



Memorandum

Date: August 25, 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	July 2021	July 2022		FY 21-22	FY 22-23	
Routine Inspections	1,903	2,089	↑	1,903	2,089	↑
Reinspections	184	195	↑	184	195	↑
Downgrades	184	164	↓	184	164	↓
Closures	28	23	↓	28	23	↓
Special Events	34	62	↑	34	62	↑
Temporary Food Establishments & Tasting Event Booths	129	262	↑	129	262	↑
TOTALS	2,462	2,795	↑	2,462	2,795	↑

1. Enforcement Actions and Investigations:

- A. **Orchids Garden Chinese Restaurant, 5485 W. Sahara Ave.:** On July 1, the facility was closed for failed reinspections on the restaurant and dim sum/prep/storage permits. The inspector documented 21 and 14 demerits. The facility was reinspected and reopened with zero demerits on July 5.
- B. **El Grullense Portable Unit for the Service of Food (PUSF), 5567 E. Lake Mead Blvd.:** On July 7, the unit was closed for an Imminent Health Hazard (IHH), lack of adequate refrigeration. Other violations included: customer dining provided without access to a restroom; foods stored inside unpermitted area of a neighboring business; produce spoiled and had mold-like growth; time/temperature control for safety (TCS) foods held in the temperature danger zone; ventilation hood illegally modified; propane system not inspected by a Nevada licensed technician; clean

utensils stored in splash zones; food items double stacked without a barrier; household pesticide used; chemical spray bottles not labelled properly; soiled utensils stored as clean; handwash sink heavily soiled and not stocked with soap; exterior openings left open without insect screens; numerous house flies observed; cold holding unit with mechanical disrepairs; holding units did not have internal thermometers; single use items reused; person-in-charge (PIC) unable to convey food safety knowledge; and potable water inlet didn't have adequate backflow protection. The inspector documented 48 demerits. The unit was reinspected and reopened with zero demerits on July 21.

- C. **Paradise Cantina Restaurant and Bar, 4480 S. Paradise Rd.:** On July 11, the facility was closed for an IHH, no hot water. The inspector documented 14 demerits. The facility was reinspected and reopened with zero demerits later that day.
- D. **Mary's Catering, 827 N. Main St.:** On July 12, the facility was closed for an IHH, lack of adequate refrigeration. Other violations included: multiple TCS foods held in the temperature danger zone; improper ware washing; no employee health policy; and PIC unable to convey sufficient food safety knowledge. The inspector documented 14 demerits. The facility was reinspected and reopened with three demerits on July 14.
- E. **Alex Food Catering, 4181 Pioneer Ave.:** On July 13, the unit was closed for an IHH, lack of adequate refrigeration. Other violations included: mobile unit operating in one location longer than 30 minutes without access to a restroom; using hand sanitizer in lieu of proper handwashing; no hot water; improper disposal of wastewater; TCS foods held in the temperature danger zone; foods not protected from contamination; chemicals not properly labeled; customer self-service foods without adequate sneeze guards; utensils not properly washed, rinsed, and sanitized; exterior openings not screened to prevent entry of pests; thermometers not provided in holding units; and mobile vendor route sheet not submitted. The inspector documented 49 demerits. The unit was reinspected and reopened with three demerits on July 14.
- F. **Don Vicente Foods, 860 E. Twain Ave.:** On July 15, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 11 demerits. The facility remains closed at this time.
- G. On July 16, staff conducted a joint operation for unpermitted food vending at Allegiant Stadium with the Las Vegas Metropolitan Police Department.
- H. **Sharetea, 10420 S. Decatur Blvd.:** On July 18, the facility was closed for an IHH, pest infestation. The inspector documented 22 demerits. The facility was reinspected and reopened with six demerits on July 22.
- I. **Sushi Day Restaurant, 4518 E. Charleston Blvd.:** On July 19, the facility was closed when an unpermitted Change of Permit Holder (CPH) was identified. The inspector documented 32 demerits. The facility remains closed at this time.
- J. **Chavindecas Rosy, 439 Rock Quarry Way:** On July 20, the unit was closed for an IHH, no potable water. Other violations included: no employee access to a restroom; bare hand contact with ready-to-eat foods; not washing hands when required; chemicals not properly labeled; no sanitizer solution available; handwash sink blocked by items in the basin; exterior openings left open without protection from pests; single use items reused; and no unit route sheet provided. The inspector documented 39 demerits. The unit remains closed at this time.
- K. **Express Care Catering #1, 439 Rock Quarry Way:** On July 20, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 52 demerits. Other violations included: unit operating without a valid commissary contract; foods stored in an unpermitted area; food handler not washing hands when required; foods

from an unapproved source and prepared at home; produce with mold-like growth; TCS foods held past their shelf life; numerous TCS foods in the temperature danger zone; cooking grease-laden foods without an operable ventilation hood; foods not protected from contamination; no sanitizer solution, equipment not properly washed, rinsed, and sanitized; handwash sink blocked; stem thermometer not available; hot/cold holding units did not have thermometers; single use items reused; no employee health policy; PIC unable to convey sufficient food safety knowledge; and unit route sheet not provided. The unit remains closed at this time.

- L. **House of Popcorn, 7400 S. Las Vegas Blvd.:** On July 22, the facility was closed for an IHH, no water. The inspector documented 10 demerits. The restaurant was reopened with zero demerits on July 28.
- M. **The Shadyside, 4181 Pioneer Ave.:** On July 23, the unit was closed for an IHH, lack of adequate refrigeration. Other violations included: food handler using bare hands for ready-to-eat foods; improper disposal of wastewater; TCS foods held in the temperature danger zone; sanitizer solution concentration too high; no stem thermometer; and produce improperly washed and stored in original packaging. The inspector documented 30 demerits. The unit remains closed at this time.
- N. **Subway #52354, 4150 S. Boulder Hwy.:** On July 25, the facility was closed for an IHH, no hot water. The inspector documented 11 demerits. Hot water was restored and the facility was reopened later that day.
- O. **The Black Pot Annual Itinerant High Risk (AIHR), 4255 S. Dean Martin Dr.:** On July 27, the facility was closed for an IHH, lack of adequate handwashing. Other violations included: multiple TCS foods in the temperature danger zone; utensils improperly stored and contaminated by pests; no sanitizer solution; hot holding equipment not operating properly; and PIC unable to convey sufficient food safety knowledge. The inspector documented 25 demerits. The facility remains closed at this time.
- P. **Bella Farmer's Market High Risk (FMHR) #1, 1370 W. Cheyenne Ave.:** On July 27, the facility was closed for a failed field visit resulting in more than 15 demerits. The inspector documented 30 demerits. Violations included: food handler not properly washing hands when required; liquid waste from the hand wash sink leaking onto the ground; TCS foods improperly cooled; food handler personal beverages improperly stored; pests in the food area; inadequate refrigeration; no stem thermometer; and no employee health policy. The facility remains closed at this time.
- Q. **4D Commissary, 4255 S. Dean Martin Dr.:** On July 28, the facility was closed for an IHH, pest infestation. Other violations included: excessive accumulation of old food debris and PIC not present. The inspector documented six demerits. The facility was reinspected and reopened with zero demerits on July 29.
- R. **Tacos El Tapatio, 3265 W. Cactus Ave.:** On July 28, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 31 demerits. Other violations included: inadequate hot water; multiple TCS foods held in the temperature danger zone; chemical spray bottles not properly labeled; soap not provided at the hand wash sink; exterior openings without insect screens; single use items reused; PIC not present or available during all hours of operation; and PIC unable to convey sufficient food safety knowledge. The facility remains closed at this time.
- S. Staff closed 37 unpermitted food vending complaint investigations.

2. **Food Safety Assessment Meetings (FSAMs):**
 - A. FSAMs were held with the following facilities: El Grullense, 5567 E. Lake Mead Blvd.; Chavindecas Rosy, 439 Rock Quarry Way; El Gasparin, 3850 E. Desert Inn Rd.; and El Paisa, 4680 E. Lake Mead Blvd.
3. **Foodborne Illness Investigations:**
 - A. **Chili's, 10080 S. Eastern Ave.:** On July 21, staff responded to a lab-confirmed case of foodborne illness. Staff observed and corrected concerns of contamination during food preparation. The investigation resulted in an A grade.
4. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: Greek Delights, 949 Empire Mesa Way; Little Caesars Pizza, 1155 E. Twain Ave.; Maras Crazy Fruits, 3712 E. Owens Ave.; Quality Food Service Mobile #6, 29 N. 30 St.; and Tang Tang Tang, 6000 Spring Mountain Rd.
5. **Supervisory/Managerial Conferences:**
 - A. Conferences were held with the following facilities: Lucky House Asian Café, 5960 Spring Mountain Rd. and Japaneiro, 7315 W. Warm Springs 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	July 2021	July 2022		FY 21-22	FY 22-23	
Notices of Violations (New & Remails)	7	0	↓	7	0	↓
Adjudicated Hearing Cases	5	0	↓	5	0	↓
Total Cases Received	114	70	↓	114	70	↓
Total Cases Referred to Other Agencies	18	21	↑	18	21	↑
Hearing Penalties Assessed	\$5,700	\$0	↓	\$5,700	\$0	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	July 2021	July 2022		FY 21-22	FY 22-23	
Inspections	286	222	↓	286	222	↓

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

Underground Storage Tanks	July 2021	July 2022		FY 21-22	FY 22-23	
Compliance Inspections	68	81	↑	68	81	↑
Final Installation/Upgrade/Repair Inspections	3	0	↓	3	0	↓
Closure Inspections	1	0	↓	1	0	↓
Spill Report Investigations	2	0	↓	2	0	↓

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

Permitted Disposal Facilities	July 2021	July 2022		FY 21-22	FY 22-23	
Inspections	24	28	↑	24	28	↑
Reinspections	3	2	↓	3	2	↓

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Advanced Technology Recycling (Modification) and TTT Services (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) and Material Recovery Facility (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in August:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	July 2021	July 2022		FY 21-22	FY 22-23	
Asbestos Permits Issued	70	78	↑	70	78	↑
Revised Asbestos Permits Issued	7	17	↑	7	17	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	July 2021	July 2022		FY 21-22	FY 22-23	
Tentative Maps-Received	16	26	↑	16	26	↑
Tentative Maps-Lot Count	1,790	1,901	↑	1,790	1,901	↑
Final Maps-Received	23	35	↑	23	35	↑
Final Maps-Lot Count	1,675	1,937	↑	1,675	1,937	↑
Final Maps-Signed	11	23	↑	11	23	↑
Final Maps (Signed)-Lot Count	873	754	↓	873	754	↓
Improvement Plans-Received	20	33	↑	20	33	↑
Improvement Plans-Lot Count	1,489	1,902	↑	1,489	1,902	↑
Expedited Improvement Plans-Received	0	0	→	0	0	→
Expedited Improvement Plans-Lot Count	0	0	→	0	0	→

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

Individual Sewage Disposal Systems	July 2021	July 2022		FY 21-22	FY 22-23	
Residential ISDS Permits	14	7	↓	14	7	↓
Commercial ISDS Permits	1	0	↓	1	0	↓
Commercial Holding Tank Permits	2	4	↑	2	4	↑
Residential Tenant Improvements	20	26	↑	20	26	↑
Residential Certifications	0	0	→	0	0	→
Compliance Issues	9	10	↑	9	10	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	July 2021	July 2022		FY 21-22	FY 22-23	
Public Water System Sanitary Surveys	4	2	↓	4	2	↓
Public Water System Violations Issued	4	4	→	4	4	→
Public Water System Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A. Seven coliform-present results (Virgin Valley Water District – three positives; North Las Vegas Utilities – two positives; Rancho Cooperative Water Company – one positive; and Wyndham Grand Desert – one positive) were reported. All original and repeat samples were Escherichia coli-absent.
- B. Staff continued to monitor water hauling activities for multiple public water systems (PWS): Trout Canyon; Laker Plaza; Red Rock Campground; Spring Mountain Youth Camp; and Silverhawk Power Plant.
- C. Staff continued to field and guide complainants regarding water quality issues and water availability within private and rental residential properties.
- D. **Trout Canyon Land and Water Users Association (NV0004060):** On July 18, the PWS team reported that their water system was tampered /vandalized again on July 12. Staff advised the team to file a police report. Guidance also included information about recommissioning the affected infrastructure (e.g. disinfection, repair, and special purpose water quality testing). Tier 1 Public Notification was initiated and would stand until the recommissioning process was successful. From July 18 to 29, the PWS team performed their recommissioning process and reported multiple coliform-positives from their special purpose monitoring. Staff continued to remind the team that water could not be used for human consumption until adequate water quality was achieved. On July 30, the PWS team reported that their service area population had grown from 23 to 27 residents. This causes the PWS to officially be considered a community public water system. On July 31, the PWS team ended the month without accounting for adequate repair, disinfection, and water quality testing.
- E. **Blue Diamond Rainbow NW Plaza (PWS NV0004131):** On July 12, staff conducted an unannounced visit to verify observance of the Cease and Desist Order for food operations. No issues were noted and public notification was appropriately posted. On July 21, 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 Nevada Division of Environmental Protection Bureau of Safe Drinking Water's (NDEP BSDW) Engineering Branch Supervisor.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	July 2021	July 2022		FY 21-22	FY 22-23	
West Nile Virus Surveillance Traps Set	400	534	↑	400	534	↑
West Nile Virus Surveillance Mosquitoes Tested	3,942	3,818	↓	3,942	3,818	↓
West Nile Virus Surveillance Submission Pools Tested	260	442	↑	260	442	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	0	0	→
West Nile Virus Surveillance Positive Submission Pools	0	0	→	0	0	→
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	6	3	↓	6	3	↓
Elevated Blood Level Home Investigations	1	1	→	1	1	→
Legionella Residential Investigations	1	4	↑	1	4	↑
Legionella Travel Associated Investigations	0	1	↑	0	1	↑
Legionella Healthcare Associated Investigations	0	1	↑	0	1	↑
Public Accommodations Inspections	3	8	↑	3	8	↑
Public Accommodations SB4 Inspections	9	64	↑	9	64	↑
Public Accommodations Complaints	27	14	↓	27	14	↓
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	0	0	→
Mobile Home/Recreational Vehicle Park Complaints	0	2	↑	0	2	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data						
Special Programs	July 2021	July 2022		FY 21-22	FY 22-23	
School Food Facility Inspections	1	0	↓	1	0	↓
School Food Facility Complaints	0	0	→	0	0	→
School Facility Inspections	0	0	→	0	0	→
School Facility Complaints	0	0	→	0	0	→
Summer Food Service Surveys	8	47	↑	8	47	↑
Child Care Facility Inspections	47	34	↓	47	34	↓
Child Care Facility Complaints	2	1	↓	2	1	↓
Body Art Facility Inspections	100	65	↓	100	65	↓
Body Art Facility Complaints	1	4	↑	1	4	↑
Body Art Artist Special Event Inspections	0	0	→	0	0	→
Total Program Services Completed	159	151	↓	159	151	↓

1. Child Care:

- A. Henderson Christian Academy, 2750 Robindale Rd.:** Staff responded to a complaint alleging that a toilet had been in disrepair for four weeks and that the bathroom smelled of sewage. Staff found one toilet out of four in a multi-fixture restroom that was not functioning and removed from use. No odor was observed at the time. Facility staff provided a work order for the toilet and is awaiting parts for the repair. The complaint was not substantiated.
- B. Little Roundup Preschool, 3700 Vegas Dr.:** During a routine inspection, staff was informed by an employee that mouth toys were being disinfected instead of sanitized. Per SNHD Regulations, sanitizer strength solutions are to be used for tabletops prior to lunch or snacks, toys children place in the mouth, and utensil type items. The employee was educated in the difference between sanitizer and disinfectant and proper uses for them. The facility director was notified to provide continual education for staff.
- C.** Staff began review of the SNHD Regulations Governing the Sanitation and Safety of Child Care Facilities for eventual revisions. The regulations have not been updated since 2015.

V. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data						
Food Pre-Permitting Services	July 2021	July 2022		FY 21-22	FY 22-23	
Food Safety Assessment Meetings	1	0	↓	1	0	↓
Total Pre-Permitting Services	1,266	1,296	↑	1,266	1,296	↑
New Project Submissions	289	268	↓	289	268	↓
Released Projects	440	380	↓	440	380	↓
Total Service Requests Currently in Pre-Permitting	1,228	1,292	↑			

1. Enforcement Actions and Investigations:

- A. **Oran K. Gragson Elementary School, 555 N. Honolulu St.:** A final permitting inspection was conducted for a major remodel. A new two-story building was constructed with 18 new classrooms. An intermediate and kindergarten playground were completely replaced with new equipment, surfacing, and shading. The permit was approved.
- B. **Chatime, 6105 S. Fort Apache Rd.:** A final permitting inspection resulted in failure due to lack of hot water. SNHD Regulations require hot water to be 120°F minimum at the three-compartment sink. There was also a three-compartment sink installed with only one drainboard where SNHD Regulations require two, one for clean dishes and one for soiled items. The hot water heater was repaired, and a three-compartment sink with two integral drainboards was installed. A reinspection was conducted, and the permit was approved.
- C. **SkyLuna Childcare, 6593 S. Las Vegas Blvd.:** A final permitting inspection found diapering areas in the hallway for parents to change their own children's diapers but there was no handwashing sink in the area. This facility is unique as compared to other childcare centers in that the parents stay with their kids. SNHD Regulations require that an accessible handwashing sink is located directly adjacent to diapering areas and there is no exception for diapering done by parents. The permit was approved with a stipulation to remove the hallway diapering areas and have all diapering done in the restroom where there are handwashing sinks and wall-mounted diapering tables.
- D. **Randy's Donuts, 2170 S. Rainbow Blvd.:** Staff conducted a final permitting inspection and saw that the wall behind the donut fryers was not straight, creating a gap between the wall and the hood. The gap was too large to seal with caulking, so staff recommend that the contractor use stainless steel flashing. SNHD Regulations require that all seams greater than 1/8 inch be flashed and sealed. The permit was approved with a stipulation that the correction was completed within ten business days. The contractor made the repair and provided photos.
- E. **888 BBQ, 4801 Spring Mountain Rd.:** A final permitting inspection was conducted to add an additional permit to the existing facility. The new permit covers operations in the front half of the kitchen and the existing permit covers operations in the rear. Staff found substantial changes to the rear kitchen. Additional sinks had been installed without a remodel permit and the employees were preparing open food in areas where there was no handwashing sink. SNHD Regulations require that additional equipment be installed after Plan Review and approval by SNHD.

Additionally, handwashing sinks must be conveniently located near all open food handling areas. Staff ceased and desisted the use of the unapproved equipment and instructed the operator to relocate food preparation activities to an area where a hand sink is available. The new permit was approved, and a remodel is pending for the changes made to the rear kitchen area.

- F. Boss Cafe Express Hot Vend, 3535 S. Las Vegas Blvd.:** A final permitting inspection was conducted of the first hot vending machine to be permitted in Las Vegas. The menu includes sandwiches, pizza, and pastries prepared at Boss Café that are held under refrigeration inside the machine. Once selected, the food moves from refrigeration to a Turbo Chef convection oven to be heated and then dispensed. The refrigeration is alarmed and will shut the entire machine off if the refrigeration temperature goes below 41°F. No violations were noted at the time of the inspection. A sample pizza was cooked in two minutes and was thoroughly cooked. At this time, the facility has applied for one more permit for another machine to be located at the Linq.
- G. Nuevo San Salvador, 2211 S. Maryland Pkwy.:** A change of permit holder (CPH) inspection resulted in approval with a referral for a remodel. The existing facility did not have a mop sink. SNHD Regulations state that at least one service sink or one curbed cleaning sink equipped with a floor drain and directly connected to sewer shall be provided and conveniently located for cleaning of mops or similar wet floor cleaning tools, and for disposal of mop water and similar liquid waste. The remodel is pending application and Plan Review.
- H. Steak N Shake at the Cannery, 2121 E. Craig Rd.:** A final permitting inspection resulted in failure due to insufficient hot water. The hot water was 104°F as measured at the three-compartment sink. The operator is in the process of installing a new water heater and the final permitting inspection is still pending.
- I. Terrible Herbst, 2200 W. Horizon Ridge Pkwy.:** A CPH inspection resulted in closure due to excessive violations including: unsafe cold holding of sandwiches, expired foods, soiled food equipment, ineffective pest control, potential cross connections/backflow issues, and improper labeling of thawed foods. The inspector documented 22 demerits. After the violations were corrected, a reinspection was conducted, and the permit was approved.
- J. Toca Madera at Crystals, 3720 S. Las Vegas Blvd.:** During a final permitting inspection, staff found that two reach-in coolers and an ice machine were not yet installed, a glass washer was not operable, and there were missing drain lines from the drink rails at the bars. Since the missing equipment was not essential for safe food handling, staff approved the permit with stipulations and a follow-up inspection to ensure that all items are compliant.

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	July 2021	July 2022		FY 21-22	FY 22-23	
Total Operation Inspections	353	564	↑	353	564	↑
Complaint Investigations	35	55	↑	35	55	↑
Inactive Body of Water Surveys	4	14	↑	4	14	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	6	10	↑	6	10	↑
Total Program Services Completed	392	633	↑	392	633	↑

1. Aquatic Health Operations

- A. Mountain Gate Apartments Pool and Spa, 9350 S. Cimarron Rd.:** Routine inspections resulted in IHH closures due to improper chlorine and cyanuric acid levels. Failure to maintain proper chemical concentrations inhibits proper disinfection which is necessary for disease prevention. Reinspections were approved and the facility is currently open.
- B. Planet Hollywood, 3667 S. Las Vegas Blvd.:** A routine inspection resulted in an IHH closure due to a broken drain cover. A child was vomiting in the pool during the inspection and the pool was cleared of bathers. Staff witnessed the Qualified Operator (QO) following the decontamination procedure as outlined by their emergency action plan; however, while the pool was empty the drain cover was visibly broken. Failure to maintain an intact drain cover could lead to an entrapment hazard or injury. A reinspection was approved after all IHHs had been corrected and the facility is currently open.
- C. Bloom Apartments, 7075 W. Gowan Rd.:** A complaint investigation alleging that the South Pool had turned green and that the pool was accessible due to a broken fence revealed that the barrier was intact and that the pool itself was somewhat drained with a slight green tint. Staff interviewed the property manager who reported that the pool circulation pumps had been stolen recently, and that replacements had been ordered. The aquatic facility is currently management closed.
- D. Ritiro Las Vegas, 9550 W. Sahara Ave.:** A complaint investigation resulted in an IHH closure due unsafe disinfectant levels. Chlorine levels were below the regulatory minimum, which can lead to the spread of disease. Additionally, most of the entry gates were not self-closing and self-latching as required. Maintaining functional gates is the primary method to control and prevent unauthorized access to swimming pools by small children. Staff is currently awaiting verification of corrective actions prior to scheduling a reinspection.
- E. Villas at Green Valley Apartments, 2362 N. Green Valley Pkwy.:** A complaint investigation resulted in an IHH closure for multiple violations. A gate to the enclosure was not self-closing and self-latching. Underwater lights were missing electrical protection for the pool and spa which creates an electrocution hazard. The spa's disinfectant feeder was not installed, and cloudy water was observed at the South Spa. Water clarity must be maintained to identify underwater hazards or struggling bathers. Staff is currently awaiting verification of corrective actions prior to scheduling a reinspection.

- F. Tango Bay Homes Spa, 7413 W. Russell Rd.:** A routine inspection of the spa resulted in an IHH closure for multiple violations. The pH was elevated, which can lower the effectiveness of the disinfectant and cause cloudy water and skin irritation. The water temperature was 111°F. Spa temperatures over 104°F can lead to heat stress, dehydration, burns, and rashes. Staff is currently awaiting verification of corrective actions prior to scheduling a reinspection.
- G. Glo Las Vegas, 5035 E. Russel Rd.:** Routine inspections for the pool and spa resulted in an IHH closure because the gate was not self-closing and self-latching. The aquatic venues resumed operations following a reinspection later that day.
- H. Rainbow Gardens Swim Club, 1316 Shogun Ct.:** A routine inspection for the pool resulted in an IHH closure due to the water chemistry not meeting regulatory requirements. The cyanuric acid level was elevated, which can reduce the efficacy of the disinfectant. Underwater lights were missing electrical protection creating an electrocution hazard. Staff is currently awaiting verification of corrective actions prior to scheduling a reinspection.

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

Aquatic Health Plan Review	July 2021	July 2022		FY 21-22	FY 22-23	
Total Pre-Permitting Services	569	471	↓	569	471	↓
New Project Submissions	77	82	↑	77	82	↑
Released Projects	92	98	↑	92	98	↑
Total Projects Currently in Plan Review	360	488	↑			

2. Aquatic Health Plan Review:

- A. Amigo (Society) Apartments, 3675 Volunteer Blvd.:** Pre-plaster inspections were not approved for the North Pool and Spa due to noncompliant construction. Violations included: adjacent stair risers deviated by more than half an inch, a portion of the enclosure had an opening of more than four inches to the underlying surface, the chemical feed equipment did not match the approved plans or was missing, and the rinse showers were not finished. All issues had been corrected at the reinspection, so construction was allowed to proceed.
- B. Site Summit Apartments, 9475 W. Tompkins Ave.:** A final remodel inspection was not approved for the installation of a new enclosure. Portions of the enclosure were not installed over a continuous solid surface, latching mechanisms were installed less than 42 inches from finished grade, and gate handles created hand/ footholds. At the reinspection, all corrections had been made and the remodel was approved.
- C. Roca Whitney Ranch, 5145 Rawhide St.:** A final remodel inspection was approved at the spa for the installation of a skimmer and inlet piping. During the inspection, staff determined that the property was in the process of changing ownership. The facility was instructed to apply for a CPH once the ownership change is completed.
- D. Whitney Park Aquatic Center, 5700 Missouri Ave.:** A pre-plaster inspection was not approved at the pool. Violations included: insufficient area lighting near the water, playground, and at some stretches of the aquatic venue; depth and “No Diving” markings missing at several locations; a space of more than four inches

below the enclosure; and hygiene facilities still under construction. A reinspection is still pending.

- E. **Shadow Hill Apartments, 3501 Shady Timber St.:** A plumbing inspection was not approved at the spa for the after-the-fact replacement of six suction outlet covers. The sumps for the suction outlet covers were approximately one and a half inches in depth, where a minimum of three inches is required. A reinspection is still pending.
- F. **Tanager Echo Apartments, 2255 Spruce Goose St.:** Excavation and plumbing inspections were conducted at the pool and spa. Due to the new requirements for suction outlet cover testing, the plumbing for the pool filtration and spa jet drains could not be approved. The contractor was instructed to correct the pipe size within 16 inches of the drain cover and submit photos to receive approval for the plumbing inspections. The inspections were approved after photos were received, and construction can continue.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff participated in or performed the following activities: reviewed and attended meetings for the draft food regulations 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, and National Environmental Health Association (NEHA) Food Safety Program Committee, cohort calls and meetings for the National Association of County and City Health Officials (NACCHO) Mentorship Program, and coordination of and presentation at the Food Safety Partnership meeting.
2. RSO staff attended and acted as moderator during the NEHA 2022 Annual Educational Conference on July 1.
3. RSO staff worked with the Nevada Department of Wildlife and Clark County Animal Control to confiscate and euthanize illegally imported live crawfish on July 18-21.
4. Special Processes staff met with various operators in a virtual setting, via phone calls and WebEx meetings, regarding submission of labels for review, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans. There are currently seven cook chill/sous vide plans, six 2-barrier plans, 16 other HACCP plans, 14 waivers, and two operational plans in review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	July 2021	July 2022		FY 21-22	FY 22-23	
Facility Label Review Submissions	18	17	↓	18	17	↓
Facility Label Review Releases	28	13	↓	28	13	↓
Number of Labels Approved	375	156	↓	375	156	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	July 2021	July 2022		FY 21-22	FY 22-23	
Cook Chill/Sous Vide Submissions	1	0	↓	1	0	↓
Cook Chill/Sous Vide Releases	1	0	↓	1	0	↓
2-Barrier ROP Submissions	0	1	↑	0	1	↑
2-Barrier ROP Releases	0	0	→	0	0	→
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	2	↑	0	2	↑
Other Special Processes Releases	0	1	↑	0	1	↑

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

Waivers & Operational Plans Review	July 2021	July 2022		FY 21-22	FY 22-23	
Waiver Review Submissions	3	3	→	3	3	→
Waiver Review Releases	3	0	↓	3	0	↓
Operational Plan Submissions	0	0	→	0	0	→
Operational Plan Releases	0	0	→	0	0	→

CDS/hh