





Memorandum

Date: February 27, 2025

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	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Routine Inspections	2,464	2,669	↑	13,882	14,496	↑
Reinspections	156	156	→	1,016	1,127	↑
Downgrades	192	178	↓	976	1,042	↑
Closures	17	24	↑	88	86	↓
Special Events	29	29	→	454	502	↑
Temporary Food Establishments & Tasting Event Booths	905	1,092	↑	4,710	5,164	↑
TOTALS	3,763	4,148	↑	21,126	22,417	↑

↑ (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. Wolfgang Puck at MGM Grand, 3799 S. Las Vegas Blvd.:** On January 2, a routine inspection resulted in a facility-wide closure for an Imminent Health Hazard (IHH), pest infestation. The inspectors documented 52 demerits over nine permits. The facility was reinspected and reopened with zero demerits on January 8.
- B. Yun Noodle and Dumplings, 4001 S. Decatur Blvd.:** On January 2, a complaint investigation resulted in closure for an IHH, interruption of electrical service. The

inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on January 3.

- C. **Spice Indian Cuisine, 4001 S. Decatur Blvd.:** On January 2, a complaint investigation resulted in closure for an IHH, interruption of electrical service. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits on January 3.
- D. **Kono's Northshore, 3850 E. Desert Inn Rd.:** On January 3, the facility was closed for multiple IHHs, no potable or hot water and interruption of electrical service. The inspector documented 14 demerits. The facility was reinspected and reopened with zero demerits on January 13.
- E. **Pollo A Las Brasas Portable Unit for the Service of Food (PUSF), 5722 W. Charleston Blvd.:** On January 3, the unit was closed for multiple IHHs, no potable or hot water and sewage or liquid waste not disposed of in an approved manner. The inspector documented 13 demerits. The unit was reinspected and reopened with zero demerits on January 7.
- F. **Mura Japanese BBQ and Shabu, 6415 S. Fort Apache Rd.:** On January 7, the facility was closed when a routine inspection resulted in 52 demerits. The facility was reinspected and reopened with six demerits on January 9.
- G. **Taqueria La Casa Del Pastor Truck 2, 5560 E. Lake Mead Blvd.:** On January 8, the unit was closed for an IHH, no potable or hot water. The inspector documented five demerits. The unit was reinspected and reopened with zero demerits on January 9.
- H. **Good Hood Burger, 1935 Fremont St.:** On January 8, the facility was closed for an IHH, no potable or hot water. The inspector documented 17 demerits. The facility was reinspected and reopened with zero demerits on January 13.
- I. **Red Rock Springs Water, 9132 W. Sahara Ave.:** On January 16, the facility was closed for an IHH, no potable or hot water. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on January 21.
- J. **Maxie's at the Linq Promenade, 3545 S. Las Vegas Blvd.:** On January 22, a complaint investigation and routine inspection resulted in a facility-wide closure for an IHH, pest infestation. The inspectors documented 25 demerits. The facility was reinspected and reopened with zero demerits on January 23.
- K. **Mariscos La Tovar Estilo Nayarit 2, 63 N. 30th St.:** On January 22, the unit was closed for an IHH, no potable or hot water. The inspector documented 17 demerits. The unit remains closed at this time.
- L. **Galaxy Theatres 8, 4500 E. Sunset Rd.:** On January 22, the facility was closed for an IHH, no potable or hot water. The inspector documented 18 demerits. The facility was reinspected and reopened with three demerits on January 24.
- M. **Best Mobile #4, 63 N. 30th St.:** On January 24, the unit was closed for multiple IHHs, gross unsanitary occurrences or conditions, pest infestation, interruption of electrical service, and lack of adequate refrigeration. The inspector documented 26 demerits. The unit was reinspected and reopened with three demerits on January 28.
- N. **Best Meals on Wheels, 949 Empire Mesa Way:** On January 27, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 11 demerits. The unit was reinspected and reopened with zero demerits on January 28.
- O. **Pampas Churrascarria at Miracle Mile, 3663 S. Las Vegas Blvd.:** On January 28, a routine inspection led to facility-wide closure for an IHH, pest infestation. The inspectors documented 57 demerits over five permits. The facility was reinspected and reopened with zero demerits on February 3.

- P. **Soul Food Cafe, 7320 S. Rainbow Blvd.:** On January 30, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 22 demerits. The facility was reinspected and reopened with three demerits on January 31.
- Q. Staff closed 12 unpermitted food vending complaint investigations.

2. Supervisory/Managerial Conferences:

- A. Conferences were held with the following facilities: Mura Japanese BBQ and Shabu, 6415 S. Fort Apache Rd.; Curry Leaf Flavors of India, 5025 S. Fort Apache Rd.; and Red Rock Springs Water; 9132 W. Sahara Ave.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Legionella Travel Associated Investigations	2	2	→	12	13	↑
Legionella Residential Investigations	0	3	↑	5	11	↑

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. The increase in residential investigations could be attributed to the increased local population size, increased age of homes, and increased Legionella testing ordered by medical professionals.
- C. 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.
- D. Staff assisted State of Nevada representatives with a legionellosis investigation at a medical facility per their request

4. Outbreak Response:

- A. **Red Rock Lucky Penny, 11011 W. Charleston Blvd.:** On January 3, staff responded to multiple cases of foodborne illness. Staff observed multiple risk factors that could lead to foodborne illness including improper handwashing practices, foods held at improper temperatures, and potential cross-contamination from improper sanitizing of surfaces. The investigation resulted in a C downgrade.
- B. **Olive Garden, 6191 Centennial Center Blvd.:** On January 6, staff responded to a confirmed case of Campylobacter. Staff did not observe risk factors that could lead to illness. The investigation resulted in an A grade.
- C. **Kallisto Oyster Bar, 11011 W. Charleston Blvd.:** On January 6, staff responded to a confirmed case of Norovirus. Staff did not observe any risk factors that could lead to illness. The investigation resulted in an A grade.
- D. **The Cheesecake Factory, 505 S. Grand Central Pkwy.:** On January 7, staff responded to a confirmed case of Norovirus. Staff observed risk factors that could lead to illness including improper handwashing practices. The investigation resulted in a B downgrade. The facility passed its reinspection with an A grade.
- E. **Bahama Breeze, 375 Hughes Center Dr.:** On January 17, 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. The investigation resulted in an A grade.

- F. **Roberto’s Taco Shop, 907 S. Rainbow Blvd.:** On January 17, staff responded to a confirmed case of Campylobacter. Staff observed risk factors that could lead to illness including potential contamination from raw foods. The investigation resulted in an A grade.
- G. **Sushi Neko, 5115 Spring Mountain Rd.:** On January 24, staff responded to a confirmed case of Campylobacter. Staff observed risk factors that could lead to illness including potential contamination from raw foods. The investigation resulted in an A grade.

5. **Community Outreach:**

- A. **Red Rock Hotel and Casino, 11011 W. Charleston Blvd.:** On January 17, staff responded to complaints of illness from guests staying at the hotel. Staff provided guidance on Norovirus prevention and response including employee health, disinfection for Norovirus, increased handwashing, guest illness tracking, and vomiting/diarrheal events tracking.
- B. **Lord of Harvest, 5818 Spring Mountain Rd.:** On January 24, staff responded to a complaint of illness after consuming food distributed at the facility. The facility participates in providing free meals to guests. No contributing factors were observed. Staff provided guidance and education on food integrity, employee health, and Norovirus prevention strategies.
- C. **Courtyard Homeless Resource Center, 314 Foremaster Lane:** On January 28, staff provided a follow-up response due to multiple complaints of illness occurring during a weekend investigation. Staff provided guidance on Norovirus prevention and strategies including proper disinfection methods, increased handwashing, employee health, tracking of guest illnesses, and tracking of vomiting/diarrheal events.
- D. **The Orleans, 4500 W. Tropicana Ave.:** On January 28, staff provided follow-up response due to multiple complaints of illness occurring at a JAMZ Cheer and Dance Competition hosted at the facility. Staff provided guidance on Norovirus prevention and strategies including proper disinfection methods, increased handwashing, employee health, tracking of guest illnesses, and tracking of vomiting/diarrheal events.

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	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Notices of Violations (New & Remails)	0	8	↑	38	31	↓
Adjudicated Hearing Cases	3	3	→	31	25	↓
Total Cases Received	74	67	↓	487	572	↑
Total Cases Referred to Other Agencies	11	9	↓	157	105	↓
Hearing Penalties Assessed	\$12,000	\$5,000	↓	\$66,750	\$37,500	↓

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	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Inspections	354	314	↓	1,590	1,570	↓

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

Underground Storage Tanks	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Compliance Inspections	92	88	↓	347	468	↑
Final Installation/Upgrade/Repair Inspections	4	4	→	21	18	↓
Closure Inspections	1	0	↓	7	7	→
Spill Report Investigations	1	1	→	10	13	↑

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

Permitted Disposal Facilities	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Inspections	26	22	↓	139	146	↑
Reinspections	2	1	↓	13	6	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
West Nile Virus Surveillance Traps Set	0	0	→	1,735	1,967	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	2,803	1,669	↓
West Nile Virus Surveillance Submission Pools Tested	0	0	→	57,214	20,539	↓
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	24	42	↑
West Nile Virus Surveillance Positive Submission Pools	0	0	→	1,007	1,237	↑
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0	0	→
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0	0	→
Mosquito Activity Complaints	0	0	→	687	139	↓
Public Accommodations Inspections	64	35	↓	284	150	↓
Public Accommodations Complaints	28	20	↓	185	136	↓
Mobile Home/Recreational Vehicle Park Inspections	74	54	↓	104	96	↓
Mobile Home/Recreational Vehicle Park Complaints	5	1	↓	14	14	→

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 (3); Waste Grease (2); and Storage Bin (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in February:** Nevada Department of Transportation, 123 E. Washington (Storage Bin)

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Asbestos Permits Issued	69	70	↑	563	483	↓
Revised Asbestos Permits Issued	4	7	↑	49	52	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Tentative Maps-Received	7	14	↑	84	90	↑
Tentative Maps-Lot Count	454	1,257	↑	2,951	6,049	↑
Final Maps-Received	16	21	↑	143	115	↓
Final Maps-Lot Count	493	734	↑	5,228	4,500	↓
Final Maps-Signed	23	13	↓	147	112	↓
Final Maps (Signed)-Lot Count	924	595	↓	6,696	5,273	↓
Improvement Plans-Received	15	19	↑	125	106	↓
Improvement Plans-Lot Count	455	928	↑	4,494	4,545	↑
Expedited Improvement Plans-Received	0	0	→	0	0	→
Expedited Improvement Plans-Lot Count	0	0	→	0	0	→

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

Individual Sewage Disposal Systems	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Residential ISDS Permits	10	2	↓	48	35	↓
Commercial ISDS Permits	0	1	↑	1	3	↑
Commercial Holding Tank Permits	0	2	↑	19	18	↓
Residential Tenant Improvements	29	18	↓	167	125	↓
Residential Certifications	0	0	→	3	0	↓
Compliance Issues	15	5	↓	62	55	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Public Water System Sanitary Surveys	0	0	→	47	52	↑
Public Water System Violations Issued	61	2	↓	96	41	↓

2. Safe Drinking Water Activity:

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

- **Las Vegas Valley Water District:** One routine sample was coliform positive. The repeat samples were coliform absent.
 - **Searchlight Water Company:** One routine sample was coliform positive. The repeat samples were coliform absent.
- B.** Staff continued to monitor water hauling activities for multiple public water systems: Trout Canyon; Laker Plaza; Red Rock Campground; Cowboy Trail Rides; Spring Mountain Youth Camp; and the Coyote Springs Golf Course.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
School Facility Kitchen Inspections	96	81	↓	525	513	↓
School Facility Kitchen Complaints	1	0	↓	4	3	↓
School Facility Inspections	101	84	↓	597	578	↓
School Facility Complaints	3	4	↑	27	25	↓
Summer Food Service Surveys	0	0	→	0	0	→
Child Care Facility Inspections	25	11	↓	140	181	↑
Child Care Facility Complaints	1	2	↑	15	18	↑
Body Art Facility Inspections	12	44	↑	330	335	↑
Body Art Facility Complaints	7	5	↓	30	38	↑
Body Art Artist Special Event Inspections	0	2	↑	27	268	↑
Total Program Services Completed	246	233	↓	1,695	1,959	↑

1. Schools:

- A. SLA Food Service at Nevada Prep Charter School, 1780 Betty Ln.:** A routine inspection resulted in a B downgrade. Facility staff did not wash their hands correctly and when required, food requiring time/temperature controls for safety (TCS) were held past their seven-day shelf life, and cleaned kitchenware was soiled. Due to a history of noncompliance at this and other contracted school locations, SLA Food Service supervisors and managers were instructed to attend an onsite training intervention, which is scheduled for early February.
- B. Miley Achievement Center 245 N. Pecos Rd.:** Staff responded to an epidemiological investigation request regarding students and staff with gastrointestinal illnesses. Staff confirmed that custodial staff performed thorough cleaning and disinfecting, including use of an ultraviolet disinfection machine. A deep cleaning of the facility was conducted by a third-party cleaning company. The investigation confirmed compliance with SNHD recommendations for controlling gastrointestinal illness outbreaks.
- C. O'Callaghan Jr. High School, 1450 Radwick Dr.:** Staff responded to a verified complaint alleging that students were in classrooms with temperatures below 50°F. The Nevada Administrative Code requires the temperatures for occupied classrooms be between 65°F and 85°F. The head custodian stated that the boilers went down the previous week and some hallways did not have heat. Students were moved to

other areas of the school that were within the required temperature range. A work order was issued, and heat was provided to the affected areas.

2. **Child Care:**

A. Mommy's Angels Childcare, 4270 S. Rainbow Blvd.: During a change of permit holder (CPH) inspection, there was no hot water throughout the facility, and several handwashing sinks lacked supplies. Additionally, safe procedures for diaper changing, the two-step cleaning process, and linen laundering were not being followed. There were also multiple physical hazards accessible to children. Facility management was notified, and a compliance schedule was issued to restore the hot water. A reinspection is still pending.

B. La Petite Academy #5127, 2121 Harbor Island Dr.: During a reinspection, staff observed repeat violations. Facility staff were improperly washing hands, not using appropriate concentrations of sanitizer and disinfection solutions per manufacturer's instructions, required shoe coverings were not worn in the infant area, and toys were excessively dirty. Facility staff were instructed to schedule a training intervention. Training interventions are required when the permit holder is unable to control public health risk factors. Staff provided intensive training on risk factors to assist the permit holder with permanent corrections.

C. Foundations Preschool Nellis, 1567 N. Nellis Blvd.: During a routine inspection, staff observed a damaged window frame with sharp edges on a door leading to a play yard. The window frame was accessible to children and created a laceration hazard. Facility staff stated that the door was damaged when the facility was closed and that they were waiting for the insurance company before making repairs. Staff discussed the hazard with the facility Director and closed the play yard for use until repairs were made.

D. Shenker Academy Preschool, 9001 Hillpointe Rd.: During a routine inspection, staff observed the mingling of employee medications with children's food in a classroom refrigerator. Additionally, classroom refrigerator temperatures exceeded 41°F, medical logs were improperly maintained, diaper changing tables were dirty, and chemicals were accessible to children. Facility staff corrected all violations during the inspection.

3. **Body Art:**

A. Crown Electric Tattoo Company – Piercing, 4632 S. Maryland Pkwy.: Staff responded to a complaint alleging that aftercare instructions were not provided after a piercing. The piercer informed staff that aftercare instructions are communicated verbally after all procedures. The patron is required to take a picture of aftercare products and is then offered an aftercare sheet to take home but many patrons decline to take the aftercare sheet. Aftercare sheets were available at the time of the inspection. Staff recommended that if patrons refuse the paper document that they are encouraged to take a picture of the aftercare sheet. The complaint was unsubstantiated.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Food Safety Assessment Meetings	0	0	→	2	2	→
Total Pre-Permitting Services	1,472	928	↓	9,927	8,283	↓
New Project Submissions	278	171	↓	1,987	1,663	↓
Completed Projects	277	206	↓	2,418	1,657	↓
Total Service Requests Currently in Pre-Permitting	1,297	1,243	↓			

1. Enforcement Actions and Investigations:

- A. Grocery Outlet, 3499 St. Rose Pkwy.:** During a final permitting inspection, staff observed wooden base coving in the warehouse area. SNHD Regulations require smooth, non-absorbent, and easily cleanable surfaces in food establishments. The health permit was approved with stipulations to seal the wood and provide an epoxy grout cove to prevent water intrusion into the walls.
- B. 7-Eleven #39598, 3970 N. Tenaya Way:** During a remodel inspection, access to the hand sink in the back service area was obstructed and the floor sink under the three-compartment sink was dirty with excessive buildup. Hand sinks must remain accessible for employees to use, and excess debris inside of floor sinks can create a food source for pests. Corrections were made immediately, and the remodel was approved.
- C. Bojangles, 9210 S. Rainbow Blvd.:** Submitted plans showed insufficient handwashing facilities. SNHD Regulations require easily accessible hand sinks in areas where open food is handled. After discussions with the owner, an additional hand sink location was agreed upon. The facility completed construction and passed a final permitting inspection.
- D. Rebellion Pizza, 7240 W. Azure Dr.:** During a CPH inspection, staff found that the originally approved layout of the facility had been modified without SNHD approval. A new fryer and beer taps were installed in the front service area. The permit holder also intends to make additional changes to the front counter and add new equipment. SNHD Regulations require that permit holders apply for a remodel when there are changes to the floor plan or when new equipment is installed. The CPH inspection was approved with a stipulation that the permit holder applies for a remodel.
- E. Kaiseki Yuzu, 3900 Spring Mountain Rd.:** During a final permitting inspection for a kitchen addition, staff found insufficient separation between food preparation and customer seating areas. Sufficient separation reduces the likelihood of food contamination by customers. The permit was approved after the equipment and tables were relocated.
- F. Fuel Bros, 9010 W. Flamingo Rd.:** Staff conducted a CPH inspection and found that the three-compartment sink was missing drainboards. SNHD Regulations require drainboards on each side of the sink, one for dirty dishes and the other for air-drying clean dishes to prevent cross-contamination. The facility replaced the sink with one that had two drainboards and the permit was approved.
- G. Blue Bottle Coffee, 6815 Tom Rodriguez St.:** During a pre-permitting inspection, staff found millwork cabinetry installed in areas that are subject to moisture. SNHD

Regulations prohibit the use of wood products, like laminates, in areas subject to moisture because they can absorb liquids, creating pest harborage and substrates for mold. Corrective action was made. A final permitting inspection is still pending.

- H. **Wynn Resorts Main Kitchen, 3131 S. Las Vegas Blvd.:** During a final remodel inspection, staff found repairs being made in the operational open food area. The construction area was separated with plastic sheeting; however, the sheets did not prevent liquid from seeping underneath into sections of the kitchen. There were also several ceiling tiles missing over the food preparation area. After the deficiencies were corrected, the remodel was approved.
- I. **Mountain Mike's Pizza, 3440 St. Rose Pkwy.:** A final permitting inspection resulted in failure due to inadequate refrigeration. A walk-in refrigerator was unable to hold food at required temperatures. SNHD Regulations require adequate refrigeration capable of holding a temperature of 41°F or below. The health permit was approved at the reinspection after repairs were completed.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Total Operation Inspections	765	498	↓	5,189	4,358	↓
Complaint Investigations	1	11	↑	182	169	↓
Inactive Body of Water Surveys	3	9	↑	55	54	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	0	1	↑	15	33	↑
Total Program Services Completed	768	519	↓	5,441	4,614	↓

1. Aquatic Health Operations

- A. **Valley Vista Mobile Home Community, 3001 Cabana Dr.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The spa had high cyanuric acid and high chlorine. High cyanuric acid reduces the effectiveness of chlorine and high chlorine concentrations can cause skin, eye, and lung irritation. A reinspection is still pending.
- B. **Dune Apartments, 3080 St. Rose Pkwy.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The spa had high cyanuric acid and high chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- C. **Ely at Buffalo, 2660 N. Buffalo Dr.:** A routine inspection at the pool resulted in an IHH closure due to no detectable chlorine. Inadequate disinfection exposes bathers to pathogens that can make them sick. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- D. **Vista Del Rey, 1750 Santa Margarita St.:** Complaints alleging a green pool and spa were verified for both venues. The main drains were not visible. Green water obscures the bottom of an aquatic venue and prevents seeing a bather needing rescue. A compliance schedule was issued to drain the pool and spa or to make the main drains visible. The facility provided proof of the drained pool and spa, and the complaint was closed.

- E. South Blvd Apartments, 10200 Giles St.:** A routine inspection at the pool resulted in an IHH closure due to multiple violations. The entrance gate did not self-latch and the pool had a broken drain cover. An improperly working gate can allow unattended children to enter the pool area and a broken drain cover poses an entrapment hazard, both of which increase the risk of drowning. A reinspection is still pending.
- F. Residence at Avenue 965, 965 Cottage Grove Ave.:** A complaint alleging a green pool was unsubstantiated. The pool water was clear, and the main drain was visible. The qualified operator was instructed to confirm proper water chemistry before reopening the pool for the upcoming season.
- G. Las Vegas Athletic Club, 9615 W. Flamingo Rd.:** A complaint alleging that the facility did not have certified lifeguards was unsubstantiated. The lifeguard on duty was certified as required and the pool remained open.
- H. Millennium East Apartments, 3580 E. Alexander Rd.:** A routine inspection at the pool resulted in a compliance schedule to make corrections before reopening. The enclosure had hand/footholds which could allow for climbing and unauthorized access to the pool. The facility installed a mesh covering and provided photo documentation of compliance.
- I. High Line at Hughes Center Apartments, 3786 Howard Hughes Pkwy.:** A routine inspection at the spa resulted in an IHH closure due to high chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- J. Worldmark the Club, 4225 Spencer St.:** A routine inspection at the spa resulted in an IHH closure due to no detectable chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.

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

Aquatic Health Plan Review	Jan. 2024	Jan. 2025		FY 23-24	FY 24-25	
Total Pre-Permitting Services	594	469	↓	2,440	2,354	↓
New Project Submissions	120	145	↑	451	554	↑
Completed Projects	65	111	↑	496	360	↓
Total Projects Currently in Plan Review	479	623	↑			

2. Aquatic Health Plan Review:

- A. Eastern 96 Apartments, 4320 Channel 10 Dr.:** Pre-plaster inspections with area lighting surveys were conducted for the pool and spa. The aquatic facility lighting survey was approved, but the equipment room did not have lighting. The pre-plaster inspection was not approved because the enclosure was not constructed to the approved plan, nor did the enclosure comply with SNHD Regulations. A reinspection is still pending.
- B. Adam Elm Apartments, 550 Elm Dr.:** A final remodel inspection of the enclosure was conducted and staff found multiple handholds present and large gaps beneath the enclosure. The remodel did not meet the installation requirements and was not approved. A reinspection is still pending.
- C. Pine Village Apartments, 3011 Arville St.:** A suction outlet fitting assembly (SOFA) remodel application was not approved because the proposed single drain did not meet the current split drain or unblockable requirement and could create a suction

entrapment risk. The applicant was advised to submit a new application with an unblockable SOFA or split drain configuration.

- D. The Suites, 4855 Boulder Hwy.:** A final inspection was conducted on the pool for installation of a filtration pump. The inspection was not approved as system flow could not be calculated due to missing gauges. Functional gauges are required to ensure the filtration system is achieving minimum flow requirements and is not exceeding the SOFA maximum flow ratings. A reinspection is still pending.
- E. Elysian at Skye Canyon, 8888 N. Grand Canyon Dr.:** During pre-plaster inspections conducted for the pool and spa, staff found that the chlorine and pH injection points on the disinfection system were not labeled. The violation was corrected during the inspection and construction was allowed to continue.
- F. Amber Ridge, 10600 Amber Ridge Dr.:** During a skimmer remodel inspection for the spas, staff found that the SOFAs were partially plastered around the surrounding installation ring, which could result in improper flow through the grate and lead to bather entrapment. The violation was corrected, and the remodel was approved.
- G. Excalibur Hotel and Casino, 3850 S. Las Vegas Blvd.:** A plumbing inspection was conducted for a SOFA installation and interior remodel on the pool. An underwater shelf did not include a depth marker at the transition to the deeper portion of the pool. This could potentially be a hazard as it reduces bathers' abilities to identify the depth of the water they are entering. The contractor was informed to add this depth marker prior to the final inspection. The final inspection is still pending.
- H. Fifty 101 Apartment Homes, 5101 O'Bannon Dr.:** A plumbing inspection for a SOFA remodel resulted in failure because the sump depth did not meet the installation requirement. This creates an unknown flow rating for the configuration. A reinspection is still pending.

VIII. TRAINING OFFICE

- 1. Training Office staff provided onsite intervention training to: Dong Ting Chung, 4850 W. Flamingo Rd.; Pollo A Las Brasas, 5722 W. Charleston Blvd.; Top Korean BBQ, 4500 E. Sunset Rd.; Pier 88, 865 W. Craig Rd.; Espressamente Illy, 3325 S. Las Vegas Blvd.; and Las Pupusas Restaurant #1, 3111 S. Valley View Blvd.

IX. REGULATORY SUPPORT

- 1. Regulatory Support Office staff participated in or performed the following activities and participated in the following external meetings: Council for Food Protection (CFP) leadership meetings; National Environmental Health Association (NEHA) Food Safety Program Committee meeting; Integrated Food Safety System, Regulatory Laboratory Training System Steering Committee meetings; National Curriculum Standards Basic Core Competency Review; designed and presented training for beer line cleaning safety surveys; composed kratom variance response; and attended 8-hour HAZWOPER refresher training.
- 2. Special Processes and Label Review staff met with various operators, in-person and in a virtual setting via phone calls and virtual platform meetings, regarding submission of labels for review, waivers, operational plans, and Hazard Analysis and Critical Control Point (HACCP) plans.
- 3. Special Processes staff received four new submissions, released 10 special process files, and there are currently 43 files in review.
- 4. Label Review staff received three new submissions, released five label files, and there are currently 18 files in review.
- 5. Cottage Food Operations staff received 15 new registrations and over 50 inquiries.
- 6. Special Process staff inspected the Fancy Foods Temporary Event on January 19.

7. Regulatory Support Office staff coordinated and facilitated the Food Safety Partnership meeting on January 27.
8. Special Process Staff presented at the following meetings:
 - Grocery Store Sushi HACCP training for SNHD Environmental Health Specialists on January 1 and 15.
 - Southwest States Program Standards Call hosted by the Food and Drug Administration on SNHD's practices and documentation for Retail Program Standard 2, Trained Regulatory Staff, on January 14.
 - Association of Food and Drug Official Advanced Inspector Bootcamp on January 16.
 - Nationwide Special Process Mentorship meeting on January 24.

CDS/hh