



Memorandum

Date: January 26, 2017
To: Southern Nevada District Board of Health
From: **Jacqueline L. Reszetar, REHS**, *Director of Environmental Health*
Joseph P. Iser, MD, DrPH, MSc, *Chief Health Officer*

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Oct. 2015	Oct. 2016		FY 15-16	FY 16-17	
Routine Inspections	1,644	1,842	↑	8,064	7,474	↓
Reinspections	212	184	↓	895	870	↓
Downgrades	171	193	↑	837	821	↓
Closures	19	15	↓	76	66	↓
Special Events	144	131	↓	373	394	↑
Temporary Food Establishments & Tasting Event Booths	1,203	1,162	↓	2,568	2,879	↑
TOTALS	3,393	3,527	↑	12,813	12,504	↓

1. Enforcement Actions and Investigations:

- A. **Dollar Tree #6543, 4055 S. Maryland Pkwy.:** On November 2, the facility was closed as a result of an Imminent Health Hazard (IHH) of pest infestation. The inspector documented thirteen demerits. Facility was reinspected and reopened on November 9 with zero demerits.
- B. **Soul Food Café Express Mobile, 2025 E. Sahara Ave:** On November 19, the facility was closed as a result of an IHH of liquid waste not disposed of in an approved manner. The inspector documented five demerits. Facility was reinspected and reopened on November 22 with zero demerits.
- C. **Best Mobile Food Service #3, 827 N. Main St.:** On November 22, the facility was closed as a result of an IHH of no potable water available. The inspector documented nineteen demerits. Facility was reinspected and reopened on November 23 with zero demerits.

- D. **Sushi 21 Restaurant, 4965 W. Tropicana Ave.:** Facility was closed for operating with an IHH, cockroach pest infestation. The inspection resulted in twenty-seven demerits. The facility reopened a couple days later with a five demerit A grade. Pre and post opening supervisory conferences were held with this operator.
- E. **JW Marriott the Lodge Pantry and Bar, 221 N. Rampart Blvd.:** Both facilities were closed for operating during an IHH, no hot water. An interim corrective action contingency plan for hot water was developed with the operator to complete the wedding function occurring during the closure inspection. Both facilities were reopened two days later with A grades.

2. **Supervisory/Managerial Conferences:**

- A. Supervisory Conferences were held with the following facilities: Maui Wowi Annual Itinerant Low Risk (AILR), 2025 E. Sahara Ave.; Hash House A Go Go, 1 S. Main St.; Joy's Restaurant Buffet, 1430 E. Charleston Blvd.; Thai Pepper, 2226 S. Paradise Rd.; Itoy Sariling Atin Fast Food, 2620 S. Maryland Pkwy.; China AAA, 9775 S. Maryland Pkwy.; Sushi 21, 4965 W. Tropicana Ave.; Basil 'N Lime Authentic Thai Cuisine, 3665 S. Fort Apache Rd.; Nutrition Rush Snack Bar, 5310 W. Sahara Ave.; Leticia's Cocina, 7585 Norman Rockwell Ln.; Stacks and Yolks, 3200 N. Jones Blvd.; and Thai St Café, 3137 S. Industrial Rd.

3. **Community Services:**

- A. November 7 through November 17, staff provided Food Handler Safety Training for the At Risk Youth Program.

II. **SOLID WASTE AND COMPLIANCE PROGRAMS**

- 1. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meeting was conducted on November 10 with twelve cases adjudicated, \$13,300.00 in penalties imposed, and corrective actions ordered. There were fourteen Notices of Violation mailed in November for the Hearing Officer Meetings.
- 2. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section received 106 complaints of illegal dumping.
- 3. **Waste Management Audits:** The Solid Waste and Compliance Section completed 270 Waste Management Audits.
- 4. **Underground Storage Tanks (UST) Full Compliance Inspections:** A total of eleven full UST compliance inspections were conducted. A total of eight UST final Installation inspections, permanent closures, UST spill report investigations, reinspections, and UST abatement oversight activities were performed.
- 5. **Permitted Disposal Facilities (PDF) Inspections:** The Solid Waste and Compliance Section completed a total of sixteen PDF inspections and reinspections.
- 6. **Solid Waste Plan Review Program (SWPR):**
 - A. **Temporary Permits** – None
 - B. **Permits issued in November** – None
 - C. **Permit Removals in November** – None
 - C. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy/Reid Gardner; Timet; and Wells Cargo
 - D. **Facility Applications Being Processed** – Recycling Centers (5); Landfills (1); Waste Grease (2); and Medical Waste (1)
 - E. **Facilities planned for approval at DBOH meetings/SNHD Workshops in December:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services - Fiscal Year Data

Asbestos Permitting Services	Nov. 2015	Nov. 2016		FY 15-16	FY 16-17	
Asbestos Permits Issued	52	38	↓	263	261	↓
Revised Asbestos Permits Issued	0	2	↑	18	20	↑

ENVIRONMENTAL HEALTH Subdivision Program - Fiscal Year Data

Subdivision Plan Review	Nov. 2015	Nov. 2016		FY 15-16	FY 16-17	
Tentative Maps-Received	10	18	↑	55	72	↑
Tentative Maps-Lot Count	345	2,028	↑	4,529	5,264	↑
Final Maps-Received	17	18	↑	91	73	↓
Final Maps-Lot Count	363	611	↑	3,692	2,253	↓
Final Maps-Signed	26	17	↓	3,530	2,350	↓
Final Maps (Signed)-Lot Count	1,115	365	↓	2,415	1,985	↓
Improvement Plans-Received	15	13	↓	83	70	↓
Improvement Plans-Lot Count	529	483	↓	3,954	2,000	↓
Expedited Improvement Plans-Received	3	3	→	16	12	↓
Expedited Improvement Plans-Lot Count	229	283	↑	872	735	↓
Fees Paid	\$23,289	\$13,729	↓	\$134,205	\$73,342	↓

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

Individual Sewage Disposal System Program	Nov. 2015	Nov. 2016		FY 15-16	FY 16-17	
Residential ISDS Permits	8	8	→	47	53	↑
Commercial ISDS Permits	2	4	↑	10	16	↑
Residential Pool Plan Reviews	7	4	↓	35	26	↓
Loan Certifications	3	3	→	19	30	↑
Tenant Improvements	16	15	↓	101	83	↓
Compliance Issues Resolved (pre-permitting)	7	3	↓	26	15	↓
Compliance Cases Resolved (post-permitting)	0	0	→	16	5	↓

7. ISDS Program Activity:

- A. ISDS staff is continuing to provide comments for Clark County and City of Henderson land use applications and technical review comments for the Clark County Mapping Team on proposed parcel maps.
- B. ISDS staff is continuing to work with the Nevada State Division of Water Resources and local building departments (Clark County, City of Henderson, and City of Las Vegas) to address any potential ISDS issues via the Tenant Improvement process.

8. Used Mattress and Bedding Program Activity:

- A. There was one additional Used Mattress Sanitizer registered; the total is now eight. These are **Sunset Mattress, Cort, Furniture Rentals, Best Mattress,**

Walker Furniture, Custom Furniture Rentals, Sleep Like a Dream, Advanced Sterilization, and Sleep Well which fulfilled all the requirements for the application process, including passing an inspection.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Nov. 2015	Nov. 2016		FY 15-16	FY 16-17	
West Nile Virus Surveillance Traps Set	0	0	→	590	728	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	16,261	12,518	↓
West Nile Virus Surveillance Submission Pools Tested	0	0	→	595	740	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	2,565	127	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	122	10	↓
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	5,288	467	↓
Saint Louis Encephalitis Positive Submission Pools	0	0	→	162	20	↓
Elevated Blood Level Home Investigations	0	1	↑	6	1	↓
Healthy Homes/Landlord Tenant Response (LLT)	18	8	↓	87	23	↓
CMART/MATT Services	0	0	→	0	0	→
Public Accommodations Inspections	72	61	↓	145	98	↓
Public Accommodations Complaints	12	16	↑	85	67	↓
Mobile Home/Recreational Vehicle Park Inspections	1	0	↓	2	6	↑
Mobile Home/Recreational Vehicle Park Complaints	1	0	↓	15	9	↓

1. Public Accommodations:

- A. **Holiday House Motel, 2205 S. Las Vegas Blvd.:** Staff responded telephonically to a bed bug complaint. Management was aware of the complaint and provided pest control records documenting the response. At the time of the complaint, the guest staying in the affected room had denied access. The complaint was valid and closed since management responded properly.
- B. **Holiday Inn Express Nellis, 4035 N. Nellis Blvd.:** Staff conducted a routine inspection at the facility. The ice machines were found to be unsanitary. There were also damaged walls and base boards and unsanitary conditions in the onsite laundry room. These were repeat violations documented on the 2014 and 2015 inspection reports.
- C. **Knotty Pine Motel, 1900 N. Las Vegas Blvd.:** Staff conducted a routine inspection at the facility. Major violations noted during the inspection included

improperly functioning air conditioning (AC) units, unsanitary mattresses, and inoperable smoke alarms which were all corrected while staff was onsite. Staff documented two areas of solid waste accumulating on the properties adjacent to the motel. The areas of concern were referred to SNHD Solid Waste & Compliance for follow-up.

- D. **Holiday House Motel, 2205 S. Las Vegas Blvd.:** Staff conducted a routine inspection at the facility. Major violations included unsanitary mattresses and inoperable smoke alarms which were corrected while staff was onsite. Staff identified a room that had been occupied long term and by a hoarder; the room was unsanitary and non-habitable. Staff instructed the property manager to take the affected room off market until which time it had been satisfactorily cleaned and sanitized and to relocate the guest to a clean and sanitary room.
- E. **Paris Hotel 3655, S. Las Vegas Blvd.:** Staff responded telephonically to a complaint of bed bugs in a guestroom. Housekeeping was aware of the complaint and provided pest control records indicating no bed bug activity. The complaint was invalid and closed.
- F. **Extended Stay America, 4270 S. Valley View Blvd.:** Staff conducted a routine inspection and noted overall improvements since the previous inspection with the addition of waterproof encasements. Pillows and some linen were observed to be stained. Minor repair issues were noted in rooms, such as caulking missing or in disrepair, oven/range lights missing, and UV staining on bathroom walls.
- G. **Artisan Hotel, 1501 W. Sahara Ave.:** Staff conducted a routine inspection and identified that the facility is now on the third General Manager in one year. Many of the violations from the previous inspections had not been addressed. Numerous stained mattresses were observed. The public restrooms still had violations observed during the 2015 inspection. A cellulose sponge was also observed in use.
- H. **Golden Nugget Laughlin, 2900 S. Casino Dr.:** Staff conducted a routine inspection at the facility. The commercial dishwasher, which was designated to be used for hotel room glassware, was not adequately dispensing sanitizer. The unit was taken out of service and has since been repaired. Management was advised to test the unit on a daily basis rather than once per month. The operators of the hotel have completed their mattress compliance program. All mattresses have been replaced. Additionally full encasements and waterproof covers have been provided for all rooms.
- I. **Town & Country Motel, 2033 Fremont St.:** Staff conducted a routine inspection of four guestrooms. Several maintenance deficiencies were identified including deteriorated bathroom surfaces, missing or inadequate weather stripping, and torn window screens. One room was found to have an inoperable smoke detector which was repaired onsite. No other critical violations were identified and no rooms were closed.
- J. **Desert Palm Motel, 92 W. Mesquite Blvd.:** Staff conducted a routine inspection of three guestrooms. The rooms were found to be generally sanitary. Four guestrooms which had been voluntarily closed by management for inoperable heating systems were posted 'Do Not Re-Rent' and will be reinspected for release upon request by management. Other maintenance deficiencies identified included missing or damaged caulking at plumbing fixtures, inoperable bathroom exhaust fans, and one inoperable smoke detector which was replaced onsite. A large amount of clutter was also found in the laundry and at the back exterior of the property.

- K. California Hotel, 12 E. Ogden Ave.:** Staff conducted a routine inspection of five guestrooms. The guestrooms were found to be under remodel and had received new mattresses, bathroom fixtures, and furniture. The only violations identified in the guestrooms were some stained linens. Employee personal items were found in contact with clean linens in multiple linen storage rooms. Management was instructed to provide separate employee storage areas.
- L. Hilton Lake Las Vegas, 1610 Lake Las Vegas Pkwy.:** Staff conducted a routine inspection of five guestrooms. The rooms were found to be generally sanitary. Two guestrooms had inoperable heating systems that were repaired onsite. Repeat violations were identified in the employee locker and restroom area, including a leaking toilet stall which was closed until reinspected and released by staff.
- M. Bargain Motel, 200 S. 8th St.:** Staff conducted a routine inspection of 21 guestrooms. Three rooms were posted "Do Not Re-Rent." Two rooms were closed for active bed bug infestations and one room was closed for not having adequate heating. Management agreed to have rooms treated by the Pest Control Operator (PCO) and to conduct necessary repairs to the room with inadequate heating. Rooms will be reinspected once deficiencies are corrected.
- 2. Mobile Home Park (MHP) / Recreational Vehicle Park (RVP):**
- A. Arrow Palms MHP, 543 N. Lamb Blvd.:** Staff conducted a change of ownership inspection. Multiple units were found to be in violation of NAC 461A and NRS 444.583, including large oil spills on barren ground, automobile tires discarded on multiple lots throughout the property, excessive trash and debris, active sewage leaks, and one active mosquito breeding source. Staff discussed these violations at length with the new property owner. Staff completed the change of ownership inspection at a later date and the health permit was released.
- B. Sierra MHP, 3139 E. Sahara Ave.:** Staff conducted a complaint investigation regarding space #184 having excessive dog feces and storage of items outside. A few items were observed outside and dog feces were observed as well. Management stated SNHD's Solid Waste and Compliance section had already responded to the complaint and provided a copy of the Notice of Violation (NOV). Management issued their own NOV to the resident.
- 3. Landlord Tenant Complaints:**
- A. 2320 N. Tucumcari Dr. #1050:** Staff responded to a tenant complaint of loss of electricity and missing electrical breakers. Staff observed no loss of power, faulty Ground Fault Circuit Interrupter outlets, or other obvious problems with the dwelling's breaker box. The complaint was invalid and closed.
- B. 912 Dumbarton St.:** Staff responded to a tenant complaint of loss of gas service. The tenant provided documentation indicating the gas utility had discontinued service to the home due to a hazardous condition. As a result, the dwelling was found to be without hot water, the heating system was inoperable, and the gas stove was inoperable. The complaint was valid and the landlord was informed of the uninhabitable conditions in the dwelling. No response was received from the landlord. The complaint was closed.
- 4. Elevated Blood Lead Level Investigations (EBL):**
- A.** Staff conducted an EBL investigation of a one year old child with a blood lead level of 22 µg/dl. Several glazed ceramic cooking vessels imported from Mexico were tested by XRF and found to have very high levels of lead. Multiple dinnerware items used by other family members, but not the child, were also found to have high lead levels. The family agreed to discontinue use of these items. Dust wipes and water samples were collected and submitted for testing; results are pending.

5. Vector Surveillance:

- A. Routine vector surveillance activities ceased in October, allowing field staff to focus on completing the annually required Public Accommodation inspections. Complaints of mosquito activity and human case investigations will be responded to as they are received.
- B. Staff traveled to Salt Lake City's Mosquito Abatement District to meet Dr. Ary Faraji, the Entomologist Manager, and tour the program infrastructure. Dr. Faraji will be the contract entomologist in 2017, funded by Office of Public Health Preparedness Zika grant, to provide technical input into SNHD's Vector Surveillance and Control program.
- C. Staff conducted a Zika Virus presentation to the residents of Sun City Aliante at a monthly community meeting. The three individuals in attendance were appreciative of the presentation.
- D. Staff presented a Vector Surveillance and St. Louis encephalitis update at the Nevada Association of Code Enforcement annual meeting.
- E. **6640 Torino Ave.:** Staff responded to a citizen complaint of mosquitoes inside their residence. Staff surveyed the entire property. Staff was unable to identify an active breeding source on the property. One gravid trap was set outside the home. The specimens collected were negative for mosquito borne diseases.
- F. **Smith's Food King #346, 10616 S. Eastern Ave.:** Staff conducted a rodent survey in response to a complaint referred by Darcy Spears. No evidence of a rodent or roach infestation was observed. Conditions however, were observed that would allow pests to thrive if introduced. Suggestions for repair and cleaning were given to management.

6. Office of Public Health Preparedness Exercise:

- A. Staff participated in an earthquake exercise, Vigilant Guard, as part of the damage assessment teams. These teams were sent out to areas of the Valley to assess locations that had been marked as being damaged. Staff was provided photos showing damage from real earthquakes in other parts of the world. Staff completed paperwork based on these photos and requested the resources that would have been needed for each of these sites. Simulated damage varied from slight to total loss. Some of the lessons learned included staff not knowing how to operate the GPS units provided; the forms provided were not the correct for this type of survey; and in the event of a real emergency, staff would not have been able to access many of the location sites.

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data						
Special Programs	Nov. 2015	Nov. 2016		FY 15-16	FY 16-17	
School Facility Inspections	65	118	↑	426	348	↓
School Facility Complaints	6	2	↓	13	5	↓
School Food Service Facility Inspections	66	75	↑	337	268	↓
School Food Service Facility Complaints	0	1	↑	0	3	↑
Child Care Facility Inspections	42	27	↓	164	165	↑
Child Care Facility Complaints	3	0	↓	11	13	↑
Body Art Facility Inspections	39	51	↑	214	167	↓
Body Art Facility Complaints	0	0	→	4	2	↓
Body Art Artist Special Event Inspections	3	3	→	273	3	↓
Body Art Cease & Desist Order To Artists Lacking Permits	0	0	→	18	12	↓
Water Store and Bottling Plant Inspections	2	2	→	19	23	↑
Water Store and Bottling Plant Complaints	0	0	→	0	2	↑
Total Special Program Pre-Permitting Services	8	11	↑	47	46	↓
Total Special Programs Request Intake	4	6	↑	38	39	↑
Total Special Programs Request Released	4	8	↑	62	38	↓
Total Service Request Current in Pre-Permitting	30	132	↑			
Foodborne Illness Complaint Investigations	1	3	↑	3	11	↑
Single Case of Legionellosis Investigations	2	1	↓	3	7	↑
Summer Food Service Program Inspections	3	0	↓	42	46	↑
Public Water System Sanitary Surveys	1	10	↑	7	25	↑
Public Water System Violation Letters Issued	0	0	→	3	12	↑
Public Water System Complaints Received	0	0	→	0	0	→

1. Child Care:

- A. **Kindercare, 3085 Desert Marigold Ln.:** On November 14, staff conducted a joint survey of the facility, with community health nursing for three children that were non-compliant with their immunization schedules. The facility was instructed that these three children needed to be excluded until appropriate documentation could be provided and that they must be in compliance with section 3.2.1 of the Southern Nevada Health District Regulation Governing the Sanitation and Safety of Child Care Facilities.
- B. **National Finals Rodeo Child Care New Horizons Kids Quest, 4505 S. Maryland Pkwy.:** On November 29, staff conducted an inspection. This was a temporary childcare facility to accommodate children of attendees of the **National Finals Rodeo** special event. No violations were observed at the time of inspection. The

Special Event Childcare was approved to operate from December 1 to December 10.

2. Schools:

A. International Church Las Vegas Kitchen, 8100 Westcliff Dr.: During a routine inspection of the facility on November 2, staff found that the facility had food from an unapproved source. Food was stored and prepared at a private residence before being brought to the permitted kitchen. Facility also had a refrigerator that was holding at 55°F and chicken inside the unit being held at 54°F. The inspection resulted in a 13 demerit B downgrade. On November 7, staff conducted a reinspection of the kitchen. No violations were observed at the time of inspection.

B. Somerset Academy, 4650 Losee Rd.: On November 29, staff responded to a self-reported outbreak of ringworm. The affected students had been treated and the rooms where the outbreak occurred had been cleaned.

3. Outbreak Investigation Support:

A. During November, environmental health staff conducted three environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments and one environmental investigation of a public facility that may have a possible association of a single case of legionellosis. None of the investigations conducted revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazards identified as a result of the investigations were adequately addressed.

4. Water Facilities:

A. Staff continued to monitor water hauling activities for four water systems. **Red Rock Visitor Center's** activities were extended to end during December 2016. **Red Rock Campground** is expected to end hauling in December 2016. **Apex Generating Station** is expected to haul water until their January 2016 pump replacement receives approval from the Bureau of Safe Drinking Water. **Speed Vegas** is expected to end at an undisclosed time in the future when municipal water is provided to the property.

B. Staff continued to track analyte compliance issues with National Primary Drinking Water Regulations and Secondary Standards. One *coliform*-present sample event occurred during November. None of those samples were *Escherichia coli*-present.

5. Training:

A. From November 2 to November 3, one staff member attended the Arizona Department of Health Services Sanitarian Conference in Phoenix, Arizona.

V. FACILITIES DESIGN ASSESSMENT & PERMITTING (FDAP)

ENVIRONMENTAL HEALTH Food Facilities Design Assessment & Permitting Program - Fiscal Year Data

	Nov. 2015	Nov. 2016		FY 15-16	FY 16-17	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	2	4	↑	15	9	↓
Total Food Pre-Permitting Services	603	887	↑	3,392	3,849	↑
Total Service Request Intake	275	224	↓	1,273	1,116	↓
Total Service Request Released	217	231	↑	1,277	1,168	↓
Total Service Requests Current in Pre-Permitting	883	763	↓			

1. Enforcement Actions and Investigations:

- A. Frijoles and Frescas, 4300 Meadows Ln.:** Staff conducted a pre-permitting inspection. During the inspection, staff observed several deficiencies with the construction of the facility. Light levels in the ware washing/food preparation area were at 25-30 foot candles, well below the required 50 foot-candles per SNHD regulations. The light level at the cook line hand sink measured less than 5 foot candles. Hand sinks are required to have at least a minimum of 20 foot-candles of light. Staff also observed that the light fixtures above the food service steam table were not shielded. SNHD regulations require all bulbs in a food service area to be shielded or be shatter proof. Staff recommended that the light fixtures in the ware wash/food preparation area be serviced so as to obtain a minimum of 50 foot-candles and that the hand sink located at the cook line would require the installation of an additional light fixture. Staff also recommended that the light fixtures above the steam table be replaced with a shielded fixture or that shatter-proof bulbs be installed in the existing fixtures. Once the necessary corrections were made and the owner provided a work order for the installation of an additional light fixture above the cook line hand sink, the facility was approved to stock and operate.
- B. Del Taco, Stephanie and Wigwam:** A pre-permitting inspection was conducted. Staff noticed the drive through area did not have a hand sink meeting SNHD regulations, as it had been set into the counter top. SNHD regulations require that hand sinks be separate from other equipment and hung on the wall, or be installed as preapproved by the Health Authority. An alternate design for built-in sinks allows for a countersunk sink six inches below the counter so that they are not mistaken for other types of sinks and to reduce the risk of cross-contamination from splash. The original plans showed the drive through hand sink to be a separate unit and wall-hung. The General Contractor (GC) agreed to make corrections by recessing the hand sink six inches below the counter. A qualified National Sanitation Foundation (NSF) fabricator will construct the new sink and countertop. The GC was instructed to schedule an appointment with FDAP to submit revised plans. This project is still pending.
- C. Kabob Empire, Grand Canal Shoppes Food Court, 3358 S. Las Vegas Blvd.:** Plans were submitted for a new food establishment. The plans were initially not accepted because they were incomplete. In addition, an inspection history of the owner's other food establishments (Angelina's Pizza) revealed a pattern of unsafe food handling practices. **Kabob Empire** has a more complex menu; therefore, a Food Safety Assessment Meeting was required. During the meeting, the owners were able to convey adequate food safety knowledge and their plans were accepted. A final inspection is scheduled for December 1.
- D. Hampton Inn Tropicana, 4975 S. Dean Martin Dr.:** Change of ownership inspections were conducted for five food permits at this location. In the main building, there is a small market, a bar, and a small breakfast buffet area. In an adjacent building, known as the Event Center, there is a banquet kitchen and two portable bars. There were no major issues with the facilities or equipment and all five facilities successfully passed their inspections.
- E. Botanic Beauty Products, 5131 S. Procyon St.:** A permit was not approved because the vitamin supplement processing room was found to have no ceiling and insufficient lighting. The facility is located inside a warehouse with unfinished ceilings. Staff instructed the operator to install a ceiling over the supplement processing area, to prevent debris from exposed insulation and the adjacent

shampoo bottling operation from potentially contaminating the ingestible supplements. Corrections are in progress and the permit is still pending.

- F. **Monte Carlo Theater, 3770 S. Las Vegas Blvd.:** Final permitting inspections were conducted at this facility. The venue consists of multiple bars and support areas. During the visit, it was found that the basement cooler was not operating properly. They must also replace their backflow devices with units that are testable as required by regulation. The basement cooler is pending inspection as is the follow-up on the backflow devices.
- G. **Eclipse Theaters, 814 S. 3rd St.:** Final inspections were conducted at the restaurant and bar located on the second floor. **Eclipse** will be offering full restaurant and bar service in their dining and patio area and into their theaters rather than concession foods. VIP areas are available on the third floor. Both permits were approved with minor corrections including installation of a missing splash guard at a dump sink in the bar, trimming and sealing the foam at the soda chase lines, and having a certified plumber testing and tagging the backflow at the bag in the box for the soda. The first floor, beyond the lobby, is still under construction for another restaurant and bar (**21 Greens**) and a mini golf area.
- H. **Sylantro’s Restaurant, 2550 S. Rainbow Blvd.:** Staff conducted a pre-permitting inspection at the facility. A final permitting inspection was scheduled for a later date to allow for completion of minor construction items. The owner later called to cancel the final inspection because the facility had been burglarized and the motor for the hood had been taken from the roof. Damage to the facility had also occurred during the removal of the hood motor that required repair. The owner and FDAP were able to complete all inspections and issue the health permit on November 30.
- I. **Fraternal Order of Eagles Aeria 1213, 1601 E. Washington Ave.:** Staff approved a special kitchen permit. While much of what their kitchen does is private and not regulated by SNHD, they are now renting out space for private parties and banquets. Their business plan includes the option of being able to provide food to those paying customers. The menu will be basic buffet style food which will not include any undercooked animal products.

2. **Other Activities:**

- A. One FDAP staff member participated in the VG17 Emergency Response Exercise, which entailed evaluating designated buildings for hazards during a mock earthquake response.

VI. **AQUATIC HEALTH PROGRAM**

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Nov. 2015	Nov. 2016		FY 15-16	FY 16-17	
New Projects Submitted to Plan Review	51	69	↑	281	265	↓
All Projects Released from Pool Plan Review	31	41	↑	268	222	↓
Total Operation Inspections	149	203	↑	2,177	1,836	↓
Complaint Investigations	8	8	→	161	108	↓
Inactive Body of Water Surveys	7	3	↓	62	36	↓
Total Program Services Completed	246	324	↑	2,949	2,467	↓

1. Enforcement Actions:

- A. Tropicana Del Estes, 5425 E. Tropicana Ave.:** Staff conducted routine inspections of the property on November 8. Ownership of the facility had changed, but a change of ownership had not been applied for. The facility was given thirty days to submit the application for the change of ownership.
- B. Palms Casino Resort Suites, 4321 W. Flamingo Rd.:** Staff inspected the facility pools and spas in the hotel suites on November 11. During the inspections, staff observed three suites with sliding glass doors leading to the pools located within the dwelling units. One of the three suites had a safety barrier directly in front of the sliding doors. SNHD policy allows the front entry of a hotel room to serve as the barrier for a body of water located within the room, as access to the body of water is controlled by and strictly limited to occupants of the room.
- C. Tamarus Park 2 Apartments, 1555 E. Rochelle Ave.:** Staff conducted a routine inspection of the property on November 16. Upon arrival, staff observed what appeared to be a kitchen knife at the bottom of the pool. The pool was closed for the season and the knife was removed from the body of water.
- D. Constellation, 1350 Spruce Park Dr.:** Staff conducted pre-plaster inspections of the pool and spa at the property on November 17. The inspections failed due to noncompliant barrier gates. The gate deficiencies were corrected and the pool and spa successfully passed reinspection November 21.
- E. Vistana Condos Pool, 7181 S. Durango Dr.:** Staff arrived at the property on November 18 to conduct a final heater remodel inspection and a follow-up routine inspection of pool II. No major violations were noted.
- F.** On November 21, training for Envision Connect Remote was completed. This will allow the inspectors to transition from handwritten reports to digital documents that can be immediately emailed. Some features streamline procedures, while other features need improvement. Overall, it appears to be a positive change.

VII. TRAINING AND COMPLIANCE

- 1. Training office staff participated in the Conference for Food Protection (CFP) Council II Program Standards Committee conference call on November 1.
- 2. The Training office welcomed Larry Navarrete as a Training Officer on November 7.
- 3. Staff attended the Food Operations Staff Meeting on November 8.
- 4. Staff conducted and participated in the Handwashing Intervention Committee meetings on November 14, 21, and 28.
- 5. Staff attended the So You Think You Want to be a Supervisor training class on November 16.
- 6. Staff participated in the CFP Demonstration of Knowledge committee conference call on November 17.
- 7. Staff participated in the National Association of County and City Health Officials (NACCHO) Mentorship Program Cohort 6 kick off conference call on November 21.
- 8. Staff gave a presentation to MGM corporate regarding issues observed during Hazard Analysis and Critical Control Point (HACCP) plan review and inspections on November 29.
- 9. The training office assisted with the following special events: First Friday on November 4.
- 10. Staff continued to train nine new hires throughout the month of November.

11. Training office staff and food operations staff continued gathering data for the School Risk Factor Study throughout the month.
12. Training office staff continued standardization training with food operations throughout the month with one SNHD standard and three EHSs completing standardization.
13. Staff continued to participate in committees for the accreditation process throughout the month.
14. Special Processes staff participated in joint inspections at the request of Food Operations and FDAP for facilities conducting complex food preparation, i.e. reduced oxygen packaging, and other special processes throughout the month.
15. Training office staff continued to participate in the Food Ops Leadership meetings throughout the month.
16. The Special Processes and Label Review team met with various operators to review submission of labels, waivers, operational plans, and HACCP plans.
17. Special Processes staff released two HACCP plans.
18. Ten label review files were released, totaling 143 labels.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Fiscal Year Data

Label Review	Oct. 2016	Nov. 2016	
New Label Review Submissions	7	10	↑
Label File Releases	7	10	↑
Total Label Files Currently in Review	15	15	→
Number of Labels Approved	88	143	↑

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Oct. 2016	Nov. 2016	
Cook Chill/Sous Vide New Submissions	0	0	→
Cook Chill/Sous Vide Releases	0	0	→
Cook Chill/Sous Vide Total	15	15	→
Curing New Submissions	0	0	→
Curing Releases	0	0	→
Curing Total	2	2	→
2-Barrier ROP (including ROP of Cheese) New Submissions	0	0	→
2-Barrier ROP Releases	2	1	↓
2-Barrier ROP Total	11	10	↓
Other Special Processes (Including ROP of fish, unpasteurized durably packaged juice, preservation, etc.) New Submissions	1	0	↓
Other Special Processes Releases	0	1	↑
Other Special Processes Total	9	8	↓

No data is available prior to 2/1/14

ENVIRONMENTAL HEALTH Special Processes Waivers & Operational Plans Review - Fiscal Year Data

Waivers and Operational Plans Review	Oct. 2016	Nov. 2016	
Waivers Review New Submissions	0	0	→
Waivers Review Releases	1	0	↓
Waivers Review Total	12	12	→
Operational Plans Submissions	0	2	↑
Operational Plans Releases	0	0	→
Operational Plans Total	6	8	↑

No data is available prior to 2/1/14

JLR/hh