



Memorandum

Date: July 26, 2018

To: Southern Nevada District Board of Health

From: **Herbert Luis Sequera, REHS**, *Interim Director of Environmental Health* **HLS**
Joseph P. Iser, MD, DrPH, MSc, *Chief Health Officer* **JS**

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

| Food Operation Services | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|--|-----------|-----------|---|----------|----------|---|
| Routine Inspections | 2,040 | 2,134 | ↑ | 23,278 | 22,614 | ↓ |
| Reinspections | 212 | 193 | ↓ | 2,450 | 2,061 | ↓ |
| Downgrades | 200 | 184 | ↓ | 2,359 | 1,860 | ↓ |
| Closures | 21 | 16 | ↓ | 180 | 166 | ↑ |
| Special Events | 77 | 60 | ↓ | 994 | 944 | ↓ |
| Temporary Food Establishments & Tasting Event Booths | 875 | 318 | ↓ | 8,516 | 6,964 | ↓ |
| TOTALS | 3,425 | 2,905 | ↓ | 37,777 | 34,609 | ↓ |

1. Enforcement Actions and Investigations:

- A. **China AAA, 9775 S. Maryland Pkwy.:** On June 11, the facility was closed for operating with an Imminent Health Hazard (IHH) of multigeneration roaches in the dry storage area. The facility was reinspected and reopened on June 15 with zero demerits.
- B. **Taqueria El Buen Pastor Portable Unit for Service of Food (PUSF), 645 E. Fremont St.:** On June 12, the facility was closed for an IHH of no potable water; the inspector documented 28 demerits. The facility was reinspected and reopened on June 15 with zero demerits.
- C. **A-1 Mobile Catering #14, 5560 E. Lake Mead Blvd.:** On June 13, the facility was closed for an IHH of inadequate refrigeration (64°F). The inspector documented 14 demerits. The facility was reinspected and reopened on June 15 with zero demerits.

- D. **Outback Steakhouse, 1950 N. Rainbow Blvd.:** On June 19, the facility was closed for operating with an IHH of inadequate refrigeration. The facility was reopened two days later after the refrigeration was repaired.
 - E. **Ma & Pa Kettle Corn Annual Itinerant Low Risk (AILR), 7228 Fairwind Acres Pl.:** On June 23, the facility was closed for an IHH of no potable or hot water; the inspector documented 25 demerits. The facility was reinspected and reopened on June 27 with zero demerits.
 - F. **Espiga De Oro Bakery, 2510 E. Lake Mead Blvd.:** On June 24, the facility was closed for operating with an IHH of gross unsanitary conditions with a roach infestation. They were reopened two days later with a three demerit A grade.
 - G. **Grand Kabob, 641 N. Stephanie St.:** During a routine inspection on June 27, the facility was closed because it was being operated by a new owner under an unapproved change of permit holder health permit. The new owner has applied for a health permit but has not yet received their inspection to operate.
 - H. **El Triunfo Restaurant, 4450 E. Charleston Blvd.:** On June 27, the facility was closed for failing a reinspection after a C downgrade. They were reopened two days later with a three demerit A grade.
 - I. **Caesar's Apostrophe Service Bar, 3570 S. Las Vegas Blvd.:** On June 27, the facility was closed due to improper hot water temperature at the 3-compartment sink, sewage backup, unwholesome Time/Temperature Control for Safety (TCS) / Potentially Hazardous Foods (PHF), potential contamination of ready-to-eat foods, and potential contamination of clean dishes. The facility was reinspected the next day with a nine demerit A grade.
 - J. **Paris St. Louis Dish Room, 3655 S. Las Vegas Blvd.:** On June 27, the area was closed due to two IHHs occurring simultaneously: multigenerational roaches and no hot water in the only warewashing machine. The facility was approved for a contingency plan to use warewashing areas in other parts of the hotel until the dish room machine was fully operational. The area was reopened the next day after all issues were addressed.
 - K. **Wet N Wild Riverside Snacks PUSF, 7055 S. Fort Apache Rd.:** The facility was closed for an IHH of no running water. Two other establishments operating in conjunction with this commissary (the Pretzel, Icee, and Soda Cart and the BBQ) received Cease and Desist Orders due to inadequate sanitation and lack of food handling support services. All permits were reinspected and reopened eight days later.
 - L. **Wet N Wild Snack Bar, 7055 S. Fort Apache Rd.:** During a complaint investigation several days after the closure of the three permits above, the facility was closed when found operating with an IHH of no hot water. It was already on a C downgrade due to excessive violations including hot water temperature issues. The facility was reinspected and reopened the next day.
 - M. **Rubio's Mexican Grill, 2041 N. Jones Blvd.:** The facility was closed for an IHH of inadequate refrigeration. The facility was reopened the next day after repairs were made.
2. **Foodborne Illness Investigations:**
- A. **Moratano's, 3652 S. Las Vegas Blvd.:** On June 1, staff responded to a lab confirmed case of foodborne illness. Staff observed multiple instances of employees not washing hands when required and multiple cross contamination concerns. The investigation resulted in a B downgrade. On June 4, the restaurant passed its reinspection with an A grade.

- B. **Casa Serrano, 1650 S. Casino Dr.:** On June 5, staff responded to three complaints of foodborne illness. Staff observed potential cross contamination concerns that were addressed. The investigation resulted in an A grade.
 - C. **Tuscany Marilyn's Café, 255 E. Flamingo Rd.:** On June 13, staff responded to a lab confirmed case of foodborne illness. The investigation resulted in an A grade; however, staff observed a brand of shell eggs in invoices that had been involved in a contamination recall. Restaurant staff was notified of the recall and no implicated shell eggs were in the kitchen at time of investigation.
 - D. **Wolfgang Puck Trattoria Del Lupo, 3950 S. Las Vegas Blvd.:** On June 21, staff responded to three complaints of foodborne illness. The investigation resulted in three A grades.
 - E. **Cosmo SKT Restaurant, 3708 S. Las Vegas Blvd.:** On June 21, staff responded to a lab confirmed case of foodborne illness. The investigation resulted in two A grades; however, staff observed a brand of shell eggs that may have been involved in a contamination recall. Restaurant staff was notified of the recall and the egg supplier was contacted.
 - F. **Panda Express #1667, 2220 E. Craig Rd.:** On June 22, staff responded to six complaints of foodborne illness. Staff observed violations that could lead to illness including improper handwashing by multiple employees and food in the temperature danger zone. The investigation resulted in a B downgrade. On June 25, the restaurant passed their reinspection with an A grade.
 - G. **Balboa Pizza Co., 2265 Village Walk Dr.:** On June 26, staff responded to four complaints of foodborne illness. Staff observed the facility in active food handling during an IHH, lack of adequate refrigeration. The investigation resulted in a closure. On June 28, all refrigeration units had been repaired and the restaurant passed their reinspection with an A grade.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Capital Grille, 3200 S. Las Vegas Blvd.; Desert Sands RV Park, 1940 N. Boulder Hwy.; Taqueria El Buen Pastor, 645 E. Fremont St.; and Airport Café, 4935 Palo Verde Rd.
4. **Supervisory/Managerial Conferences:**
- A. Supervisory Conferences were held with the following facilities: Sugar Factory, 3200 S. Las Vegas Blvd.; India Palace, 505 E. Twain Ave.; and Marisco's El Puerto, 1910 N. Decatur Blvd.
5. **Staff Training:**
- A. Two staff members attended the EHS-Net meeting in Anaheim, California to meet with Centers for Disease Control and Prevention (CDC) leadership, Food and Drug Administration (FDA) and United States Department of Agriculture (USDA) partners, as well as other EHS-Net site grantees. Topics of discussion included successes, challenges, and next steps for multisite studies.
 - B. Several staff members attended the National Environmental Health Association's Annual Educational Conference in Anaheim, California. Staff conducted three presentations.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

ENVIRONMENTAL HEALTH Solid Waste Management Authority (SWMA) Illegal Dumping Complaints and Hearing Officer Process – Fiscal Year Data

| Illegal Dumping and Hearing Officer Process | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---|-----------|-----------|---|----------|----------|---|
| Notices of Violations (New & Remails) | 7 | 13 | ↑ | 81 | 83 | ↑ |
| Adjudicated Hearing Cases | 0 | 0 | → | 66 | 61 | ↓ |
| Total Cases Received | 234 | 133 | ↓ | 1,481 | 1,451 | ↓ |
| Hearing Penalties Assessed | \$0 | \$0 | → | \$65,100 | \$64,300 | ↓ |

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

| Restricted Waste Management | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|-----------------------------|-----------|-----------|---|----------|----------|---|
| Inspections | 326 | 338 | ↑ | 3,960 | 3,184 | ↓ |

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

| Underground Storage Tanks | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---|-----------|-----------|---|----------|----------|---|
| Compliance Inspections | 73 | 31 | ↓ | 699 | 752 | ↑ |
| Final Installation/Upgrade/Repair Inspections | 8 | 8 | → | 74 | 65 | ↓ |
| Closure Inspections | 4 | 2 | ↓ | 20 | 14 | ↓ |
| Spill Report Investigations | 1 | 1 | → | 8 | 11 | ↑ |
| Reinspections | 0 | 9 | ↑ | 1 | 54 | ↑ |

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

| Permitted Disposal Facilities | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|-------------------------------|-----------|-----------|---|----------|----------|---|
| Inspections | 18 | 12 | ↓ | 236 | 230 | ↓ |
| Reinspections | 5 | 3 | ↓ | 24 | 32 | ↑ |

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits issued** – City of Las Vegas West Maintenance Yard (Modification-TS); Nevada Recycling (Modification-RC); Nevada Recycling (Modification-RC); Stericycle (MW)
Permit Removals – None
- B. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; Timet; Sunrise Mountain (closed); and Wells Cargo
- C. **Facility Applications Being Processed** – Compost Plant (1); Landfill (1); Recycling Centers (13); Materials Recovery Facilities (2); Transfer Station (1); and

Waste Grease (1)

- D. Facilities planned for approval at DBOH meetings/SNHD Workshops in July:
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

| Asbestos Permitting Services | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---------------------------------|-----------|-----------|---|----------|----------|---|
| Asbestos Permits Issued | 72 | 83 | ↑ | 746 | 811 | ↑ |
| Revised Asbestos Permits Issued | 4 | 3 | ↓ | 55 | 30 | ↓ |

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

| Subdivision Plan Review | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---------------------------------------|-----------|-----------|---|-----------|-----------|---|
| Tentative Maps-Received | 18 | 15 | ↓ | 157 | 240 | ↑ |
| Tentative Maps-Lot Count | 1,207 | 1,465 | ↑ | 9,807 | 16,886 | ↑ |
| Final Maps-Received | 15 | 34 | ↑ | 219 | 309 | ↑ |
| Final Maps-Lot Count | 1,013 | 1,459 | ↑ | 7,178 | 11,729 | ↑ |
| Final Maps-Signed | 29 | 19 | ↓ | 191 | 215 | ↑ |
| Final Maps (Signed)-Lot Count | 892 | 646 | ↓ | 6,434 | 8,415 | ↑ |
| Improvement Plans-Received | 21 | 32 | ↑ | 197 | 277 | ↑ |
| Improvement Plans-Lot Count | 1,082 | 1,313 | ↑ | 6,912 | 11,286 | ↑ |
| Expedited Improvement Plans-Received | 4 | 6 | ↑ | 30 | 58 | ↑ |
| Expedited Improvement Plans-Lot Count | 298 | 343 | ↑ | 1,684 | 3,136 | ↑ |
| Fees Paid | \$39,836 | \$37,717 | ↓ | \$234,354 | \$380,973 | ↑ |

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

| Individual Sewage Disposal Systems | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---|-----------|-----------|---|----------|----------|---|
| Residential ISDS Permits | 4 | 15 | ↑ | 110 | 136 | ↑ |
| Commercial ISDS Permits | 1 | 9 | ↑ | 46 | 61 | ↑ |
| Residential Pool Plan Reviews | 8 | 8 | → | 88 | 90 | ↑ |
| Loan Certifications | 3 | 2 | ↓ | 53 | 21 | ↓ |
| Tenant Improvements | 19 | 17 | ↓ | 187 | 185 | ↓ |
| Compliance Issues Resolved (pre-permitting) | 3 | 4 | ↑ | 36 | 36 | → |
| Compliance Cases Resolved (post-permitting) | 2 | 0 | ↓ | 37 | 26 | ↓ |

2. ISDS Program Activity:

- A. Staff is continuing to provide comments for Clark County and City of Henderson land use applications and technical review comments for the Clark County Mapping Team on proposed parcel maps.

- B. Staff is continuing to work with the Nevada State Division of Water Resources and local building departments (Clark County, City of Henderson, and City of Las Vegas) to address any potential ISDS issues via the Tenant Improvement process.
3. **Used Mattress and Bedding Program Activity:**
- A. There were no additional Used Mattress Sanitizers registered; the total remains at nine.
- B. Staff is working to conduct education and outreach to the gaming industry regarding the proper removal and disposal of used mattresses.

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

| Safe Drinking Water Program | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---------------------------------------|-----------|-----------|---|----------|----------|---|
| Public Water System Sanitary Surveys | 0 | 0 | → | 31 | 36 | ↑ |
| Public Water System Violation Letters | 0 | 0 | → | 18 | 15 | ↓ |
| Public Water System Complaints | 0 | 0 | → | 0 | 0 | → |

4. **Safe Drinking Water Activity:**

- A. Staff continued to monitor water hauling activities for the following water systems:
- **Speed Vegas** water hauling activities are projected to continue until September 30, 2018. This is the deadline set by the Nevada Division of Environmental Protection (NDEP) for either drilling a water well or interconnecting with their area's local water district. Per NDEP, if this deadline is not met, then they will be forced to Cease and Desist water hauling. Since this is their primary source of water, this will force Speed Vegas to cease operations.
 - **Red Rock Visitor Center** water hauling activities are expected to end at an undetermined date (estimated completion of a treatment plant for the new water well).
 - **Red Rock Campground** water hauling activities are expected to end at an undetermined date (estimated completion of interconnecting with the Red Rock Fire Station).
 - **Laker Plaza Inc's** water hauling has received an approved extension to June 30, 2018 (deadline for either drilling a water well or interconnecting with their area's local water district).
- B. Staff continued to track analyte compliance issues with the National Primary Drinking Water Regulations and Secondary Standards. Two *coliform*-present sample events occurred. These samples were *coliform*-present, *E. coli*-absent. Of these, no treatment technique assessments were triggered.

III. VECTOR CONTROL OFFICE

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

| Vector Control and Other EH Services | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---|------------------|------------------|---|-----------------|-----------------|---|
| West Nile Virus Surveillance Traps Set | 492 | 334 | ↓ | 1,832 | 1,970 | ↑ |
| West Nile Virus Surveillance Mosquitoes Tested | 10,890 | 7,868 | ↓ | 42,417 | 48,801 | ↑ |
| West Nile Virus Surveillance Submission Pools Tested | 397 | 353 | ↓ | 1,822 | 2,068 | ↑ |
| West Nile Virus Surveillance Positive Mosquitoes | 40 | 0 | ↓ | 292 | 1,279 | ↑ |
| West Nile Virus Surveillance Positive Submission Pools | 1 | 0 | ↓ | 14 | 43 | ↑ |
| Saint Louis Encephalitis Positive Mosquitoes | 72 | 0 | ↓ | 539 | 0 | ↓ |
| Saint Louis Encephalitis Positive Submission Pools | 2 | 0 | ↓ | 22 | 0 | ↓ |
| Western Equine Encephalitis Positive Mosquitoes | 0 | 0 | → | 0 | 30 | ↑ |
| Western Equine Encephalitis Positive Pools | 0 | 0 | → | 0 | 1 | ↑ |
| Elevated Blood Level Home Investigations | 0 | 1 | ↑ | 6 | 8 | ↑ |
| Healthy Homes/Landlord Tenant Response (LLT) | 12 | 11 | ↓ | 86 | 101 | ↑ |
| Public Accommodations Inspections | 7 | 11 | ↑ | 288 | 328 | ↑ |
| Public Accommodations Complaints | 25 | 19 | ↓ | 218 | 250 | ↑ |
| Mobile Home/Recreational Vehicle Park Inspections | 0 | 1 | ↑ | 149 | 148 | ↓ |
| Mobile Home/Recreational Vehicle Park Complaints | 3 | 0 | ↓ | 20 | 34 | ↑ |

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

| Special Programs | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|--|------------------|------------------|---|-----------------|-----------------|---|
| School Facility Inspections | 7 | 0 | ↓ | 968 | 980 | ↑ |
| School Facility Complaints | 0 | 2 | ↑ | 14 | 37 | ↑ |
| Child Care Facility Inspections | 60 | 69 | ↑ | 358 | 418 | ↑ |
| Child Care Facility Complaints | 4 | 6 | ↑ | 38 | 44 | ↑ |
| Body Art Facility Inspections | 54 | 30 | ↓ | 429 | 616 | ↑ |
| Body Art Facility Complaints | 1 | 1 | → | 10 | 28 | ↑ |
| Body Art Artist Special Event Inspections | 15 | 16 | ↑ | 127 | 202 | ↑ |
| Total Program Services Completed | 141 | 124 | ↓ | 1,944 | 2,325 | ↑ |

1. **Child Care:**

- A. **Kinder Cottage Learning Center, 4090 E. Owens Ave.:** On June 1, staff conducted an inspection to verify compliance with the requirements of the Supervisory Conference held on April 23, 2018. During the inspection, staff observed the same unclean, unsanitary, and unsafe conditions noted on previous inspections. On June 18, staff held a Managerial Conference with the owner and director of the facility. Representatives from Nevada State Child Care Licensing were also in attendance. SNHD communicated to the owner that the required corrections needed to be made and sustained or the facility permit would be suspended, pending revocation. All employees of the facility were to be trained by participating in classes that addressed the deficiencies noted by SNHD staff. The classes were to be selected from those offered by the Nevada Registry, the clearing house of approved training for Nevada's early childhood educators. A reinspection conducted on July 3, found repeated noncompliant issues so the permit has been suspended and a revocation hearing is pending.
- B. **Children's Learning Adventure, 6980 W. Robindale Rd.:** On June 1, staff conducted a routine inspection and found multiple violations. Violations included several handwashing sinks did not run for at least 20 seconds; the handwashing sink in the infant diapering room was out of order; chemicals were accessible to children; and hot water was greater than 120°F at handwashing sinks with a mixing faucet. All violations were correct at the reinspection on June 23.
- C. **Little Hearts Childcare Center, 5055 S. Duneville St.:** On June 4, staff conducted a routine inspection and found multiple violations. Violations included: handwashing sinks were not stocked; a provider was not supervising children's handwashing; a child's hands were not washed after a diaper change; improper diapering procedures were used; sanitizer and disinfectant strength were too low; the required contact time for disinfectant and sanitizer was not applied; and the facility had no sanitizer test strips to verify sanitizer strength. A reinspection will be conducted in July.
- D. **Kids Korner Learn & Play Center, 3451 Michael Way:** On June 8, staff conducted a routine inspection and found multiple violations. Violations included: the facility was dirty and unsanitary; childcare workers were not following diapering procedures properly to include 2-step cleaning and disinfection of the diaper station; improper handwashing; inadequate sanitizer and disinfectant; dirty toys; unprotected electrical outlets; hot water turned off at hand sinks; the kitchen was dirty, in disrepair, and in need of deep cleaning; staff serving TCS foods without the proper health permit; and no hot water at the hand sink in the kitchen. The kitchen was closed by SNHD until the hot water was reestablished and the kitchen was renovated, cleaned, and sanitized. The kitchen was reopened and approved for use on June 25. SNHD staff will schedule a reinspection within 30 days.
- E. **Kindercare Learning Center, 4050 S. Torrey Pines Dr.:** On June 25, staff responded to a complaint of no hot water in the entire facility. Staff confirmed that the facility had been without hot water since June 22. Water temperatures at all hand sinks measured 65-70°F, including the hand sink in the kitchen. Kitchen staff were observed preparing meals in the kitchen and washing apples in the 3-compartment sink while the sink was being used for washing, rinsing, and sanitizing of tableware. Staff reviewed proper food handling with facility staff. Staff reopened the kitchen the next day after hot water was reestablished.
- F. **Merryhill Preschool, 2150 Windmill Pkwy.:** On June 28, staff notified SNHD that there was a flood in the building. Most children were moved to the Durango campus. One preschool room was moved to the Windmill campus. Staff conducted a site visit of the Windmill location and found that the two assigned rooms did not have air

conditioning. The room temperatures were 85°F. SNHD Child Care Regulations require interior temperatures between 65°F and 82°F; the rooms were not approved for use. The facility Director assigned different rooms with air conditioning. On July 2, staff surveyed the new rooms and approved them for temporary use.

- G. Children's Learning Adventure, 8420 Farm Rd.:** On June 29, staff responded to a possible outbreak of a gastrointestinal illness. EH staff was accompanied by SNHD Office of Epidemiology and Disease Surveillance (OEDS) staff. Facility management reported that sometime on June 26 or 27, approximately ten students and three faculty became ill with gastrointestinal symptoms that included diarrhea and vomiting. Eight students had emetic and/or fecal events and were subsequently sent home. These children have been excluded from the facility pending medical releases from treating physicians. Staff reviewed the facility's cleaning and disinfection procedures and found them to be adequate. As a precaution, the children's culinary kitchen was closed and will remain closed for a minimum of six consecutive days after any known emetic or fecal event. Kitchen staff will implement additional disinfection procedures of all food contact surfaces prior to and following all meal service. EH staff will continue to work with OEDS and facility staff as needed in support of the investigation.

2. Body Art:

- A. Starlight Tattoo, 3400 S. Las Vegas Blvd.:** On June 29, staff responded to a complaint alleging that an apprentice artist was tattooing without having made application for an SNHD Body Art Card. Onsite management admitted that the artist was tattooing without a Body Art Card. Management was instructed to Cease and Desist allowing the artist to tattoo pending the application for an SNHD Body Art Card.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

**ENVIRONMENTAL HEALTH Food Facilities Design Assessment
& Permitting Program - Fiscal Year Data**

| Food Pre-Permitting Services | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---|--------------|--------------|---|-------------|-------------|---|
| Food Safety Assessment Meetings | 6 | 6 | → | 68 | 88 | ↑ |
| Total Food Pre-Permitting Services | 849 | 872 | ↑ | 8,573 | 9,744 | ↑ |
| Total Service Request Intake | 193 | 326 | ↑ | 1,950 | 3,164 | ↑ |
| Total Service Request Released | 258 | 280 | ↑ | 1,689 | 2,574 | ↑ |
| Total Service Requests Currently in Pre-Permitting | 709 | 1,353 | ↑ | | | |

1. Enforcement Actions and Investigations:

- A. Seafood City, 7230 Arroyo Crossing Pkwy.:** During a pre-permitting inspection, staff found that the water dispensed from all handwashing sinks, 3-compartment sinks, food preparation sinks, and dipper wells contained debris and was not potable. Since there was no potable water, open food operations could not be approved. A final permitting inspection of the grocery section was performed so that the store could stock prepackaged foods only. The final permitting inspections of the remaining five health permits was performed a week later when potable water was available to all open food handling areas.

- B. Soul Foo Young, 1216 W. Owens Ave.:** A Change of Permit Holder (CPH) inspection resulted in failure due to an IHH of pest infestation. Additionally, there were several uncontrolled risk factors for foodborne illness, resulting in 18 demerits. SNHD regulations require that facilities earn 10 demerits or less at a scheduled CPH inspection. Violations included: toxic levels of chlorine in sanitizer buckets; improper storage of chemicals; restroom door into kitchen not self-closing; soiled kitchenware (knives, cutting boards, and potato slicer) in clean storage; no thermometers present inside multiple refrigerators; open drinks stored on food contact surfaces; and "No Smoking" sign not posted. Staff also observed that the facility was operating without a grease interceptor. SHND regulations require one or more grease traps or interceptors to be installed in facilities that generate grease that could enter a sewer system. Staff informed the operator that a remodel was required to add a grease interceptor. The owner agreed to correct the violations, apply for remodel, and attend the required Food Safety Assessment Meeting (FSAM) prior to reinspection. They have successfully passed their FSAM. Health permit approval is pending reinspection.
- C. Familia Pizza & Subs, 8090 S. Durango Dr.:** A CPH inspection resulted in closure due to several uncontrolled risk factors for foodborne illness. The inspector documented 37 demerits. Violations included: lack of a written procedure when using time alone as a public health control; improper handwashing; foods held past their shelf life; TCS foods improperly cooled and held at improper temperatures; foods not protected from potential contamination from chemicals, and during storage and preparation; thermometers not available in multiple cold holding units; and backflow prevention devices not installed where required. The operator was required to attend an FSAM and was approved to operate five days later.
- D. Smith's Food & Drug #367, 9710 Skye Canyon Park Dr.:** Final permitting inspections for nine areas were approved. Only minor violations were noted including: sealing cove base inside walk-in coolers, providing missing cove base in produce prep area, repairing lights in the Starbucks, and one cooler in the Meat-Seafood department was not operating at a safe temperature but was repaired during the inspection. Two additional outside vendors were working out of the Deli and needed to submit plans for their own health permits. They submitted plans via email and inspections were scheduled the following week. This facility is the first of its kind in Southern Nevada and includes a clothing and houseware section and a wine bar.
- E. Playas de Cancun Seasonal, 3513 E. Charleston Blvd.:** Staff did not approve a seasonal permit due to lease and ownership discrepancies for the required support kitchen. Playas de Cancun Restaurant was identified as the support kitchen, but was operating without a current business license due to a CPH. The new owner has applied for a CPH for the support kitchen and has also scheduled an FSAM. The seasonal permit plan review is pending the final approval of the restaurant permit as the support kitchen.
- F. Tacos Cali PUSF, 329 N. Las Vegas Blvd.:** Plans were not approved when staff determined that the operation did not have a permitted commissary. A permitted commissary is required by SNHD Regulations for food preparation, storage, and warewashing. The applicant returned with a letter from a permitted commissary and has since passed the final permitting inspection and been approved to operate.
- G. Noon's Boba Cafe, 1650 W. Warm Springs Rd.:** Staff performed a pre-permitting inspection of the facility and noticed that the hood fire suppression system had extra, unused nozzles. The Fire Department was informed and the facility was required to obtain a permit to remove the extra nozzles. A final permitting inspection will be performed following the fire inspector's approval.

- H. The Chocolate Chair, 3635 S. Las Vegas Blvd.:** Staff conducted a final permitting inspection for the facility and found that one refrigerated display case was not operating at 41°F or below. Food must be kept at a safe temperature to reduce the growth of pathogens. Staff completed the inspection and approved the facility to operate but took the unit out of service. The unit was released for use after it was repaired.
- I. Koh Jerky, 6380 S. Valley View Blvd.:** Staff reviewed plans for a jerky processing permit. The applicant intends to use a commissary to make and package beef jerky to sell online and possibly at a local swap meet. Staff discussed the operation with the owner and identified several requirements that must be addressed before the plans can be approved and a permit can be issued. The owner did not have an SNHD Food Handler Safety Training card and the proposed commissary has not yet been permitted. Additionally, product labels must be reviewed and approved by SNHD. The owner must provide water activity test results from a processing authority to verify that the product does not support the growth of pathogens. Finally, if the owner intends to provide jerky for wholesale, approval from the USDA is also required. The owner was given health card information, guidance documents, and contact information. Approval of the plans are pending receipt of the necessary information from the owner.
- J. Palace Station Buffet and Boathouse Restaurant, 2411 W. Sahara Ave.:** Two major projects at the Palace Station were completed and approved to open and operate. A new multi-action station buffet replacing the existing upstairs buffet was approved one month ahead of schedule. Boathouse, a new Asian concept with exhibition sushi and noodle bar kitchens, was successfully completed and received final approval two months ahead of schedule. These new facilities are a significant part of the ongoing major renovation of Palace Station and the first to open in the newly added wing of the facility.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

| Aquatic Health Program Services | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---|-----------|-----------|---|----------|----------|---|
| New Projects Submitted to Plan Review | 80 | 87 | ↑ | 633 | 846 | ↑ |
| All Projects Released from Pool Plan Review | 32 | 139 | ↑ | 454 | 498 | ↑ |
| Total Operation Inspections | 519 | 481 | ↓ | 4,508 | 4,972 | ↑ |
| Complaint Investigations | 50 | 40 | ↓ | 258 | 231 | ↓ |
| Inactive Body of Water Surveys | 7 | 9 | ↑ | 71 | 76 | ↑ |
| Total Program Services Completed | 688 | 756 | ↑ | 5,924 | 6,623 | ↑ |

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 11

1. Enforcement Actions:

- A. Wet N Wild, 7055 S. Fort Apache Rd.:** On June 14, staff conducted a routine inspection of the Red Rock Bay Wave Pool and found there was trace to zero chlorine residual. The wave pool was open and approximately 50 patrons were

utilizing the attraction at the time of the inspection. Staff checked the chemical logs and found that the pool operators had tested the water chemistry several times that day. All the pool operator's tests for that day were below the required minimum 1 parts per million (ppm) chlorine. Upon further investigation, the inspector found that one of the liquid chlorine tanks was empty and the chlorine chemical feeder was drawing air from the empty tank. The attraction was closed by SNHD and bathers were ordered out of the water while the pool operators closed the valve to the empty chlorine tank. The proper disinfectant level was restored to the body of water and SNHD staff approved reopening the attraction later that day. The inspector conducted educational outreach with facility staff, stressing that if water chemistry tests are conducted and result in less than 1 ppm chlorine, the attraction needs to be closed until proper disinfection is provided.

- B. Tara Vista Apartments, 3915 W. Tara St.:** On June 15, the pool was closed due to a noncompliant barrier and elevated pH of 8.1. The Nevada Administrative Code (NAC) 444.181 requires a pH of 7.0 to 8.0 to ensure proper disinfectant residual. The door to the pool enclosure did not positively self-latch when allowed to close from approximately six inches or less. The manager removed some of the cement beneath the door and installed a new closing mechanism to bring the barrier into compliance. The technician added acid to the pool to decrease the pH to an acceptable level. The facility was permitted to remain in operation since the issues were corrected during the inspection.
- C. Capri Apartments Phase 1, 3295 Casey Dr.:** On June 18, staff responded to a complaint alleging that the pool enclosure gates were being propped open randomly throughout the day. Upon investigation, both the east and west gates were closed and latched. Both gates self-closed and self-latched properly. Facility management was informed of the complaint and health and safety risks as well as subsequent enforcement actions if non-compliant enclosures are observed. Management stated that they will inform staff to be more vigilant and check gates routinely. The complaint was closed.
- D. Sand Creek MHC, 2627 S. Lamb Blvd.:** On June 19, staff responded to a complaint alleging that the pool had been unkept for weeks and was very dirty. The pool was observed to be green and the main drain was not visible from the deck. The latch for the gate was disabled, leaving the barrier non-compliant. The complaint was valid and the pool was closed by SNHD. A reinspection was conducted on July 3 and the body of water was approved to operate.
- E. Milan Apartment Townhomes, 875 E. Silverado Ranch Blvd.:** On June 20, staff responded to a green/dirty pool complaint at the property. This was the second complaint in two weeks. Upon arrival, staff observed increased accumulation of algal growth since the previous complaint investigation, as well as, low disinfectant levels and what appeared to be a broken chlorinator. The pool was closed due to a low free chlorine level. The property failed a reinspection on June 22 because the free chlorine level was still below requirements. The facility passed its third inspection on June 28 and was allowed to reopen.
- F. Icon at 2900, 2900 El Camino Ave.:** On June 22, a survey was conducted for the spa for a deletion of the permit. Prior to this survey, removal of equipment, capping of lines, and perforation of the existing shell was documented on May 24. The existing shell was then backfilled with concrete. The existing indoor enclosure is being used as storage space. All procedures to abandon this body of water were followed correctly. The spa was approved for abandonment and the permit was permanently deleted.

- G. Georgetown HOA, 1032 Tam O'Shanter:** On June 26, Pool 2 was inspected and observed to have water levels higher at the pool sitting area on the west side than the rest of the pool. It appears the sitting area side of the pool may be sinking. The facility was instructed to have a licensed contractor investigate the pool for potential repair.
- H. Pacific Harbors Sunrise, 5150 E. Sahara Ave.:** On June 27, a routine pool inspection was conducted. A compliance date had been given previously for a rusted fence that was unstable and had a bolt missing. During the inspection, staff noticed the fence post was completely rusted through, severely unstable, and the bolt was still missing from a fence panel. NAC 444.136 requires barriers to be in good repair. Facility management and the pool company were notified to fix the barrier within five days. Maintenance replaced the missing bolt to the fence panel attached to the office wall. Two days later, property management had a welder repair the rusted barrier posts and other rusted parts on the fence panels. The barrier is now in compliance.

VII. TRAINING AND COMPLIANCE

1. Training office staff participated in an Environmental Health (EH) social media planning meeting on June 1.
2. Staff welcomed the Clark County Summer Business Institute intern, Ruth Blessing Njie, on June 4.
3. New hire classroom training was provided on June 4, 15, and 25.
4. Training office staff assisted in completing the proof of the Food Handler Training Book on June 5.
5. Staff organized the monthly EH Experience Days presentation for Touro University and University Medical Center interns on June 7.
6. Staff participated in Incident Command Staff (ICS) training on June 12.
7. Staff attended the Food Trainers Quarterly Update meeting on June 14.
8. Staff participated in the National Environmental Health Association (NEHA) Food Safety Committee meeting on June 14.
9. One new EHS I was assigned to the Training Office on June 18.
10. Training office staff attended the Foodborne Illness Taskforce (FIT) team Investigation Huddle on June 18.
11. Staff participated in the Advanced Essential Management Skills course on June 19 and 20.
12. Staff participated in the CDC Environmental Health Specialists Network (EHS-Net) conference call on June 21.
13. The ServSafe Exam was offered to EHS staff on June 22.
14. Training office staff participated in the CDC EHS-Net vision meeting in Anaheim, California on June 25.
15. Staff attended the Hazardous Waste Operations and Emergency Response (HAZWOPER) eight-hour refresher course on June 26.
16. Staff presented a topic entitled "Unconventional Ingredients in Conventional Foods" at the National Environmental Health Association (NEHA) 82nd Annual Education Conference (AEC) in Anaheim, California on June 28.
17. Staff attended the Southern Nevada Food Council (SNFC) meeting on June 28.
18. Staff completed the Hold Order Policy and sent it for the Director's review and signature on June 28.
19. Staff completed the Retail Risk Factor Study final report for the FDA Program Standard 9 on June 29.
20. Staff participated in the following special events: International Brazilian Jiu Jitsu Federation on June 28; and Amazing Comic Con on June 29.

21. Staff conducted group and individual conference calls with the National Association of County and City Health Officials (NACCHO) Mentorship Program mentees (Cohort 7) to discuss the FDA Program Standards throughout the month.
22. Three EHS IIs and one SNHD standard completed standardization.
23. Training office staff assisted the Spring Valley and Downtown offices with routine inspections throughout the month.
24. Staff participated in the CDC Food Culture pilot study.
25. Staff participated in standardization of Food Operations and Special Programs staff.
26. Staff conducted field training with EHSs throughout the month.
27. Staff continued to participate in the Food Operations Leadership (FOL) meetings.
28. Special Processes staff participated in joint inspections at the request of Food Operations and Facilities Design Assessment and Permitting (FDAP) for facilities conducting complex food preparation, i.e., reduced oxygen packaging, and other special processes throughout June.
29. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently 12 cook chill/sous vide plans, 8 2-barrier plans, 8 other HACCP plans, 11 waivers, and 8 operational plans in review.
30. Special Processes staff provided guidance to Food Operations and industry regarding label requirements. There are currently 14 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

| Label Review | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|-----------------------------------|--------------|--------------|---|-------------|-------------|---|
| Facility Label Review Submissions | 7 | 4 | ↓ | 81 | 78 | ↓ |
| Facility Label Review Releases | 7 | 4 | ↓ | 85 | 83 | ↓ |
| Number of Labels Approved | 114 | 102 | ↓ | 1,576 | 1,412 | ↓ |

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

| Special Processes Review | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---|--------------|--------------|---|-------------|-------------|---|
| Cook Chill/Sous Vide Submissions | 0 | 1 | ↑ | 6 | 2 | ↓ |
| Cook Chill/Sous Vide Releases | 2 | 0 | ↓ | 9 | 5 | ↓ |
| 2-Barrier ROP Submissions | 0 | 0 | → | 3 | 1 | ↓ |
| 2-Barrier ROP Releases | 2 | 0 | ↓ | 12 | 1 | ↓ |
| Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.) | 1 | 0 | ↓ | 7 | 7 | → |
| Other Special Processes Releases | 0 | 0 | → | 1 | 4 | ↑ |

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

| Waivers & Operational Plans Review | June 2017 | June 2018 | | FY 16-17 | FY 17-18 | |
|---|----------------------|----------------------|---|---------------------|---------------------|---|
| Waiver Review Submissions | 0 | 0 | → | 5 | 2 | ↓ |
| Waiver Review Releases | 0 | 0 | → | 3 | 5 | ↑ |
| Operational Plan Submissions | 1 | 0 | ↓ | 9 | 4 | ↓ |
| Operational Plan Releases | 0 | 0 | → | 6 | 2 | ↓ |

HLS/hh