



Memorandum

Date: July 23, 2026

To: Southern Nevada District Board of Health

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

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	June 2025	June 2026		FY 24-25	FY 25-26	
Routine Inspections	2,560	2,091	↓	27,289	26,013	↓
Reinspections	215	164	↓	2,144	2,094	↓
Downgrades	167	161	↓	1,978	2,018	↑
Closures	9	14	↑	164	147	↓
Special Events	46	50	↑	848	925	↑
Temporary Food Establishments & Tasting Event Booths	208	308	↑	8,952	8,950	↓
TOTALS	3,205	2,788	↓	41,375	40,147	↓

↑ (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. Noypitz Bar and Grill, 1617 S. Decatur Blvd.: On June 3, the facility was closed for multiple Imminent Health Hazards (IHHs), pest infestation and sewage waste not disposed of in an approved manner. The inspector documented 31 demerits for the restaurant, 25 demerits for the prep warewash permit, and 25 demerits for the bar permit. The facility was reinspected and reopened on June 9, with zero demerits for the restaurant, eight demerits for the prep warewash permit, and three demerits for the bar.

- B. **Momo Sushi, 561 Hotel Plaza Ct.:** During a complaint investigation on June 6, the facility was closed for an IHH, no hot water. After the water heater was replaced, the facility was reinspected and reopened with zero demerits on June 25.
- C. **A1 Mobile Catering #9, 439 Rock Quarry Way:** On June 17, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 22 demerits. The unit was reinspected and reopened with zero demerits on June 25.
- D. **Hammered Harry's, 450 E. Fremont St.:** On June 18, the facility was closed for an IHH, pest infestation. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on June 22.
- E. **Fat Moe's Pizza and Wings, 6125 W. Tropicana Ave.:** On June 23, the facility was closed for receiving 44 demerits during an unpermitted change of permit holder (CPH) inspection. The facility had changed ownership, and the new owner had not applied for a health permit. The owner was referred to Plan Review for proper permitting.
- F. **K-SSAMBAP, 3909 W. Sahara Ave.:** On June 23, the facility was closed for excessive demerits and an IHH, lack of adequate refrigeration. The inspector documented 53 demerits. The facility was reinspected and reopened with zero demerits on June 30.
- G. **Taco Bueno Catering, 439 Rock Quarry Way:** On June 23, the unit was closed for an IHH, pest infestation. The inspector documented 25 demerits. The unit remains closed at this time.
- H. **AM/PM #42282 Deli, 1619 S. Las Vegas Blvd.:** On June 24, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 17 demerits. The facility remains closed at this time.
- I. **Paleterias La Michoacana, 3100 E. Lake Mead Blvd.:** On June 24, the facility was closed for an IHH, pest infestation. The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits on June 26.
- J. **Chicken Shack, 1112 Boulder City Pkwy.:** During a complaint investigation on June 25, the facility was closed for multiple IHHs, lack of adequate refrigeration and operating under gross unsanitary conditions. The facility remains closed at this time.
- K. **7-Eleven Food Store #13699 Deli, 2409 Tam Dr.:** On June 29, the facility was closed for an IHH, pest infestation. The inspector documented 18 demerits. The facility remains closed at this time.
- L. **Chiang Mai, 953 E. Sahara Ave.:** On June 29, the facility was closed for excessive demerits and an IHH, pest infestation. The inspector documented 41 demerits. The facility remains closed at this time.
- M. Staff closed 39 unpermitted food vending complaint investigations.
- 2. **Food Safety Assessment Meetings (FSAMs):**
FSAMs were held with the following facilities: Lefty J's Island Favorites, 4181 Pioneer Ave.; and Antojitos Mexicanos Mx, 2121 E. Sahara Ave.
- 3. **Supervisory/Managerial Conferences:**
A. Conferences were held with the following facilities: China A Go Go, 860 S. Rancho Dr.; Manila BBQ and Seafood Grill, 4500 E. Sunset Rd.; Top Korean BBQ, 4500 E. Sunset Rd.; and Izumi Steakhouse, 9310 S. Eastern Ave.

ENVIRONMENTAL HEALTH Outbreak Support – Fiscal Year Data

Outbreak Support	June 2025	June 2026		FY 24-25	FY 25-26	
Childhood Elevated Blood Lead Levels	1	0	↓	9	11	↑
Foodborne Illness Investigations	8	3	↓	98	79	↓
Healthcare Associated Infections (HAI)	0	6	↑	0	31	↑
Legionella Travel Associated Investigations	2	0	↓	16	13	↓
Legionella Residential Investigations	4	1	↓	17	20	↑
Legionella HAI Investigations	0	0	→	0	1	↑

4. 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.

5. Foodborne Illness Response:

- A. **Idle Spurs Lounge, 1650 Quartz Ave.:** On June 10, staff responded to a confirmed case of Salmonella. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- B. **KFC, 4924 Boulder Hwy.:** On June 10, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices and use of ineffective sanitizer solutions. The inspection resulted in a B downgrade. The facility passed its reinspection with an A grade.
- C. **Steak N' Shake, 9777 S. Las Vegas Blvd.:** On June 30, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices and cross-contamination between raw and cooked 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	June 2025	June 2026		FY 24-25	FY 25-26	
Notices of Violations (New & Remails)	0	0	→	47	41	↓
Adjudicated Hearing Cases	5	5	→	42	34	↓
Total Cases Received	71	71	→	934	799	↓
Total Cases Referred to Other Agencies	13	20	↑	163	183	↑
Hearing Penalties Assessed	\$7,500	\$15,500	↑	\$57,103	\$42,108	↓

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	June 2025	June 2026		FY 24-25	FY 25-26	
Inspections	224	290	↑	3,178	3,148	↓

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

Underground Storage Tanks	June 2025	June 2026		FY 24-25	FY 25-26	
Compliance Inspections	97	97	→	855	681	↓
Final Installation/Upgrade/Repair Inspections	6	0	↓	38	25	↓
Closure Inspections	0	2	↑	10	12	↑
Spill Report Investigations	0	0	→	20	22	↑

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

Permitted Disposal Facilities	June 2025	June 2026		FY 24-25	FY 25-26	
Inspections	12	18	↑	239	205	↓
Reinspections	0	1	↑	8	11	↑

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	June 2025	June 2026		FY 24-25	FY 25-26	
West Nile Virus Surveillance Traps Set	520	460	↓	3,436	3,103	↓
West Nile Virus Surveillance Mosquitoes Tested	16,995	11,488	↓	47,716	58,599	↑
West Nile Virus Surveillance Submission Pools Tested	649	424	↓	2,930	3,051	↑
West Nile Virus Surveillance Positive Mosquitoes	0	504	↑	1,237	1,049	↓
West Nile Virus Surveillance Positive Submission Pools	0	14	↑	42	28	↓
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0	0	→
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0	0	→
Mosquito Activity Complaints	55	65	↑	236	396	↑
Public Accommodations Inspections	7	6	↓	286	300	↑
Public Accommodations Complaints	15	17	↑	202	197	↓
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	187	161	↓
Mobile Home/Recreational Vehicle Park Complaints	4	2	↓	24	20	↓

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 (5); Transfer Station (1); and Materials Recovery Facility (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in July:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	June 2025	June 2026		FY 24-25	FY 25-26	
Asbestos Permits Issued	71	52	↓	827	622	↓
Revised Asbestos Permits Issued	5	6	↑	88	49	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	June 2025	June 2026		FY 24-25	FY 25-26	
Tentative Maps-Received	9	12	↑	167	144	↓
Tentative Maps-Lot Count	707	356	↓	12,068	7,592	↓
Final Maps-Received	13	22	↑	211	247	↑
Final Maps-Lot Count	316	608	↑	8,251	10,026	↑
Final Maps-Signed	12	21	↑	183	240	↑
Final Maps (Signed)-Lot Count	553	1,039	↑	8,526	9,186	↑
Improvement Plans-Received	11	22	↑	197	243	↑
Improvement Plans-Lot Count	313	607	↑	7,910	9,972	↑
Expedited Improvement Plans-Received	1	1	→	3	5	↑
Expedited Improvement Plans-Lot Count	8	1	↓	233	92	↓

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

Individual Sewage Disposal Systems	June 2025	June 2026		FY 24-25	FY 25-26	
Residential ISDS Permits	7	2	↓	70	52	↓
Commercial ISDS Permits	1	2	↑	4	5	↑
Commercial Holding Tank Permits	1	0	↓	35	24	↓
Residential Tenant Improvements	22	27	↑	227	250	↑
Residential Certifications	0	1	↑	0	3	↑
Compliance Issues	6	11	↑	87	114	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	June 2025	June 2026		FY 24-25	FY 25-26	
Public Water System Sanitary Surveys	0	0	→	52	57	↑
Public Water System Violations Issued	17	19	↑	163	172	↑

2. Safe Drinking Water Activity:

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

- **Bellagio Resort and Casino:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-negative.
 - **Kings Row TP:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-negative.
 - **Rainbow Gardens Water Users:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-negative.
 - **Spring Mountains Visitor Gateway:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-negative.
- B. Sandy Valley High School Clark County School District (CCSD):** The facility underwent continued formal enforcement by the Nevada Department of Environmental Protection 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	June 2025	June 2026		FY 24-25	FY 25-26	
School and Child Care Kitchen Inspections	0	6	↑	898	926	↑
School Facility Inspections and Surveys	0	0	→	1,032	1,029	↓
Summer Food Service Surveys	49	42	↓	116	64	↓
Child Care Facility Inspections and Surveys	43	73	↑	386	420	↑
Body Art Facility Inspections and Surveys	53	66	↑	575	487	↓
Body Art Special Event Inspections	16	15	↓	374	227	↓
Complaints	4	7	↑	128	180	↑
Total Program Services Completed	165	209	↑	3,509	3,333	↓

1. Child Care:

- A. Childtime Learning Center, 7980 S. Eastern Ave.:** Staff investigated a complaint alleging that facility staff served frozen food to children and exposed them to unsanitary conditions. Facility staff were practicing safe food handling procedures and following a two-step cleaning and sanitizing process in compliance with the SNHD Food Regulations. The permit holder maintains an active pest control program to prevent pest harborage throughout the facility. Cleaning and maintenance protocols for the infant room, toys, and playground complied with regulations. The complaint was unsubstantiated at the time of the inspection.
- B. Kid City USA Las Vegas 2, 5120 S. Eastern Ave.:** During a routine inspection, staff found that the facility did not have adequate hot water and had undergone a CPH. The new permit holder reported that the water heater required replacement parts and that repairs had been delayed due to the unavailability of maintenance staff. Hot water temperatures measured 76°F in the kitchen and at classroom hand sinks. SNHD Regulations require that hand sinks provide hot water between 90°F and 120°F. SNHD staff closed the kitchen and informed the permit holder that all food

must be obtained from a permitted food establishment and be ready to serve. Food that was being prepared for service was voluntarily discarded. A follow-up inspection confirmed restored hot water at the three-compartment sink measured 128°F, and handwashing sinks between 92°F and 106°F. The kitchen was approved to resume food service. The permit holder was also instructed to apply for an SNHD health permit, and the application is still pending.

2. **Body Art:**

A. Omniluminous, 7541 Tule Springs Rd.: Staff investigated a complaint alleging that piercing tools and jewelry were not properly sterilized. The owner uses prepackaged, single use sterilized equipment and jewelry. SNHD Regulations require that jewelry receipts be maintained on premises for 90 days after purchase and be available for review upon request. The permit holder produced receipts for all jewelry from a commercial jewelry supplier. The complaint was unsubstantiated at the time of the inspection.

VI. **PLAN REVIEW PROGRAM**

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

Food Pre-Permitting Services	June 2025	June 2026		FY 24-25	FY 25-26	
Total Pre-Permitting Services	924	501	↓	14,885	11,674	↓
New Project Submissions	197	259	↑	2,981	2,916	↓
Completed Projects	208	104	↓	3,092	2,674	↓
Total Service Requests Currently in Pre-Permitting	1,257	1,265	↑			

1. **Enforcement Actions and Investigations:**

A. Chang An LV Kitchen, 5845 Spring Mountain Rd.: During a CPH inspection, staff observed multiple pieces of equipment labeled for household use only; dust and debris covering shelving throughout the facility; missing grout around floor sinks; a broken exhaust fan in the restroom; and insufficient hot water at one of two restrooms. SNHD Regulations require equipment to be sanitation listed to American National Standards Institute (ANSI)/National Sanitation Foundation (NSF) standards. Facility and equipment must be maintained, and hot water must be provided at a minimum of 100°F at all hand sinks. The owner adjusted the hot water at the hand sink and removed unapproved equipment from service. The CPH was approved. Follow-up for additional corrections will be completed during an unannounced routine inspection.

B. Kebab N Curry, 5239 W. Charleston Blvd.: Submitted plans were not approved because they showed only one hand sink servicing both the kitchen and front of the facility. SNHD Regulations require an easily accessible hand sink in all food handling and ware washing areas. Additionally, the plans did not include specifications for finish materials or food equipment. Plan approval is still pending a resubmittal.

C. Starbucks, 3550 S. Rainbow Blvd.: During a final permitting inspection, the dish machine had not been installed yet. All equipment must be installed and operational during a final inspection to ensure proper operation prior to permit approval. The health permit was approved with stipulations, and a follow-up inspection was conducted to approve the dish machine for use.

- D. DT Bar, 129 N. 8th St.:** During a CPH inspection, staff found food at unsafe temperatures, expired foods, and several exterior doors that were not weather tight. SNHD Regulations require foods to be held at safe temperatures and not to be held past expiration dates. All exterior openings must be sealed to be weather tight. The applicable foods were discarded and the CPH was approved.
- E. Mob Pizza at Gold Key Shops, 3049 S. Las Vegas Blvd.:** During a plan review for a new restaurant permit, staff discovered that the proposed tabletop equipment was not sanitation certified and the ware washing area did not have a hand sink. A final inspection found the hand sink had been installed, but the unapproved tabletop equipment was present. The health permit was approved with stipulations to remove the unapproved equipment.
- F. Leap Into Learning, 6395 E. Russell Rd.:** During a CPH inspection, staff observed that the limited food service kitchen had a three-compartment sink but did not have a hand sink. A hand sink is required in all food handling and ware wash areas. The new operators were directed to apply for a remodel to install a hand sink or cease handling open foods. A remodel application is still pending, and the new operators will not handle open foods until the remodel is approved.
- G. The Sweet Stand at Broadacres Marketplace, 2930 N. Las Vegas Blvd.:** During a final permitting inspection, staff noticed that the walls in the kitchen were lined with absorbent, wood-like material and the wall behind the three-compartment sink was drywall. SNHD Regulations require walls in wet zones and splash zones to be finished with impervious material, such as fiber-reinforced plastic (FRP) or stainless steel. The person-in-charge was instructed to install approved finishes on all affected walls within 10 days. The health permit was approved with stipulations and follow-up required.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	June 2025	June 2026		FY 24-25	FY 25-26	
Total Operation Inspections	481	508	↑	7,826	6,254	↓
Complaint Investigations	46	27	↓	316	309	↓
Inactive Body of Water Surveys	11	6	↓	90	115	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	5	2	↓	55	36	↓
Total Program Services Completed	543	504	↓	8,287	6,714	↓

1. Aquatic Health Operations

- A. Sync Apartments, 7089 Aliante Pkwy.:** A routine inspection conducted at the spa resulted in an IHH closure due to multiple violations. Two gates were not self-closing, another gate was not self-latching, and the spa had low chlorine. An improperly working gate can allow unattended access to the enclosure and pose an increased drowning risk for children. 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.

- B. Emerald Suites Cameron, 4777 Cameron St.:** A routine inspection conducted at a seasonally closed spa resulted in a compliance schedule for corrections before reopening. The chlorine was high and the ground fault circuit interrupter (GFCI) for the underwater lights was non-functional. High chlorine concentrations can cause skin, eye, and lung irritation. A non-functional GFCI is an electrocution risk to bathers. The qualified operator was instructed to confirm when a functioning GFCI is installed, and the chlorine level must be corrected before reopening.
- C. Mountains Edge, 6931 Plentiful Spring Ct.:** A routine inspection conducted at the pool resulted in an IHH closure due to multiple violations. One gate was not self-latching, and the pool had no detectable chlorine and a non-functional disinfection system. A non-functioning disinfection system will not provide proper chlorine levels and may expose bathers to pathogens which can make them sick. Corrections were made, and the pool was reinspected and approved to reopen.
- D. Siena Suites II, 6555 Boulder Hwy:** A routine inspection conducted at the pool resulted in an IHH closure due to a gate not self-closing. A reinspection is still pending.
- E. Southern Cove Apartments, 1700 E. Viking Rd.:** A routine inspection conducted at the spa resulted in an IHH closure due to high chlorine. Immediate corrections were made, and the spa was reinspected the same day and approved to reopen.
- F. Mandalay Bay, 3950 S. Las Vegas Blvd.:** A routine inspection conducted at the Daylight Pool resulted in an IHH closure due to an unmonitored and propped open door. Immediate corrections were made, and the pool was reinspected the same day and approved to reopen.
- G. Element Apartments, 8450 W. Charleston Blvd.:** A routine inspection conducted at a management closed spa resulted in a compliance schedule to make corrections before reopening. Two gates were not self-closing, and the chlorine level was elevated. Immediate corrections were made, and the spa was approved to reopen the same day.
- H. Park Vista Apartments, 1001 N. Pecos Rd.:** A routine inspection conducted at the spa resulted in an IHH closure due to no detectable chlorine. Immediate corrections were made, and the spa was approved to reopen the same day.
- I. Sun City Anthem Recreation Center, 2450 Hampton Rd.:** A routine inspection conducted at the indoor spa resulted in an IHH closure due to low chlorine. Immediate corrections were made, and the spa was approved to reopen the same day.

ENVIRONMENTAL HEALTH Aquatic Health Plan Review Program - Fiscal Year Data

Aquatic Health Plan Review	June 2025	June 2026		FY 24-25	FY 25-26	
Total Pre-Permitting Services	322	318	↓	6,217	4,942	↓
New Project Submissions	111	56	↓	1,163	1,645	↑
Completed Projects	98	31	↓	1,208	1,408	↑
Total Projects Currently in Plan Review	570	558	↓			

2. Aquatic Health Plan Review:

- A. Pavilion Regional Aquatic Center, 103 N. Pavilion Center Dr.:** A final permitting inspection was conducted for the construction of an Olympic sized pool. The aquatic

facility and venue had several violations including the aquatic enclosure; pool access and egress; equipment room lighting; and filtration flow rate inadequacies. Several of these violations were repeat violations from previous inspections. A reinspection is still pending.

- B. Horizon Ridge Apartments, 595 S. Green Valley Pkwy.:** A suction outlet fitting assembly (SOFA) remodel inspection for a spa failed because the filtration and jet system covers required more distance between them. Suction entrapment could result if the covers are too close to one another. The spa must remain closed until corrected and approved by SNHD.
- C. Laughlin Bay Village, 3801 Desert Marina Dr.:** A plumbing inspection for a SOFA installation failed because the installed SOFA did not match the submitted plans and its flow rate was insufficient for the existing system. The contractor chose a new SOFA, and photos were received verifying the installation, so the plan review project is complete.
- D. Ascension, 10158 Cathedral Spires Ave.:** A final permitting inspection identified that the emergency phone had not been installed. The inspection was conditionally approved pending evidence that the emergency phone was installed and operable. The facility submitted the required documentation.
- E. Home2 Suites by Hilton LV, 7740 S. Las Vegas Blvd.:** The plumbing inspection for a SOFA remodel failed due to a depth marker being off by more than three inches. Inaccurate depth markers can lead to injury when bathers expect the area to be deeper or shallower than they actually are. The contractor must submit photos of the correction.

VIII. TRAINING OFFICE

1. Staff provided onsite intervention training to: Crab Childe Yunnan Tasty Garden, 5115 Spring Mountain Rd.; Jipata, 3460 Arville St.; and Greenland Super Market, 6850 W. Spring Mountain Rd.
2. Staff maintained bi-weekly Accela Office Hours to deliver in-person training and support to industry partners.
3. Staff concluded training for Rich Stewart and facilitated his transfer to the Food Operations Paradise Office.
4. Staff successfully facilitated the Food Safety Partnership meeting on June 23.

IX. REGULATORY SUPPORT

1. 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; NEHA Food Safety Committee meetings; Retail Laboratory Training System Steering Committee meetings; meeting with a facility in the Administrative Process and their consultant; Mastering Time and Project Execution leadership training; CFP Mid-Biennium Workshop Series; SNHD Food Safety Partnership meeting; Retail Flexible Funding Model Mentorship meetings; Food and Drug Administration Office of Human Food Inspectorate 6-State meeting; Association of Food and Drug Officials (AFDO) Retail Hazard and Critical Control Point (HACCP) Plan Review; and assisted with ongoing full implementation of Accela, including development of user guides.
2. Staff attended and presented at the 2026 AFDO Annual Education Conference (AEC) in Columbus, Ohio.
3. Staff assisted with planning and execution of and attended the Nevada Environmental

Health Association (NvEHA)/Nevada Food Safety Task Force (NFSTF) Joint AEC in Reno, Nevada as the NvEHA President. This included the development of NeoGov training for EH staff to earn continuing education for the conference via virtual presentations.

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 HACCP plans.
5. Special Processes staff received four new submissions and released two special process files affecting two facilities. There are currently 22 files in review.
6. Label Review staff received 10 new submissions and released three label files consisting of 67 labels. There are currently 32 active files in review.
7. Cottage Food Operations staff completed 24 new registrations, one updated registration, and 74 new inquiries, frequently with multiple follow-up inquiries per individual.

Chart data provisional due to implementation of new software system.

CDS/hh