





Memorandum

Date: April 23, 2026

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* 
 Cassius Lockett, PhD, *District Health Officer* 

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	March 2025	March 2026		FY 24-25	FY 25-26	
Routine Inspections	2,466	2,744	↑	19,400	19,815	↑
Reinspections	210	203	↓	1,508	1,603	↑
Downgrades	193	241	↑	1,402	1,573	↑
Closures	13	14	↑	117	118	↑
Special Events	82	97	↑	635	710	↑
Temporary Food Establishments & Tasting Event Booths	1,092	1,286	↑	6,745	6,412	↓
TOTALS	4,056	4,585	↑	29,807	30,231	↑

↑ (Up Arrow) - Indicates an increase compared to the previous period.
 ↓ (Down Arrow) - Indicates a decrease compared to the previous period.
 → (Right Arrow) - Indicates no significant change compared to the previous period.

1. Enforcement Actions and Investigations:

- A. **Eagle’s Landing Deli and Snack Bar, 1057 Lower Flat Top Dr.:** On March 1, the facility was closed for an Imminent Health Hazard (IHH), sewage or liquid waste not disposed of in an approved manner. The facility was reinspected and reopened with zero demerits on March 2.
- B. **Hot n Juicy Crawfish at Miracle Mile, 3663 S. Las Vegas Blvd.:** On March 11, the facility was closed for an IHH, pest infestation. The inspector documented nine

demerits. The facility was reinspected and reopened with zero demerits on March 13.

- C. **Gourmet China, 2797 S. Maryland Pkwy.:** On March 12, the facility was closed for an IHH, pest infestation. The inspector documented 25 demerits. The facility was reinspected and reopened with zero demerits on March 16.
 - D. **Gata Thai Cuisine, 35 S. Gibson Rd.:** On March 16, the facility was closed for an IHH, pest infestation. The inspector documented 14 demerits. The facility was reinspected and reopened with five demerits on March 23.
 - E. **Pho Thanh Huong Sandwich, 1131 E. Tropicana Ave.:** On March 17, a water outage resulted in the facility being closed for an IHH, no potable or hot water. The inspector documented five demerits. The facility was reinspected and reopened with nine demerits on March 18.
 - F. **Machetes Mexican Food #2 at Broadacres, 2930 N. Las Vegas Blvd.:** On March 22, the facility was closed for an IHH, no potable or hot water. The inspector documented 10 demerits. The facility remains closed at this time.
 - G. **Bensy Boba and Coffee at the Fashion Show Mall, 3200 S. Las Vegas Blvd.:** On March 24, the facility was closed for an IHH, no handwashing facilities. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on March 25.
 - H. **Capriotti's Sandwich Shop, 1311 W. Craig Rd.:** On March 24, the facility was closed for an IHH, no potable or hot water. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on March 24.
 - I. **Antojitos Los Guayabitos 702, 2987 N. Las Vegas Blvd.:** On March 26, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. After operating the mobile unit, the food handler emptied wastewater on vacant land located at 1000 N. Nellis Blvd. The inspector documented five demerits. The unit was reinspected and reopened with zero demerits on March 31.
 - J. **Only Sinaloa, 855 E. Twain Ave.:** During a change of permit holder (CPH) inspection on March 30, the facility was closed for exceeding the 15 allowable demerits. The inspector documented 45 demerits. The facility was reinspected and reopened with three demerits on April 3.
 - K. Staff conducted unpermitted food vending complaint investigations with City of Las Vegas Business License and Las Vegas Metropolitan Police Department representatives.
 - L. Staff closed 23 unpermitted food vending complaint investigations.
2. **Supervisory/Managerial Conferences:**
- A. A conference was held with the following facility: Hashtag India, 855 E. Twain Ave.

ENVIRONMENTAL HEALTH Outbreak Support – Fiscal Year Data

Outbreak Support	March 2025	March 2026		FY 24-25	FY 25-26	
Foodborne Illness Investigations	12	9	↓	70	65	↓
Childhood Elevated Blood Lead Levels	1	1	→	7	10	↑
Legionella Travel Associated Investigations	0	5	↑	14	13	↓
Legionella Residential Investigations	0	1	↑	13	19	↑
Healthcare Associated Infection Joint ICAR Responses	0	9	↑	0	15	↑

3. **Legionella Response:**

- A. Residential Legionella investigations began in January 2020 as part of a Centers for Disease Control and Prevention (CDC) grant-funded project. A residential investigation is prompted by a resident becoming ill and the investigation is conducted in their home.
- B. Travel-associated investigations are prompted by a visitor who became ill after staying at a permitted public accommodation. An investigation is conducted at the hotel(s) they stayed at while in town.

4. **Foodborne Illness Response:**

- A. **Olive Garden, 4400 E. Sunset Rd.:** On March 5, staff responded to a confirmed case of Campylobacter. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- B. **McDonalds, 181 Falcon Ridge Pkwy.:** On March 9, staff responded to a confirmed case of Shiga toxin-producing E. coli (STEC). Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- C. **Blue Ribbon Sushi Bar and Grill, 11011 W. Charleston Blvd.:** On March 12, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness including improper handwashing practices, foods held at improper temperatures, refrigeration equipment in disrepair, and improper cleaning of food contact surfaces. The inspection resulted in a B downgrade. The facility passed its reinspection with an A grade.
- D. **Cevicheria El Diamante, 2457 E. Tropicana Pkwy.:** On March 20, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices, raw foods contaminating ready-to-eat foods, and improper food storage. The inspection resulted in a C downgrade. The facility passed its reinspection with an A grade.
- E. **Osaka Japanese Bistro, 10920 S. Eastern Ave.:** On March 26, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices, foods held at improper temperatures, and unsanitary food contact surfaces. The inspection resulted in an A grade.
- F. **Original Sunrise Cafe, 8975 S. Eastern Ave.:** On March 27, staff responded to multiple reports of illness. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- G. **China A Go Go, 5060 Boulder Hwy.:** On March 30, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including use of unsanitary equipment and improper food storage. The inspection resulted in a B downgrade. A reinspection is still pending.
- H. **Goong Korean BBQ, 7729 S. Rainbow Blvd.:** On March 30, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices and foods held at improper temperatures. The inspection resulted in a C downgrade. A reinspection is still pending.
- I. **Il Tolo El Capra, 6435 S. Decatur Blvd.:** On March 30, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices, improper sanitizing of food contact surfaces, foods held past their shelf-life, and improper reheating of foods. The inspection resulted in a B downgrade. A reinspection is still pending.

II. SOLID WASTE AND COMPLIANCE

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

Illegal Dumping and Hearing Officer Process	March 2025	March 2026		FY 24-25	FY 25-26	
Notices of Violations (New & Remails)	4	0	↓	41	32	↓
Adjudicated Hearing Cases	1	6	↑	30	25	↓
Total Cases Received	77	81	↑	719	601	↓
Total Cases Referred to Other Agencies	12	22	↑	126	122	↓
Hearing Penalties Assessed	\$1,000	\$7,500	↑	\$43,000	\$22,608	↓

Remails - Notices of Violations that are returned by the postal service and then mailed to a newly found address.

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	March 2025	March 2026		FY 24-25	FY 25-26	
Inspections	375	336	↓	2,274	2,357	↑

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

Underground Storage Tanks	March 2025	March 2026		FY 24-25	FY 25-26	
Compliance Inspections	87	72	↓	625	385	↓
Final Installation/Upgrade/Repair Inspections	4	2	↓	25	22	↓
Closure Inspections	1	1	→	8	7	↓
Spill Report Investigations	0	2	↑	17	19	↑

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

Permitted Disposal Facilities	March 2025	March 2026		FY 24-25	FY 25-26	
Inspections	14	20	↑	182	165	↓
Reinspections	0	0	→	6	4	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	March 2025	March 2026		FY 24-25	FY 25-26	
West Nile Virus Surveillance Traps Set	79	354	↑	2,046	2,083	↑
West Nile Virus Surveillance Mosquitoes Tested	173	5,590	↑	20,712	32,743	↑
West Nile Virus Surveillance Submission Pools Tested	17	291	↑	1,689	1,967	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	1,237	545	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	42	14	↓
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0	0	→
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0	0	→
Mosquito Activity Complaints	6	25	↑	147	253	↑
Public Accommodations Inspections	37	29	↓	220	266	↑
Public Accommodations Complaints	10	18	↑	155	134	↓
Mobile Home/Recreational Vehicle Park Inspections	37	12	↓	179	154	↓
Mobile Home/Recreational Vehicle Park Complaints	2	3	↑	17	15	↓

A sample pool is a collection of 50 or less female mosquitoes, from the same species and location, combined into a vial for testing. It is used to determine the prevalence and distribution of arboviruses and can be used to trigger mosquito breeding and disease prevention messages.

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – City of Las Vegas Digestors (Waste to Fuel Energy)
- 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 (2)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in April:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	March 2025	March 2026		FY 24-25	FY 25-26	
Asbestos Permits Issued	68	51	↓	617	468	↓
Revised Asbestos Permits Issued	9	6	↓	67	35	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	March 2025	March 2026		FY 24-25	FY 25-26	
Tentative Maps-Received	24	12	↓	127	113	↓
Tentative Maps-Lot Count	1,871	137	↓	8,813	5,864	↓
Final Maps-Received	27	20	↓	161	183	↑
Final Maps-Lot Count	1,085	949	↓	6,202	6,904	↑
Final Maps-Signed	21	25	↑	147	174	↑
Final Maps (Signed)-Lot Count	784	1,087	↑	6,741	6,298	↓
Improvement Plans-Received	26	21	↓	149	184	↑
Improvement Plans-Lot Count	879	951	↑	6,024	6,862	↑
Expedited Improvement Plans-Received	0	0	→	0	2	↑
Expedited Improvement Plans-Lot Count	0	0	→	0	35	↑

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

Individual Sewage Disposal Systems	March 2025	March 2026		FY 24-25	FY 25-26	
Residential ISDS Permits	4	8	↑	40	44	↑
Commercial ISDS Permits	0	0	→	3	3	→
Commercial Holding Tank Permits	3	0	↓	21	13	↓
Residential Tenant Improvements	22	18	↓	156	181	↑
Residential Certifications	0	0	→	0	2	↑
Compliance Issues	5	14	↑	66	82	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	March 2025	March 2026		FY 24-25	FY 25-26	
Public Water System Sanitary Surveys	0	0	→	52	57	↑
Public Water System Violations Issued	32	12	↓	137	112	↓

2. Safe Drinking Water Activity:

A. No *coliform* positive results were reported from routine monitoring events.

B. **Sandy Valley High School Clark County School District (CCSD):** CCSD staff missed their Level 2 Treatment Technique Trigger corrective action deadline of February 24. In March, EH staff provided reminders to CCSD's Environmental Services team about resolving operations processes. After April 10, the permit will be forwarded to the Nevada Division of Environmental Protection (NDEP) for formal enforcement. Until further notice, the location must continue operating under a precautionary Tier 1 Boil Water Order.

- C. Staff continued to monitor water hauling activities for multiple public water systems: Trout Canyon; Laker Plaza; Red Rock Campground; Cowboy Trail Rides; Spring Mountain Youth Camp; and the Coyote Springs Golf Course.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	March 2025	March 2026		FY 24-25	FY 25-26	
School Facility Kitchen Inspections	99	103	↑	534	552	↑
School Facility Kitchen Complaints	0	0	→	3	5	↑
School Facility Inspections	109	120	↑	624	636	↑
School Facility Complaints	5	5	→	26	17	↓
Summer Food Service Surveys	0	0	→	39	13	↓
Child Care Facility Inspections	21	17	↓	205	205	→
Child Care Facility Complaints	2	1	↓	18	15	↓
Body Art Facility Inspections	58	13	↓	411	339	↓
Body Art Facility Complaints	5	2	↓	38	23	↓
Body Art Artist Special Event Inspections	3	1	↓	270	148	↓
Total Program Services Completed	302	261	↓	2,139	1,936	↓

1. Schools:

- A. Alexander Dawson School Kitchen, 10845 W. Desert Inn Rd.:** During a routine inspection, staff observed multiple food safety hazards including improper food handler glove use and handwashing practices; refrigerator not maintaining safe temperatures; time temperature control for safety (TCS) foods not being held at safe temperatures; and inadequate supervision of the buffet station. The inspection resulted in a B downgrade. A reinspection is still pending.
- B. Faith Lutheran Middle School and High School, 2015 S. Hualapai Way.:** During a routine inspection, staff observed sewage backing up in a science classroom sink while students were present. The room was vacated until the plumbing system could be repaired. The school was not in compliance with State regulations. A reinspection is still pending.
- C. Primrose of Las Vegas at Lone Mountain Childcare, 3801 Campbell Rd.:** During a routine inspection of the playground, staff found “S” hooks on swings with gaps greater than .04”, which create an entanglement hazard. The swings were removed from use until repairs were made. Staff returned to verify equipment compliance, and the swings were placed back in use.
- D. Vanderburg, John C. Elementary School, 2040 Desert Shadow Trail.:** During a routine inspection, staff observed students and employees plating slices of pizza onto disposable paper plates for lunch service in the multipurpose room. School staff reported that this activity is part of a fundraising event held every Friday for the duration of the semester. School personnel were advised that any operations on school grounds involving the sale of open and/or TCS foods on more than an occasional basis requires a valid food establishment health permit. The frequency of

this activity exceeds the allowable limit for occasional food sales. A Cease-and-Desist Order was issued with a copy of the Food Service Policy for Schools.

2. Child Care:

A. Milestone Academy Southern Highlands, 11350 Southern Highlands Pkwy.:

Staff responded to a complaint alleging unclean and unsanitary conditions. Staff found multiple violations including no hot water at handwashing sinks; providers not following diaper changing procedures; failure to wash hands after diaper changing; multiple classrooms without adequate cleaning solutions and not following adequate cleaning processes; and outdoor play equipment hazards. The complaint was substantiated. A reinspection is still pending.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	March 2025	March 2026		FY 24-25	FY 25-26	
Food Safety Assessment Meetings	0	0	→	2	1	↓
Total Pre-Permitting Services	1,299	944	↓	11,198	10,241	↓
New Project Submissions	434	236	↓	2,274	2,167	↓
Completed Projects	228	165	↓	2,134	2,186	↑
Total Service Requests Currently in Pre-Permitting	1,489	1,268	↓			

1. Enforcement Actions and Investigations:

A. Angel Face Preschool and Childcare, 1186 E. Sunset Rd.: During a final permitting inspection, staff saw that an outdoor stairwell located directly next to the playground was accessible to children. Children on playgrounds must be protected from accessing areas that are not intended for play and may create fall hazards. The health permit was approved with a stipulation that all access to the stairwell was removed.

B. Master Kim's Korean BBQ, 6825 S. Las Vegas Blvd.: Staff conducted a routine inspection and found unapproved cookline equipment in use. SNHD Regulations require changes on a cookline to be approved before equipment is placed into service. The operator was directed to apply for an SNHD remodel. Plan Review staff were able to process the plan review, and approval of the final inspection is pending fire prevention approval.

C. Pho Vegas, 4251 W. Sahara Ave.: A CPH inspection resulted in closure due to pest infestation throughout the kitchen. There were also broken tiles and coving, gaps in walls and ceiling tiles, gaps at a rear exterior door, and a dish machine not properly sanitizing. SNHD Regulations require the facility to be pest free, and equipment maintained in sanitary condition. Floors, walls, and ceiling must be smooth, non-absorbent, and easily cleanable. The CPH was not approved. A reinspection is still pending.

D. Mariacheez Pizza, 5770 Centennial Center Blvd.: During a final permitting inspection, staff saw that the fire suppression system did not match the equipment under the hood. Upon further investigation, new equipment and changes to the fire suppression system were not permitted or approved by the fire prevention authority. SNHD Regulations require compliance with all laws, including other agencies of

jurisdiction, so the health permit was not approved. The operator is obtaining their final fire inspection.

- E. American Beer and Cocktail at Treasure Island, 3300 S. Las Vegas Blvd.:** During a final permitting inspection, several construction and maintenance-related violations were identified. Violations included exposed wood beneath the bar top; damaged trim strips on the walls near the mop sink; walk-in cooler flashing pulling away from the wall; and exposed copper drain lines positioned above the ice bins. SNHD Regulations require all gaps and exposed wood to be sealed and finishes to be in good condition, smooth, and easily cleanable. Unsealed copper lines are not permitted over food to prevent copper poisoning. The health permit was approved with stipulations to complete the necessary repairs prior to opening.
- F. Filiberto's Mexican Food, 1325 E. Tropicana Ave.:** A CPH inspection resulted in closure due to excessive violations that included improper handwashing and cooling of TCS foods, inadequate hot water, and improper raw product storage. SNHD Regulations require active managerial control and no more than 15 demerits during a CPH inspection to remain open. The CPH was not approved. At the reinspection, the owner had retrained staff, corrected all violations, and demonstrated adequate food safety knowledge.
- G. Besny Boba at Fashion Show Mall, 3200 S. Las Vegas Blvd.:** During a final permitting inspection, staff found a remote storage room containing two reach-in refrigeration units and shelves stocked with food that was not included in the initial plans. The owner did not realize that the definition of "food" includes packaged items. The owner was instructed to remove the food from the storage unit and apply for an additional health permit for the area if needed. The health permit was approved for the restaurant. A remote storage permit is still pending.
- H. Ginza at Showcase Mall, 3747 S. Las Vegas Blvd.:** During the plan review meeting, staff noticed that one of the menu items was shark fin. The sale of shark fin is prohibited under the Shark Fin Sales Elimination Act; however, some businesses use alternative ingredients while still labeling their menu items as shark fin. The owner was asked to provide more information about the shark fin soup including the specific ingredients and source(s). The applicant chose to remove the item from the menu.
- I. Rocco's NY Pizza and Pasta, 1910 Village Center Cir.:** After reviewing a CPH application, staff contacted the City of Las Vegas Public Works team regarding lack of an adequate grease capture system. The new owner was instructed to coordinate with the city's team to provide adequate grease capture. The CPH was approved with stipulations.
- J. Boss Daddy's Remodel, 3310 S. Nellis Blvd.:** During a remodel inspection of a dining room expansion, staff found that a new bar had been constructed in the new space without approval. The operator was directed to keep the bar closed until a new bar permit is approved. An application for the bar permit is still pending.
- K. K-Korean BBQ and Café, 1720 E. Charleston Blvd.:** During a CPH inspection, staff observed gaps in the hood filters under the Type I ventilation hood. Some of the filters were warped which may prevent them from fitting securely into the hood. Staff also observed two pieces of food equipment that were not American National Standards Institute (ANSI) sanitation certified. SNHD Regulations require all food equipment to be ANSI certified and maintained in good condition. The new owner voluntarily discarded the unapproved items. New hood filters are to be installed, and all gaps sealed within 10 days.

VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	March 2025	March 2026		FY 24-25	FY 25-26	
Total Operation Inspections *	704	461	↓	5,916	4,969	↓
Complaint Investigations	16	29	↑	192	239	↑
Inactive Body of Water Surveys	7	8	↑	66	86	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	1	1	→	34	21	↓
Total Program Services Completed	728	499	↓	6,208	5,315	↓

**Impact of hiring freeze (2 vacancies) and 1 new hire in training*

1. Aquatic Health Operations

- A. Virgin Hotel, 4455 S. Paradise Rd.:** A routine inspection at the spa resulted in an IHH closure for broken jet drain covers. A broken drain cover poses an entrapment hazard and increases the risk of drowning. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- B. Acapella Duet Senior Apartments, 2192 S. Nellis Blvd.:** A routine inspection at the spa resulted in an IHH closure for high chlorine. High chlorine concentrations can cause skin, eye, and lung irritation. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- C. Thousand Trails RV Park, 4295 Boulder Hwy.:** A routine inspection at the spa resulted in an IHH closure for no detectable chlorine. Inadequate disinfection exposes bathers to pathogens that can make them sick. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- D. Henderson Multigenerational Center, 250 S. Green Valley Pkwy.:** A routine inspection at the pool resulted in an IHH closure for a gate that was unable to self-close or self-latch. An improperly functioning gate poses a drowning risk by allowing unattended children access to the pool area. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- E. La Quinta Inn and Suites Summerlin, 7101 Cascade Valley Ct.:** A routine inspection at the spa resulted in an IHH closure for multiple violations. The spa had high cyanuric acid, an inoperable filtration system, a gate that did not self-close or self-latch, and the chlorine level was low. High cyanuric acid reduces the effectiveness of chlorine, and an inoperable filtration system increases bather exposure to unknown pathogens. A reinspection is still pending.
- F. Vantage Lofts, 201 S. Gibson Rd.:** Routine inspections at the pool and spa resulted in IHH closures due to gates that did not self-close or self-latch. Following corrections, a reinspection was conducted the same day, and the pool and spa were approved to reopen.
- G. Crescent Ridge Apartments, 375 Conestoga Way:** A routine inspection at the spa resulted in an IHH closure for high chlorine. A reinspection is still pending.
- H. Club De Soleil, 5499 W. Tropicana Ave.:** A routine inspection at the spa resulted in an IHH closure for high chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.

- I. **LVB Apartments, 11611 S. Las Vegas Blvd.:** A routine inspection at the spa resulted in an IHH closure for low chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- J. **Hilton Grand Vacations Elara, 80 E. Harmon Ave.:** A routine inspection at the spa resulted in an IHH closure for a broken main drain cover. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- K. **Harrah's Hotel Laughlin, 2900 S. Casino Dr.:** A routine inspection at the spa resulted in an IHH closure due to broken drain covers. A reinspection is still pending.
- L. **Tides on Indios Apartments, 3850 Mountain Vista St.:** Surveys conducted at the pool and spa as part of a County Multi-Agency Response Taskforce (CMART) action resulted in written compliance schedules. The pool and spa were management closed at the time of the surveys, but their chlorine levels were high. Reinspections are still pending.
- M. **Tides on Twain Apartments, 4455 E. Twain Ave.:** Routine inspections conducted at the pool and spa as part of a CMART action resulted in written compliance schedules. The pool and spa were management closed at the time of the inspections, but the pool had no detectable chlorine, and the spa had high chlorine and an inoperable filtration system. Reinspections are still pending.

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

Aquatic Health Plan Review	March 2025	March 2026		FY 24-25	FY 25-26	
Total Pre-Permitting Services	568	522	↓	4,389	3,686	↓
New Project Submissions	222	204	↓	1,253	1,366	↑
Completed Projects	144	170	↑	883	1,110	↑
Total Projects Currently in Plan Review	755	720	↓			

2. **Aquatic Health Plan Review:**

- A. **Sleep Inn and Suites, 455 Marks St.:** An excavation and plumbing inspection resulted in failure because suction outlet fitting assemblies (SOFAs) were not installed per the manufacturer's instructions. Improper installation of SOFAs may result in body entrapment, drowning, and loss of life. Following repairs, a reinspection was conducted and the aquatic venues were approved to proceed with construction.
- B. **Vistas Community Park PH 2 Child Lagoon, 11322 Parkside Way:** A filter remodel inspection resulted in failure because the flow from the pump was greater than the filter capacity, which could result in insufficient filtering of the water. A reinspection is still pending.
- C. **Ritro, 9550 Sahara Ave.:** A final inspection for installation of an automated disinfection system resulted in failure due to the resulting water chemistry not being within an acceptable range. A reinspection is still pending.
- D. **Planet Hollywood Resort and Casino Spa, 3667 S. Las Vegas Blvd.:** A final remodel inspection of the spa resulted in failure due to hazy water. If water is not clear, then users experiencing an emergency within the aquatic venue will not be readily visible to others. After the issue was corrected, the final remodel inspection was approved.

- E. Pavilions at Highgate Pool, 7100 Pirates Cove Rd.:** A final inspection for an enclosure remodel resulted in failure because the enclosure did not meet height requirements. Inappropriate enclosure height can lead to unsupervised access by small children and increased risk of drowning. The contractor was instructed to increase the enclosure fencing to the required height. A reinspection is still pending.

VIII. TRAINING OFFICE

1. Training Office staff welcomed Alexandra Castro and Edna Wanene to the EH Food Operations training program on March 2.
2. Training Office staff provided onsite intervention training to: ICandy, 5757 Wayne Newton Blvd.; and Hong Kong Garden Seafood and Dim Sum Café, 5300 Spring Mountain Rd.

IX. REGULATORY SUPPORT

1. Staff participated in or performed the following activities and participated in the following external meetings: Association of Food and Drug Officials Food Protection Education Resource Collection Committee and Local Retail Training Focus Group; National Environmental Health Association (NEHA) Environmental Health Leadership Academy mentor meetings; Conference for Food Protection (CFP) Food Safety Culture at Retail Committee meetings; CFP Food Safety Management System Committee meetings; Retail Program Standard Symposium Content and Education Committee meeting; CFP Program Standards Committee meetings; assisted with Accela User Acceptance Testing reviews; Retail Flexible Funding Model Mentorship End-of-Year meeting; Food and Drug Administration 50-State call; webinar “From Droppings to Doorsteps: The Public Health Impact of Flies and Roaches”; and finalized and submitted the 2026 Crumbine Award application.
2. Special Process staff attended the Special Processes at Retail Protein Foods (FD313) course on March 2-3, Special Processes at Retail Unique Processes (FD314) course on March 4, and Cornell’s Better Process Control School on March 31.
3. Special Process staff accompanied United States Department of Agriculture representatives on an investigation of food from an unapproved source on March 23.
4. Special Process staff held a Supervisory Conference with Soulbelly BBQ on March 19.
5. Special Process staff attended the Healthy People 2030 in-person meeting and participated in the Norovirus Workgroup in Atlanta, GA on March 23-24.
6. Special Processes and Label Review staff met with various operators in-person and in a virtual setting, via phone calls and virtual platform meetings, regarding submission of labels for review, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans.
7. Special Processes staff received five new submissions and released eight special process files affecting eight facilities. There are currently 12 files in review.
8. Label Review staff received six new submissions, released five label files consisting of 137 labels. There are currently 20 active files in review.
9. Cottage Food Operations staff completed 41 new registrations and 91 new inquiries, frequently with multiple follow-up inquiries per individual.