



Memorandum

Date: August 27, 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	July 2025	July 2026		FY 25-26	FY 26-27	
Routine Inspections	2,524	2,178	↓	2,524	2,178	↓
Reinspections	218	183	↓	218	183	↓
Downgrades	212	189	↓	212	189	↓
Closures	14	19	↑	14	19	↑
Special Events	56	71	↑	56	71	↑
Temporary Food Establishments & Tasting Event Booths	325	345	↑	325	345	↑
TOTALS	3,349	2,985	↓	3,349	2,985	↓

↑ (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. **Purple Potato, 6370 W. Flamingo Rd.:** On July 1, the facility was closed when a routine inspection resulted in 50 demerits. The facility was reinspected and reopened with six demerits on July 2.
- B. **Lefty – J's Island Favorite's, 860 E. Twain Ave.:** On July 2, the facility was closed for an Imminent Health Hazard (IHH), lack of adequate refrigeration. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on July 7.

- C. Korean Garden, 4355 Spring Mountain Rd.:** On July 9, the facility was closed for receiving 25 demerits during a scheduled change of permit holder (CPH) inspection with Plan Review. The facility was reinspected and reopened with zero demerits on July 10.
- D. Poke Poku, 9310 S. Eastern Ave:** On July 9, the facility was closed for an IHH, pest infestation. The inspector documented nine demerits. A reinspection is still pending.
- E. Carefree Catering #2, 439 Rock Quarry Way:** On July 14, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 26 demerits. The unit remains closed at this time.
- F. Ibarra's Commissary, 1935 Fremont St.:** On July 14, the facility was closed for an IHH, pest infestation. The inspector documented eight demerits. The facility was reinspected and reopened with six demerits on July 21.
- G. Pollos Culiacan #6, 4966 Boulder Hwy.:** On July 14, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 15 demerits. The facility was reinspected and reopened with zero demerits on July 16.
- H. Tacos El Pastor, 608 S. Maryland Pkwy.:** On July 14, the facility was closed for an IHH, interruption of electrical service. The inspector documented 15 demerits. The facility was reinspected and reopened with eight demerits on July 14.
- I. Saffron Flavors of India, 4450 N. Tenaya Way:** On July 15, the facility was closed for an IHH, pest infestation. The inspector documented 39 demerits. The facility was reinspected and reopened with zero demerits on July 17.
- J. Komol Restaurant, 953 E. Sahara Ave.:** On July 17, the facility was closed for an IHH, pest infestation. The inspector documented 26 demerits. The facility remains closed at this time.
- K. Hashtag India, 855 E. Twain Ave.:** On July 22, the facility was closed for multiple IHHs, pest infestation, lack of adequate refrigeration, and excessive demerits on a reinspection. The inspector documented 25 demerits. The facility was reinspected and reopened with six demerits on August 6.
- L. Jerk Dat, 4480 S. Paradise Rd.:** On July 23, the facility was closed for an IHH, conditions or circumstance that may endanger public health. The inspector documented 50 demerits. The facility was reinspected and reopened with three demerits on July 29.
- M. Mang Felix Kitchen Bar and Cafe, 3528 S. Maryland Pkwy.:** On July 27, the facility was closed for an IHH, pest infestation. The inspector documented 12 demerits. The facility was reinspected and reopened with three demerits on July 31.
- N. 168 Market Restaurant, 3459 S. Jones Blvd.:** On July 29, the facility was closed for an IHH, pest infestation. The inspector documented 39 demerits. The facility was reinspected and reopened with zero demerits on August 4.
- O. Kung Fu Tea, 7345 S. Rainbow Blvd.:** On July 29, the facility was closed for an IHH, no hot water. The inspector documented 28 demerits. The facility had gone through a CPH and had not applied for a new health permit. The operator was referred to Plan Review for proper permitting, and the facility was approved to reopen on August 7.
- P.** Staff conducted unpermitted food vending complaint investigations with representatives from the Las Vegas Metropolitan Police Department, Clark County Business License, City of North Las Vegas Business License, and the North Las Vegas Metropolitan Police Department throughout the month.
- Q.** Staff closed 33 unpermitted food vending complaint investigations.

2. Supervisory/Managerial Conferences:

- A.** Conferences/meetings were held with the following facilities: BBQ Garden, 6820 Spring Mountain Rd.; and Ready Cut Vegetables, 3700 Capella Ave.

ENVIRONMENTAL HEALTH Outbreak Support – Fiscal Year Data

Outbreak Support	July 2025	July 2026		FY 25-26	FY 26-27	
Childhood Elevated Blood Lead Levels	4	0	↓	4	0	↓
Foodborne Illness Investigations	10	9	↓	10	9	↓
Healthcare Associated Infections (HAI)	0	4	↑	0	4	↑
Legionella Travel Associated Investigations	1	3	↑	1	3	↑
Legionella Residential Investigations	2	3	↑	2	3	↑
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. Wendy's, 7150 W. Lake Mead Blvd.:** On July 13, 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, cross-contamination of foods, and food held at improper temperatures. The inspection resulted in a B downgrade. The facility passed its reinspection with an A grade.
- B. The Garage, 1487 E. Flamingo Rd.:** On July 14, staff responded to a confirmed case of Shigella. Staff observed risk factors that could lead to illness including improper handwashing practices and storage of clean dishware. The inspection resulted in an A grade.
- C. Jimmy John's, 5757 Wayne Newton Blvd.:** On July 15, staff responded to a confirmed case of Cyclospora. Staff did not observe any risk factors that could lead to illness. Food invoices were collected to aid in possible traceback. The inspection resulted in an A grade.
- D. Seafood Soundz and Bar, 4300 Spring Mountain Rd.:** On July 15, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness including refrigeration equipment in disrepair, foods held at improper temperatures, storage of raw foods over ready-to-eat foods, and spoiled produce. The inspection resulted in a C downgrade. A reinspection is still pending.
- E. Al Solito Posto, 420 S. Rampart Blvd.:** On July 21, staff responded to a confirmed case of Campylobacter. Staff observed risk factors that could lead to illness including improper handwashing practices, raw foods stored over ready-to-eat foods, improper storage of clean dishware, and soiled food contact surfaces. The inspection resulted in an A grade.

- F. China a Go Go, 2466 E. Desert Inn Rd.:** On July 24, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices, unsanitary equipment, and absence of prepared sanitizer while working with food. The inspection resulted in a C downgrade. A reinspection is still pending.
- G. Jack in the Box, 3790 E. Tropicana Ave.:** On July 28, 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.
- H. 88 Sushi and Ramen, 4870 Blue Diamond Rd.:** On July 31, staff responded to a confirmed case of Shigella. Staff observed risk factors that could lead to illness including raw foods stored over ready-to-eat foods. The inspection resulted in a B downgrade. A reinspection is still pending.
- I. Kura Revolving Sushi, 4258 Spring Mountain Rd.:** On July 31, staff responded to a confirmed case of Shigella. Staff observed risk factors that could lead to illness including improper handwashing practices and ineffective cleaning of dishware. 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	July 2025	July 2026		FY 25-26	FY 26-27	
Notices of Violations (New & Remails)	7	9	↑	7	9	↑
Adjudicated Hearing Cases	0	0	→	0	0	→
Total Cases Received	92	74	↓	92	74	↓
Total Cases Referred to Other Agencies	11	12	↑	11	12	↑
Hearing Penalties Assessed	\$0	\$0	→	\$0	\$0	→

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	July 2025	July 2026		FY 25-26	FY 26-27	
Inspections	324	280	↓	324	280	↓

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

Underground Storage Tanks	July 2025	July 2026		FY 25-26	FY 26-27	
Compliance Inspections	89	115	↑	89	115	↑
Final Installation/Upgrade/Repair Inspections	5	4	↓	5	4	↓
Closure Inspections	1	0	↓	1	0	↓
Spill Report Investigations	0	1	↑	0	1	↑

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

Permitted Disposal Facilities	July 2025	July 2026		FY 25-26	FY 26-27	
Inspections	26	9	↓	26	9	↓
Reinspections	5	1	↓	5	1	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	July 2025	July 2026		FY 25-26	FY 26-27	
West Nile Virus Surveillance Traps Set	420	455	↑	420	455	↑
West Nile Virus Surveillance Mosquitoes Tested	7,331	5,646	↓	7,331	5,646	↓
West Nile Virus Surveillance Submission Pools Tested	373	332	↓	373	332	↓
West Nile Virus Surveillance Positive Mosquitoes	513	952	↑	513	952	↑
West Nile Virus Surveillance Positive Submission Pools	13	25	↑	13	25	↑
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0	0	→
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0	0	→
Mosquito Activity Complaints	43	45	↑	43	45	↑
Public Accommodations Inspections	14	9	↓	14	9	↓
Public Accommodations Complaints	14	15	↑	14	15	↑
Mobile Home/Recreational Vehicle Park Inspections	3	1	↓	3	1	↓
Mobile Home/Recreational Vehicle Park Complaints	0	2	↑	0	2	↑

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 (7); Transfer Station

(1); and Materials Recovery Facility (1)

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

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	July 2025	July 2026		FY 25-26	FY 26-27	
Asbestos Permits Issued	58	58	→	58	58	→
Revised Asbestos Permits Issued	4	10	↑	4	10	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	July 2025	July 2026		FY 25-26	FY 26-27	
Tentative Maps-Received	16	14	↓	16	14	↓
Tentative Maps-Lot Count	274	499	↑	274	499	↑
Final Maps-Received	24	15	↓	24	15	↓
Final Maps-Lot Count	596	311	↓	596	311	↓
Final Maps-Signed	11	12	↑	11	12	↑
Final Maps (Signed)-Lot Count	628	475	↓	628	475	↓
Improvement Plans-Received	25	12	↓	25	12	↓
Improvement Plans-Lot Count	591	259	↓	591	259	↓
Expedited Improvement Plans-Received	0	1	↑	0	1	↑
Expedited Improvement Plans-Lot Count	0	7	↑	0	7	↑

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

Individual Sewage Disposal Systems	July 2025	July 2026		FY 25-26	FY 26-27	
Residential ISDS Permits	3	4	↑	3	4	↑
Commercial ISDS Permits	0	2	↑	0	2	↑
Commercial Holding Tank Permits	5	0	↓	5	0	↓
Residential Tenant Improvements	23	27	↑	23	27	↑
Residential Certifications	1	1	→	1	1	→
Compliance Issues	10	9	↓	10	9	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	July 2025	July 2026		FY 25-26	FY 26-27	
Public Water System Sanitary Surveys	6	0	↓	6	0	↓
Public Water System Violations Issued	7	3	↓	7	3	↓

2. Safe Drinking Water Activity:

- A.** Three *coliform* positive results were reported from routine monitoring events. Other than where noted, those samples were *E. coli* negative:
- **Indian Springs Water Co Inc.:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-absent.
 - **Sandy Valley High School Clark County School District (CCSD):** Two unscheduled source water samples were *coliform*-positive, *E. coli*-positive. Repeat samples are postponed until all "Boil Water Order" corrective actions are completed and reported to SNHD for review and approval.
- B. Sandy Valley High School CCSD:** CCSD continued operations under a Tier 1 "Boil Water Order" until each corrective action prescribed by the April 2026, Level 2 Assessment is reported by CCSD to SNHD and the Nevada Department of Environmental Protection (NDEP). In July, the school underwent continued formal enforcement by 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; Spring Mountain Youth Camp; and the Coyote Springs Golf Course.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	July 2025	July 2026		FY 25-26	FY 26-27	
School and Child Care Kitchen Inspections	0	14	↑	0	14	↑
School Facility Inspections and Surveys	0	1	↑	0	1	↑
Summer Food Service Surveys	49	5	↓	49	5	↓
Child Care Facility Inspections and Surveys	43	55	↑	43	55	↑
Body Art Facility Inspections and Surveys	53	50	↓	53	50	↓
Body Art Special Event Inspections	16	4	↓	16	4	↓
Complaints	4	3	↓	4	3	↓
Total Program Services Completed	165	132	↓	165	132	↓

1. Child Care:

- A. Infinity Learning Center, 5447 S. Rainbow Blvd.:** During a routine inspection, staff observed multiple violations that resulted in a non-compliant inspection. An IHH was identified when blue painters' tape was found covering the fire alarm pull box. The childcare provider was educated regarding the hazard, and the tape was removed. Additional violations included plastic bags, gloves, and diapers accessible to children; chemicals stored in areas accessible to children; inadequate supervision of children during handwashing prior to eating; and structural areas undergoing renovation accessible to children. Staff conducted a reinspection to verify that all health hazards were corrected.
- B. Kindercare Tropicana South Summerlin, 9572 W. Tropicana Ave.:** During a routine inspection, staff observed multiple violations that resulted in a non-compliant inspection. Childcare providers were not following diaper changing procedures or

manufacturer's instructions for sanitizing solutions for food contact surfaces. Hot water at hand sinks was inadequate and food for children was stored in a cabinet beneath the handwashing sink. A reinspection is still pending.

- C. **La Petite Academy #5125, 8451 Boseck Dr.:** During a routine inspection, staff observed multiple violations that resulted in a non-compliant inspection. Childcare providers were not following safe diaper changing procedures or manufacturer's instructions for sanitizing solutions for food contact surfaces. A provider was wearing shoes that were worn outside in the infant room area. Hot water at the hand sinks was inadequate and playground equipment was damaged and rusted. A reinspection is still pending.
- D. **Primrose School of Henderson, 171 S. Arroyo Grande Blvd.:** During a routine inspection, the infant room refrigerator was operating at an unsafe temperature and the thermometer was placed at the back of the unit. The operator had adjusted the temperature the previous week due to ice buildup. The refrigerator temperature was readjusted and was confirmed to be maintaining a safe operating temperature of 38°F. Additionally, the facility thermometer was inaccurate, so the operator was instructed to replace it to ensure reliable temperature monitoring.
- E. **University of Nevada Las Vegas (UNLV)/C Sun Preschool, 4505 S. Maryland Pkwy.:** During a routine inspection, the sanitizer was below the manufacturer's recommended range of 200–400 parts per million (ppm). The Person-in-Charge (PIC) immediately contacted the service provider, and a technician was scheduled to adjust the dispensing system. As an interim corrective measure, the operator was instructed to use disinfectant wipes and, after the required contact time, rinse all food-contact surfaces with clean water before use. Additionally, one refrigerator was operating at an unsafe temperature and could not be repaired during the inspection. All time/temperature control for safety (TCS) foods were removed from the unit, and arrangements were made to repair or replace the refrigerator. Documentation of the repair or replacement must be submitted to SNHD prior to resuming use of the refrigerator.

2. **Body Art:**

- A. **18B Tattoo - Body Piercing, 1511 S. Commerce St.:** During a routine inspection, staff observed six additional workstations in use beyond the two workstations approved during the Plan Review final inspection. The permit holder was notified that a remodel application must be submitted to Plan Review for evaluation and approval. The additional workstations cannot be utilized until the remodel application has been approved by SNHD. The permit holder has submitted a remodel application and approval is still pending.
- B. **Last Love Tattoo Parlour, 3555 S. Fort Apache Rd.:** During a routine inspection, staff observed multiple violations that resulted in a non-compliant inspection. The permit holder was operating with no available hot water in the restroom; spore tests for the past 30 days and biohazardous waste disposal records were unavailable; the sterilization log was not maintained; patron consent forms and aftercare instructions were missing required information; the permit holder did not have a current list of all artists employed; and the only artist present at the time of the inspection had an expired body art card. A reinspection is still pending.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	July 2025	July 2026		FY 25-26	FY 26-27	
Total Pre-Permitting Services	882	591	↓	882	591	↓
New Project Submissions	219	170	↓	219	170	↓
Completed Projects	256	229	↓	256	229	↓
Total Service Requests Currently in Pre-Permitting	1,240	1,041	↓			

1. Enforcement Actions and Investigations:

- A. Rubio's Carniceria 2, 5815 W. Tropicana Ave.:** During a CPH inspection, staff observed the addition of an unapproved walk-in freezer and other changes to the equipment layout on the cookline. These changes require submitting a remodel application to Plan Review, permitting from Clark County Building and Fire Prevention, and inspection by the Health Authority for approval. The CPH was approved by SNHD, and the final remodel inspections are pending Clark County Building and Fire approval.
- B. Hello Kitty Café at Forum Shops, 3500 S. Las Vegas Blvd.:** A final health inspection resulted in failure due to insufficient hot water at the three-compartment sink and hand sinks. The minimum hot water temperature required for handwashing is 100°F and 110°F for ware washing at the three-compartment sink. The hot water heater is being repaired. A reinspection is still pending.
- C. Kosher Market and Deli, 2521 S. Fort Apache Rd.:** A final permitting inspection resulted in failure due to no hot water in the deli area, incorrect drainage from the meat display cooler, and seams spanning the floor at the exterior of walk-in coolers with no base coving installed. SNHD Regulations require adequate hot water at sinks in areas with open food handling, equipment drain lines must terminate to a floor drain, and all seams and gaps must be sealed for cleaning. A reinspection is still pending.
- D. Unified Container, 1300 N. Las Vegas Blvd.:** During a CPH inspection, staff observed hand sink trash cans with lids, an exterior opening that was not weather-tight, and a mop sink without an approved backflow prevention device. SNHD Regulations require hand sink trash cans to be uncovered to prevent recontamination of washed hands; backflow prevention devices must be properly installed where required; and all exterior openings must be sealed to be weather-tight. The lids were removed from the trash cans during the inspection, and the CPH was approved with stipulations.
- E. Royal Refresh, 8350 Briova Dr.:** Staff conducted an inspection and found the market operating without a valid health permit due to an unapproved CPH. SNHD requires all food establishment operators to apply for a CPH when taking over an existing food establishment because health permits are not transferrable. The new operator applied for a health permit and the CPH was approved.
- F. Poke House, 7175 W. Lake Mead Blvd.:** A final inspection failed for multiple violations including ongoing construction. A food shield was missing along the front service counter; planned equipment was not installed; the Building Department's approval could not be provided; and there was no PIC of food safety present. For

final permitting approval, all construction and equipment installation must be complete; the facility must have all Building Department approvals; and a knowledgeable PIC must be onsite with a valid food handler card to discuss planned operations, food safety, and sanitation practices. A reinspection is still pending.

- G. Jack's Special Lechon and Catering, 3480 S. Maryland Pkwy.:** During a pre-permitting walkthrough, staff observed multiple violations requiring correction prior to permit approval. The exterior doorframe and cove base were in disrepair, a reach-in refrigerator in the kitchen was non-operational, and insects were found in the walk-in refrigerator. SNHD Regulations require all cold-holding equipment to hold TCS foods at 41°F or below, and floors, coving, and walls to be smooth and easily cleanable. The PIC was instructed to eliminate the pests and provide a pest control service report to SNHD Plan Review staff, repair the wall, install new cove base near the exterior door, and repair or replace the reach-in refrigerator. A final permitting inspection is still pending.
- H. Korean Garden Restaurant, 4355 W. Spring Mountain Rd.:** A CPH inspection resulted in closure due to 27 demerits. SNHD Regulations stipulate that more than 15 demerits during a CPH inspection will result in closure. Violations included no hot water; hand sinks not stocked with soap; soiled wares stored in clean areas; and refrigeration equipment not holding TCS foods at safe temperatures. The walk-in cooler ambient temperature was 51°F and the TCS food inside was 43°F. The walk-in was repaired overnight, and all other violations were corrected so the CPH reinspection was approved the following day.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	July 2025	July 2026		FY 25-26	FY 26-27	
Total Operation Inspections	548	415	↓	548	415	↓
Complaint Investigations	89	39	↓	89	39	↓
Inactive Body of Water Surveys	3	0	↓	3	0	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	8	5	↓	8	5	↓
Total Program Services Completed	648	459	↓	648	459	↓

1. Aquatic Health Operations

- A. Encore Beach Club, 3121 S. Las Vegas Blvd.:** A survey conducted at the pool resulted in an IHH closure due to a biohazard created when a bather vomited in the pool. Vomit in the pool exposes bathers to pathogens that can make them sick. Following corrective action using Centers for Disease Control and Prevention (CDC) guidelines, a reinspection was conducted the same day, and the pool was approved to reopen.
- B. Rio Hotel and Casino, 3700 W. Flamingo Rd.:** A lifeguard survey conducted at the pools resulted in an IHH closure due to inadequate lifeguard coverage. Inadequate lifeguard coverage increases the drowning risk to bathers. Following corrections, a reinspection was conducted the next day, and the pools were approved to reopen.

- C. Aspire at Echelon Apartments, 8850 Echelon Point Dr.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The spa had no chlorine, and one gate did not self-close or self-latch. Inadequate disinfection exposes bathers to pathogens that can make them sick, and an improperly functioning gate can pose a drowning risk by allowing unattended children access to the pool area. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- D. Sandstone Recreation Center, 80 Timberbrook Cir.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The spa had no chlorine and a broken drain cover. A broken drain cover poses an entrapment hazard and increases the risk of drowning. A reinspection is still pending.
- E. Fifteen Fifty Apartments, 1550 E. Harmon Ave.:** A routine inspection at the pool resulted in an IHH closure due to high cyanuric acid. High cyanuric acid reduces the effectiveness of chlorine. A reinspection is still pending.
- F. Cabrillo Terrace Homeowner's Association (HOA), 601 Cabrillo Cir.:** A routine inspection of a seasonally closed pool resulted in a compliance schedule for corrections before reopening. An electrical outlet adjacent to the pool was damaged and had wires exposed. Exposed wires are an electrocution risk to bathers. The qualified operator was instructed to confirm repairs before reopening the pool for bather use.
- G. Spanish Villas Apartments, 3175 Symphony Dr.:** A complaint alleging that a gate required a key to exit the pool enclosure was investigated and verified. This can impede bather egress in an emergency. The permit holder was given a compliance schedule.
- H. Evoq Apartments, 3550 Paradise Rd.:** A complaint alleging that the pool was not being serviced regularly was investigated and found to be invalid. The pool is serviced regularly by a qualified operator. The complaint was closed.
- I. Silverado Trails Apartments, 4000 W. Silverado Ranch Blvd.:** A routine inspection at the pool resulted in an IHH closure due to no chlorine. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.

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

Aquatic Health Plan Review	July 2025	July 2026		FY 25-26	FY 26-27	
Total Pre-Permitting Services	646	264	↓	646	264	↓
New Project Submissions	113	128	↑	113	128	↑
Completed Projects	135	150	↑	135	150	↑
Total Projects Currently in Plan Review	493	346	↓			

2. Aquatic Health Plan Review:

- A. Hard Rock Resort and Casino, 3400 S. Las Vegas Blvd.:** Plumbing inspections were conducted for 13 new stainless-steel spas at the contractor's manufacturing facility in Henderson. The spas will be transported in sections to the Guitar Podium Aquatic Facility and craned into position. Once the spas are installed, access or visibility to piping is extremely limited; therefore, the inspection was conducted prior

to the structural installation. A follow-up excavation and plumbing inspection will be scheduled once the contractor is ready.

- B. EOS Fitness Green Valley, 2271 N. Green Valley Pkwy.:** At a plumbing inspection, staff found an additional fill-line pipe running into the aquatic venue, within the equipment room, that did not have a backflow device. The lack of a backflow device allows for the potential of back-siphonage of aquatic venue water into the city's potable water supply that could cause it to become compromised. The plumbing inspection was approved with the backflow device to be confirmed at the pre-plaster inspection.
- C. Siegel Suites, 455 E. Twain Ave.:** A suction outlet fitting assembly (SOFA) remodel for a pool was not approved because the system flow was greater than the maximum allowable flow of the SOFA which would create an entrapment hazard. A revised application was submitted and approved.
- D. Bay Shore Inn, 1955 W. Casino Dr.:** A final inspection for a filtration pump installation was not approved due to the calculated flow exceeding the maximum certified flow rate of the existing SOFA. The aquatic venue remains closed until a revised application is received that includes an appropriate SOFA.
- E. New York New York Hotel and Casino, 3790 S. Las Vegas Blvd.:** A remodel inspection was conducted at the main spa, which had an unapproved SOFA. The contractor submitted an after-the-fact remodel application to include the installed equipment. A reinspection is still pending.

VIII. TRAINING OFFICE

- 1. Staff provided onsite intervention training to: Viva El Taco, 9845 S. Maryland Pkwy.; Island Pacific, 317 N. Nellis Blvd.; K Sam Bap, 3909 W. Sahara Ave.; Taco Bueno Catering Food Truck, 439 Rock Quarry Way; Purple Potato, 6370 W. Flamingo Rd.; Sushi Twister, 5566 Boulder Hwy.; and Seafood Soundz and Bar, 4300 Spring Mountain Rd.
- 2. Staff maintained biweekly Accela Office Hours to deliver in-person training and support to industry partners throughout the month.
- 3. Training Office staff coordinated and conducted industry requested onsite training for the following facilities: Mucho Loco Mexican Cantina and Café Asian at the South Point.
- 4. Training Office staff welcomed five new hires on July 20.

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; CFP Board meeting; NEHA Food Safety Committee meetings; meeting of noncompliance with Specialized Foods Office staff; Mastering Time and Project Execution leadership training; Association of Food and Drug Officials (AFDO) Healthy People 2030 Noro Communications meeting; NEHA Annual Education Conference (AEC) Moderator Orientation; Airport Signatory IDMS Training; AFDO Sushi Hazard and Critical Control Point (HACCP) Plan Regulatory Review meetings; Retail Flexible Funding Model Mentorship meetings; attended NEHA Grand Rounds Seminar-Mobile Food Operations-Mobile Food; Risk Factor Study planning meeting and staff training; and assisted with ongoing full implementation of Accela, including development of user guides.
- 2. Regulatory Support Office staff welcomed new Senior Environmental Health Specialist, Jordan Wells, to the team on July 7.
- 3. Label Review staff began work on the updated plan for the label review program process

- and succession planning.
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 six new submissions and released eight special process files affecting two facilities. There are currently 20 files in review.
 6. Label Review staff received three new submissions and released three label files consisting of 47 labels. There are currently 32 active files in review.
 7. Cottage Food Operations staff completed 38 new registrations, one updated registration, and 112 new inquiries, frequently with multiple follow-up inquiries per individual.

Chart data provisional due to implementation of new software system.

CDS/hh