077	↑
New Project Submissions	66	64	↓	653	935	↑
Released Projects	79	93	↑	686	811	↑
Total Projects Currently in Plan Review	517	371	↓			

2. Aquatic Health Plan Review:

- A. **Aviano Homes, 9956 Skye Gazer Ave.:** A pre-plaster reinspection was conducted at the pool. Violations included handrail height not compliant, no valves at pump gauges, and incomplete sump pit construction. The contractor was allowed to proceed with construction but instructed to correct all violations to receive approval at the final inspection. A final inspection is still pending.
- B. **Elysian at Centennial Apartments, 8360 Montecito Pointe Dr.:** Pre-plaster inspections were conducted at the pool and spa. Violations included: underwater lights not installed; filtration and disinfection equipment not installed; unapproved filtration equipment present; incorrect deck depth markings; no backflow protection at the fill line; incomplete restroom construction; one pool inlet incorrectly located; and non-compliant tread depth on the spa steps. The inspections were not approved. Violations observed at the reinspection included: no disinfection equipment present; backflow protection not tested and certified; deck depth markers still incorrect; and non-compliant tread depth on the spa steps. The contractor was instructed to complete the depth markers and backflow testing and get the approved disinfectant equipment onsite before sending SNHD photos of these items to obtain approval for the pre-plaster inspections. The aquatic venues were plastered without SNHD approval. At the final permitting inspection, the pool depth markers had not been corrected and the spa step tread depth was still noncompliant. The pool was

approved for operation pending confirmation of installed depth markers, but the spa was not approved. A reinspection must be conducted once corrections have been made.

- C. **Juniper Trails Townhomes, 489 Ylang Pl.:** Final permitting inspections were conducted at the pool and spa. Violations included: one gate not self-latching; no hand soap, toilet paper, or paper towels provided in the hygiene facilities; pH greater than 8.0; and no detectable disinfectant in either venue. The inspections were not approved and reinspections have been scheduled.
- D. **Chateau Calais Apartments, 975 Seven Hills Dr.:** A final remodel inspection was conducted at the pool for the installation of a heater. The heater installation was approved; however, the pool was found with the disinfectant pump turned off and there was no disinfectant onsite. The operator was told to keep the pool closed until disinfectant was obtained and the water chemistry was compliant. Additionally, the operator was instructed to provide evidence that the pool had functional disinfection before opening. Following receipt of evidence of adequate disinfectant, the pool was approved to reopen.
- E. **Village at Desert Lakes, 9155 W. Desert Inn Rd.:** A final remodel inspection was conducted at the spa for the installation of a filter and valves. The filtration system had unusually high pressure, even though the new equipment was expected to lower overall pressure. The contractor determined that the heater bypass valve had been adjusted and was restricting system flow. The valve was adjusted, and system flow returned to an acceptable range, so the remodel was approved.

VII. REGULATORY SUPPORT

1. On May 2, Regulatory Support Office (RSO) staff welcomed four Environmental Health Specialists to training: Luisa Najera, Nicholas Pizano, David Basulto, and Jacqueline Sripramong.
2. Staff welcomed Michelle Guzman as the new Training Officer on May 28.
3. RSO staff participated in or performed the following activities: reviewed and attended meetings for the draft food regulations; presented at the EH General Staff meeting on Cottage Foods; coordinated, hosted, and attended backflow training; and participated in the following external meetings: Conference for Food Protection (CFP) Allergen Committee, CFP Food Safety Management Systems Committee, CFP Program Standards SubCommittee #5, 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.
4. Staff hosted an in-person site visit for mentees from the NACCHO Mentorship Program: Pennsylvania Department of Agriculture, Southwest District Health (Caldwell, Idaho), and Gallatin City-County Health Department (Bozeman, Montana) at SNHD on May 10-12.
5. Staff attended the Nevada Environmental Health Association (NvEHA) and Nevada Food Safety Task Force (NFSTF) 2022 Joint Conference on May 3-5.
6. RSO staff provided paid training to A1 Mobile Catering, 439 Rock Quarry Way, on May 3.
7. Special Processes staff attended the Food Safety Summit in Rosemont, Illinois on May 10-12.
8. Special Processes staff met with 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, seven 2-barrier plans, 15 other HACCP plans, 11 waivers, and

three operational plans in review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	May 2021	May 2022		FY 20-21	FY 21-22	
Facility Label Review Submissions	16	8	↓	174	234	↑
Facility Label Review Releases	16	6	↓	137	257	↑
Number of Labels Approved	160	55	↓	2,054	3,470	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	May 2021	May 2022		FY 20-21	FY 21-22	
Cook Chill/Sous Vide Submissions	0	0	→	3	2	↓
Cook Chill/Sous Vide Releases	0	0	→	1	3	↑
2-Barrier ROP Submissions	0	2	↑	4	2	↓
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	3	↑	6	6	→
Other Special Processes Releases	0	1	↑	2	3	↑

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

Waivers & Operational Plans Review	May 2021	May 2022		FY 20-21	FY 21-22	
Waiver Review Submissions	2	0	↓	19	12	↓
Waiver Review Releases	0	2	↑	10	12	↑
Operational Plan Submissions	0	0	→	4	2	↓
Operational Plan Releases	0	0	→	1	4	↑