



Memorandum

Date: September 22, 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 PL*

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Routine Inspections	2,212	2,578	↑	4,115	4,667	↑
Reinspections	202	256	↑	386	451	↑
Downgrades	168	255	↑	352	419	↑
Closures	31	16	↓	59	39	↓
Special Events	49	54	↑	83	116	↑
Temporary Food Establishments & Tasting Event Booths	307	215	↓	436	477	↑
TOTALS	2,969	3,374	↑	5,431	6,169	↑

1. Enforcement Actions and Investigations:

- A. **Frutas Tropicales Ref Storage at Boulevard #609, 3528 S. Maryland Pkwy.:** On August 1, the facility was closed as a result of a failed change of permit holder (CPH) inspection. The inspector documented 27 demerits, exceeding the allowable ten demerits. The facility was reinspected and reopened with zero demerits on August 4.
- B. **Starwine Marche Bacchus Restaurant, 2620 Regatta Dr.:** On August 2, the facility was closed for an Imminent Health Hazard (IHH), lack of adequate refrigeration. The inspector documented 30 demerits. The facility was reinspected and reopened with zero demerits on August 3.

- C. **Cupbop Food Truck, 7175 W. Lake Mead Blvd.:** On August 5, the facility was closed for an IHH, no potable water. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits on August 25.
- D. **Lucky House Asian Cuisine, 5960 Spring Mountain Rd.:** On August 9, the facility was closed for a failed reinspection. The inspector documented 27 demerits. The facility remained closed until contracting with a food safety consultant per the SNHD Food Operations Administrative Process. The facility was reinspected and reopened with zero demerits on August 15.
- E. **Selam Market, 5120 S. Decatur Blvd.:** On August 9, the operator was issued a Cease and Desist Order for making and selling beef jerky without approval from SNHD.
- F. **El Triunfo Restaurant, 4450 E. Charleston Blvd.:** On August 10, the facility was closed for an IHH, pest infestation. The inspector documented 22 demerits. The operator made necessary structural repairs, thoroughly cleaned the facility, and worked with their pest control company to eradicate pest harborage conditions. The facility was reinspected and reopened with zero demerits on August 19.
- G. On August 12, staff conducted a joint operation for unpermitted food vendors with the Las Vegas Metropolitan Police Department (LVMPD) at Allegiant Stadium.
- H. **Powerhouse Nutrition, 2375 S. Jones Blvd.:** On August 15, the facility was closed for an IHH, no hot water. The inspector documented 14 demerits. The facility was reinspected and reopened with zero demerits on August 17.
- I. **Los Pioneros LV Portable Unit for the Service of Food (PUSF), 4800 S. Nellis Blvd.:** On August 18, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Other violations included: multiple time/temperature control for safety (TCS) foods in the temperature danger zone and make table with an ambient temperature of 55°F. The inspector documented 19 demerits. The facility was reinspected and reopened with three demerits on August 24.
- J. On August 19, the Business Impact Survey notification for the proposed 2023 Food Regulations was sent to industry. Public comment for the Business Impact Statement will be accepted until September 16. All applicable documents are available for review on the SNHD website.
- K. **El Taco, 4381 E. Stewart Ave.:** On August 19, the unit was closed for two IHHs, lack of adequate refrigeration and score of greater than 40 demerits. The inspector documented 52 demerits. Violations included: operator not reporting to the commissary when required; waste tank full; food handler washing hands in the three-compartment sink; hot water at the three-compartment sink measured 97°F; waste water leaking onto dirt lot; multiple TCS foods held in the temperature danger zone; fried tortillas stored in splash zone below soap dispenser and paper towels; window left open in front of al pastor with the potential for customer contact; no sanitizer or chemicals available to make sanitizer; multiple flies throughout the unit; tall single door reach-in refrigerator with an ambient temperature of 47°F; operator unable to convey employee health policy; and person-in-charge (PIC) unable to convey sufficient food safety knowledge. The unit was reinspected and reopened with zero demerits on August 25.
- L. **Vega Tacos Mexico Restaurant, 1205 E. Charleston Blvd.:** On August 19, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 24 demerits. The facility was reinspected and reopened with zero demerits later that day.
- M. **Golden Corral, 1455 S. Lamb Blvd.:** On August 19, staff responded to a valid complaint and the facility was closed for an IHH, lack of hot water to the entire facility.

The inspector documented 13 demerits. The facility was reinspected and reopened with zero demerits on August 25.

- N. Felipito's Mexican Food, 1325 E. Tropicana Ave.:** On August 22, the facility was closed for an IHH, inadequate refrigeration. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on August 24.
 - O. Raspados Playas Restaurant, 3416 E. Lake Mead Blvd.:** On August 24, the facility was closed for an IHH, pest infestation. The inspector documented 38 demerits. The facility was reinspected and reopened with zero demerits on August 26.
 - P. Chang's Hong Kong Cuisine, 4670 S. Decatur Blvd.:** On August 30, the facility was closed for an IHH, pest infestation. The inspector documented 38 demerits. The facility remains closed at this time.
 - Q. Santiago's Taco Shop, 777 E. Twain Ave.:** On August 31, the facility was closed for an IHH, lack of adequate refrigeration. Other violations included: multiple TCS foods in the temperature danger zone; fire suppression system last tested in 2020; cloth towels between filters used as a grease catch; raw beef stored next to and over cooked chicken; raw beef touching prepackaged containers of fries; container of chicken stacked on top of a container of beef without a protective barrier; excess flies throughout facility; and backflow protection unavailable at the water inlet. The inspector documented 26 demerits. The facility remains closed at this time.
 - R.** Staff closed 12 unpermitted food vending complaint investigations.
- 2. Food Safety Assessment Meetings (FSAMs):**
- A.** FSAMs were held with the following facilities: Rapsa! Fil-Mex Fusion Food, 439 Rock Quarry Way; Churros Nayarit, 3025 N. Las Vegas Blvd.; and El Taco, 4381 E. Stewart Ave.
- 3. Onsite Intervention Training:**
- A.** Onsite Intervention Training was held with the following facilities: Omelet House 50's Diner, 3050 E. Desert Inn Rd.; El Paisa Portable Unit, 4680 E. Lake Mead Blvd.; Sakana Sushi, 3949 S. Maryland Pkwy.; Sayulitas Mexican Food, 3999 S. Las Vegas Blvd.; Mimi and Coco Bistro, 40 Costa di Lago; Starwine Marche Bacchus, 2620 Regatta Dr.; and Tacos-N-More, 1300 W. Sunset 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	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Notices of Violations (New & Remails)	0	0	→	7	0	↓
Adjudicated Hearing Cases	0	0	→	5	0	↓
Total Cases Received	106	98	↓	220	168	↓
Total Cases Referred to Other Agencies	25	22	↓	43	43	→
Hearing Penalties Assessed	\$0	\$0	→	\$5,700	\$0	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Inspections	242	263	↑	528	485	↓

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

Underground Storage Tanks	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Compliance Inspections	66	83	↑	134	164	↑
Final Installation/Upgrade/Repair Inspections	3	7	↑	6	7	↑
Closure Inspections	2	0	↓	3	0	↓
Spill Report Investigations	1	2	↑	3	2	↓

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

Permitted Disposal Facilities	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Inspections	18	18	→	42	46	↑
Reinspections	3	7	↑	6	9	↑

1. **Solid Waste Plan Review Program (SWPR):**

- A. **Permits Issued** – A Recycling Solutions (Materials Recovery Facility)
- 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)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in September:** evTerra Recycling (Recycling) and APEX Materials – Sloan (Recycling)

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Asbestos Permits Issued	75	109	↑	145	187	↑
Revised Asbestos Permits Issued	6	9	↑	13	26	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Tentative Maps-Received	21	16	↓	37	42	↑
Tentative Maps-Lot Count	1,119	1,472	↑	2,909	3,373	↑
Final Maps-Received	35	16	↓	57	51	↓
Final Maps-Lot Count	1,087	1,048	↓	2,762	2,986	↑
Final Maps-Signed	22	32	↑	33	55	↑
Final Maps (Signed)-Lot Count	1,368	1,535	↑	2,241	2,289	↑
Improvement Plans-Received	30	20	↓	50	53	↑
Improvement Plans-Lot Count	1,075	1,282	↑	2,564	3,185	↑
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	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Residential ISDS Permits	10	7	↓	24	14	↓
Commercial ISDS Permits	1	0	↓	2	0	↓
Commercial Holding Tank Permits	3	8	↑	5	12	↑
Residential Tenant Improvements	33	58	↑	53	84	↑
Residential Certifications	1	0	↓	1	0	↓
Compliance Issues	5	22	↑	14	32	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Public Water System (PWS) Sanitary Surveys	8	6	↓	12	8	↓
Public Water System Violations Issued	2	0	↓	6	4	↓
Public Water System Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A. Eight coliform-present results were reported (Coyote Springs Golf Course, Harrah's Laughlin, Camp Stimson LDS, Trout Canyon Land and Water Users Association, Ranch House, and Las Vegas Valley Water District) from routine monitoring events. 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 Campground, Spring Mountain Youth Camp, Silverhawk Power Plant, and Cowboy Trail Rides.
- C. Staff continued to field and guide complainants regarding water quality issues and water availability within private residence and rental properties.

- D. Trout Canyon Land and Water Users Association (NV0004060):** On August 26, the Nevada Division of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW) recapitulated our collective compliance objectives to the PWS team.
- E. Aravada Springs (PWS NV0004140):** On August 2, staff held a compliance discussion with the site operator's agents (owner representative and engineering firm). The meeting was also attended by a member of our Food Plan Review team. The discussion addressed necessary milestones including engineering plan review questions.
- F. Blue Diamond Rainbow SW Plaza (PWS NV0000323):** On August 1, staff conduct a routine triennial sanitary survey. Findings included: operation without an NDEP issued treatment plant permit(s) and verified aesthetic water quality issues from total dissolved solids (TDS) and sulfate (2015 to date). The PWS team was granted a conditional extension for their water projects by NDEP BSDW after the sanitary survey.
- G. Blue Diamond Water Co Op Inc. (PWS NV0000092):** On August 1, staff conducted a targeted guidance-oriented site visit to one of the service connections effected by the results of past sanitary surveys. The service connection owner received guidance regarding cross connection control and testing of backflow prevents. Although a backflow preventer had been installed, it had not been tested since its installation date (June 2). A record of the assembly's test was provided on August 29.
- H. Cowboy Trail Rides (PWS NV0004134):** On August 30, staff provided verbal guidance to the project's design engineer regarding milestones and corrective actions for past sanitary survey and compliance objectives including obtaining a permit to operate a PWS. A water project and application to operate a PWS are currently unresolved objectives.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
West Nile Virus Surveillance Traps Set	433	546	↑	833	1,081	↑
West Nile Virus Surveillance Mosquitoes Tested	5,178	13,204	↑	9,120	1,267	↓
West Nile Virus Surveillance Submission Pools Tested	373	822	↑	633	1,267	↑
West Nile Virus Surveillance Positive Mosquitoes	42	0	↓	42	0	↓
West Nile Virus Surveillance Positive Submission Pools	1	0	↓	1	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	9	23	↑	15	26	↑
Elevated Blood Level Home Investigations	0	0	→	1	1	→
Legionella Residential Investigations	2	1	↓	3	5	↑
Legionella Travel Associated Investigations	1	2	↑	1	3	↑
Legionella Healthcare Associated Investigations	0	0	→	0	0	→
Public Accommodations Inspections	21	15	↓	24	23	↓
Public Accommodations SB4 Inspections	100	58	↓	109	123	↑
Public Accommodations Complaints	13	16	↑	40	30	↓
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	0	0	→
Mobile Home/Recreational Vehicle Park Complaints	0	0	→	0	0	→

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
School Food Facility Inspections	75	104	↑	76	104	↑
School Food Facility Complaints	0	0	→	0	0	→
School Facility Inspections	90	105	↑	92	105	↑
School Facility Complaints	7	3	↓	9	4	↓
Summer Food Service Surveys	2	1	↓	12	48	↑
Child Care Facility Inspections	26	16	↓	73	50	↓
Child Care Facility Complaints	3	1	↓	5	2	↓
Body Art Facility Inspections	32	17	↓	132	82	↓
Body Art Facility Complaints	1	7	↑	2	11	↑
Body Art Artist Special Event Inspections	1	8	↑	1	11	↑
Total Program Services Completed	237	262	↑	402	417	↑

1. Schools:

- A. Staff continue to document badly cracked and damaged asphalt surfacing at Clark County School District (CCSD) elementary schools. The damage creates significant trip and fall hazards, and, in some cases, portions of the affected playgrounds have been closed to students. Staff discussed the closures with school administration and emphasized that the areas are to remain closed until the surfaces are adequately repaired and no longer pose a trip and fall hazard. Staff continues to work with CCSD Risk Management in ensuring that these areas are adequately addressed.
- B. **Legacy Traditional School Cadence, 325 Inflection St.:** Staff investigated a complaint alleging that the kindergarteners only had one toilet available and that parents were being advised to bring extra clothes for students to keep at school. The investigation found that two kindergarten classrooms were sharing one restroom, containing one toilet. The two kindergarten classrooms had less than 60 students in total. The minimum number of toilets required per Nevada Administrative Code (NAC) 444 are 1 per 50 males and 1 per 30 female students. Teachers stated that if the restroom is busy the students could use the hallway restroom in their wing. Staff found that no toilets were permanently removed from service at the school. The complaint was unsubstantiated at the time of the inspection.
- C. **Pittman Elementary School, 6333 Fargo Ave.:** During a routine inspection, staff found that the air conditioning in some rooms was not working. The ambient air temperatures inside the classrooms ranged from 80-86°F. NAC 444 stipulates that the maximum ambient temperature in classrooms not exceed 85°F. As a result of this finding, the students in affected classrooms were relocated to other areas of the school with adequate temperatures. CCSD Risk Management was notified, and staff will continue to ensure that students are not kept in rooms that exceed the maximum temperature allowed.
- D. **Teach Las Vegas Public Charter School, 4660 N. Rancho Dr.:** During a routine inspection, staff found no sanitizer available in the kitchen and food handlers were cooking while the ventilation hood was turned off. The PIC of the kitchen was provided education on the need for sanitizer and adequate ventilation. Before staff

left the facility, the hood was operating, and an adequate supply of sanitizer was onsite.

2. **Body Art:**

A. Sweet T Tattoo, 3950 E. Sunset Rd.: Staff investigated three complaints at this facility. Two of the complaints alleged that the facility did not have a piercing permit and piercing was not being done correctly. The investigation found no evidence of piercing, including no piercing equipment or jewelry. The consent forms reviewed did not list piercing as one of the services. These two complaints were determined to be unsubstantiated. The third complaint alleged three issues: the establishment was dirty and unsanitary, an artist was not changing the needle between customers, and a dog was in the facility, urinating on the floor and licking customers. The investigation of this complaint found that all the workstations had handwashing sinks supplied with hot water, soap, and paper towels. A supply of disinfectant and sharps containers were provided in each workstation. The work surfaces were clean and in good condition. The artist present said needles are not shared between clients regardless of relationship. The artist wears a hat to restrain his hair while tattooing. A dog was observed in the shop. The owner of the dog stated that it was a service animal and explained the service provided by the dog. The animal was observed being calm and stayed next to the owner during the entire inspection. This complaint was unsubstantiated at the time of investigation

V. **PLAN REVIEW PROGRAM**

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	2	2	→	3	2	↓
Total Pre-Permitting Services	1,536	1,363	↓	2,811	2,667	↓
New Project Submissions	297	362	↑	586	629	↑
Released Projects	244	276	↑	693	656	↓
Total Service Requests Currently in Pre-Permitting	1,276	1,379	↑			

1. **Enforcement Actions and Investigations:**

A. Crypto Sushi Bar, 3755 E. Desert Inn Rd.: During a final permitting inspection, staff saw exposed wood adjacent to a food preparation table and next to a scupper drain on the bar counter. Additionally, drain lines from the sushi cases and scupper drains were not sloped. SNHD Regulations prohibit the use of wood in wet zones and require that drain lines be adequately sloped. The health permit was approved with stipulations and a follow-up inspection will be scheduled once the corrections have been made.

B. Ori'Zabas Scratch Mexican Grill, 9809 W. Flamingo Rd.: During a CPH inspection, staff found that the walk-in refrigerator had insufficient lighting, two reach-in refrigerators had gaskets in disrepair, and the walls in the ware washing area had holes. SNHD Regulations require food storage areas to have at least 20 foot-candles of light, refrigeration must be able to cold hold at 41°F or below and gaskets

must be in good repair. Additionally, walls must be smooth and easily cleanable and have no penetrations. The permit was approved with stipulations.

- C. **Sage Collegiate Public Charter School, 4100 W. Charleston Blvd.:** Staff conducted an expedited final permitting inspection of a new elementary school. The school is in a building that was previously the site of the Elks Lodge. Construction related to the renovation is delayed so the operator brought in four modular classroom and restroom trailers to begin the school year. The modular units were approved as Phase One of the construction process. Once construction is complete, the school will require additional inspections prior to occupying the classrooms and kitchen.
- D. **Paulie's Sweet Scoops, 6010 W. Craig Rd.:** During a CPH inspection, staff found that the facility had added food processing equipment to manufacture ice cream without applying for a remodel. Additionally, the facility was referred to apply for a Hazard and Critical Control Point (HACCP) plan and waiver for the use of additives and stabilizers as ingredients in the ice cream. SNHD Regulations require food establishments to obtain a waiver prior to using a food additive or adding components as a method of food preservation. The new owner applied for a remodel, plans were reviewed, and a remodel inspection is still pending. Since the operator is manufacturing and distributing ice cream, they were referred to the Nevada Department of Agriculture to obtain additional licenses from the Dairy Commission.
- E. **Battle Born Academy, 4201 E. Bonanza Rd.:** An expedited final permitting inspection was conducted to approve a new middle school. Staff found a few deficiencies including inoperable lighting in a 5th grade classroom, a clogged floor sink in the janitorial closet, and two rooms still under construction. A follow-up inspection was performed, the permit was approved, and the school was able to open on time.
- F. **Narong's Thai Bistro, 1725 E. Warm Springs Rd.:** The facility passed a CPH inspection but there were many structural deficiencies including: damaged and stained walls and ceilings, equipment not being used as designed, and burned-out lights. Since the violations did not pose a risk to public health, staff allowed the facility to continue operating while repairs were being made. The permit was approved with stipulations and a follow-up survey to verify corrections is still pending.
- G. **Chu On This, 4049 Spring Mountain Rd.:** A final permitting inspection resulted in failure due to multiple violations. Staff observed that the food shield at the front service counter was not installed, both walk-in units were inoperable, and a floor sink beneath the three-compartment sink was not draining properly. Liquid was collecting up to the rim of the floor sink and was close to overflowing. A second permitting inspection was conducted following corrections and the health permit was approved.
- H. **Fontainebleau Las Vegas, 2777 S. Las Vegas Blvd.:** Plans were submitted for food and drink venues at the new resort. To date, there are 84 permits pending and several more that will be submitted by next year. As this was a partially constructed building before the new owners took over, there are challenges associated with moving or adding plumbing fixtures. As changes continue to be made, revised plans are being submitted and reviewed. The projected opening date is late 2023.
- I. **Birrieria El Zarape 2, 2162 N. Lamb Blvd.:** Plans were reviewed but not approved because the plans lacked a grease interceptor. SNHD Regulations require submission of the equipment layout, plumbing plan, mechanical schematics, construction materials, and finish schedules. Plans may be approved after the operator submits revised plumbing plans showing the location of the grease interceptor.

VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Total Operation Inspections	469	738	↑	956	1,302	↑
Complaint Investigations	30	41	↑	69	92	↑
Inactive Body of Water Surveys	4	3	↓	17	17	→
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	8	8	→	14	18	↑
Total Program Services Completed	511	790	↑	1,056	1,429	↑

1. Aquatic Health Operations

- A. Silverado Village Apartments, 3750 Arville St.:** A routine inspection of the pool resulted in an IHH closure. The aquatic facility did not have a functional ground fault circuit interrupter (GFCI) installed for the underwater lights, creating an electrocution hazard. The venue remains closed until repairs have been made and verified.
- B. 2900 Lux Apartments, 2900 El Camino Ave.:** A routine inspection of the pool resulted in an IHH closure. Water chemistry did not meet regulatory requirements. Maintaining adequate chlorine concentration is essential for disease prevention. The east gate was not self-closing and self-latching, creating a hazard of unauthorized access to the venue by small children. The venue remains closed until repairs have been made and verified.
- C. Avalon at Seven Hills, 2900 Sunridge Heights Dr.:** Routine inspections of the pools and spa resulted in IHH closures. Water chemistry for the northeast pool did not meet regulatory requirements as the cyanuric acid measured too high. Failure to maintain adequate chemical concentrations is a health hazard to bathers. The venue remains closed at this time.
- D. Red Rock Casino Resort and Spa, 11011 W. Charleston Blvd.:** Routine inspections of multiple venues resulted in an IHH closure. The west backyard express pool had no detectable chlorine while in active use. Once the qualified operator identified that the chlorine feeder was clogged and made repairs, staff was able to conduct a reinspection and the pool was reopened. The qualified operator chose to maintain the pool closed overnight to further observe the fluctuation of chemical levels and ensure that no other issues were present prior to opening the following day.
- E. Villa Azure, 15 Auro De Blanco St.:** Routine inspections of the pool and spa resulted in a 15-day compliance schedule to repair the drinking fountains. Staff is awaiting verification of the repairs from the qualified operator.
- F. Rancho Mirada Villas Apartments, 1650 N. Pecos Rd.:** A routine inspection of the pool resulted in an IHH closure. Water chemistry did not meet regulatory requirements. When there is an excess of cyanuric acid present, it greatly inhibits the ability of the chlorine. The facility remains closed until a reinspection is conducted.
- G. Travelodge Pool, 2830 S. Las Vegas Blvd.:** A routine inspection of the pool resulted in an IHH closure. The operator could not verify that a qualified operator was providing service to the pool. This poses a health risk to bathers since the aquatic

venue cannot be appropriately serviced or chemically treated. The venue remains closed at this time.

- H. **Legacy Pointe Apartments, 1770 N. Green Valley Pkwy.:** A routine inspection resulted in an IHH closure. Water chemistry did not meet regulatory requirements. Maintaining adequate chlorine concentration is essential for disease prevention and high cyanuric acid greatly reduces the effectiveness of chlorine disinfectant. Additionally, pH above 8.0 greatly reduces the availability of free chlorine. The venue remains closed pending the completion of outstanding compliance items and an approved reinspection.
- I. **Silver Sevens, 4100 S. Paradise Rd.:** A routine inspection of the pool resulted in a closure due to multiple IHHs. Violations included: a nonfunctional gate and insufficient disinfection. All IHHs were corrected at the reinspection.
- J. **The Wyatt, 7017 S. Buffalo Dr.:** Routine inspections of the pool and spa resulted in an IHH closure. The water chemistry for the spa indicated no detectable disinfectant. The facility was reopened to bathers following corrections and a reinspection later that day.

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

Aquatic Health Plan Review	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Total Pre-Permitting Services	787	637	↓	1,372	1,154	↓
New Project Submissions	50	64	↑	126	151	↑
Released Projects	78	89	↑	176	199	↑
Total Projects Currently in Plan Review	315	446	↑			

2. Aquatic Health Plan Review:

- A. **Life Time Living, 2460 E. Serene Ave.:** A pre-plaster inspection was conducted at the pool. The enclosure was missing all the gates, so the inspection was not approved. The contractor stated temporary gates would be installed by the afternoon and requested a reinspection later that same day. The temporary gates were installed, and a security plan was submitted detailing use of the temporary gates until the permanent gates were installed. The reinspection was approved.
- B. **Parkway Townhomes, 2675 Windmill Pkwy.:** Final remodel inspections for the replacement of the deck, skimmers, and suction outlet fitting assemblies were conducted at the pool and spa. Neither the pool nor spa had functioning gauges, so flow could not be calculated. The remodel was given provisional approval contingent upon receipt of gauge readings showing an acceptable flow. The gauge readings were submitted by the qualified operator later that day, and the flow was acceptable, so the remodels were approved.
- C. **Cherrywood II Homeowners Association, 3952 Saddlewood Ct.:** A final remodel inspection was conducted for the replacement of a heater, backwash valve, and hydrotherapy jet pump at the spa. The final inspection for the installation was approved; however, the spa could not be opened due to high levels of free chlorine and cyanuric acid. The chemical levels were corrected, and the spa was approved to open later that day.
- D. **Heritage at Stonebridge, 930 Silverfir Ct.:** Final permitting inspections were conducted at the main pool, lap pool, and spa. Violations included the fill line

backflow device not yet tested, deck depth markers not grouted, enclosure gates not functioning, and the backwash sump pit flooding the equipment room during filter backwashing. The violations were corrected and the reinspections were approved.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff welcomed Cynthia Wade, Samantha Morales, Joshua Riehle, and Lydia Jufar to food program training.
2. 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 #1, National Environmental Health Association (NEHA) Food Safety Program Committee, NEHA Leadership Academy mentor meetings, SW States Retail Program Standards call, cohort calls and meetings for the National Association of County and City Health Officials (NACCHO) Mentorship Program; SNHD’s EH Foodborne Illness Team in-person training; the Food and Drug Administration (FDA) Self-Assessment and Verification Audit Workshop; a pre-event planning meeting at the Discovery Museum for an upcoming community event; and Media Training.
3. RSO staff provided paid training for five staff at Milkcow, 400 S. Rampart Boulevard, on August 22.
4. RSO staff attended water store/manufacturing training on August 29.
5. 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 HACCP plans. There are currently seven cook chill/sous vide plans, seven 2-barrier plans, 16 other HACCP plans, 13 waivers, and three operational plans in review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year						
Data						
Label Review	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Facility Label Review Submissions	30	16	↓	48	33	↓
Facility Label Review Releases	29	22	↓	57	35	↓
Number of Labels Approved	451	227	↓	826	383	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Cook Chill/Sous Vide Submissions	0	0	→	1	0	↓
Cook Chill/Sous Vide Releases	1	0	↓	2	0	↓
2-Barrier ROP Submissions	0	2	↑	0	3	↑
2-Barrier ROP Releases	0	3	↑	0	3	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	1	2	↑
Other Special Processes Releases	1	0	↓	1	1	→

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

Waivers & Operational Plans Review	Aug. 2021	Aug. 2022		FY 21-22	FY 22-23	
Waiver Review Submissions	1	0	↓	4	3	↓
Waiver Review Releases	1	1	→	4	1	↓
Operational Plan Submissions	0	1	↑	0	1	↑
Operational Plan Releases	2	0	↓	2	0	↓

CDS/hh