





Memorandum

Date: June 25, 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	May 2025	May 2026		FY 24-25	FY 25-26	
Routine Inspections	2,537	1,890	↓	24,729	23,922	↓
Reinspections	210	130	↓	1,929	1,930	↑
Downgrades	192	146	↓	1,811	1,857	↑
Closures	22	8	↓	155	133	↓
Special Events	91	72	↓	802	875	↑
Temporary Food Establishments & Tasting Event Booths	1,167	1,451	↑	8,744	8,642	↓
TOTALS	4,219	3,697	↓	38,170	37,359	↓

↑ (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. **Delhi Indian Cuisine, 8810 S. Maryland Pkwy.:** On May 4, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. On May 21, the facility closed permanently and the owner requested a permit deletion.
- B. **China A Go Go, 1983 N. Nellis Blvd:** On May 5, the facility was closed for an IHH, pest infestation. The inspector documented 27 demerits. Violations included barehand contact with ready-to-eat foods, improper food temperatures, and rodent droppings and traps throughout the facility. Pest control representatives helped

remediate the facility. The facility was reinspected and reopened with zero demerits on May 6.

- C. **Don Tortaco Mexican Grill #1, 4604 W. Sahara Ave.:** On May 5, the facility was closed for an IHH, pest infestation. The inspector documented 11 demerits. The facility was reinspected and reopened with eight demerits on May 7.
 - D. **Smoke N 805 BBQ, 3850 E. Desert Inn Rd.:** On May 8, the facility was closed for an IHH, inadequate refrigeration. The inspector documented 11 demerits. The facility remains closed at this time.
 - E. **Pampanga Specialty Delicacies, 4135 S. Buffalo Dr.:** On May 11, the facility was closed for an IHH, pest infestation. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits on May 14.
 - F. **Aguachiles Culichi, 2462 N. Las Vegas Blvd.:** On May 12, the facility was closed for an IHH, inadequate refrigeration. The inspector documented 30 demerits. The facility was reinspected and reopened with zero demerits on May 13.
 - G. **Captain Sam's Fish and Chicken, 6700 W. Charleston Blvd.:** On May 19, the facility was closed for an IHH, no hot water. The inspector documented 24 demerits. The facility was reinspected and reopened with zero demerits on May 19.
 - H. **Laos Thai Street Food, 860 E. Twain Ave.:** On May 22, the facility was closed for an IHH, pest infestation. The inspector documented 14 demerits. The facility was reinspected and reopened with three demerits on May 28.
 - I. Staff conducted unpermitted food vending complaint investigations with representatives from the Las Vegas Metropolitan Police Department, City of North Las Vegas Business License, and the North Las Vegas Metropolitan Police Department.
 - J. Staff closed 22 unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
An FSAM was held with the following facility: Smokin and Grillin with AB.

ENVIRONMENTAL HEALTH Outbreak Support – Fiscal Year Data

Outbreak Support	May 2025	May 2026		FY 24-25	FY 25-26	
Childhood Elevated Blood Lead Levels	0	0	→	8	11	↑
Foodborne Illness Investigations	8	3	↓	90	76	↓
Healthcare Associated Infections (HAI)	0	7	↑	0	24	↑
Legionella Travel Associated Investigations	2	0	↓	14	13	↓
Legionella Residential Investigations	1	1	→	13	19	↑
Legionella HAI Investigations	0	1	↑	0	1	↑

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.

C. Legionella HAI investigations are prompted by a person becoming ill while, or shortly after, receiving healthcare. An investigation is conducted at the healthcare facility they visited.

4. Foodborne Illness Response:

A. McDonald’s, 1980 Village Center Cir.: On May 8, staff responded to a confirmed case of Shiga toxin-producing E. coli. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.

B. Marco’s Pizza, 90 S. Stephanie St.: On May 8, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including food prepared by an ill worker, food held at improper temperatures, contamination of food contact surfaces, and use of ineffective solutions of sanitizer. The inspection resulted in a C downgrade. The facility passed its reinspection with an A grade.

C. Quiznos, 5757 Wayne Newton Blvd.: On May 22, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness including improper reheating of food and food prepared at improper temperatures for extended periods of time. The inspection resulted in an A grade.

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	May 2025	May 2026		FY 24-25	FY 25-26	
Notices of Violations (New & Remails)	6	0	↓	47	41	↓
Adjudicated Hearing Cases	7	4	↓	37	29	↓
Total Cases Received	65	54	↓	863	728	↓
Total Cases Referred to Other Agencies	10	23	↑	150	163	↑
Hearing Penalties Assessed	\$6,603	\$4,000	↓	\$49,603	\$26,608	↓

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	May 2025	May 2026		FY 24-25	FY 25-26	
Inspections	315	231	↓	2,954	2,858	↓

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

Underground Storage Tanks	May 2025	May 2026		FY 24-25	FY 25-26	
Compliance Inspections	50	82	↑	758	584	↓
Final Installation/Upgrade/Repair Inspections	2	0	↓	32	25	↓
Closure Inspections	2	1	↓	10	10	→
Spill Report Investigations	2	1	↓	20	22	↑

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

Permitted Disposal Facilities	May 2025	May 2026		FY 24-25	FY 25-26	
Inspections	21	8	↓	227	187	↓
Reinspections	1	3	↑	8	10	↑

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	May 2025	May 2026		FY 24-25	FY 25-26	
West Nile Virus Surveillance Traps Set	399	249	↓	2,910	2,642	↓
West Nile Virus Surveillance Mosquitoes Tested	7,644	6,389	↓	30,673	46,953	↑
West Nile Virus Surveillance Submission Pools Tested	362	254	↓	2,275	2,621	↑
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	24	22	↓	181	331	↑
Public Accommodations Inspections	24	15	↓	279	294	↑
Public Accommodations Complaints	19	16	↓	187	180	↓
Mobile Home/Recreational Vehicle Park Inspections	3	4	↑	187	161	↓
Mobile Home/Recreational Vehicle Park Complaints	2	1	↓	20	18	↓

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); and Transfer Station (1)

D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in June:
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	May 2025	May 2026		FY 24-25	FY 25-26	
Asbestos Permits Issued	72	44	↓	756	570	↓
Revised Asbestos Permits Issued	5	6	↑	83	43	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	May 2025	May 2026		FY 24-25	FY 25-26	
Tentative Maps-Received	11	10	↓	158	132	↓
Tentative Maps-Lot Count	1,142	784	↓	11,361	7,236	↓
Final Maps-Received	16	19	↑	198	225	↑
Final Maps-Lot Count	598	932	↑	7,935	9,418	↑
Final Maps-Signed	7	20	↑	171	219	↑
Final Maps (Signed)-Lot Count	454	555	↑	7,973	8,147	↑
Improvement Plans-Received	18	14	↓	186	221	↑
Improvement Plans-Lot Count	598	921	↑	7,597	9,365	↑
Expedited Improvement Plans-Received	1	0	↓	2	4	↑
Expedited Improvement Plans-Lot Count	1	0	↓	225	91	↓

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

Individual Sewage Disposal Systems	May 2025	May 2026		FY 24-25	FY 25-26	
Residential ISDS Permits	13	5	↓	63	50	↓
Commercial ISDS Permits	0	0	→	3	3	→
Commercial Holding Tank Permits	10	8	↓	34	24	↓
Residential Tenant Improvements	25	20	↓	205	223	↑
Residential Certifications	0	0	→	0	2	↑
Compliance Issues	7	7	→	81	103	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	May 2025	May 2026		FY 24-25	FY 25-26	
Public Water System Sanitary Surveys	0	0	→	52	57	↑
Public Water System Violations Issued	0	14	↑	148	153	↑

2. Safe Drinking Water Activity:

- A. One *coliform* positive result was reported from routine monitoring events. Other than where noted, those samples were *E. coli* negative:
 - **Valley Health Specialty Hospital:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-absent
- B. **Sandy Valley High School Clark County School District (CCSD):** CCSD representatives missed their extended Level 2 Treatment Technique trigger corrective action deadlines of April 10 (extension from February) and May 19. In May, the school underwent continued formal enforcement by the Nevada Department 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. **Electric Daisy Carnival and Camp 2026:** Staff completed plan review and inspections of temporary water systems and three water hauler operations serving the event footprint, campgrounds, shuttle nodes, and World Parade.
- D. 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	May 2025	May 2026		FY 24-25	FY 25-26	
School and Child Care Kitchen Inspections	59	20	↓	898	920	↑
School Facility Inspections and Surveys	58	10	↓	1,032	1,029	↓
Summer Food Service Surveys	22	14	↓	61	22	↓
Child Care Facility Inspections and Surveys	40	69	↑	337	347	↑
Body Art Facility Inspections and Surveys	45	84	↑	517	421	↓
Body Art Special Event Inspections	6	17	↑	329	227	↓
Complaints	12	7	↓	84	173	↑
Total Program Services Completed	242	221	↓	3,528	3,139	↓

1. Schools:

- A. **Bishop Gorman High School – Main Kitchen, 5959 S. Hualapai Way:** During a routine inspection, staff observed multiple violations including Time/Temperature Control for Safety (TCS) food improperly cooling, person-in-charge (PIC) not monitoring cooling times, food equipment located in a splash zone which might cause contamination, kitchenware stored as clean but dirty, and dirty interior chute for ice machine. Food must be cooled within six hours to prevent growth of foodborne pathogens that could make students sick. The inspection resulted in a B downgrade. After corrections were completed, a subsequent reinspection resulted in an A grade.
- B. **Del Sol Academy of the Performing Arts Kitchen, 3100 E. Patrick Ln.:** Staff investigated a complaint alleging that students had been served expired food and food containing insects. The kitchen manager reported no pest issues within the kitchen and that no complaints regarding insects in food had been received. The kitchen staff follow a first-in, first-out inventory system and all food items are labeled

with expiration dates. All food items observed were properly labeled and within their expiration dates at the time of the inspection. No evidence of pest activity was identified. The complaint was not substantiated.

2. Child Care:

A. Mittie Family Care Home, 3113 Budding Blossom Ct.: During a routine inspection, staff observed multiple and repeat violations. Violations included not using the two-step method for cleaning the diaper changing surface, not following manufacturer's directions for chemicals used to sanitize food contact surfaces, inadequate childproofing of electrical outlets, and several physical hazards accessible to children. These violations could result in disease transmission and/or injury to children. The inspection was noncompliant. A reinspection is still pending.

B. Kindercare Education – Rhodes Ranch, 7380 S. Buffalo Dr.: During a routine inspection, staff observed multiple violations including insufficient hot water at the restroom hand sink used by food handlers; frozen food contaminated with condensation; single-use service ware and food stored underneath the hand sink; improperly labeled chemicals; furnishings and toys dirty and in disrepair; and diaper waste receptacle did not have a self-closing lid and was accessible to children. The inspection was noncompliant. A reinspection is still pending.

C. Ashley's Little Star Daycare, 7415 Easingworld Dr.: During a routine inspection, staff observed multiple violations including no hot water at the restroom hand sink; failure to follow safe diaper changing procedures; leaving a child unattended multiple times prior to placing the child on the changing table; not following the manufacturer's directions for disinfecting chemicals for the diaper changing area; restroom not stocked with paper towels or toilet paper; nap cots in disrepair; and natural light not provided as required. The inspection was noncompliant. A reinspection is still pending.

3. Body Art:

A. Silver Squid Ink – Body Piercing, 1750 S. Rainbow Blvd.: During a routine inspection, staff observed multiple pieces of piercing jewelry inside sealed non-commercially sterilized packaging. The steam indicator revealed that the packages had been run through a sterilizer; however, the facility did not have a sterilizer onsite, and the responsible person was unable to verify where the jewelry was sterilized. There were no available spore tests or sterilization logs for review. SNHD Regulations requires sterilizers to be present when reusable equipment is utilized, equipment must be spore tested every thirty days, and a sterilization log documenting each cycle must be kept onsite. Piercing services are suspended pending a reinspection.

B. Beauty by Diana, 8440 W. Lake Mead Blvd.: During a routine inspection, staff observed numerous violations including an artist working with an expired Body Art Card and no Bloodborne Pathogen (BBP) certificate; no written aftercare instructions available for patrons or posted; inadequate consent forms; and no paper towels at the hand sink. SNHD Regulations require all artists to have valid Body Art Cards and evidence of BBP training. Aftercare instructions must be provided to each patron, and consent forms must include information about the procedure that was performed related to inks, sterilized equipment used, and any complications that occurred during the procedure. The inspection was noncompliant. A reinspection is still pending.

C. New Root Ink, 2700 E. Sunset Rd.: During a routine inspection, staff observed a body artist not using an Environmental Protection Agency (EPA) registered disinfectant. The artist was using a first-aid type bottle of alcohol, which is not an approved disinfectant for body art equipment and surfaces. Failure to use an appropriate disinfectant could result in transmission of disease to patrons. Staff

instructed the permit holder to obtain an EPA registered disinfectant capable of destroying bloodborne pathogens and issued a Cease-and-Desist Order for body art services until proof of purchase was provided. After the permit holder complied, the establishment was permitted to resume operations.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

	May 2025	May 2026		FY 24-25	FY 25-26	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	0	0	→	2	1	↓
Total Pre-Permitting Services	1,248	388	↓	14,330	11,173	↓
New Project Submissions	241	274	↑	2,797	2,657	↓
Completed Projects	326	184	↓	2,879	2,570	↓
Total Service Requests Currently in Pre-Permitting	1,270	1,230	↓			

1. Enforcement Actions and Investigations:

- A. 819 Vending Company, 1 S. Main St.:** Submitted plans lacked a hand sink for food handlers to use prior to stocking the vending machine with open foods and no information was provided regarding cleaning and sanitizing of food contact surfaces. SNHD Regulations require hand sinks and approved ware washing equipment where open foods are handled. The owner submitted a letter of agreement with the property to guarantee food handlers access to a nearby unobstructed hand sink and a commissary agreement for any ware washing needs. The health permit was approved following a final permitting inspection.
- B. Mariposa Cocina and Cocktails, 2575 S. Decatur Blvd.:** A change of permit holder (CPH) inspection failed due to multiple violations. Violations included live roaches throughout refrigerated equipment within the bar area; broken floor tiles; gaps between ceiling tiles; exterior doors not weather-tight or pest-proof; and dish machine not sanitizing. SNHD Regulations require a facility to be maintained in good condition and free from pests. The CPH was not approved and the bar was closed. Following repairs, a reinspection of the bar was approved.
- C. Banbury Capital Hello Kitty Support Kitchen, 325 Hughes Center Dr.:** During a final inspection, the walk-in cooler was not operational and there was no hot water. SNHD Regulations require adequate refrigeration and hot water for permit approval. Following repairs, the health permit was approved.
- D. The Parlour Brunch and Burger Bar, 616 E. Carson Ave.:** During the combined CPH and remodel inspection, staff observed open chemicals stored on food contact surfaces and several exterior doors that were not weathertight. SNHD Regulations require that chemicals be stored below and away from food and food contact surfaces and that all exterior openings be weathertight. The remodel portion of the inspection was not approved due to the absence of final documentation from the Building Authority approving the relocation of the three-compartment sink and the installation of a new conveyor dish machine. SNHD Regulations require proof of compliance with all applicable agencies prior to approval. The CPH was approved; approval for the remodel is still pending.

- E. McDonalds, 7940 N. Decatur Blvd.:** A final permitting inspection was conducted for a new McDonald's, which is the first in Clark County designed without a dining room or lobby; it's exclusively for pick-up and drive-thru service. The facility includes exterior walk-up lockers for third-party delivery services, as well as a separate walk-up window for customer app orders. Only employees are permitted inside the building. This concept features updated equipment, including a water heater equipped with a heat pump and integrated fans to help maintain cooler kitchen operations. The cookline is designed as a single line rather than a dual line, as the entire building is dedicated to kitchen space. Interior wall finishes consist entirely of tile in lieu of fiberglass reinforced plastic (FRP). No violations were observed and the health permit was approved.
- F. Nothing Bundt Cakes, 7155 S. Rainbow Blvd.:** Proposed remodel plans were not approved due to lack of an appropriately located hand sink. SNHD Regulations require a conveniently located hand sink in all food handling areas. Plan approval is pending revised plans.
- G. Muu BBQ Bento, 7668 W. Lake Mead Blvd.:** During a final permitting inspection, staff noted that the wall behind the front service counter was not made of approved material. SNHD Regulations require wall finishes to be smooth and easily cleanable. The wall covering material was changed and the health permit was approved.
- H. Shining Star Daycare, 2948 E. Russell Rd.:** During a final permitting inspection, staff noted that an indoor climbing structure and several pieces of climbable play equipment did not have the required surfacing material in the use zones. SNHD Regulations require surfacing for climbable play equipment to comply with American Society for Testing and Materials (ASTM) F1292, ASTM F1951, and manufacturer fall-height ratings. The operators were directed to take the play equipment out-of-service and to either remove all climbable equipment or provide evidence of adequate surfacing prior to use. The health permit was approved with follow-up required.

VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	May 2025	May 2026		FY 24-25	FY 25-26	
Total Operation Inspections	681	348	↓	7,366	5,867	↓
Complaint Investigations	38	21	↓	261	289	↑
Inactive Body of Water Surveys	5	5	→	79	107	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	11	3	↓	50	33	↓
Total Program Services Completed	735	377	↓	7,756	6,296	↓

1. Aquatic Health Operations

- A. Vintage Desert Rose Senior Apartments, 1701 N. Jones Blvd.:** A routine inspection at the spa resulted in an IHH closure due to high chlorine. Elevated chlorine levels can cause skin, eye, and lung irritation. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.

- B. AC and Element Hotels Symphony Park, 330 S. Grand Central Pkwy.:** A routine inspection at the spa resulted in an IHH closure due to no chlorine. Inadequate disinfection exposes bathers to pathogens that can make them sick. A reinspection is still pending.
- C. Santa Barbara Palms Apartments, 4880 Santa Barbara St.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The spa had no chlorine and high pH. High pH interferes with the effectiveness of chlorine as a disinfectant. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- D. Somerset Commons Apartments, 2775 Fremont St.:** A routine inspection of a seasonally closed pool resulted in a compliance schedule to make corrections before reopening. The pool had high chlorine and high cyanuric acid. High cyanuric acid reduces the effectiveness of chlorine as a disinfectant. The qualified operator was instructed to confirm proper water chemistry before reopening the pool for bather use.
- E. Pinehurst Apartments, 6650 W. Warm Springs Rd.:** During a reinspection to reopen a previously closed spa, a requirement to make immediate corrections was given. The water was cloudy, and the main drains were not visible. Cloudy water obscures the bottom of an aquatic venue and prevents seeing a bather in distress. Following immediate corrections, the spa was approved to reopen the same day.
- F. Country Club Village Mobile Home Park, 400 Mona Ln.:** A routine inspection at the spa resulted in an IHH closure due to high chlorine. A reinspection is still pending.
- G. Alton Southern Highlands Apartments, 3030 Robert Trent Jones Ln.:** A routine inspection at the spa resulted in an IHH closure due to high chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- H. Tapatio Condos, 167 Tapatio St.:** A routine inspection of a seasonally closed spa resulted in a compliance schedule to make corrections before reopening. The spa had high chlorine. The qualified operator was instructed to confirm proper water chemistry before reopening the spa for bather use.
- I. Snug Harbor Apartments, 2780 E. Flamingo Rd.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The spa had no chlorine and high pH. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.

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

Aquatic Health Plan Review	May 2025	May 2026		FY 24-25	FY 25-26	
Total Pre-Permitting Services	570	340	↓	6,217	4,602	↓
New Project Submissions	90	76	↓	1,163	1,589	↑
Completed Projects	191	104	↓	1,208	1,377	↑
Total Projects Currently in Plan Review	544	652	↑			

2. Aquatic Health Plan Review:

- A. Paris Hotel and Casino, 3655 S. Las Vegas Blvd.:** A final inspection was conducted for a filtration pump installation. The inspection failed due to the

calculated flow exceeding the maximum allowed flow through the filter, which could lead to inadequate filtration of water. The aquatic venue remains closed at this time.

- B. Red Bluffs Condos, 10107 Covington Cross Dr.:** During a remodel inspection for a suction outlet fitting assembly (SOFA), staff found that the flow rate could be exceeded by the potential flow rate of the pumps, which could lead to suction entrapment. The contractor submitted a revised application that included a SOFA with a higher flow rating. After field verification of the proposed SOFA, the final remodel inspection was approved.
- C. Mandalay Bay Hotel and Casino, 3950 S. Las Vegas Blvd.:** A SOFA remodel inspection failed because the two blockable SOFAs did not have sufficient separation between the covers, which could result in suction entrapment. The spa remains closed at this time.
- D. Logandale Splash Pad, 1201 Frehner Ave.:** A plumbing inspection was conducted for the construction of a new splash pad. Gravity sewer piping was installed to provide drainage to the collection tank. SNHD Regulations require all piping that carries water to and from the aquatic venue to be National Sanitation Foundation (NSF) potable water listed to ensure no harmful chemicals leach into the water. Sewer piping does not meet this requirement, so the plumbing inspection was not approved. Once the piping was replaced, a reinspection was approved the following week so construction could continue.
- E. Flamingo Las Vegas, 3555 S. Las Vegas Blvd.:** A plumbing inspection for a SOFA remodel resulted in conditional approval. The proposed SOFA did not have a listed flow rating for the actual sump configuration observed onsite. The SOFA configuration must be certified by a registered design professional for the assembly to be approved. Receipt of additional documentation is still pending.

VIII. TRAINING OFFICE

- 1. Training Office staff provided onsite intervention training to: Toto's Grill, 3910 S. Maryland Pkwy.; Nora's Cuisine, 5780 W. Flamingo Rd.; Eggscellent, 2534 E. Desert Inn Rd.; Only Sinaloa, 855 E. Twain Ave.; and The Court Cafe, 1040 E. Flamingo Rd.
- 2. Staff implemented Accela office hours twice a week to provide in-person assistance to industry.

IX. REGULATORY SUPPORT

- 1. Regulatory Support staff participated in or performed the following activities and participated in the following external meetings: National Environmental Health Association (NEHA) 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; Risk Factor Study planning meetings; Western States Program Standard 5 workshop; webinar: "Effective Communication: Listening and Influencing"; submitted final reports for 2025 Retail Flexible Funding Model grants; attended Retail Program Standards Assessment Tool Track 3 training; and assisted with ongoing full implementation of Accela, including development of user guides.
- 2. Regulatory Support staff assisted with planning the upcoming Nevada Environmental Health Association (NvEHA)/Nevada Food Safety Task Force (NFSTF) Joint Annual Educational Conference 2026.
- 3. Regulatory Support staff approved one training plan in lieu of Food Handler Safety Training Card exam at the SNHD facility for Share in the Joy, working with foster youth.
- 4. 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.

5. Special Processes staff received no new submissions and released six special process files affecting four facilities. There are currently 20 files in review.
6. Label Review staff received seven new submissions and released three label files consisting of 57 labels. There are currently 25 active files in review.
7. Cottage Food Operations staff completed 28 new registrations, four updated registrations, and 82 new inquiries, frequently with multiple follow-up inquiries per individual.

Chart data provisional due to implementation of new software system.

CDS/hh