



Memorandum

Date: July 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* CL on behalf of FL

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	June 2021	June 2022		FY 20-21	FY 21-22	
Routine Inspections	1,859	2,619	↑	21,016	24,025	↑
Reinspections	181	202	↑	1,686	1,956	↑
Downgrades	161	214	↑	1,628	1,882	↑
Closures	22	23	↑	176	191	↑
Special Events	44	54	↑	241	772	↑
Temporary Food Establishments & Tasting Event Booths	182	456	↑	660	6,474	↑
TOTALS	2,449	3,568	↑	25,407	35,300	↑

1. Enforcement Actions and Investigations:

- A. **Rose Garden Restaurant, 14 W. Pacific Ave.:** On June 1, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 20 demerits. The facility was reinspected and reopened with three demerits on June 8.
- B. **303 in the Cut, 2987 N. Las Vegas Blvd.:** On June 2, the unit was closed for an IHH, other condition or circumstance that may endanger public health. Violations included: not reporting to a commissary/servicing depot as required; unit parked outside of a private residence and plugged into electrical; operator loading food from the private residence into a pickup truck to transport; foods stocked in refrigeration units; reach-in refrigerator added to unit after initial approval; and access to three-

compartment sink blocked. The inspector documented eight demerits. The unit was reinspected and reopened with zero demerits on June 3.

- C. Antojitos Dos Guayabitos Portable Unit for the Service of Food (PUSF), 3085 N. Nellis Blvd.:** On June 5, the unit was closed for several IHHs, no potable water or hot water, gross unsanitary occurrences or conditions including pest infestation, and sewage or liquid waste not disposed of in an approved manner. Other violations included: not reporting to the commissary/service depot as required; multiple employees engaged in active food handling and unable to wash their hands; hot water for the restroom measured at 93°F; excessive amount of flies inside and outside; windows opening directly into the food preparation area did not have an air curtain or fly fan installed; food handlers preparing produce without washing; and Person-in-Charge (PIC) unable to convey sufficient food safety knowledge. The inspector documented 35 demerits. The unit remains closed at this time.
- D. Mama Bird, 10550 Southern Highlands Pkwy.:** On June 06, the facility was given a Cease and Desist Order after the operator was found operating a bar and prep kitchen without health permits. The operator was referred to Plan Review for proper permitting.
- E. 7 Plus Agua, 2330 E. Bonanza Rd:** On June 8, the facility was closed for an IHH, no hot water. Other violations included: bottling alkaline water and filtered water into quart size bottles and 5-gallon jugs; operator unable to provide source information regarding alkaline water filter imparting pH altering minerals into the water; spray bottle of chemical not labeled with contents; complete absence of sanitizer solution in open food areas during active food preparation; and no employee health policy. The inspector observed approximately 10 quarts of water filled bottles, a large pallet of empty quart bottles, a box of empty bottles, a bag of black caps, a box of black caps, and a bag of blue caps. The equipment was tagged and removed from service until source information can be provided. The inspector documented 30 demerits. The facility was reinspected and reopened with zero demerits on June 9.
- F. Raging Tacos PUSF, 506 Fremont St.:** On June 9, the unit was closed for an IHH, lack of adequate refrigeration. Other violations included: hot water intentionally turned off or absent at the three-compartment sink and hand sink; food handler excessively sweating and dripping droplets of sweat into the cilantro; food not reheated to 165°F or greater for at least 15 seconds; multiple time/temperature control for safety (TCS) foods in the temperature danger zone; employees actively preparing foods with complete absence of sanitizer solution; cutting board deeply grooved, stained, and no longer smooth and easily cleanable; screen door damaged creating large openings for vermin; steam table used to reheat foods when it is designed for hot holding only; and PIC unable to convey sufficient food safety knowledge. The inspector documented 32 demerits. The unit was reinspected and reopened with nine demerits on June 23.
- G. Dollar Tree Market, 6100 Vegas Dr.:** On June 9, the facility was closed for failure to pay annual permit fees. The fees were paid, and the facility was reopened the next day.
- H. Best Meals on Wheels, 827 N. Main St.:** On June 10, the unit was closed for two IHHs, gross unsanitary occurrences or conditions including pest infestation and lack of adequate refrigeration. Violations included: operating outside of the approved operational permit; hot water intentionally turned off; multiple TCS foods in temperature danger zone; raw chicken stored above several ready-to-eat foods; three-compartment sink used for food preparation; personal food intermingled with food for customers; absence of sanitizer solution in open food areas during active food preparation; food contact surfaces dirty or unsanitary; multiple items stored

inside the basin of the hand sink; open windows not screened; entry door left open allowing entry point for vermin; service windows left open directly into active food area; thermometer broken or not accurate; no thermometer available inside the reach-in refrigerator unit; improperly thawing raw chicken; and PIC unable to convey sufficient food safety knowledge. The inspector documented 48 demerits. The unit was reinspected and reopened with zero demerits on June 17.

- I. **Greek Delights Mobile, 949 Empire Mesa Way:** On June 11, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner (due to leak in the wastewater tank). The inspector documented five demerits. The unit remains closed at this time.
- J. **Angelina's Italian Kitchen, 4500 W. Tropicana Ave.:** On June 13, the facility was closed when the operator failed a scheduled reinspection of a C downgrade. The inspector documented 33 demerits. The facility was reinspected and reopened with zero demerits on June 15.
- K. **Elotes Y Tacos "El Chino", 1935 Fremont St.:** On June 21, the unit was closed for excessive demerits. Violations included: operating outside of the approved permit; not reporting to commissary/servicing depot as required; food handler not properly washing hands; food handler using bare hands to handle ready-to-eat food; significant evidence of wastewater being improperly discharged onto the dirt lot; food spoiled, adulterated, or not wholesome; multiple TCS foods stored in the temperature danger zone; operator cooking grease laden foods without the hood turned on; liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws; open food products stored on the floor; scoop handles touching ready-to-eat products; storing raw animal products next to other raw animal products of a different cooking temperature; chemicals not used in operation or maintenance stored in the unit; absence of sanitizer solution in open food areas during active food preparation; hand sink not stocked appropriately (soap not provided); exterior doors and windows opening directly into the food preparation area without an air curtain or fly fan; fruits and vegetables not washed prior to use; no employee health policy; and PIC unable to convey sufficient food safety knowledge. The inspector documented 55 demerits. The unit is still closed at this time.
- L. **Orleans Meeting Room Pantry, 4500 W. Tropicana Ave.:** On June 23, the permit area was closed for an IHH, no hot water. The inspector documented 16 demerits. The area remains closed at this time.
- M. **Pho Aimie, 8390 S, Rainbow Blvd.:** On June 28, the facility was closed for an IHH, pest infestation. The inspector documented 20 demerits. The facility remains closed at this time.
- N. **Quality Food Service Mobile #6, 29 N. 30th St.:** On June 23, the unit was closed for three IHHs, interruption of electrical service, sewage or liquid waste not disposed of in an approved manner, and lack of adequate refrigeration. Violations included: time alone used as a public health control without written procedures available onsite and no marking of food items; food handler not properly washing hands; food handler not able to wash their hands due to impediments such as a cast, splint, or other brace that prevents handwashing; multiple TCS foods in the temperature danger zone; cooking when the hood is turned off; food products double-stacked without a barrier; chemical spray bottles not labeled with contents; food contact surfaces dirty or unsanitary; exterior doors not tightly fitted, weather proofed, or are left open, allowing an entry point for vermin; and thermometer broken or not accurate. The inspector documented 44 demerits. The unit remains closed at this time.

- O. Pollos Culiacan #2 BBQ, 1250 E. Tropicana Ave.:** On June 23, the unit was closed for an IHH, lack of adequate employee toilets and handwashing facilities (hand sink not available). Violations included: food handler not washing hands when required; single-use gloves not discarded when damaged, soiled, or when interruptions in operation occur; operator selling food made at home; multiple foods in the temperature danger zone; cross-contamination by employees; personal food intermingled with food for customers; in use utensil or food equipment at ambient temperature not changed or washed, rinsed, and sanitized every four hours; and TCS food not properly labeled. The inspector documented 27 demerits. The unit was reinspected and reopened with three demerits on June 27.
- P. San Salvador #2 Restaurant, 2211 S. Maryland Pkwy.:** On June 28, the facility was closed for excessive demerits on an unpermitted change of permit holder (CPH) inspection. The inspector documented 33 demerits. The facility remains closed at this time but has contacted Plan Review to obtain a permit.
- Q. Pollos Culiacan PUSF, 246 N. Las Vegas Blvd.:** On June 29, the unit was closed for three IHHs, no potable water or hot water, sewage or liquid waste not disposed of in an approved manner, and lack of adequate refrigeration. The inspector documented 43 demerits. The unit remains closed at this time.
- R. Mi Sonora Restaurant, 23 E. Basic Rd.:** On June 30, the facility was closed for an IHH, lack of adequate refrigeration. The facility remains closed until they complete all repairs and pass a full reinspection.
- S. El Paisa PUSF, 4680 E. Lake Mead Blvd.:** On June 30, the unit was closed for an IHH, no potable water (trailer actively connected to irrigation system). Violations included: not reporting to commissary/servicing depot as required; obtaining water with non-food grade black garden hose; multiple TCS foods in the temperature danger zone; liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws; fire suppression system last tested in 2020; sanitizer concentration too high; outside make table left open, leaving all foods exposed to potential consumer and environmental contamination; hand sink not stocked appropriately (disposable towels and soap not provided); open windows not screened allowing entryway for pests and vermin; pests in and around the facility; PIC not present or available during all hours of operation; appropriate backflow prevention not installed where required; and items designed for single-use being reused. The inspector documented 39 demerits. The unit remains closed at this time.
- T. Orchids Garden Chinese Restaurant, 5485 W. Sahara Ave.:** On June 30, the facility was closed for an IHH, pest infestation. The inspector documented 37 demerits. The facility remains closed at this time
- U. El Gasparin, 3850 E. Desert Inn Rd.:** On June 30, the unit was closed for excessive demerits and an IHH, sewage or liquid waste not disposed of in an approved manner. Violations included: operating outside of the approved permit; food handler not properly washing hands when required; unable to identify the source of food due to lack of English language on the original manufacturer's packaging; selling foods from an unknown or unapproved supplier or source; excessive flies on the fruits inside of clear display case; multiple TCS foods in the temperature danger zone; food products transported under unprotected sewage/waste lines; unapproved scoop in a ready-to-eat product; dirty and/or unapproved material used to cover food or line a food contact surface; multiple bottles of chemicals stored next to food on the cutting board; sanitizer concentration too high during ware washing and in sanitizer buckets and spray bottles; utensil or food equipment at ambient temperature not changed or washed, rinsed, and sanitized every four hours; hand

sink not stocked appropriately (soap and disposable paper towels not available); food handler removing produce from the boxes and clamshells and cutting them for service prior to washing; no employee health policy, and PIC unable to convey sufficient food safety knowledge. The inspector documented 60 demerits. The unit remains closed at this time.

- V. Taqueria San Miguel PUSF, 3025 N. Las Vegas Blvd.:** On June 30, the unit was closed for failure to pass a C downgrade reinspection (repeated violations observed). Violations included: multiple TCS foods in the temperature danger zone; dirty and/or unapproved material used to cover food or line a food contact surface; excessive flies throughout the unit; open windows not screened; ice inside the make table accessory unit being used to supplement refrigeration; and undercounter reach-in unit not maintaining proper temperature. The inspector documented 14 demerits. The facility remains closed at this time.
- W.** Staff closed 25 unpermitted food vending complaint investigations.
- 2. Food Safety Assessment Meetings (FSAMs):**
- A.** FSAMs were held with the following facilities: Elotes Y Tacos El Chino, 1935 Fremont St. and Pollos Culiacan #2, 1250 E. Tropicana Ave.
- 3. Foodborne Illness Investigations:**
- A. L&L Hawaiian, 1900 N. Buffalo Dr.:** On June 9, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors that could lead to illness including handwash violations, foods held in the temperature danger zone, and improper cooling. The investigation resulted in a C downgrade. The establishment passed its reinspection and returned to an A grade on June 17.
- B. The Orleans Banquets, 4500 W. Tropicana Ave.:** On June 23, staff responded to multiple reports of foodborne illness after attending an event. Staff observed issues with hot water at hand sinks and also identified a vomiting event that occurred near the banquet hall prior to the event. Staff reviewed biohazard clean-up plans and chemicals for efficacy. The investigation resulted in a B downgrade. A reinspection is still pending.
- C. Mariposa Cocina and Cocktails, 2575 S. Decatur Blvd.:** On June 23, staff responded to multiple reports of foodborne illness. Staff observed cooling issues with the food consumed which were corrected. The investigation resulted in an A grade.
- D. Sam's Town Banquets, 5111 S. Boulder Hwy.:** On June 27, staff responded to multiple reports of foodborne illness after attending an event. A vomiting event was reported nearby prior to the event. Staff reviewed biohazard cleanup plans and chemicals for efficacy.
- 4. Onsite Intervention Training:**
- A.** Onsite Intervention Training was held with the following facilities: China a GoGo 5, 4780 W. Ann Rd.; Birrieria Los Rojos 702, 3085 N. Nellis Blvd.; and Angelina's Pizzeria, 6825 W. Russell Rd.

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	June 2021	June 2022		FY 20-21	FY 21-22	
Notices of Violations (New & Remails)	0	6	↑	61	91	↑
Adjudicated Hearing Cases	4	12	↑	89	72	↓
Total Cases Received	113	81	↓	1,244	1,085	↓
Total Cases Referred to Other Agencies	28	18	↓	222	237	↑
Hearing Penalties Assessed	\$3,000	\$17,500	↑	\$74,350	\$119,200	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	June 2021	June 2022		FY 20-21	FY 21-22	
Inspections	262	197	↓	1,746	1,535	↓

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

Underground Storage Tanks	June 2021	June 2022		FY 20-21	FY 21-22	
Compliance Inspections	105	63	↓	1,185	734	↓
Final Installation/Upgrade/Repair Inspections	4	3	↓	66	38	↓
Closure Inspections	1	3	↑	14	11	↓
Spill Report Investigations	2	1	↓	8	8	→

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

Permitted Disposal Facilities	June 2021	June 2022		FY 20-21	FY 21-22	
Inspections	17	13	↓	225	238	↑
Reinspections	1	1	→	14	22	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – SA Recycling-Range Road (Modification); PGM of Texas (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 (7); Material Recovery Facility (1)

D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in July:
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	June 2021	June 2022		FY 20-21	FY 21-22	
Asbestos Permits Issued	74	76	↑	976	911	↓
Revised Asbestos Permits Issued	6	10	↑	41	85	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	June 2021	June 2022		FY 20-21	FY 21-22	
Tentative Maps-Received	25	16	↓	216	259	↑
Tentative Maps-Lot Count	2,598	1,261	↓	17,856	20,858	↑
Final Maps-Received	28	20	↓	293	360	↑
Final Maps-Lot Count	1,276	953	↓	15,350	18,257	↑
Final Maps-Signed	29	26	↓	274	251	↓
Final Maps (Signed)-Lot Count	1,272	1,424	↑	13,595	12,976	↓
Improvement Plans-Received	36	14	↓	289	324	↑
Improvement Plans-Lot Count	1,919	923	↓	16,075	17,346	↑
Expedited Improvement Plans-Received	2	0	↓	19	1	↓
Expedited Improvement Plans-Lot Count	3	0	↓	1,370	1	↓
Fees Paid	\$56,202	\$21,193	↓	\$522,000	\$486,299	↓

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

Individual Sewage Disposal Systems	June 2021	June 2022		FY 20-21	FY 21-22	
Residential ISDS Permits	7	8	↑	117	114	↓
Commercial ISDS Permits	3	0	↓	7	11	↑
Commercial Holding Tank Permits	10	8	↓	23	25	↑
Residential Tenant Improvements	40	30	↓	337	328	↓
Residential Certifications	1	0	↓	8	12	↑
Compliance Issues	5	7	↑	98	85	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	June 2021	June 2022		FY 20-21	FY 21-22	
Public Water System (PWS) Sanitary Surveys	2	4	↑	39	65	↑
Public Water System Violations Issued	8	1	↓	57	41	↓
Public Water System Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A. Eleven *coliform*-present sample events were reported for the following PWSs: Blue Diamond Rainbow NW Plaza Water, Camp Stimson LDS, Cowboy Trail Rides, Equestrian Estates COOP Water Association, Southern Desert Correctional Center NDOC, Tropicana Resort and Casino, Red Rock Canyon Visitor Center BLM, Spring Mountains Visitor Gateway, and Silverhawk Power Plant. All original and repeat samples were *Escherichia coli*-absent.
- B. Staff continued to monitor water hauling activities for multiple PWSs: Trout Canyon; Laker Plaza; Red Rock Visitor Center; Red Rock Campground; Spring Mountain Youth Camp; and Silverhawk Power Plant.
- C. Staff continued to field and guide complainants regarding water quality issues and availability within private residences and rental properties.
- D. On June 21-24, staff collaborated with the Nevada Division of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW) staff during the Environmental Protection Agency (EPA) audit of the BSDW. The audit involved a review of the following EPA selected permits:
 - Riverside Resort (NV0001042)
 - Goodsprings Elementary School Clark County Community Center (NV0001045)
 - MGM Grand Hotel and Casino (NV0001121)
 - Berkley (NV0001155)
 - Resorts World Las Vegas (NV0001210)
 - Blue Diamond Rainbow NW Plaza Water (NV0004131)
 - Cowboy Trail Rides (NV0004134)
- E. **Trout Canyon Land and Water Users Association (NV0004060):** On June 6, the PWS team reported their water system was vandalized. Staff advised the team to file a police report. Guidance also included information about federal legal codes related to tampering, system repair, and an outline of projected follow-up activities by both NDEP and SNHD. On June 7 and 8, debriefs were held with the PWS team and SNHD. On June 10, staff hosted and moderated an incident debrief between the PWS team and NDEP BSDW. The discussion covered the scale of the tampering, repairs, the community's history including their PWS qualification, and the police report. Further follow-up work will be carried out by NDEP BSDW due to tampering being a federal offense. On June 22, staff held a follow-up meeting with the PWS team to expand upon details about the PWS qualification and census of the service area. Staff will continue to follow-up.
- F. **Blue Diamond Rainbow NW Plaza (PWS NV0004131):** On June 9, staff conducted an unannounced visit of the PWS to verify observance of the Cease and Desist Order for food operations. No issues were noted; public notification was appropriately posted. On June 10, staff hosted and moderated a compliance discussion between

the landlord's agents (property manager and engineer) and the store tenant. The meeting was also attended by the NDEP BSDW's Engineering Branch Supervisor.

G. Cowboy Trail Rides (PWS NV0004134): On June 22, staff held a compliance discussion with the operator's agents (engineer and water system operator). The meeting was also attended by a member of the SNHD Food Plan Review team. The discussion addressed necessary milestones, including engineering plan review questions.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	June 2021	June 2022		FY 20-21	FY 21-22	
West Nile Virus Surveillance Traps Set	463	604	↑	2,582	3,071	↑
West Nile Virus Surveillance Mosquitoes Tested	5,464	8,176	↑	21,052	33,971	↑
West Nile Virus Surveillance Submission Pools Tested	339	523	↑	1,607	2,486	↑
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	5	21	↑	41	47	↑
Elevated Blood Level Home Investigations	0	0	→	4	4	→
Legionella Residential Investigations	5	3	↓	19	10	↓
Legionella Travel Associated Investigations	2	4	↑	5	18	↑
Legionella Healthcare Associated Investigations	0	1	↑	0	2	↑
Public Accommodations Inspections	4	8	↑	357	377	↑
Public Accommodations SB4 Inspections	35	37	↑	937	860	↓
Public Accommodations Complaints	11	12	↑	139	182	↑
Mobile Home/Recreational Vehicle Park Inspections	0	1	↑	183	171	↓
Mobile Home/Recreational Vehicle Park Complaints	2	4	↑	21	14	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	June 2021	June 2022		FY 20-21	FY 21-22	
School Food Facility Inspections	14	2	↓	338	847	↑
School Food Facility Complaints	0	0	→	0	6	↑
School Facility Inspections	16	1	↓	460	1,010	↑
School Facility Complaints	0	0	→	3	51	↑
Summer Food Service Surveys	24	7	↓	37	47	↑
Child Care Facility Inspections	33	42	↑	316	464	↑
Child Care Facility Complaints	3	1	↓	21	20	↓
Body Art Facility Inspections	102	76	↓	441	520	↑
Body Art Facility Complaints	2	4	↑	17	43	↑
Body Art Artist Special Event Inspections	0	0	→	2	56	↑
Total Program Services Completed	194	133	↓	1,635	3,064	↑

1. Child Care:

A. Source Academy, 10 N. 28th St.: During a routine inspection of the facility, staff found multi-generational roaches in the kitchen. No evidence of pest infestation was found in other parts of the facility. The PIC reported that the roaches may have come in on produce that was delivered the previous week. Staff closed the kitchen while the operator is completing pest control treatment and deep cleaning of the kitchen, including sanitizing all food contact surfaces. Staff will follow-up in seven days to ensure that the pests were removed.

B. Discovery Gardens Childcare, 555 Page St.: During a routine inspection, staff found the playground surfacing had been changed. A blue rubber mulch had been mixed with the existing wood chips in an area that did not have any equipment that would require impact attenuation surfacing. In areas where impact attenuation surfacing was required, staff found no mixing of material. Staff informed the PIC that they would need apply for a remodel if the surfacing replacement was needed where impact attenuation is required.

2. Institutions:

A. Clark County Detention Center, 330 S. Casino Center Dr.: A routine inspection of the main kitchen resulted in a 26 demerit C downgrade due to multiple critical and major food safety violations. Violations included: improper use of time as a public health control; improper cooling of food; food held in the temperature danger zone for greater than four hours; and PIC not knowledgeable on food safety measures. A reinspection resulted in a zero demerit A grade. Staff will continue to monitor the facility with unannounced inspections to ensure that the operator is following food safety regulations.

3. Body Art:

A. LV Tattoo Studio, 1955 E. Tropicana Ave.: Staff investigated a complaint alleging that the facility was operating without a permit. The shop owner reported that the facility was not open for business and was under construction. Staff observed no clients in the facility and no evidence that the facility was operating. The complaint

was unsubstantiated. Following the permit application and Plan Review inspection, the facility was approved for operation on June 17.

- B. In preparation for the implementation of the 2022 Southern Nevada Health District Regulations Governing the Safety and Sanitation of Body Art Establishments on July 1, staff provided industry training on the new regulations. Over a dozen artists attended virtually and the presentation will be placed on SNHD’s website. Staff also updated the body art web pages to reflect the new requirements of the regulations.
- C. Staff from Environmental Health, Card Services, and IT continue to work on developing the procedures and processes for the new mentor, microblader, and microblading apprentice cards.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	June 2021	June 2022		FY 20-21	FY 21-22	
Food Safety Assessment Meetings	0	0	→	5	8	↑
Total Pre-Permitting Services	1,524	699	↓	17,918	16,005	↓
New Project Submissions	259	271	↑	2,974	3,470	↑
Released Projects	115	142	↑	3,059	3,511	↑
Total Service Requests Currently in Pre-Permitting	1,377	1,380	↑			

1. Enforcement Actions and Investigations:

- A. **The Club, 316 E. Fremont St.:** A final permitting inspection resulted in failure due to no hot water, waste lines running through millwork cabinetry, and uninstalled refrigeration. The water heater was turned off prior to arrival and the hot water was not able to recover during the inspection. SNHD Regulations require hot water to be provided at a minimum of 120°F at the three-compartment sink and 100°F at hand sinks. No drain lines or other wet lines are permitted to run through millwork cabinetry and all equipment must be installed and operable prior to permit issuance. The facility is in the process of making repairs and a final permitting inspection is still pending.
- B. **Rollin Frozen, 4343 N. Rancho Dr.:** Plans were reviewed but not approved due to several issues including the absence of a mop sink, a three-compartment sink plumbed with no air gap for backflow protection, and equipment that did not meet sanitation standards. The facility was also referred to City of Las Vegas Public Works to inquire about the installation of a grease interceptor. SNHD Regulations require that wastewater drain indirectly from food equipment to sewer, that all food equipment meets the National Sanitation Foundation (NSF)/American National Standards Institute (ANSI) sanitation standards, and access to a mop sink. The applicant is in the process of making corrections and getting approval from Public Works regarding the type of grease capture required. The final permitting inspection is still pending.
- C. **Moxie Lounge Restaurant, 4258 Spring Mountain Rd.:** Staff arrived for a final permitting inspection and was notified that there was a recent power outage. All equipment was operable except for the hood above the cookline and as a result, the permit was not approved. SNHD Regulations require food establishments to have

adequate ventilation above cooking equipment. The owner called an electrician and found out that when the power went out, it tripped a control for the hood which was located on the roof.

- D. Von's #2615, 45 E. Horizon Ridge Pkwy.:** A survey was conducted at the request of Food Operations staff after the operator made changes to the layout of several areas including a new pick-up storage area, new refrigeration, and replacement of existing equipment. The PIC was advised that SNHD must be informed prior to making equipment changes to determine whether the scope of work requires a remodel permit. In this case, a remodel was required due to the additional equipment and changes to the floorplans of several departments. Staff are waiting for submission of the remodel application and plans.
- E. Mama Bird, 10550 Southern Highlands Pkwy.:** Construction was completed for a new bar and a remodel to the existing kitchen without SNHD approval. SNHD Regulations require food establishments to submit plans for review prior to construction so that a permit can be issued prior to operation. The facility was closed pending SNHD approval. An application and plans were submitted; the plans were approved, and the final permitting inspection is still pending.
- F. Cowabunga Snack and Support PUSF, 900 Galleria Dr.:** A Change of Permit Holder (CPH) inspection was conducted, and staff found that the portable permit had an outdoor support area with a permanently plumbed three-compartment sink and hand sink. SNHD Regulations stipulate that PUSFs not have permanent plumbing. Additionally, the owner could not verify whether the three-compartment sink was tied into grease capture. The permit was approved but was converted to a snack bar since the unit is not truly portable. The owner will consult with the sewer agency to ensure compliance with grease capture requirements.
- G. Its Izakaya Restaurant, 5685 Spring Mountain Rd.:** Staff conducted a pre-permitting inspection for a restaurant and a sushi preparation kitchen. There were lighting deficiencies throughout the cooking and food preparation areas. Staff measured light levels at 15-foot candles on the working surfaces and informed the owner that SNHD Regulations require a minimum of 50-foot candles of light. The owner agreed to increase the light levels and installed new LED light fixtures that exceeded the minimum requirements. The final permitting inspection was conducted, and the permit was approved.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	June 2021	June 2022		FY 20-21	FY 21-22	
Total Operation Inspections	430	562	↑	3,049	4,432	↑
Complaint Investigations	50	36	↓	114	221	↑
Inactive Body of Water Surveys	6	12	↑	53	46	↓
Total Program Services Completed	486	610	↑	3,276	4,699	↑

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 7

1. **Aquatic Health Operations**

- A. Sedona on the Blvd Clubhouse Spa, 9000 S. Las Vegas Blvd.:** A routine inspection resulted in an IHH closure. Both the chlorine and the cyanuric acid exceeded regulation requirements, which could create health hazards for bathers. After the qualified operator corrected the water chemistry, SNHD staff conducted a reinspection and approved the spa for use.
- B. Destinations Pueblo, 8600 Scholar Ln.:** A survey of the pool resulted in an IHH closure due to improper water chemistry and the presence of chlorine tablets in the pool's waterfall. The chlorine tablets did not fully dissolve before pieces made their way into the pool, creating a chemical hazard to bathers. Property management was notified, and the qualified operator was told to cease and desist placing chlorine tablets in the waterfall. All IHHs had been addressed, and the chlorine tablets were correctly loaded into the disinfectant feeder at the reinspection.
- C. Pacific Harbors Sunrise, 5150 E. Sahara Ave.:** Staff investigated a complaint alleging that the spa was dirty with algae and had not been maintained since April. Both the pool and spa were management closed upon arrival. The pool had no detectable chlorine, and the spa was above the acceptable maximum limit for chlorine. The spa had no depth markers present. SNHD Regulations require that closed facilities be maintained to prevent nuisance conditions. Dried sewage overflow was also noticed at an uncapped and unsecure sewer cleanout pipe just outside of the pool enclosure. Findings were reported to Solid Waste Program staff, who issued a notice of violation ordering a cleanup of the sewage spill within four hours. Reinspections are still pending.
- D. The Orleans Hotel and Casino, 4500 W. Tropicana Ave.:** A routine inspection conducted on the wading pool resulted in a written compliance schedule for chipped interior plaster. Plaster in disrepair is no longer easily cleanable. The permit holder plans to replaster the aquatic venue during the off season.
- E. Sahara Casino Lower Center Pool, 2535 S. Las Vegas Blvd.:** Routine inspections resulted in an IHH closure due to having no lifeguards while bathers were present in the pool. Failure to maintain adequate lifeguard coverage presents a safety hazard during an emergency. According to the approved staffing plan, the pool requires two lifeguards on each end of the pool seated in an elevated stand, while a standing rover guard is to be placed at the stairs. Facility management was able to provide proper coverage immediately and the reinspection was conducted while the inspector was still onsite. The pool is currently open for use.
- F. Topaz Apartments, 8780 W. Nevso Dr.:** CPH inspections for this management closed pool and spa resulted in a written compliance schedule due to the presence of an IHH. The aquatic facility did not have a functional ground fault circuit interrupter (GFCI) installed for underwater lighting. Failure to provide adequate electrical protection to the underwater lights creates an electrocution hazard to bathers. Facility management will keep the aquatic venues closed until a functional GFCI is installed and confirmed. Staff is awaiting verification.

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

Aquatic Health Plan Review	June 2021	June 2022		FY 20-21	FY 21-22	
Total Pre-Permitting Services	891	684	↓	7,259	8,787	↑
New Project Submissions	75	119	↑	728	1,063	↑
Released Projects	41	46	↑	727	855	↑
Total Projects Currently in Plan Review	387	437	↑			

2. Aquatic Health Plan Review:

- A. Willow Ranch Homeowner’s Association (HOA), 533 Gloster Ave.:** A final permitting inspection of the pool resulted in failure. Violations included: no free chlorine in the pool; pH above 8.0; none of the gates properly self-closed or self-latched; and the depth markers on the deck did not have the “No Diving” symbol. A reinspection is still pending.
- B. Acadia Ridge, 267 Gandara St.:** A plumbing inspection was conducted at the pool. To comply with current suction outlet fitting assembly (SOFA) standards, approximately 16 inches of three-inch piping was required at the sump. The contractor was instructed to correct the plumbing and send follow-up photos. The photos were received, and the plumbing inspection was approved.
- C. Peppertree HOA, 699 W. Pepper Tree Cir.:** A final permitting inspection of the spa resulted in failure. Violations included: an inoperable gate latching mechanism; no disinfection or pH control system installed; and hand dosing with chlorine tablets in the skimmer. A reinspection is still pending.
- D. La Posada Condos, 7701 W. Lake Mead Blvd.:** A final remodel inspection for the installation of a pump was conducted and approved for the pool; however, the deck drains were missing resulting in tripping hazards. The facility was instructed to keep the pool closed until the deck drains had been reinstalled. No verification from the operator has been received at this time.
- E. Monterey Ranch HOA, 7568 Redfish Bay Ave.:** A remodel inspection to evaluate an increase in height of the enclosure was conducted. The modifications to the fence were not complete, and the gates did not self-close or self-latch at close distances, so the inspection failed. The remodel was approved the next day after correction were made.
- F. Carefree Mobile Home Park, 3325 N. Nellis Blvd.:** A remodel inspection for the installation of a skimmer and underwater lights was conducted at the pool. There was no detectable flow through the skimmers, and the GFCI for the underwater lights was not working so the inspection failed. A reinspection is still pending.

VII. REGULATORY SUPPORT

- 1. Regulatory Support Office (RSO) staff welcomed two Environmental Health Specialists (EHSs) to training on June 6: Adair Charfauros and Jill Craig.
- 2. RSO staff participated in or performed the following activities: reviewed and attended meetings for the draft Food Regulations; attended and presented at the 2022 Retail Program Standards Symposium; attended and presented at Association of Food and Drug Officials (AFDO) 2022 Annual Educational Conference; attended and acted as moderator during the National Environmental Health Association (NEHA) 2022 Annual Educational Conference; assisted with Office of Public Health Preparedness’ (OPHP) Community Assessment for Public Health Emergency Response; attended Quality

Improvement training; attended Incident Command System (ICS) Planning P training; and participated in the following external meetings: CDC's Environmental Assessment Training Series; Conference for Food Protection (CFP) Allergen Committee, CFP Food Safety Management Systems Committee, CFP Program Standards Subcommittee #5, and NEHA Food Safety Program Committee, cohort calls, and meetings for the National Association of County and City Health Officials (NACCHO) Mentorship Program.

3. Staff provided onsite training for differently abled food handlers on June 8 and provided onsite food handler training at the Aria to support the Food Handler Card program on June 14-16, June 21-23, and June 28-30.
4. 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 seven cook chill/sous vide plans, five 2-barrier plans, 15 other HACCP plans, 11 waivers, and two operational plans in review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	June 2021	June 2022		FY 20-21	FY 21-22	
Facility Label Review Submissions	14	13	↓	188	247	↑
Facility Label Review Releases	19	14	↓	156	261	↑
Number of Labels Approved	256	223	↓	2,310	3,693	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	June 2021	June 2022		FY 20-21	FY 21-22	
Cook Chill/Sous Vide Submissions	1	0	↓	4	2	↓
Cook Chill/Sous Vide Releases	0	0	→	1	3	↑
2-Barrier ROP Submissions	0	0	→	4	2	↓
2-Barrier ROP Releases	0	1	↑	5	1	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	6	6	→
Other Special Processes Releases	0	0	→	2	3	↑

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

Waivers & Operational Plans Review	June 2021	June 2022		FY 20-21	FY 21-22	
Waiver Review Submissions	2	1	↓	21	13	↓
Waiver Review Releases	0	0	→	10	12	↑
Operational Plan Submissions	0	0	→	4	2	↓
Operational Plan Releases	0	1	↑	1	5	↑

CDS/hh