



# Memorandum

**Date:** October 27, 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

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**Subject:** Environmental Health Division Monthly Report

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## I. FOOD OPERATIONS PROGRAM

### ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Routine Inspections	2,219	2,051	↓	6,334	6,718	↑
Reinspections	159	205	↑	545	656	↑
Downgrades	123	178	↑	475	597	↑
Closures	26	12	↓	85	51	↓
Special Events	57	94	↑	140	210	↑
Temporary Food Establishments & Tasting Event Booths	585	746	↑	1,021	1,223	↑
<b>TOTALS</b>	<b>3,169</b>	<b>3,286</b>	<b>↑</b>	<b>8,600</b>	<b>9,455</b>	<b>↑</b>

#### 1. Enforcement Actions and Investigations:

- A. **Birrieria Los Rojos 702, 3085 N. Nellis Blvd.:** On September 1, the facility was closed for two Imminent Health Hazards (IHH), sewage or liquid waste not disposed of in an approved manner and lack of adequate refrigeration. The inspector documented 22 demerits. Other violations included: multiple time/temperature control for safety (TCS) foods in the temperature danger zone; kitchenware in clean storage area soiled with food debris; Person in Charge (PIC) without an approved Certified Food Protection Manager (CFPM) certificate as required by the administrative process. The facility was reinspected and reopened with zero demerits on September 7.
- B. **E-Jo Korean Restaurant, 700 E. Sahara Ave.:** On September 1, the facility was closed for an IHH, ceiling actively leaking in the kitchen. The inspector documented

26 demerits. The facility was reinspected and reopened with zero demerits on September 2.

- C. **Dragon Grille Mobile, 4181 Pioneer Ave.:** On September 2, the unit was closed for an IHH, lack of adequate refrigeration. Other violations included: food handler not properly washing hands; poultry not cooked to 165°F or greater for at least 15 seconds; multiple TCS foods in the temperature danger zone; bucket filled with dirty soapy water in second compartment; cutting board balanced on the third basin being used to cut cooked chicken; foods in storage not covered; sanitizer bucket stored on top of reach-in freezer next to cutting board and to-go containers; all windows and doors open during service; and steam well water measured a maximum of 128°F. The inspector documented 27 demerits. The unit was reinspected and reopened with six demerits on September 8.
- D. **Nattie's Thai Kitchen, 949 Empire Mesa Way:** On September 3, the operator was issued a Cease and Desist Order due to an inoperable water pump. Water flow was initially sufficient but over the course of the inspection, the water reduced to a trickle from each faucet. The unit was reopened on September 8, after necessary repairs were made.
- E. **Vegas Dessert Box, 2987 N. Las Vegas Blvd.:** On September 3, the operator was issued a Cease and Desist Order due to an inadequate electrical supply. The unit was reopened on September 8, after necessary repairs were made.
- F. **Ink Kitchen LV Restaurant, 1927 N. Decatur Blvd.:** On September 7, the facility was closed for failing to apply for a health permit after being given five business days to comply. The facility remains closed at this time.
- G. **La Patrona Mexican Cantina Restaurant, 1401 S. Las Vegas Blvd.:** On September 7, the facility was closed for an IHH, pest infestation. The inspector documented 34 demerits. The facility was reinspected and reopened with zero demerits on September 15.
- H. **Conestoga Golf Course Restaurant, 1499 Falcon Ridge Pkwy.:** On September 9, the facility was closed for an IHH, no potable or hot water. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits on September 15.
- I. **Wahoo Fish Taco Restaurant, 1000 S. Rampart Blvd.:** On September 15, the facility was closed for an IHH, no hot water. The inspector documented 13 demerits. The facility was reinspected and reopened with three demerits on September 16.
- J. On September 15-16, staff conducted a joint operation for unpermitted food vending with the Las Vegas Metropolitan Police Department at Allegiant Stadium.
- K. **Pasta Mia East Restaurant, 1955 E. Tropicana Ave.:** On September 21, the facility was closed for an IHH, pest infestation. The inspector documented 25 demerits. The facility was reinspected and reopened with zero demerits on September 29.
- L. **Tacos La Chata Portable Unit for the Service of Food (PUSF), 2981 E. Charleston Blvd.:** On September 22, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 41 demerits. Other violations included: operating without an approved service depot, commissary, or support kitchen; not following written procedures for time alone as a public health control; no access to approved restrooms; multiple TCS foods in the temperature danger zone; no evidence of prior fire suppression testing; no evidence of prior LP inspection; food contact surfaces dirty or unsanitary; 0 parts per million (ppm) chlorine in the only sanitizer bucket; kitchenware in clean storage soiled with food debris; serving windows left open during service; PIC unable to convey food safety knowledge to

ensure active managerial control; and PIC without an approved CFPM certificate as required by the administrative process. The unit remains closed at this time.

- M. **168 Market Restaurant, 3459 S. Jones Blvd.:** During a complaint investigation on September 26, the facility was closed for an IHH, pest infestation. The inspector documented 22 demerits. A facility wide survey was conducted on September 27, with a Vector inspector and the pest control operator. The facility was reinspected and reopened with zero demerits on September 28.
  - N. **Jumpa Lao Thai Bistro, 4105 W. Sahara Ave.:** On September 28, the facility was closed for a failed change of permit holder (CPH) inspection. The inspector documented 36 demerits. The operator had a Food Safety Assessment Meeting on October 3. The facility remains closed at this time but is scheduled for a plan review reinspection on October 11.
  - O. **Silverton Casino Sundance Grill, 3333 Blue Diamond Rd.:** On September 29, the facility was closed for an IHH, pest infestation. The inspector documented 13 demerits. The facility was surveyed and reopened on September 30.
  - P. Staff closed eight unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
- A. A FSAM was held with the following facility: We in the Kitchen Food Truck, 2025 E. Sahara Ave.
3. **Foodborne Illness Investigations:**
- A. **La Mojarrá Loca, 3210 E. Lake Mead Blvd.:** On September 13, staff responded to a lab-confirmed case of foodborne illness associated with shell stock. Staff reviewed shell stock storage, preparation, and sources. No issues were observed.
  - B. **Gravady Extreme Sports DEFY, 7350 Prairie Falcon Rd. #120:** On September 14, staff responded to multiple reports of food poisoning. Staff observed and corrected handwashing issues. The investigation resulted in an A grade.
  - C. **Delmonico Steakhouse, 3355 S. Las Vegas Blvd.:** On September 21, staff responded to a lab-confirmed case of foodborne illness associated with shell stock. Staff reviewed shell stock storage, preparation, and sources. No issues were observed.
  - D. **Chipotle Mexican Grill #363, 4530 S. Maryland Pkwy.:** On September 22, staff responded to a lab-confirmed case of foodborne illness. Staff observed and corrected handwashing, holding temperature, and sanitizing concerns. The investigation resulted in a B downgrade. The restaurant has not yet been reinspected.
4. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Nabe, 4545 Spring Mountain Rd.; Carter Market Place Deli, 1061 W. Owens Ave.; SK Seafood Restaurant, 5600 Spring Mountain Rd.; La Patrona Mexican Cantina, 1401 S. Las Vegas Blvd.; and Sushi Neko, 5115 Spring Mountain Rd.
5. **Supervisory/Managerial Conferences:**
- A. Conferences were held with the following facilities: Las Vegas Food and Wine Festival, 400 S. Rampart Blvd.; El Buen Gusto, 1593 N. Eastern Ave.; Life's A Bagel, 2223 N. Rampart Blvd.; Pollos Culiacan #3, 1550 N. Rancho Dr.; and Birreria Los Rojos 702, 3085 S. Nellis Blvd.
6. **Community Outreach:**
- A. Staff conducted a Life is Beautiful pre-event vendor meeting.

## 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	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Notices of Violations (New & Remails)	21	14	↓	28	14	↓
Adjudicated Hearing Cases	0	7	↑	5	7	↑
Total Cases Received	87	83	↓	307	251	↓
Total Cases Referred to Other Agencies	21	20	↓	64	63	↓
Hearing Penalties Assessed	\$0	\$16,500	↑	\$5,700	\$16,500	↑

### ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Inspections	272	223	↓	800	708	↓

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

Underground Storage Tanks	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Compliance Inspections	34	73	↑	168	237	↑
Final Installation/Upgrade/Repair Inspections	5	1	↓	11	8	↓
Closure Inspections	1	0	↓	4	0	↓
Spill Report Investigations	1	1	→	4	3	↓

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

Permitted Disposal Facilities	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Inspections	13	15	↑	55	61	↑
Reinspections	0	3	↑	6	12	↑

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

- A. **Permits Issued** – Assured Document Destruction (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); and Waste Grease (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in October:** None

**ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data**

Asbestos Permitting Services	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Asbestos Permits Issued	105	102	↓	250	289	↑
Revised Asbestos Permits Issued	8	13	↑	21	39	↑

**ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data**

Subdivision Plan Review	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Tentative Maps-Received	28	14	↓	65	56	↓
Tentative Maps-Lot Count	3,671	607	↓	6,580	3,981	↓
Final Maps-Received	22	22	→	79	73	↓
Final Maps-Lot Count	1,544	1,380	↓	4,306	4,366	↑
Final Maps-Signed	23	29	↑	56	84	↑
Final Maps (Signed)-Lot Count	952	1,658	↑	3,193	3,947	↑
Improvement Plans-Received	21	18	↓	71	71	→
Improvement Plans-Lot Count	1,461	1,138	↓	4,025	4,323	↑
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	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Residential ISDS Permits	8	6	↓	32	20	↓
Commercial ISDS Permits	1	0	↓	3	0	↓
Commercial Holding Tank Permits	1	3	↑	6	15	↑
Residential Tenant Improvements	21	32	↑	74	116	↑
Residential Certifications	5	0	↓	6	0	↓
Compliance Issues	4	11	↑	18	43	↑

**ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data**

Safe Drinking Water Program	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Public Water System (PWS) Sanitary Surveys	5	6	↑	17	14	↓
Public Water System Violations Issued	2	0	↓	8	4	↓
Public Water System Complaints	0	0	→	0	0	→

2. **Safe Drinking Water Activity:**

- A. Eight *coliform*-present results were reported: North Las Vegas Utilities (two *coliform* positives), Las Vegas Valley Water District (one *coliform* positive), Mt. Charleston Water Company (one *coliform* positive), and Spring Mountains Visitor Gateway (four *coliform* positives). 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 residences and rental properties.
- D. **Spring Mountains Visitor Gateway (PWS NV0003103):** On September 26, staff administered a Level 2 Treatment Technique Assessment of the water system. Staff prescribed routine disinfection and a review of the system's cross connection control. Staff cited multiple backflow preventers without readily available test records. Corrective actions are due by October 21.
- E. **Blue Diamond Rainbow NW Plaza (PWS NV0004131):** On September 1 and 29, staff conducted an unannounced visit of the PWS to verify observance of the Cease and Desist Order for food operations. No issues were noted, and public notification was appropriately posted.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
West Nile Virus Surveillance Traps Set	509	546	↑	1,342	1,629	↑
West Nile Virus Surveillance Mosquitoes Tested	6,729	8,476	↑	15,849	25,531	↑
West Nile Virus Surveillance Submission Pools Tested	523	729	↑	1,156	1,996	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	42	0	↓
West Nile Virus Surveillance Positive Submission Pools	0	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	3	20	↑	18	46	↑
Elevated Blood Level Home Investigations	0	0	→	1	1	→
Legionella Residential Investigations	0	2	↑	3	8	↑
Legionella Travel Associated Investigations	1	0	↓	2	3	↑
Public Accommodations Inspections	13	14	↑	37	37	→
Public Accommodations SB4 Inspections	54	61	↑	163	184	↑
Public Accommodations Complaints	14	9	↓	54	39	↓
Mobile Home/Recreational Vehicle Park Inspections	4	4	→	4	4	→
Mobile Home/Recreational Vehicle Park Complaints	2	4	↑	2	4	↑

**IV. SPECIAL PROGRAMS**

**ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data**

Special Programs	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
School Food Facility Inspections	116	127	↑	192	240	↑
School Food Facility Complaints	0	1	↑	0	1	↑
School Facility Inspections	134	163	↑	226	279	↑
School Facility Complaints	15	5	↓	24	9	↓
Summer Food Service Surveys	1	2	↑	13	50	↑
Child Care Facility Inspections	30	22	↓	104	73	↓
Child Care Facility Complaints	0	4	↑	5	7	↑
Body Art Facility Inspections	11	23	↑	143	108	↓
Body Art Facility Complaints	2	5	↑	4	17	↑
Body Art Artist Special Event Inspections	0	1	↑	1	12	↑
<b>Total Program Services Completed</b>	<b>309</b>	<b>351</b>	<b>↑</b>	<b>699</b>	<b>746</b>	<b>↑</b>

**1. Schools:**

**A. Jo Mackey Academy, 2726 Englestad St.:** During a routine inspection staff found the top layer of the surfacing material around the play structure was coming loose and creating a slip and fall hazard. The play structure was taken out of service until the surface is repaired.

**B.** 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.

**2. Child Care:**

**A. Pride And Joy Daycare Childcare Center, 4990 Powell Ave.:** During a failed routine inspection, staff observed numerous items that were not in compliance with the regulations. These included unsafe sleep practices being used for infants, trip and fall hazards in the playground, physical hazards accessible to children, areas of the outdoor play yard accessible to children but not visible to childcare providers, and household pesticides being used in the facility. Staff also observed potential issues regarding children to adult ratios and supervision, so a referral was made to Nevada Child Licensing for their investigation and action. Due to the severity of the violations, staff provided onsite intervention training on a subsequent date. Intervention training was conducted with the facility owner to review the need to meet the standards of the childcare regulations. Particular attention was given to child safety and monitoring of child occupied areas. A follow-up inspection a week later found all the conditions noted at the previous inspection had been corrected.

**B. CSN West Charleston Child Care, 6375 W. Charleston Blvd.:** During a routine inspection, staff found that the operator was not mixing and using sanitizer and disinfectant solutions properly. Disinfectants were being used for food preparation surfaces and were not being rinsed per the manufacturer's instructions. Staff



provided education on appropriate use of disinfectants and sanitizers in a childcare facility.

**V. PLAN REVIEW PROGRAM**

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

Food Pre-Permitting Services	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Food Safety Assessment Meetings	0	0	→	3	2	↓
Total Pre-Permitting Services	1,377	1,407	↑	4,188	4,120	↓
New Project Submissions	348	295	↓	934	944	↑
Released Projects	254	219	↓	968	884	↓
Total Service Requests Currently in Pre-Permitting	1,352	1,468	↑			

**1. Enforcement Actions and Investigations:**

- A. Urth Caffe, 8518 Maule Ave.:** A final permitting inspection was conducted for the installation of a hood and high temperature dish machine. The installation was not completed prior to the inspection and staff was unable to verify that the dish machine worked as designed. Since the facility had a three-compartment sink for ware washing installed, staff approved the permit with a follow-up inspection required. Once installation was completed and staff verified proper operation, the dish machine was approved for use.
- B. Gerardo’s Tacos, 9809 W. Flamingo Rd.:** A CPH inspection was conducted. Violations included: two refrigerators with no thermometers inside and multiple instances of improperly cooled food. SNHD Regulations require thermometers to be affixed to the warmest part of a cold-holding unit and TCS food must be rapidly cooled within six hours to prevent foodborne illness. The manager voluntarily discarded the improperly cooled food and was instructed to provide thermometers for the refrigerators within five business days. The final permitting inspection was approved with stipulations.
- C. Ancient Secret Health, 6135 W. Sahara Ave.:** A plan review resulted in a preliminary meeting due to insufficient documentation. The applicant plans to mix Chinese herbal teas inside her existing spa for sale to the public. Some of the products were identified as cures, medicines, ointments, and tinctures which fall under the category of supplements or Chinese herbal medicine. Since the list of herbs was not in English, staff could not verify approved sources. SNHD Regulations require that foods be from an approved source, be generally recognized as safe by the Food and Drug Administration (FDA), and be FDA registered if health claims are made. The operator will reassess the plan and is considering purchasing commercially manufactured teas which are from an approved source.
- D. Red Rock Casino Patio Bar, 11011 W. Charleston Blvd.:** A final permitting inspection was conducted as part of a multi-stage release. There were shipping delays for the bar equipment, so the operator was allowed to install like for like equipment recently removed from the Fiesta Rancho. Once the new equipment arrives, Red Rock management will close the bar and change out all equipment. Then staff will conduct a follow-up inspection to verify proper installation.

- E. Beauty and Essex at Cosmopolitan, 3708 S. Las Vegas Blvd.:** Plans were submitted for a remodel of the cookline to remove equipment and add a ten-burner range, steam kettle, and tilt braising pan for bulk cooking. Two pieces of equipment require floor trough drains since they are cleaned in place and tilted to dump out wash water. The applicant verified that there were existing trough drains for the equipment and plans were approved. The final permitting inspection is scheduled.
- F. Aware Coffee and Tea Lounge, 9451 S. Rainbow Blvd.:** Plans were not approved because they did not meet minimum design and construction requirements. Deficiencies included a missing hand sink, missing equipment, inadequate ventilation, and a missing pest prevention device. Staff provided guidance to the applicant, and revised plans will be submitted for review.
- G. From Japan Fukuya Restaurant and Market, 3910 Spring Mountain Rd.:** Plans were not approved for a new sushi restaurant and market within an existing building due to missing essential equipment. SNHD Regulations require a separate three-compartment sink and hand sink in areas that process or prepare raw food of animal origin for consumption as ready-to-eat. The owner incorrectly assumed that since the space was previously permitted as a bakery, it would meet the requirements for the new operation. The applicant is currently considering options including adding the additional sinks or revising the menu to eliminate raw food of animal origin.
- H. La Michoacana Plus, 15 N. Nellis Blvd.:** A final permitting inspection resulted in failure due to lack of adequate refrigeration. Staff found the walk-in cooler operating at 83°F. SNHD Regulations require cold holding equipment to maintain foods at 41°F or below and cold holding equipment must be sufficient in number and capacity to ensure safe food temperatures. Once repairs are made, the final permitting inspection will be rescheduled.
- I. Silver Sage Meals, 6290 Mcleod Dr.:** A plan review was conducted for this meal preparation company which will offer approximately 45 meal choices that will be prepared, vacuum sealed, immediately frozen, and delivered to the customer upon request. SNHD Regulations require approval of a Hazard and Critical Control Point (HACCP) plan prior to commencing vacuum sealing of TCS foods. The applicant submitted a HACCP plan as required and the final permitting inspection was approved with a stipulation to obtain approval from the Specialized Foods office prior to initiating the vacuum sealing process.

## VI. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
<b>Total Operation Inspections</b>	452	528	↑	1,726	1,830	↑
<b>Complaint Investigations</b>	16	11	↓	85	103	↑
<b>Inactive Body of Water Surveys</b>	8	11	↑	21	28	↑
<b>Drowning/Near Drowning/Accident Investigations at Permitted Facilities</b>	2	2	→	18	20	↑
<b>Total Program Services Completed</b>	477	552	↑	1,850	1,981	↑

1. **Aquatic Health Operations**

- A. Life Time Athletic, 121 Carnegie St.:** A routine inspection resulted in the IHH closures of the outdoor leisure pool and spa. Multiple violations were present and corrected immediately once addressed with management. In addition to insufficient lifeguard coverage, the east gate was propped open, potentially allowing unauthorized entry into the pool enclosure. The spa's disinfectant residual was below the minimum required concentration to effectively prevent the spread of disease. The aquatic venues were reinspected and reopened that day.
- B. Tides at Spring Mountain, 3650 Stober Blvd.:** A routine inspection resulted in a 30-day written compliance schedule for an aquatic venue closed by management. The underwater light in the pool was nonfunctional, and the electrical protection for the light could not be verified, creating a potential shock hazard. Staff is currently awaiting compliance verification from the facility.
- C. Oaktree Apartments, 110 S. Bruce St.:** A routine inspection resulted in an IHH closure due to multiple violations. The disinfectant residual tested high, which can lead to secondary infections and skin irritation of bathers. The gate was not self-closing nor self-latching, which could result in unauthorized access to the pool. Staff is currently awaiting compliance verification from the facility.
- D. Showboat Park Apartments, 2800 Fremont St.:** A routine inspection resulted in an IHH closure due to multiple violations. The gate was not self-closing nor self-latching. Water quality measurements for both venues were outside regulatory requirements and inconsistent with the chemical dispensing equipment. If the chemical feeder is not correctly calibrated, the wrong concentrations of chemicals might flow into the aquatic venues and result in bather injury or illness. The facility was reinspected and reopened.
- E. Palace Station, 2411 W. Sahara Ave.:** A routine inspection conducted for the pool and spa resulted in an IHH closure and required supervisory conference. No lifeguards were on the stand while bathers were in the pool. Without adequate lifeguard coverage, the aquatic facility cannot ensure public safety by preventing potential drownings. Additionally, water quality measurements for both venues did not meet regulatory requirements. Reinspections occurred the same day, and the SNHD supervisory conference was scheduled three days later. The facility will be monitored at an increased frequency to ensure compliance.
- F. Winterwood Ranch Pool, 5053 Village Dr.:** Staff responded to a complaint alleging that the pool had not had regular maintenance since May, algae was around the steps, and dirt was at the bottom of the pool. Algae was not observed in the pool, but some debris from surrounding vegetation was present. Water chemistry was within required limits. The qualified operator produced electronic records of service for the pool three times weekly to verify water quality testing results as part of the routine service that was being provided. The complaint was unsubstantiated and closed.
- G. Laurel Park Apartments Reno, 1443 E. Reno St.:** A survey conducted to verify proper abandonment of the aquatic venues and deletion of the health permits resulted in a written compliance schedule. Proper abandonment pursuant to the 2018 Aquatic Facility Regulations involves demolishing, barricading, or filling the shell with clean fill, disconnecting all electrical and plumbing connections, and removal of the filtration equipment. The aquatic enclosure had been converted to a bocce ball playground; however, the health permits could not be deleted due to the presence of

a fully intact circulation system in the pump room. Staff are awaiting photo verification of equipment removal and capped pipelines.

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

Aquatic Health Plan Review	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
<b>Total Pre-Permitting Services</b>	646	611	↓	1,971	1,873	↓
<b>New Project Submissions</b>	56	81	↑	175	235	↑
<b>Released Projects</b>	61	119	↑	233	335	↑
<b>Total Projects Currently in Plan Review</b>	306	386	↑			

**2. Aquatic Health Plan Review:**

- A. Valley Vista, Elkhorn Rd. and N. Decatur Blvd.:** An excavation and plumbing inspection was conducted at the pool. Two inlets were more than 15 feet from an adjacent inlet. The contractor must correct the inlet spacing to 15 feet or less and submit follow-up photos to obtain approval. The inspection was not approved.
- B. Brownstones Apartments, 7560 Norman Rockwell Ln.:** A pre-plaster inspection was conducted at the pool. Violations included one of two gates missing the self-latching hardware, pool area and equipment room lighting not compliant, incorrect depth markers around the pool, and unapproved recirculation equipment installed. The contractor provided a revised equipment list, and a reinspection was conducted and approved. The final permitting inspection is still pending.
- C. Southedge, 3225 Monte Luna Ave.:** A pre-plaster inspection was conducted at the pool. Violations included noncompliant lighting, depth markings incorrect or not visible, and noncompliant stair riser and grab rail heights and spacing. Additionally, the installation of the enclosure, deck, landscaping, and hygiene facilities were not complete, and the deck drains were not visible. Following corrections, a reinspection was conducted and approved. A final permitting inspection is still pending.
- D. Resorts World LV, 3000 S. Las Vegas Blvd.:** A final remodel reinspection was conducted at the Bimini Spa for the installation of a filtration pump. The previous final inspection failed because the pump did not provide the required 23.1 TDH between clean and dirty filter conditions. The replacement pump met this requirement, so the inspection was approved, and the spa was reopened.
- E. Life Time Living Apartments, 2460 E. Serene Ave.:** A final permitting inspection was conducted at the pool. Enclosure violations included insufficient height, climbable surfaces, inoperable gate self-closing hardware, non-compliant self-latching hardware, and noncompliant signage. A reinspection is still pending.

**VII. REGULATORY SUPPORT**

- 1. Regulatory Support Office (RSO) staff participated in or performed the following activities: reviewed and attended meetings, including public listening sessions 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, and National Environmental Health Association (NEHA) Food Safety Program Committee, NEHA Leadership Academy mentor meetings, including Gallatine County, Montana; SW States Retail Program Standards call, Cohort calls and meetings; FDA 50-State Conference Call; and

Office of Public Health Preparedness (OPHP) Incident Command System (ICS) Training updates.

2. Special Processes staff participated in the SNHD Vaccine Clinic Event at the Children's Discovery Museum on September 17.
3. RSO staff provided paid training at Ocean One Bar at Miracle Mile, 3663 S. Las Vegas Boulevard, on September 29.
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 HACCP plans. There are currently nine cook chill/sous vide plans, seven 2-barrier plans, 17 other HACCP plans, 13 waivers, and three operational plans in review.

**VIII. SPECIAL PROCESSES**

**ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data**

Label Review	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Facility Label Review Submissions	28	25	↓	76	58	↓
Facility Label Review Releases	23	27	↑	80	62	↓
Number of Labels Approved	311	354	↑	1,137	737	↓

**ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data**

Special Processes Review	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Cook Chill/Sous Vide Submissions	0	2	↑	1	2	↑
Cook Chill/Sous Vide Releases	1	0	↓	3	0	↓
2-Barrier ROP Submissions	0	1	↑	0	4	↑
2-Barrier ROP Releases	0	1	↑	0	4	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	1	3	↑
Other Special Processes Releases	0	0	→	1	1	→

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

Waivers & Operational Plans Review	Sept. 2021	Sept. 2022		FY 21-22	FY 22-23	
Waiver Review Submissions	2	2	→	6	5	↓
Waiver Review Releases	0	2	↑	4	3	↓
Operational Plan Submissions	0	0	→	0	1	↑
Operational Plan Releases	0	0	→	2	0	↓

CDS/hh