





Memorandum

Date: March 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	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Routine Inspections	2,494	2,438	↓	16,376	16,934	↑
Reinspections	186	171	↓	1,202	1,298	↑
Downgrades	176	167	↓	1,152	1,209	↑
Closures	8	18	↑	96	104	↑
Special Events	110	51	↓	564	553	↓
Temporary Food Establishments & Tasting Event Booths	963	489	↓	5,673	5,653	↓
TOTALS	3,937	3,334	↓	25,063	25,751	↑

↑ (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. Antojitos Los Guayabitos, 1000 N. Nellis Blvd.: On February 1, the facility was closed for multiple Imminent Health Hazards (IHHs), improper wastewater disposal and other conditions that may endanger public health. The facility was open and operating while under a Cease-and-Desist Order for not using a permitted commissary and having an expired liquid petroleum system. The inspector documented 10 demerits. The facility remains closed at this time.

- B. Therapy, 518 Fremont St.:** On February 4, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 39 demerits. The facility was reinspected and reopened with three demerits on February 6.
 - C. T Swirl Crepe #3, 2520 E. Craig Rd.:** On February 5, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on February 6.
 - D. Johnny Rockets, 7300 Aliante Pkwy.:** On February 6, the facility was closed for an IHH, no hot water. The inspector documented 11 demerits. The facility was reinspected and reopened with three demerits on February 7.
 - E. California Hotel, 12 E. Ogden Ave.:** On February 6, multiple permitted areas (Mezzanine Pantry, Main Kitchen, Noodle House, and Sports Bar) were closed for an IHH, no hot water. The inspector documented five-eight demerits on each permit. The areas were reinspected and reopened February 7.
 - F. Terrible Herbst #268, 9991 W. Charleston Blvd.:** On February 8, the facility was closed for an IHH, pest infestation. The inspector documented six demerits. The facility was reinspected and reopened with zero demerits on February 10.
 - G. El Pollo Mobile Trailer, 1934 N. Decatur Blvd.:** On February 11, the unit was closed for multiple IHHs, improper wastewater disposal and lack of potable water. The inspector documented 19 demerits. The unit was reinspected and reopened with zero demerits on February 14.
 - H. Mexicali Tacos and More, 2987 N. Las Vegas Blvd.:** On February 11, the unit was closed for multiple IHHs, lack of potable water and sewage or liquid waste not disposed of in an approved manner. The inspector documented 30 demerits. The operator was entered into the Administrative Process due to a pattern of non-compliance. The unit was reopened with zero demerits on February 20.
 - I. 888 BBQ, 4801 Spring Mountain Rd.:** On February 12, the facility was closed for multiple IHHs, sewage or liquid waste not disposed of in an approved manner and pest infestation. The inspector documented 31 demerits. The facility was reinspected and reopened with six demerits on February 18.
 - J. Dutch Bros Coffee, 6651 W. Charleston Blvd.:** On February 13, the facility was closed for multiple IHHs, interruption of electrical service and lack of adequate refrigeration. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on February 14.
 - K. Habanero Grill, 2409 N. Rainbow Blvd.:** On February 24, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 39 demerits. The facility was reinspected and reopened with zero demerits on February 27.
 - L. La Islena Market Snack Bar, 2405 N. Rainbow Blvd.:** On February 24, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 28 demerits. The facility was reinspected and reopened with zero demerits on February 27.
 - M. Arby's #6723, 590 N. Stephanie St.:** On February 28, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 13 demerits. The facility was reinspected and reopened with zero demerits on March 3.
 - N.** Staff closed 34 unpermitted food vending complaint investigations.
2. **Supervisory/Managerial Conferences:**
- A.** A conference was held with the following facility: 888 BBQ, 4801 Spring Mountain Rd.

3. **Community Outreach:**

A. Staff gave a UNLVino Special Events presentation.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Legionella Travel Associated Investigations	2	1	↓	12	13	↑
Legionella Residential Investigations	0	2	↑	5	11	↑

4. **Legionella Response:**

- A. Residential Legionella investigations began in January 2020, as part of a Centers for Disease Control and Prevention (CDC) grant-funded project. A residential investigation is prompted by a resident becoming ill and the investigation is conducted in their home.
- B. 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. On February 4, staff hosted a half-day Legionella Seminar to provide information for hospitality and medical facility management on how to protect water systems from Legionella contamination, how to build an effective Water Management Program, and how SNHD responds to human cases of Legionella infection. Presenters from multiple SNHD programs partnered with presenters from the State of Nevada and the Las Vegas Valley Water District to share knowledge with an audience of approximately 100 attendees.

5. **Outbreak Response:**

- A. **Mariana’s Supermarket, 574 N. Eastern Ave.:** On February 13, staff responded to a confirmed case of Vibrio. Staff did not observe any risk factors that could lead to foodborne illness. Documentation was gathered to provide traceback information on the product consumed.
- B. **Mon Ami Gabi, 3655 S. Las Vegas Blvd.:** On February 19, staff responded to multiple reports of foodborne illness. Staff observed risk factors that could lead to illness, including improper handwashing and improper holding temperatures for food. The investigation resulted in an A grade.
- C. **La Mojarra Loca, 2797 S. Maryland Pkwy.:** On February 28, staff responded to a confirmed case of Campylobacter. Staff observed risk factors that could lead to illness, including improper handwashing practices, storage of food, and ware washing. The investigation resulted in a B downgrade. A reinspection is still pending.

6. **Community Outreach:**

- A. **Domino’s Pizza, 3395 E. Tropicana Ave.:** On February 5, staff responded to complaints of illness after eating at the facility. The restaurant had passed their routine inspection on the same morning with an A grade. The inspector conveyed that multiple employees were currently out sick. Staff contacted Domino’s staff and discussed proper employee health surveillance, return to work restrictions and exclusions, and norovirus prevention and disinfection.

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	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Notices of Violations (New & Remails)	8	6	↓	46	37	↓
Adjudicated Hearing Cases	12	4	↓	43	29	↓
Total Cases Received	155	70	↓	642	642	→
Total Cases Referred to Other Agencies	18	9	↓	175	114	↓
Hearing Penalties Assessed	\$36,500	\$4,500	↓	\$103,250	\$42,000	↓

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	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Inspections	412	329	↓	2,002	1,899	↓

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

Underground Storage Tanks	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Compliance Inspections	70	70	→	417	538	↑
Final Installation/Upgrade/Repair Inspections	5	3	↓	26	21	↓
Closure Inspections	1	0	↓	8	7	↓
Spill Report Investigations	1	4	↑	11	17	↑

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

Permitted Disposal Facilities	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Inspections	19	22	↑	158	168	↑
Reinspections	2	0	↓	15	6	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Feb. 2024	Feb. 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	2	↑	687	141	↓
Public Accommodations Inspections	68	33	↓	342	183	↓
Public Accommodations Complaints	24	9	↓	209	145	↓
Mobile Home/Recreational Vehicle Park Inspections	66	46	↓	170	142	↓
Mobile Home/Recreational Vehicle Park Complaints	1	1	→	15	15	→

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** – Georgia Pacific Gypsum
- 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 (4); Waste Grease (2); and Storage Bin (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in March:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Asbestos Permits Issued	95	66	↓	658	549	↓
Revised Asbestos Permits Issued	4	6	↑	53	58	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Tentative Maps-Received	8	13	↑	92	103	↑
Tentative Maps-Lot Count	590	893	↑	3,541	6,942	↑
Final Maps-Received	24	19	↓	167	134	↓
Final Maps-Lot Count	864	617	↓	6,092	5,117	↓
Final Maps-Signed	23	14	↓	170	126	↓
Final Maps (Signed)-Lot Count	826	684	↓	7,522	5,957	↓
Improvement Plans-Received	26	17	↓	151	123	↓
Improvement Plans-Lot Count	794	600	↓	5,288	5,145	↓
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	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Residential ISDS Permits	4	1	↓	52	36	↓
Commercial ISDS Permits	0	0	→	1	3	↑
Commercial Holding Tank Permits	0	0	→	19	18	↓
Residential Tenant Improvements	14	9	↓	181	134	↓
Residential Certifications	0	0	→	3	0	↓
Compliance Issues	5	6	↑	67	61	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Public Water System Sanitary Surveys	0	0	→	47	52	↑
Public Water System Violations Issued	5	12	↑	101	68	↓

2. Safe Drinking Water Activity:

A. No coliform positive results were reported from routine monitoring events.

- 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	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
School Facility Kitchen Inspections	98	103	↑	627	637	↑
School Facility Kitchen Complaints	0	0	→	4	3	↓
School Facility Inspections	119	109	↓	743	733	↓
School Facility Complaints	3	7	↑	30	33	↑
Summer Food Service Surveys	6	0	↓	12	39	↑
Child Care Facility Inspections	27	30	↑	185	234	↑
Child Care Facility Complaints	1	0	↓	16	19	↑
Body Art Facility Inspections	42	37	↓	402	419	↑
Body Art Facility Complaints	1	4	↑	31	42	↑
Body Art Artist Special Event Inspections	3	3	→	35	273	↑
Total Program Services Completed	300	293	↓	2,085	2,432	↑

1. **Schools:**

A. **Legacy High School, 150 W. Deer Springs Way:** During a routine inspection, staff and the building manager responded to a report of sewage coming out of a hallway floor drain. Access to the area was prohibited until maintenance staff cleaned and disinfected the contaminated area and adjacent classrooms. School administration is investigating the cause and will determine the necessary steps to prevent future spills.

B. **Pinecrest Academy St. Rose, 1385 E. Cactus Ave.:** During a routine inspection, staff found the temperature of the hot water at student accessible faucets exceeded the maximum temperature of 110°F allowed by Nevada Administrative Code (NAC) 444. Hot water temperatures ranged from 120°F to 134°F. Management was given seven days to adjust the hot water temperature and follow-up with SNHD. A reinspection is still pending.

2. **Child Care:**

A. **Tinker Toy Day Care, 7446 Poppy Hills Ct.:** During a routine inspection, staff observed chemicals accessible to children and children napping too close together in an unapproved area that had no natural light. Chemical storage areas within a child's reach are required to have childproof safety latches or locks to prevent children from accessing the chemicals. SNHD Regulations also require at least two feet of separation between napping furnishings to reduce the transmission of illness and improve quality of sleep, and natural light is required in any room located on the exterior wall of the building which is occupied by children at least four hours per day. A reinspection is still pending.

B. **Creative Kids Learning Empire, 3950 Woodside Ln.:** A routine inspection resulted in a determination of non-compliance, requiring a reinspection, due to multiple

violations. Staff observed dirty toys and providers were not following safe diaper changing procedures and required cleaning methods. SNHD staff also required closure of the playground because the perimeter gate had possible entrapment hazards. All non-compliant conditions had been corrected at the reinspection.

C. Tinker Town Learn and Play Center, 6200 Smoke Ranch Rd.: During a routine inspection, staff observed an infant room refrigerator operating at 46°F. To reduce the likelihood of foodborne illnesses, all time/temperature control for safety (TCS) foods must be held at or below 41°F or at or above 135°F. The infant formula that was inside the refrigerator for more than four hours was discarded. Formula inside the refrigerator for less than two hours was moved to a refrigerator that was able to maintain a temperature below 41°F. Additional violations included improper diaper changing procedures, inadequate handwashing, and physical hazards accessible to children. A reinspection is still pending.

D. Growing Places, 3672 Steinbeck Dr.: During a routine inspection, staff observed multiple violations including electrical outlets not childproofed, hot water temperature at a children's handwashing sink exceeded 120°F, non-Environmental Protection Agency (EPA) registered disinfectants, improper cleaning procedures, expired milk, and TCS foods stored at room temperature. A reinspection is still pending.

3. **Body Art:**

A. Primitive Accents Body Piercing, 4001 S. Decatur Blvd.: During a routine inspection, sterilization logs and current spore tests for the autoclave were not available and the operator was not placing a Class 5 indicator in each sterile pack before autoclave processing as required by SNHD Regulations. This documentation is required to ensure sterilization processes are working as expected. Additionally, several commercially sterilized packages were being held past their expiration date, which puts them at greater risk for contamination. At a subsequent reinspection, all issues had been corrected.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Food Safety Assessment Meetings	0	0	→	2	2	→
Total Pre-Permitting Services	1,126	1,163	↑	11,053	9,760	↓
New Project Submissions	251	245	↓	2,237	1,837	↓
Completed Projects	227	202	↓	2,672	1,890	↓
Total Service Requests Currently in Pre-Permitting	1,291	1,304	↑			

1. **Enforcement Actions and Investigations:**

A. Mayas Crazy Fruits, 3712 E. Owens Ave.: A final permitting inspection was conducted after three failed inspections for an IHH, no hot water at the three-compartment and handwashing sinks. SNHD Regulations require that hot water for manual ware washing be a minimum temperature of 110°F and 100°F for handwashing. After the water heater was replaced, the permit was approved.

B. Skimos Coffee Shop, 9175 S. Las Vegas Blvd.: Staff received a Change of Permit Holder (CPH) application and found that the facility did not have a grease interceptor

as required by the sewer authority. Food establishments must comply with the sewer authority's requirements for grease abatement. The facility was able to install an indoor grease interceptor, and the final permitting inspection was approved.

- C. Wynn Lakeside Lounge Bar, 3131 S. Las Vegas Blvd.:** During a remodel inspection, staff noticed standing water a few inches deep in the floor sinks beneath the bar equipment. Standing water in floor sinks can be indicative of sewage backup or improper drainage, which can cause cross contamination and attract pests. Property management mentioned that a new type of floor sink strainer had been installed to prevent debris from entering the drain and causing clogs. Wynn management had the contractors drill additional holes in the strainers to allow for proper drainage. The remodel was approved.
- D. Fat Tuesday at Miracle Mile, 3663 S. Las Vegas Blvd.:** During a routine inspection, staff noticed that an unapproved ice machine had been installed. The ice machine was taken out of service and the person-in-charge (PIC) submitted a remodel application. Since the new ice machine was not sanitation certified, the permit holder agreed to replace the ice machine with an approved unit. A final remodel inspection is still pending.
- E. Brezza, 3000 S. Las Vegas Blvd.:** At a final permitting inspection, staff found caulking at the sinks and dish machine drain board deteriorating with a black residue. There was also a ceiling tile with a large hole and the small glasswasher was draining to the floor. Gaps and old caulking can cause water to pool and drip to the floor. Water running onto the floor can damage floor tiles, cause a slip hazard, and provide harborage for pests. Holes in ceilings can allow pests, dust, and debris to enter the kitchen. The operator began making corrections immediately and the permit was approved with stipulations.
- F. Sijie Special Noodle, 4821 Spring Mountain Rd.:** A CPH inspection resulted in failure due to violations totaling more than fifteen demerits. Staff also found that the owner had extensively remodeled the facility without approval. SNHD Regulations require plan submission prior to remodeling a food establishment. All food was removed from the facility and plans were submitted for review. The plans that were submitted did not match the current facility layout. The owner is in the process of relocating all equipment to match the plans. A reinspection is still pending.
- G. Casa Don Juan III Bar, 3460 E. Sunset Blvd.:** During a CPH inspection, staff found TCS foods in the temperature danger zone in one of the back bar coolers. The cooler was operating at 51°F. Pooled water was on the floor and the grout was heavily worn, allowing water to settle. Orkin Pest Control noted that stagnant water on the ground may attract pests. Fruit flies were seen in the bar. Exposed millwork was under the bar counters. SNHD Regulations require TCS foods to be held at 41°F or below, materials to be smooth and easily cleanable, and the facility must have adequate pest control. The refrigeration violation was corrected, and the food was voluntarily discarded. The permit was approved with stipulations.

VII. AQUATIC HEALTH PROGRAM

**ENVIRONMENTAL HEALTH Aquatic Health Operations Program
- Fiscal Year Data**

Aquatic Health Operations	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Total Operation Inspections	669	566	↓	5,858	5,184	↓
Complaint Investigations	20	12	↓	203	186	↓
Inactive Body of Water Surveys	3	3	→	58	59	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	0	0	→	15	33	↑
Total Program Services Completed	692	581	↓	6,134	5,462	↓

1. Aquatic Health Operations

- A. Angel Point Apartments, 751 N. Tenaya Way:** A routine inspection at the pool resulted in an IHH closure due to an eight-inch breach in the fence. A breach in the enclosure may allow a child access to the pool area without proper supervision, which could result in drowning. After the fence was repaired, the pool was reinspected and approved to reopen the same day.
- B. Elysian at the District, 2151 Village Walk Dr.:** A routine inspection at the Office Spa resulted in an IHH closure due to the water temperature being 114.6°F. Water temperatures greater than 104°F may cause overheating, dehydration, burns, and rashes. The spa was reinspected the same day and approved to reopen.
- C. Las Vegas Recreational Vehicle (RV) Resort, 3890 S. Nellis Blvd.:** A routine inspection at the pool resulted in an IHH closure due to a gate not self-latching. An improperly working gate can allow access to the pool enclosure and pose an increased drowning risk for children. The pool was reinspected the same day and approved to reopen.
- D. Kelly Hawkins Physical Therapy, 3831 W. Charleston Blvd.:** Staff responded to a complaint alleging that the therapy tank had high disinfection levels. Staff discovered an unpermitted tank with recirculated water being used for therapy. SNHD Regulations require that aquatic venues that are open to the public and use recirculated water have valid health permits. The operator was issued a Cease-and-Desist Order until the tank is permitted by SNHD.
- E. Shade Apartments, 10340 S. Decatur Blvd.:** A routine inspection resulted in an IHH closure due to multiple gates not self-closing. After repairs were made, the pool was reinspected and approved to reopen the same day.
- F. Hendry, 1250 Wigwam Pkwy.:** A routine inspection resulted in an IHH closure due to the gate being propped open and unattended. The pool was reinspected the same day and approved to reopen.
- G. Quarter North Apartments, 5500 Simmons St.:** At routine inspection staff found that the pool did not have a qualified operator to provide routine service and maintenance. Once facility staff provided documentation of a contracted qualified operator, the pool was approved to reopen.
- H. Pecos Park Mobile Home Park (MHP), 200 N. Pecos Rd.:** A routine inspection resulted in pool closure due to a 9-inch breach in the fence and no detectable chlorine. Incorrect chemical levels can increase the risk of pathogen transmission to bathers. Following corrective actions, the pool was reinspected and approved to reopen the same day.

- I. **Ariva Apartments, 11055 S. Las Vegas Blvd.:** A routine inspection at the West Pool resulted in closure due to no detectable chlorine and high pH. Following corrective actions, the pool was reinspected and approved to reopen the same day.
- J. **Desert Club Resort, 3950 Koval Ln.:** A routine inspection resulted in closure due to high pH and the door not self-latching. Elevated pH decreases the effectiveness of the disinfectant and can lead to pathogen transmission to bathers. The pool was reinspected the same day and approved to reopen.

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

Aquatic Health Plan Review	Feb. 2024	Feb. 2025		FY 23-24	FY 24-25	
Total Pre-Permitting Services	530	520	↓	2,970	2,874	↓
New Project Submissions	143	184	↑	594	738	↑
Completed Projects	109	108	↓	605	468	↓
Total Projects Currently in Plan Review	450	657	↑			

2. Aquatic Health Plan Review:

- A. **Marlowe SLV Apartments, 11210 S. Las Vegas Blvd.:** Area lighting and pre-plaster inspections resulted in failure due to insufficient lighting in the equipment room and no power or water service to the pool and spa. Additionally, the aquatic venue enclosure gates and depth markings were not compliant. A reinspection was conducted and approved the following week. A final inspection is still pending.
- B. **The Residences at Tropicana, 1639 E. Tropicana Ave.:** A pre-plaster inspection for a pool and spa resulted in failure due to incomplete construction of the enclosure. After the enclosure was completed, a reinspection was approved.
- C. **Riverside Resort and Casino, 1650 S. Casino Dr.:** A final inspection was conducted at the pool for installation of a skimmer equalizer suction fitting outlet assembly (SOFA). The inspection resulted in failure due to the sump depth not being the minimum three inches. The contractor decided to plug and eliminate the equalizer line completely. After verification of the equalizer line abandonment, the pool was approved to reopen.
- D. **Cielo Abierto Apartments, 1290 W. Horizon Ridge Pkwy.:** Plans for a SOFA remodel were not approved for the Clubhouse Spa. The maximum flow rating of the SOFA was exceeded by the maximum flow potential of the circulation pump, which could lead to an entrapment risk. To resolve this issue, the contractor must submit a revised application for a SOFA with a higher flow rating.
- E. **Desert Pine Villas Homeowner’s Association (HOA), 6161 Pine Villa Ave.:** A final remodel inspection for a chemical control system was conducted for the spa. The chemical system had two forms of electrical interlock but would still run during backwash due to a damaged secondary flow switch. This could allow chlorine gas buildup in the plumbing that could be released into the pool when the circulation pump resumes operation and could result in serious injury or death. Repairs were made and the spa was approved to open.
- F. **San Severo HOA, 9350 Ardoa Ave.:** A final remodel inspection was conducted at the pool for a SOFA remodel. The original intent of the remodel was to use the existing sump for the new SOFA; however, the installation instructions for the

replacement SOFA required all parts to be from the same manufacturer. The plumbing inspection was approved upon replacement of the old SOFA parts.

- G. Forest Hills, 3951 E. Viking Rd.:** A final remodel inspection for the replacement of the recirculation pump found that the calculated flow rate did not meet the required dirty filter flow range. This could lead to the system inadequately treating the water. The permit holder was required to create an operational plan to increase the frequency of filter backwashing.

VIII. TRAINING OFFICE

1. Staff provided onsite intervention training to: SLA Food Service at Nevada, 1780 Betty Ln.; Kusina Ni Lorraine II, 3275 W. Ann Rd.; Dojo Sushi, 1750 N. Buffalo Dr.; Mexicali Tacos and More, 2987 N. Las Vegas Blvd.; and Soul Food Cafe, 7320 S. Rainbow Blvd.
2. Training Office staff welcomed three new Environmental Health Specialists (EHSs) to Food Operations training: Anabel Ramos on February 3, and Jorge Gonzalez and Ghavam Toulouie on February 18.

IX. REGULATORY SUPPORT

1. 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; National Curriculum Standards Basic Core Competency Review; composed kratom variance response; beer line cleaning survey review with Office of Epidemiology and Disease Surveillance (OEDS) staff, submitted final reports for three 2024 Retail Flexible Funding Model (RFFM) grants; and attended CFP Pre-Conference Workshops.
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 and Critical Control Point (HACCP) plans.
3. Special Processes staff received one new submission and released 12 special process files. There are currently 32 files in review.
4. Label Review staff received 24 new submissions, released 17 label files consisting of 189 labels. There are currently 25 files in review.
5. Cottage Food Operations completed 16 new registrations and 56 inquiries, frequently with multiple follow-up inquiries per individual.