

Memorandum

Date: July 11, 2013

To: Southern Nevada District Board of Health

From: Amy Irani, Acting Director, Environmental Health Division
 John Middaugh, M.D., Interim Chief Health Officer

Subject: Environmental Health Division Monthly Report–June 2013

I. FOOD OPERATIONS AND SPECIAL PROGRAMS

ACTION	May 2012	YTD 2012	May 2013	YTD 2013
Initial Inspections	2,435	11,504	2,051	10,742
Reinspections-Routine	274	1,626	170	879
EPI Related Inspections	13	137	11	25
Downgrades	270	1,309	184	870
Closures	55	238	46	175
Special Events	60	256	96	321
Temporary Food Establishments and Tasting Event Booths	692	2,913	1049	3,929

2013 Audit/Risk Based Inspection Initiative-Think Risk Data Tracking

	June 2013	YTD 2013
Risk Assessment Audits Conducted	159	941
15-30 Day Post-Audit Routine Inspections	15	761
Post-Audit Inspections Passed	7	579
Post-Audit Inspections Failed	8	182
Surveys Sent	132	793
Surveys Received	30	429

SurveyMonkey response summary for June:

	PERCENTAGE
Acknowledgement of receiving "Reducing Foodborne Illness (FBI) Risk Factors" and Food Establishment Resource Library (FERL) info. (yes response)	97.2%
Did inspector discuss potential risk factors for FBI that would apply to your type of operation/ menu items? (yes response)	93.3%
Did inspector help you understand those risk factors and how they relate to critical and major violations of the inspection report form? (yes response)	98.8%

Do you feel you have a better understanding about how to control FBI risk factors in your establishment following the audit? (yes response)	98%
Percentage of responders who visited the SNHD FERL website for additional information.	63.8%
<p>Sample comments received:</p> <ul style="list-style-type: none"> ▪ I appreciate the inspector taking her time to answer and clarify my questions. ▪ Proper procedures start with education and training. Please continue this program. ▪ We try very hard to comply with all the Health and Sanitation requirements and feel this new system is a very fair way of helping us improve and train staff without a stigma. ▪ Very informative and we now have a better understanding of what inspectors are looking for. Thank you. ▪ Would like to see more navigation, info, and examples in other languages on the FERL. ▪ We feel that this new way of thinking by SNHD is more proactive on your part and gives us the opportunity to develop a stronger relationship. Nice change. 	

Plan Review Referrals

Timeframe	Unpermitted	Change of owner	Remodel	Site Evaluation	Total
June 2013	7	1	2	0	10
YTD	56	3	34	22	115

A. Enforcement Actions and Investigations:

- **Café Rio Sahara, 9002 W. Sahara Ave.:** A reinspection resulted in closure for inadequate hot water. The facility made repairs and was reinspected and approved by standby duty staff.
- **Super Snow, 4150 S. Durango:** A routine inspection resulted in closure for inadequate hot water. The facility was reinspected and approved to operate.
- **Lepidor Bakery, 6870 Spring Mountain:** While investigating a complaint in Korea Town, the facility was found operating out of a kiosk without a permit and a Cease and Desist Order was issued. Their permitted facility had self closed for repairs to the roof. After obtaining a Temporary Food Establishment permit for their temporary location they were approved to operate.
- **Golden Gate Chinese, 1654 W. Warm Springs Rd.:** Complaint investigation found valid for employees working without health cards and a dirty kitchen. A routine inspection was also conducted resulting in closure of the facility. Reinspection resulted in 0 demerits and the facility was reopened.
- **Manna Mediterranean Grill, 171 N. Gibson Rd.:** Staff responded to a call from the Henderson Fire Department for a fire sprinkler accidental discharge. Due to water damage, the facility is still closed by management.
- **McDonald's, 65 S. Valle Verde Dr.:** Complaint investigation conducted and found valid for salads being held at improper temperatures.
- **Top Notch Barbeque, 9310 S. Eastern Ave.:** Complaint investigation found two barrel type barbeques in use without approval. A Cease and Desist Order was previously issued for this violation. The facility was notified March 1 and May 3 to obtain approval for new equipment prior to putting it into operation at the facility. A second Cease and Desist Order was issued.
- **Hilton Grand Vacations Pool Bar, 3575 S. Las Vegas Blvd.:** Closed for inadequate potable hot water temperature.

- **Starbucks at Aria, 3730 S. Las Vegas Blvd.:** A Cease and Desist Order was issued for grab and go sandwiches and desserts that were lacking proper labels. The operator is to submit the labels for review with Southern Nevada Health District's (SNHD) Hazard Analysis and Critical Control Point (HACCP) team.
- **Bombay Indian Restaurant, 3049 S. Las Vegas Blvd.:** The facility was closed on a failed reinspection and remained closed on a second failed reinspection for a pest infestation.
- **Clarion Hotel and Casino Restaurant, 305 Convention Center Dr.:** Staff closed the facility on a failed reinspection.
- **The Signature at MGM, 145 E. Harmon Ave.:** Staff found an unpermitted walk-in cooler near the loading docks. The operator is in the process of getting the area permitted.
- **Fat Tuesday, Casino Royale, 3411 S. Las Vegas Blvd.:** Staff found an unpermitted dry storage area. The operator is in the process of getting the area permitted.
- **Flamingo Las Vegas Hotel, 3555 S. Las Vegas Blvd.:** Staff has been surveying and is in constant communication due to ongoing sewer blockages which are impacting food and beverage operations. The facility has been following the SNHD Food Regulations and has been self closing impacted food operations as necessary and advising SNHD of operational status, repairs, and cleanup/remediation (ongoing).
- **Sands/Venetian/Palazzo Hotel, 3355 S. Las Vegas Blvd.:** The SNHD Supervisor and staff attended a corporate development meeting with food and beverage and corporate staff to discuss renovation impacts to existing banquet food operations; SNHD outlined control measures that need to be in place. Subsequently, a meeting was held with catering staff to review sampling and Temporary Food Establishment requirements.
- **Camino Al Futuro, 717 N. Nellis:** Staff issued a Cease and Desist Order for the facility operating without final plan review approval. The facility passed a final plan review inspection later that week.
- **Mariscos' Las Islitas, 911 N. Pecos:** Staff closed the facility for operating with the substantial health hazard of no hot water at all hand sinks. The facility passed reinspection the next day.
- **Hickory House, 4396 E. Alexander:** Staff closed the facility for excessive demerits and their failure to operate within the scope of their permit by failing to follow their approved HACCP plan. The facility passed reinspection later that week.
- **El Pollo Mobile #2, 2425 N. Rainbow Blvd.:** Staff closed the portable unit for operating outside the limits of their health permit when the owner lost bathroom access to a neighboring business. The reinspection is pending.
- **King and I Restaurant, 1107 E. Tropicana Ave.:** The facility was downgraded to a "C" grade following a 24 demerit routine inspection. The facility later successfully passed reinspection.
- **Pocket Change, 5020 E. Tropicana Ave.:** The facility was downgraded to a "C" grade following a failed 11 demerit reinspection. Another reinspection is pending.
- **California Hotel Market Street Kitchen, 12 E. Ogden Ave.:** The facility was downgraded to a "C" grade following a 24 demerit routine inspection done concurrently with an investigation for a reported foodborne illness outbreak. The facility successfully passed reinspection.
- **Seafood City Meat Department, 3890 S. Maryland Pkwy.:** The facility was downgraded to a "C" grade after a failed 14 demerit reinspection. Another reinspection is pending.
- **Flame Kabob, 4440 S. Maryland Pkwy.:** The facility was downgraded to a "C" grade after a failed 28 demerit routine inspection. A reinspection is scheduled in July.
- **El Patio Catering, 5757 Wayne Newton Blvd.:** The facility was downgraded to a "C" grade after a failed 30 demerit routine inspection. The facility successfully passed a reinspection.

- **Maestro’s Pizza, 3230 E. Flamingo Rd.:** The facility was downgraded to a “C” grade after a failed 31 demerit routine inspection. This facility successfully passed reinspection.
- **China A Go Go VIII, 5241 E. Charleston Blvd.:** The facility was downgraded to a “C” grade after a failed 26 demerit routine inspection. A reinspection is pending.
- **Sansei Japan, 3480 S. Maryland.:** The facility was downgraded to a “C” grade after a failed 30 demerit routine inspection. The facility successfully passed reinspection.

B. Supervisory Conferences:

Supervisory Conferences were held with the following facilities: Thai House Restaurant, 9850 S. Maryland Pkwy.; Little City Grille, 825 Nevada Hwy., Boulder City; Kapit Bahay Filipino Fast Food, 3743 S. Las Vegas Blvd.; Oh’s Convenience Store, 4646 Swenson; Bombay Indian Restaurant, 3049 S. Las Vegas Blvd.; China One Chinese Restaurant, 7080 N. Durango Blvd.; Pad Thai Restaurant, 850 S. Rancho Dr.; King and I Restaurant, 1107 E. Tropicana Ave.; Monte’s Pizza, 1288 S. Nellis Blvd.; Pocket Change, 5020 E. Tropicana Ave.; and Seafood City Meat Department, 3890 S. Maryland Pkwy.

C. Outbreak Investigation Support:

Staff assisted the Office of Epidemiology in conducting 11 environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments. One environmental investigation of a public facility may have a possible association of a single case of legionellosis. None of the investigations revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigations was adequately addressed.

D. Regulatory Action

Clark County Detention Center, 330 S. Casino Center Blvd.: Staff responded to a complaint of restraints becoming contaminated and not being sterilized. Restraints were found to be constructed of stainless steel and appeared clean and free of debris. Restraints are sterilized when they become visibly soiled. No follow up required.

E. Body Art

- Staff issued three Cease and Desist Orders to individuals operating outside Body Art Regulations.
- **Art N Ink, 9777 S. Las Vegas Blvd.:** Staff inspected 118 body artists. All were approved to operate.

II. FOOD PLAN REVIEW

FOOD PLAN REVIEW ACTIVITIES	MAY 2012	MAY 2013	YTD 2012	YTD 2013
TOTAL FOOD PLAN REVIEW ACTIVITIES:	841	1,301	4,333	5,557
TOTAL SERVICE REQUEST INTAKE (FPR):	230	350	1,501	1,849
TOTAL SERVICE REQUEST RELEASED (FRP):	266	418	1,286	1,621
TOTAL SERVICE REQUESTS IN PLAN REVIEW:	932	1,370		

- Plan review staff, during the final field survey for permit approval at the new Five 50 Restaurant located in the Aria Hotel and Casino, discovered an issue with a bar glass washer water temperature. The glass washer was tagged out of service pending installation of a hot water plumbing connection and conditional approval was given to the bar for operation. All dishware will be serviced by the restaurant kitchen ware wash area until such time as the bar glass washer is approved by the SNHD as operational.
- Plan Review Staff performed a walk-through inspection for Taiga Restaurant located at 3130 E. Sunset, Henderson. The plan review staff informed the operator the wall finish above the food salad preparation area did not meet SNHD food establishment regulations 6-201.16. To solve the issue the owner encased the granite wall in Plexiglas with all gaps and penetrations sealed. The establishment was approved with all corrections meeting SNHD requirements.
- SNHD staff observed Top Notch BBQ using unapproved barbecue units behind their restaurant at 9310 South Eastern Avenue. Use of the 55-gallon drum type equipment was issued a Cease and Desist Order for the second time, and the owner was required to attend a supervisory conference with SNHD. The owner did not show for the supervisory conference or the last two scheduled plan review appointments.
- During a walk-through inspection of Bahama Bucks, 7345 Arroyo Crossing, it was found that the contractor had not been given the corrections from the Plan Review. Corrections were given and all problems were resolved before the final inspection and they were released to open.
- Nevada Clean Indoor Air Act violations were discovered during a change of ownership inspection at La Cosina de Maribel, inside Doc Holidays, 9821 S. Eastern. The restaurant was given compliance options; if the facility stays as it is, the kids' menu would need to be eliminated and the entrances posted for 21 and older. They were given the option of re-installing the doors, ensuring they were self-closing and sealed tight, with proper air balance, to return to the restaurant side being non-smoking and the bar side smoking.
- A change of ownership inspection at Botanas Tapatia, 2201 Civic Center, resulted in closure of the snack bar due to an imminent health hazard (pest infestation) and other critical and major violations. The operator was instructed to contact a licensed pest control company for abatement of rodent and cockroach infestation and correct all other violations prior to reinspection. The operator has not yet requested a reinspection.
- Plan Review and Food Inspection staff met with Venetian banquet management and their architects to discuss methods for operation of the banquet facilities during construction of a mezzanine to be located above the banquet staging pantries. It was determined that the best solution will be to close the pantries in sequence while the construction work is being done above them and reopen as the overhead areas are resealed.
- During routine inspections at the MGM, staff found a total of four refrigerators being used to store beverages for the Craft Steak Lounge and Shibuya service bar in a non-permitted food storage area. Plan review staff suggested adding them to the existing bar permits as a minor remodel, with a note citing their location on the inspection vouchers.
- A Plan Review pre-final inspection was conducted at Palace Station Pit Bar, located at 2411 W. Sahara Avenue. The countertop underlayment for draft towers was found to be of millwork construction with penetrations, which is a violation of SNHD regulations. The contractor removed the draft tower assemblies and utility lines and installed a new, stainless steel substrate for final inspection. The permit was approved.

- A final inspection was conducted at Il Fornaio Bar, New York New York, located at 3790 Las Vegas Boulevard South. The reduced pressure zone backflow device was installed correctly and the bag and box assembly was red-tagged. Millwork underlayment material for the countertop and cabinetry at the draft tower stations was also discovered. The representative for Il Fornaio agreed to a thirty day compliance schedule to replace the millwork with stainless steel structure.
- Plan review staff conducted a snack bar remodel final inspection at a 7-Eleven convenience store located at 700 E. Naples Drive. The maximum water temperature at the 3-Compartment sink was only 112°F and a contractor was called to the premises. Issues resulted in the snack bar being downgraded to a "B" including the chemical dispensing unit at the 3-Compartment sink not dispensing sanitizer solution, taquitos being out-of-temperature at the roller grill, and reach-in cooler not holding temperature due to being overstocked.
- Staff completed multiple inspections on "split "permits within large kitchens at two major casinos. The main kitchen at the Treasure Island Casino at 3300 S. Las Vegas Blvd. was divided into two additional permitted work areas called the 'Fry-Oven Line' and the 'Bakery Line'. The Orleans Casino at 4500 W. Tropicana added an additional two permits to its employee dining room (EDR) which were named the 'EDR Cold Line/Prep' and the 'EDR Ware wash/Prep'.
- Plan Review staff completed change of ownership inspections at three Albertson's within the Spring Valley area. The Albertson's located at 4055 S. Durango, 10250 W. Charleston and 2550 S. Fort Apache were all inspected and the permits were issued.

SOLID WASTE AND COMPLIANCE PROGRAMS

- A. Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meetings were conducted June 13, 2013, with 14 cases adjudicated, \$31,100.00 in penalties imposed and corrective actions ordered. There were 13 Notices of Violation mailed in June 2013 for the Hearing Officer Meetings.
- B. Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 96 complaints of illegal dumping in June.
- C. Waste Management Audits and Target Sector Inspections:** The Solid Waste and Compliance Section completed 162 Waste Management Audits and Target Sector inspections during June 2013.
- D. Underground Storage Tanks (UST) Full Compliance Inspections:** A total of 103 full UST Compliance Inspections were conducted during June. In addition, a total of four UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, and UST Abatement Oversight activities were carried out.
- E. Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of 19 PDF Inspections and Reinspections. In addition 43 PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.
- F. Solid Waste Issues:**
 - **Senate Bill 123:** With the Governor's signature of Senate Bill 123 on June 11, 2013, the responsibility for regulatory oversight at both the Mojave Generating Station landfill and the Reid Gardner landfill has shifted from SNHD to NDEP. Staff met with

representative from NDEP to begin the transition process. All files, records, permits, etc. will be transferred to NDEP in the next couple of months.

- **Safe Drinking Water Program:** Staff continued to conduct sanitary surveys of public water systems throughout Clark County as well as providing technical assistance to a number of systems. In addition, staff met with representatives of the State Revolving Fund to gain a better understanding of what resources are available to assist small water systems.
- **Electric Daisy Carnival:** Solid Waste and Compliance staff monitored the Electric Daisy Carnival prior to, during, and after the event to ensure that any solid waste or sewage issues were addressed in a timely and adequate manner. No significant public health issues were observed and those issues that were observed were handled appropriately.

G. Solid Waste Plan Review Program (SWPR):

- **Temporary Permits - Pabco Gypsum**
- **Permits issued in June-**Biodiesel of Las Vegas (mod); Blind Center of Nevada; Lunas Construction Clean Up Recycling Center (mod); and Rocky Mountain Recycling (mod)
- **Landfills -** Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy; Southern California Edison/Mohave Generating Station; Timet; and Wells Cargo
- **Facility Applications Being Processed -** Materials Recovery Facilities (2); Public Waste Storage Bin Facilities (1); Recycling Centers (11); Temporary Permits (3); Transfer Stations (2)
- **Facilities planned for approval at DBOH meetings/SNHD Workshops in July:**
None scheduled.

H. Subdivision Program: Monthly Totals

Tentative Maps: Received (16), Lot Count (876); Final Maps: Received (16), Lot Count (391); Final Maps: Signed (7), Lot Count (150); Improvement Plans: Received (15), Lot Count (453); Fees Paid \$14,836.55.

- I. Individual Sewage Disposal System (ISDS) Program:** The revenue for the month of June, 2013 was \$ 8,743.00. The total number of ISDS permits was five residential and no commercial. The total number of tenant improvements was eleven. The number of loan certifications processed was ten. There were five pool locations processed.
- J. ISDS Program Compliance:** Seven compliance vouchers (warnings) were resolved in June, 2013. Two compliance order cases were resolved in June, 2013.

III. VECTOR CONTROL OFFICE

West Nile Virus Surveillance					
June Traps Set	YTD Traps Set	June Mosquitoes Trapped	YTD Mosquitoes Trapped	YTD Culex spp. submitted	YTD Positive Results
99	169	646	1012	783	1
EBLL Home Investigations					
June 2013			2013 Total		
1			2		
Healthy Homes / Landlord Tenant Response					
June Complainants	June Issues Submitted	YTD Complainants	YTD Issues Submitted		
181	208	818	1043		
Landlord/Tenant Responses		YTD Landlord/Tenant Responses			
25		109			
CMART Activities					
June CMART Actions			YTD CMART Actions		
0			0		
Public Accommodations Inspections					
June PA Inspections	June PA Complaints	YTD PA Inspections	YTD PA Complaints		
22	25	164	104		
Mobile Home/Recreational Vehicle Parks					
June Inspections	YTD Inspections	June Complaints	YTD Complaints		
1	159	3	13		
Mattress Refurbishing Program					
June Mattress Refurbishment Complaints		YTD Mattress Refurbishment Complaints			
0		5			
Health Clubs/Spas					
June Inspections	YTD Inspections	June Complaints	YTD Complaints		
1	21	1	8		

- West Nile Virus was identified in mosquitoes collected in the 89014 zip code. Stagnant water breeding the mosquitoes was identified, chemically treated, and the City of Henderson was notified to remediate the standing water.
- Two human cases of West Nile Virus (89103, 89121) were reported to the Office of Epidemiology. Mosquito traps were set at the cases home's with mosquitoes being captured and pending testing.

IV. AQUATIC HEALTH PROGRAM

A. Aquatic Health Public Bathing Places: Total projects under Pool Plan Review:

ACTIVITIES	May 2012	May 2013	YTD 2012	YTD 2013
+ New Initial Plan Review Activities/Other Actions	93	60	287	255
+ Office/Field Prelim./Truck Inspections	7		18	3
+ Major/Minor remodels	78	52	213	209
+ Change-of-Owner	5	5	36	25
+ New Construction	3	3	20	18
Released from Plan Review (complete) New and Remodel	79	127	299	1040
Operational Inspections		631		1786
Complaint Investigations		29		86
Inactive body of water surveys		9		31
Invoice Delivery		0		43

- Updated numbers for the month of May
- **Wet N Wild Las Vegas, 7055 S. Fort Apache Rd., Las Vegas, NV 89148:** Final inspections of new construction for nine bodies of water was completed on May 24 (Mat Racer Slide PR0096723, Speed Slides PR0096741, Tube Slides PR0096740, Group G Slides PR0104024, Group H Slides PR0104025, Tot's Pool PR0096738, Children's Play Structure PR0096739, Lazy River PR0096742, and Wave Pool PR0096724) allowing management to meet their target opening date of Memorial Day Weekend. A follow-up visit was conducted May 30 to confirm installation of flow meters and final calibration of chemical controllers.

V. TRAINING

- A. Christine Sylvis, EH Training Officer, continues to train five new hires in the food operations training program, releasing Jacob Billings to the North Las Vegas office June 28.
- B. Ms. Sylvis conducted the following training:
 - Industry training with Ezra Tubig at Goldilock's for 30 food handlers June 11.
 - Tania Williams, Human Resources, participated in a ride-along June 13.
 - Met with instructors from the Art Institute June 18.
- C. Participated in the Encore Exercise on June 19 as Safety Officer.
- D. Attended Supervisory Conference for Vegas Pita June 24.
- E. Attended Nevada Food Safety Task Force meeting June 27.