





Memorandum

Date: May 28, 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	April 2025	April 2026		FY 24-25	FY 25-26	
Routine Inspections	2,792	2,217	↓	22,192	22,032	↓
Reinspections	211	197	↓	1,719	1,800	↑
Downgrades	217	138	↓	1,619	1,711	↑
Closures	16	7	↓	133	125	↓
Special Events	76	93	↑	711	803	↑
Temporary Food Establishments & Tasting Event Booths	832	779	↓	7,577	7,191	↓
TOTALS	4,144	3,431	↓	33,951	33,662	↓

↑ (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. **Subway #3363, 4925 Boulder Hwy.:** On April 2, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented 10 demerits. The facility was reinspected and reopened with zero demerits on April 3.
- B. **Awesome Thai, 870 Sierra Vista Dr.:** On April 8, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 45 demerits. The facility was reinspected and reopened with three demerits on April 13.

- C. **The Park Beerhaus Bar Annual Itinerant Low-Risk, 3970 S. Las Vegas Blvd.:** On April 9, the permitted area was closed for an IHH, improper disposal of wastewater. The inspector documented 13 demerits. The permitted area was reinspected and reopened with zero demerits on April 10.
 - D. **Brewdog Bar 4FL at Showcase, 3767 S. Las Vegas Blvd.:** On April 9, the permitted area was closed for an IHH, improper disposal of wastewater. The inspector documented 16 demerits. The permitted area was reinspected and reopened with zero demerits the same day.
 - E. **Sea D'Bou, 6250 Mcleod Dr.:** On April 16, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 21 demerits. The facility was reinspected and reopened with zero demerits on April 17.
 - F. **Terrible Herbst #174 Deli, 1101 W. Sunset Rd.:** On April 16, the permitted area was closed for an IHH, no hot water. The permitted area was reinspected and reopened with zero demerits on April 23.
 - G. **Holiday Inn Express Continental Bar, 4035 N. Nellis Blvd.:** On April 22, the facility was closed for an IHH, other conditions or circumstances that may endanger public health. The permitted area was in operation during active construction. The inspector documented six demerits. The facility was reinspected and reopened with zero demerits on April 28.
 - H. Staff conducted unpermitted food vending complaint investigations with representatives from Clark County Business License, City of North Las Vegas Business License, and the North Las Vegas Police Department.
 - I. Staff closed 22 unpermitted food vending complaint investigations.
2. **Supervisory/Managerial Conferences:**
- A. Conferences were held with the following facilities: Kusina Ni Lorraine II, 3275 W. Ann Rd.; and Noodle Pot, 4215 Spring Mountain Rd.

ENVIRONMENTAL HEALTH Outbreak Support – Fiscal Year Data

Outbreak Support	April 2025	April 2026		FY 24-25	FY 25-26	
Foodborne Illness Investigations	12	8	↓	82	73	↓
Legionella Travel Associated Investigations	1	2	↑	14	13	↓
Legionella Residential Investigations	4	0	↓	13	19	↑
Childhood Elevated Blood Lead Levels	1	1	→	8	11	↑
Healthcare Associated Infections	0	2	↑	0	17	↑

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. **Subway, 1620 Boulder City Pkwy.:** On April 2, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness including improper handwashing practices; food held at improper temperatures; and refrigeration equipment in disrepair. The inspection resulted in a B downgrade. The facility passed its reinspection with an A grade.

- B. McDonalds, 8425 Centennial Pkwy.:** On April 6, staff responded to a confirmed case of Shigella. Staff observed risk factors that could lead to illness including improper handwashing practices and preparation of food by an ill worker. The inspection resulted in a B downgrade. The facility passed its reinspection with an A grade.
- C. Buffalo Wild Wings, 7430 S. Las Vegas Blvd.:** On April 9, staff responded to a confirmed case of Shiga toxin-producing E. coli (STEC). Staff observed risk factors that could lead to illness including improper handwashing practices. The inspection resulted in an A grade.
- D. Dragon Express, 2288 S. Nellis Blvd.:** On April 14, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices; food improperly cooled; and washing of food contact surfaces without sanitizer. The inspection resulted in a B downgrade. The facility passed its reinspection with an A grade.
- E. Vdara Employee Dining Room, 2600 W. Harmon Ave.:** On April 15, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness, including food contaminated through contact with unsanitary surfaces. The inspection resulted in an A grade.
- F. Mariana’s, 3631 W. Sahara Ave.:** On April 16, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices; improper food storage; food improperly cooled; and food held past expiration dates. The inspection resulted in a B downgrade. The facility passed its reinspection with an A grade.
- G. Don Tortaco, 9859 W. Deer Springs Way.:** On April 16, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness including food held at improper temperatures; refrigeration equipment in disrepair; and ineffective concentrations used to sanitize food contact surfaces. The inspection resulted in a B downgrade. The facility passed its reinspection with an A grade.
- H. Nora’s Italian, 7729 S. Rainbow Blvd.:** On April 20, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices; barehand contact with food; food held at improper temperatures; refrigeration equipment in disrepair; food improperly cooled; food held past expiration dates; and improper food storage. The inspection resulted in a C 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	April 2025	April 2026		FY 24-25	FY 25-26	
Notices of Violations (New & Remails)	0	9	↑	41	41	→
Adjudicated Hearing Cases	0	0	→	30	25	↓
Total Cases Received	79	73	↓	798	674	↓
Total Cases Referred to Other Agencies	14	18	↑	140	140	→
Hearing Penalties Assessed	\$0	\$0	→	\$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	April 2025	April 2026		FY 24-25	FY 25-26	
Inspections	365	270	↓	2,639	2,619	↓

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

Underground Storage Tanks	April 2025	April 2026		FY 24-25	FY 25-26	
Compliance Inspections	83	117	↑	708	502	↓
Final Installation/Upgrade/Repair Inspections	5	3	↓	30	25	↓
Closure Inspections	0	2	↑	8	9	↑
Spill Report Investigations	1	2	↑	18	21	↑

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

Permitted Disposal Facilities	April 2025	April 2026		FY 24-25	FY 25-26	
Inspections	24	14	↓	206	179	↓
Reinspections	1	3	↑	7	7	→

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	April 2025	April 2026		FY 24-25	FY 25-26	
West Nile Virus Surveillance Traps Set	496	300	↓	3,439	2,385	↓
West Nile Virus Surveillance Mosquitoes Tested	2,355	6,935	↑	47,799	40,370	↓
West Nile Virus Surveillance Submission Pools Tested	233	333	↑	2,933	2,343	↓
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	10	56	↑	157	309	↑
Public Accommodations Inspections	35	14	↓	255	282	↑
Public Accommodations Complaints	13	20	↑	168	164	↓
Mobile Home/Recreational Vehicle Park Inspections	5	3	↓	184	157	↓
Mobile Home/Recreational Vehicle Park Complaints	1	2	↑	18	17	↓

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 – None
- 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 May:
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	April 2025	April 2026		FY 24-25	FY 25-26	
Asbestos Permits Issued	67	58	↓	684	526	↓
Revised Asbestos Permits Issued	11	2	↓	78	37	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	April 2025	April 2026		FY 24-25	FY 25-26	
Tentative Maps-Received	20	9	↓	147	122	↓
Tentative Maps-Lot Count	1,406	588	↓	10,219	6,452	↓
Final Maps-Received	21	23	↑	182	206	↑
Final Maps-Lot Count	1,135	1,582	↑	7,337	8,486	↑
Final Maps-Signed	17	25	↑	164	199	↑
Final Maps (Signed)-Lot Count	778	1,294	↑	7,519	7,592	↑
Improvement Plans-Received	19	23	↑	168	207	↑
Improvement Plans-Lot Count	975	1,582	↑	6,999	8,444	↑
Expedited Improvement Plans-Received	1	2	↑	1	4	↑
Expedited Improvement Plans-Lot Count	224	56	↓	224	91	↓

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

Individual Sewage Disposal Systems	April 2025	April 2026		FY 24-25	FY 25-26	
Residential ISDS Permits	10	1	↓	50	45	↓
Commercial ISDS Permits	0	0	→	3	3	→
Commercial Holding Tank Permits	3	3	→	24	16	↓
Residential Tenant Improvements	24	22	↓	180	203	↑
Residential Certifications	0	0	→	0	2	↑
Compliance Issues	8	14	↑	74	96	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	April 2025	April 2026		FY 24-25	FY 25-26	
Public Water System Sanitary Surveys	0	0	→	52	57	↑
Public Water System Violations Issued	10	26	↑	137	112	↓

2. Safe Drinking Water Activity:

A. Seven *coliform* positive results were reported from routine monitoring events. Other than where noted, those samples were *E. coli* negative:

- **Blue Diamond Travel Center H325:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-absent.
- **Lhoist North America:** One routine sample was *coliform*-positive and *E. coli* positive. The repeat samples were *coliform*-absent.
- **Sandy Valley High School Clark County School District (CCSD):** One routine sample was *coliform*-positive and three repeat samples were *coliform*-positive. This triggered a second Level 2 Assessment.

- **Sky Ranch Estates:** One routine sample was *coliform*-positive. The sample was from a backup well which was not in routine operation.
- B. Sandy Valley High School CCSD:** CCSD missed their extended Level 2 Treatment Technique trigger corrective action deadline of April 10 (extension from February 2026). EH staff conducted a second Level 2 Assessment and prescribed additional corrective actions to CCSD via CCSD's Environmental Services team. The school is undergoing formal enforcement by the Nevada Division of Environmental Protection (NDEP) for past due corrective action reporting and public notice certification reporting. 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	April 2025	April 2026		FY 24-25	FY 25-26	
School Facility Kitchen Inspections	125	118	↓	840	900	↑
School Facility Kitchen Complaints	2	0	↓	4	7	↑
School Facility Inspections	137	127	↓	974	1,019	↑
School Facility Complaints	4	3	↓	38	30	↓
Summer Food Service Surveys	0	0	→	0	8	↑
Child Care Facility Inspections	34	17	↓	296	278	↓
Child Care Facility Complaints	9	7	↓	106	91	↓
Body Art Facility Inspections	23	16	↓	471	404	↓
Body Art Facility Complaints	5	3	↓	49	38	↓
Body Art Artist Special Event Inspections	43	47	↑	309	210	↓
Total Program Services Completed	385	338	↓	3,087	2,985	↓

1. Schools:

- A. Legacy High School, 150 W. Deer Springs Way:** Staff investigated a complaint alleging a sewer gas odor in the building. Staff found black residue and tissue debris surrounding a sewer drain located adjacent to the woodshop storage area. The sewage overflow was contained on school property, and facility staff reported that classrooms and interior areas were not impacted. School representatives were informed that all sewage and liquid waste must be disposed of in a manner that is approved by the Health Authority. While SNHD staff were onsite, facility staff adequately cleaned and disinfected the area. The complaint was substantiated.
- B. Elaine Wynn Elementary School, 5655 Edna Ave.:** Staff investigated a complaint alleging an air conditioning outage was causing heat exhaustion symptoms among students and staff. SNHD staff determined that the outage had been reported as required by regulation but had not yet been repaired. Temperatures in the classrooms were compliant with Nevada Administrative Code (NAC) 444. Staff advised school administration to monitor individuals for signs of heat exhaustion,

ensure all children and staff stay hydrated, and to relocate students and staff if classroom temperatures exceed 85°F. The complaint was substantiated.

- C. Signature Preparatory Charter School, 498 S. Boulder Hwy.:** During a routine inspection, staff identified a broken component on a playground structure. Caution tape had been placed around the area to restrict access, but the tape posed a potential entanglement hazard. The tape was removed and the playground was closed. During a follow-up inspection to verify prohibited access to the affected component, a second playground structure was taken out of service because the depth of the shredded rubber surfacing under the structure was less than the required six inches. Sufficient surfacing must be present in all use zones to prevent life-altering injuries. The playground remains closed at this time, pending repairs and reinspection.
- D. French School, 3235 E. Hacienda Ave.:** Staff assisted in an epidemiological investigation after CCSD representatives reported a number of students at the school had developed a gastrointestinal illness. School administration was interviewed regarding their response and sanitation procedures to emetic events. They reported adequate steps were being taken to clean and disinfect the school and a third-party cleaning company was hired for additional disinfecting of the classrooms. Staff determined that CCSD was taking appropriate actions to control the gastrointestinal illness outbreak. The findings of the investigation were shared with the Office of Acute Communicable Disease Control (ACDC).
- E. Eldorado High School, 1139 Linn Ln.:** Staff investigated a complaint alleging that there was a rodent infestation on campus. Staff found ongoing issues with mice dating back three months. School staff have submitted two work orders and have set traps throughout the facility. A representative from CCSD Pest Control recently visited the campus to provide training to custodial staff on proper trap placement but a comprehensive pest evaluation has not been conducted. Rodent droppings were observed in multiple locations along with multiple holes and structural penetrations in ceilings and walls of classrooms and storage areas. Custodial staff are conducting additional cleaning and disinfection before, during, and after school hours in response to the issue. CCSD is required to obtain a comprehensive pest inspection by a licensed pest control operator and submit a report of findings to SNHD. The school must develop and implement a site-specific Integrated Pest Management (IPM) plan to address the source of the infestation. SNHD staff will continue to monitor progress. The complaint was substantiated.
- F. Silver Sands Montessori Charter School, 1841 Whitney Mesa Dr.:** Staff conducted an epidemiological investigation in response to reports from the school of gastrointestinal illness among the students. School staff reported an International Children's Day event, where families provided a variety of foods and beverages prepared in their homes which were shared with students and staff. Students and staff members experienced gastrointestinal illness following the event. Custodial staff were following established procedures for cleaning and disinfecting emetic events. School staff indicated that no additional deep cleaning was planned, as no further on-site incidents had occurred. Adequate handwashing facilities were available and accessible to staff and students. The findings of the investigation were shared with the Office of ACDC.
- G. Lake Mead Christian Academy Elementary School and Lake Mead Christian Ministries 7-12 Grade, 700 E. Lake Mead Pkwy. and 655 E. Lake Mead Pkwy.:** Staff conducted an epidemiological investigation in response to reports of gastrointestinal illness. School custodial staff were following established procedures for cleaning and disinfecting emetic events and had implemented enhanced cleaning

measures in response to the increase in illness among students and staff. One of the two disinfectants being used was not labeled as effective against Norovirus, so school staff were instructed to use an effective disinfectant. The school had adequate handwashing stations available. The findings of the investigation were shared with the Office of ACDC.

2. Child Care:

A. Union Village Kindercare, 1145 Vitality Dr.: Staff investigated a complaint alleging cases of hand, foot, and mouth disease, inadequate handwashing practices, and improper handling and cleaning of toys. Facility administration reported five cases of hand, foot, and mouth disease reported by the parents over a four-week period. No other children displayed symptoms while at the center. Parents were notified to monitor their children for symptoms. Childcare staff have increased cleaning and disinfecting of surfaces and are promoting frequent handwashing. SNHD staff provided reminders related to handwashing procedures, cleaning and disinfection of high-touch items, and sanitation requirements related to toys that may go in children's mouths. The complaint was not substantiated at the time of investigation.

3. Body Art:

A. Diversity - Body Piercing, 4401 N. Rancho Dr.: During a reinspection, staff observed multiple repeat violations that included damaged sterile packaging, lack of Class V indicators in individual sterile packages, and incomplete work sections of patron consent forms. Class V indicators are monitoring strips used inside sterilization packages to verify completed sterilization processes. The facility remains in a noncompliant status. A second reinspection is still pending.

B. Affinity Ink – Piercing, 6910 S. Rainbow Ave.: During a routine inspection, staff found that the permit holder was not maintaining documentation as required by the regulations. The latest spore test documentation for the sterilizer was from December 2025. SNHD Regulations require sterilizers to be spore tested every 30 days. Piercing services were suspended until the permit holder conducted a spore test on the sterilizer and provided adequate results to SNHD. The facility was reinspected and found to be compliant.

C. A Shop Piercing Vegas, 3460 E. Sunset Rd.: Staff investigated a complaint alleging that there was an infant in the workplace. The shop owner confirmed that an employee brings an infant to work several days per week. The child, not yet mobile, is kept in the designated employee break room. The child does not come into contact with any equipment, surfaces, or materials used for piercing or sterilization. Staff observed an infant in the break room along with a playpen and other child-related items. No evidence of the child's presence or belongings was found in the piercing room or areas where sterilization activities occur. The complaint was not substantiated.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	April 2025	April 2026		FY 24-25	FY 25-26	
Food Safety Assessment Meetings	0	0	→	2	1	↓
Total Pre-Permitting Services	1,127	634	↓	10,328	8,708	↓
New Project Submissions	268	175	↓	2,542	2,383	↓
Completed Projects	399	169	↓	2,533	2,386	↓
Total Service Requests Currently in Pre-Permitting	1,358	1,286	↓			

1. Enforcement Actions and Investigations:

- A. White Castle, 107 N. 4th St.:** During a change of permit holder (CPH) inspection, staff observed violations including Time/Temperature Control for Safety (TCS) food at unsafe temperatures, insufficient hot water at the handwashing sink, and several exterior openings that were not weathertight. SNHD Regulations require hot foods to be held at 135°F or warmer and cold foods at 41°F or colder, handwashing sinks must be provided with hot water at a minimum of 100°F, and all exterior openings must close tightly to prevent weather and pest intrusions. The CPH was approved with stipulations. The Food Operations inspector will follow up on all required corrections.
- B. Alien Pizza, 6731 W. Alexander Rd.:** During a CPH inspection, staff noted that there was an existing indoor grease interceptor installed at the three-compartment sink. Staff referred the new owner to City of Las Vegas Public Works to ensure that they have adequate and approved grease capture. The CPH was approved.
- C. Pho Concept, 4745 Spring Mountain Rd.:** Submitted plans indicated that the new owner intended to use a pre-existing grease interceptor. Staff notified the Clark County Water Reclamation District (CCWRD), which determined that the existing interceptor was not adequate. The applicant was referred to CCWRD for installation of an approved grease interceptor. Following Building Department approval, a final permitting inspection was conducted, and the health permit was approved.
- D. Clean Market IV Drip Lounge at Wynn, 3131 S. Las Vegas Blvd.:** During review of a market application, staff determined that the space was eligible for a health permit exemption. Food sales were secondary to the primary business and all food offered was prepackaged and non-TCS. A survey was conducted, and the health permit exemption was approved.
- E. Only Sinaloa, 855 E. Twain Ave.:** During a final permitting inspection, staff noticed several pieces of traditional, hand-painted ceramic dishes and bowls which were intended to serve food to customers. The owner was notified that the service ware may contain lead and may not be approved for use. The operator chose to remove the plates and bowls from service. An informational flyer related to SNHD's free lead testing service was provided to the owner. The health permit was approved.
- F. Earthbound Roast and Brew, 7770 Duneville St.:** A permit exemption request was denied because the primary business was selling packaged coffee. A permit exemption is granted when the primary business is not related to food sales and the packaged food sales are less than 25% of the total floor space. The owner changed

the business model to sell merchandise and equipment as the primary business, and the permit exemption was approved.

G. Pho Vegas, 4251 W. Sahara Ave.: During a reinspection following a failed CPH inspection, staff observed marked improvement throughout the facility. Food debris under and around equipment had been removed; floor tiles and coving were replaced; holes in walls and ceilings were sealed; and a door sweep was installed. No live pests were observed, and regular pest control services were scheduled. The CPH was approved.

H. Omnia Dayclub at Caesars, 3570 S. Las Vegas Blvd.: Staff conducted a pre-permitting inspection for twelve permits at a new day club. Construction was ongoing at the time of the inspection. Deficiencies included absorbent wall coverings in splash zones of drink equipment; missing light fixtures; gaps and penetrations in walls; missing drink scuppers over ice bins; and missing equipment. All construction must be complete with approved finishes. A final inspection is scheduled.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	April 2025	April 2026		FY 24-25	FY 25-26	
Total Operation Inspections	760	454	↓	6,685	5,519	↓
Complaint Investigations	31	18	↓	232	268	↑
Inactive Body of Water Surveys	8	16	↑	74	102	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	5	7	↑	39	30	↓
Total Program Services Completed	805	495	↓	7,030	5,919	↓

1. Aquatic Health Operations

A. Emerald Park Apartments, 4545 Pennwood Ave.: A routine inspection conducted as part of a Clark County Multi-Agency Response Team (CMART) action resulted in a 30-day compliance schedule. The pool was management closed, but the enclosure had gaps greater than four inches and the backflow prevention device had not been tested within the last year as required. Backflow prevention devices protect the potable water from cross contamination with the pool water and must be tested by a licensed backflow plumber annually. Proof of compliance is still pending.

B. Platinum Hotel, 211 E. Flamingo Rd.: A routine inspection conducted at the spa resulted in an IHH closure for multiple violations. One gate did not self-latch and the spa had high chlorine. High chlorine concentrations can cause skin, eye, and lung irritation. An improperly working gate can allow unattended access to the enclosure and pose an increased drowning risk for children. Immediate corrections were made, and the spa was reinspected the same day and approved to reopen.

C. Cowabunga Canyon, 7055 S. Fort Apache Rd.: Routine annual inspections were conducted at all ten aquatic venues to prepare the water park for opening. Heater remodel inspections at Cadillac Shores Wave Pool and Pinata Falls, as well as a pump remodel inspection at Boot, Scoot n' Boogie were finalized. All critical violations were addressed at this visit and currently the water park does not have any open compliance schedule deadlines. The water park will receive multiple

unannounced visits throughout the summer to evaluate lifeguards and water chemistry.

- D. Tropicana Palms Mobile Home Park, 6420 E. Tropicana Ave.:** A routine inspection conducted at the spa resulted in an IHH closure due to low chlorine. Improperly disinfected water exposes bathers to pathogens that can make them sick. Immediate corrections were made, and the spa was reinspected the same day and approved to reopen.
- E. Americana Palos Verdes, 4050 Palos Verdes St.:** A routine inspection conducted at the pool resulted in an IHH closure for multiple violations. The gate did not self-latch and the pool had low chlorine. Immediate corrections were made, and the pool was reinspected the same day and approved to reopen.
- F. Aura Apartments, 3240 W. Harmon Ave.:** A routine inspection conducted at the pool resulted in an IHH closure due to low chlorine. Immediate corrections were made, and the pool was reinspected the same day and approved to reopen.
- G. Platinum Hotel, 211 E. Flamingo Rd.:** A routine inspection conducted at the pool resulted in an IHH closure due to underwater light wiring that was exposed to bathers. The light fixture was at the bottom of the pool. Exposed wiring underwater presents a severe life-threatening electrocution risk. Immediate corrections were made, and the pool was reinspected the same day and approved to reopen.
- H. Silverado Village, 3750 Arville St.:** A routine inspection conducted at the pool resulted in an IHH closure due to high cyanuric acid. High cyanuric acid inhibits the effectiveness of chlorine. The pool remains closed at this time.
- I. The Equestrian by Picerne, 10701 S. Eastern Ave.:** A routine inspection conducted at the spa resulted in an IHH closure due to low chlorine. Immediate corrections were made, and the spa was reinspected the same day and approved to reopen.
- J. Chateau Versailles, 10550 W. Alexander Rd.:** A routine inspection conducted at the spa resulted in an IHH closure due to high chlorine and cyanuric acid. Immediate corrections were made, and the spa was reinspected the same day and approved to reopen.
- K. Tripoly at Stephanie, 1346 Grass Creek Ave.:** A routine inspection conducted at the pool resulted in an IHH closure due to a gate that did not self-latch. Immediate corrections were made, and the pool was reinspected the same day and approved to reopen.

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

Aquatic Health Plan Review	April 2025	April 2026		FY 24-25	FY 25-26	
Total Pre-Permitting Services	874	576	↓	5,263	4,262	↓
New Project Submissions	182	147	↓	1,435	1,513	↑
Completed Projects	177	163	↓	1,060	1,273	↑
Total Projects Currently in Plan Review	636	673	↑			

2. Aquatic Health Plan Review:

- A. Pleasant Hills Pool, 5575 Pleasant Hill Ave.:** A suction outlet fitting assembly (SOFA) remodel inspection failed because the plumbing configuration did not align with the manufacturer-specified configuration. The contractor made corrections and the reinspection was approved.

- B. Paradise Park, 4770 Harrison Dr.:** During a pre-plaster inspection for a remodel, staff found that unapproved pumps had been installed. An additional review was needed to determine system compliance. Additional documentation was submitted and approved.
- C. Omnia Dayclub, 3570 S. Las Vegas Blvd.:** During a lighting and pre-plaster inspection, staff found insufficient lighting for the aquatic facility and equipment room. A reinspection is scheduled. The permit holder was granted permission to continue construction with a security plan in place to eliminate the risk of unauthorized access to the aquatic facility.
- D. Ford Apartments, 8680 S. Ensworth St.:** A pre-plaster inspection of the spa resulted in a compliance schedule since the depth markers were missing. If depth markers are not present, bathers can be injured when using the aquatic venue. The inspection was approved following documentation verifying that the depth markers had been installed.

VIII. TRAINING OFFICE

- 1. Training Office staff created Accela guidance documents for industry.
- 2. Staff provided onsite intervention training to: Cheesetime Italian Fusion, 8125 W. Sahara Ave.

IX. REGULATORY SUPPORT

- 1. Regulatory Support Office 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 Environmental Health Leadership Academy mentor meetings; Conference for Food Protection (CFP) Food Safety Culture at Retail Committee meetings; CFP Program Standards Committee meetings; CFP Food Safety Management System Committee meetings; Retail Program Standard Symposium Content and Education Committee meeting; Risk Factor Study planning meetings; Western States Program Standard 5 Workshop; and assisted with full implementation of Accela, including development of user guides.
- 2. Staff attended Accela training.
- 3. Staff attended the Utah Food Safety Task Force Conference on April 1-2.
- 4. Staff attended and presented at the Retail Program Standards Symposium on April 20-22.
- 5. Staff attended the in-person CFP Board meeting in Grand Rapids, Michigan on April 28-29.
- 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 plans.
- 7. Special Processes staff received three new submissions and released four special process files affecting four facilities. There are currently 12 files in review.
- 8. Label Review staff received four new submissions and released three label files consisting of 251 labels. There are currently 21 active files in review.
- 9. Cottage Food Operations staff completed 47 new registrations, four updated registrations, and 115 new inquiries, frequently with multiple follow-up inquiries per individual.