



Memorandum

Date: May 22, 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 | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|--|--------------|--------------|----------|---------------|---------------|----------|
| Routine Inspections | 2,640 | 2,792 | ↑ | 21,639 | 22,192 | ↑ |
| Reinspections | 175 | 211 | ↑ | 1,562 | 1,719 | ↑ |
| Downgrades | 192 | 217 | ↑ | 1,502 | 1,619 | ↑ |
| Closures | 11 | 16 | ↑ | 130 | 133 | ↑ |
| Special Events | 78 | 76 | ↓ | 726 | 711 | ↓ |
| Temporary Food Establishments & Tasting Event Booths | 748 | 832 | ↑ | 7,641 | 7,577 | ↓ |
| TOTALS | 3,844 | 4,144 | ↑ | 33,200 | 33,951 | ↑ |

↑ (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. Industry 13 Karaoke and Bar, 5599 Spring Mountain Rd.: On April 2, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on April 3.

B. Tambayan BBQ at the Fantastic Swap Meet, 1717 S. Decatur Blvd.: On April 4, the permitted area was closed for excessive demerits. The inspector documented

52 demerits. The permitted area was reinspected and reopened with zero demerits on April 11.

- C. **Nigerian Cuisine, 5006 S. Maryland Pkwy.:** On April 8, the facility was closed for several IHHs, no hot water, pest infestation, and sewage overflowing into the food preparation area. The inspectors documented 28 demerits. The permit holder was required to attend a supervisory conference. The facility remains closed at this time.
 - D. **Komol Restaurant, 953 E. Sahara Ave.:** On April 11, the facility was closed for an IHH, pest infestation. The inspector documented 17 demerits. The facility was reinspected and reopened with eight demerits on April 16.
 - E. **Flattops Burgers and Shakes, 2121 E. Sahara Ave.:** On April 12, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 14 demerits. The facility was reinspected and reopened with six demerits on April 17.
 - F. **Paris Hotel Service Bar 2, 3655 S. Las Vegas Blvd.:** On April 15, a Cease-and-Desist Order was issued due to the area not having available warewashing capabilities. The area remains closed at this time.
 - G. **Vive Cancun, 3513 E. Charleston Blvd.:** On April 22, the facility was closed for excessive demerits. The inspector documented 43 demerits. The facility remains closed at this time.
 - H. **A1 Mobile Catering LLC #28, 439 Rock Quarry Way.:** On April 23, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 11 demerits. The unit was reinspected and reopened with zero demerits on April 24.
 - I. **Express Care Catering #2 - Taco Bueno Catering, 439 Rock Quarry Way:** On April 23, the unit was closed for excessive demerits. The inspector documented 42 demerits. The unit was reinspected and reopened with zero demerits on April 28.
 - J. **Sun's Thai Food and Jerky Restaurant, 4941 W. Craig Rd.:** On April 23, the facility was closed for an IHH, pest infestation. The inspector documented 23 demerits. The facility was reinspected and reopened with five demerits on April 29.
 - K. **Chickpeas Mediterranean Café BBQ, 6110 W. Flamingo Rd.:** On April 24, the facility was closed for an IHH, pest infestation. The inspector documented eight demerits. The facility remains closed at this time.
 - L. **Nabe, 4545 Spring Mountain Rd.:** On April 28, the facility was closed for an IHH, pest infestation. The inspector documented 17 demerits. The facility was reinspected and reopened with three demerits on May 1.
 - M. **Kona Ice of North Las Vegas West 2, 2121 E. Sahara Ave.:** On April 29, the unit was closed for an IHH, no potable water or hot water. The inspector documented eight demerits. The unit was reinspected and reopened with zero demerits on May 1.
 - N. **Smoking Pig BBQ, 4379 N. Las Vegas Blvd.:** On April 29, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 36 demerits. The facility remains closed at this time.
 - O. **McCarran ICandy D5, 5757 Wayne Newton Blvd.:** On April 30, the facility was closed for an IHH, no hot water. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on May 1.
 - P. Staff closed 31 unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
FSAMs were held with the following facilities: Soulful Eatery, 2100 N. Boulder Hwy.; and Express Care Catering #2 - Taco Bueno Catering, 439 Rock Quarry Way.
3. **Supervisory/Managerial Conferences:**
- A. A conference was held with the following facility: Nigerian Cuisine, 5006 S. Maryland Pkwy.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

| Outbreak Response | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|--|---------------|---------------|---|-------------|-------------|---|
| Legionella Travel Associated Investigations | 5 | 1 | ↓ | 18 | 14 | ↓ |
| Legionella Residential Investigations | 1 | 2 | ↑ | 8 | 13 | ↑ |

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.

5. Foodborne Illness Response:

- A. **Atomic Golf, 1850 S. Main St.:** On April 1, staff responded to multiple reports of illness. Staff observed multiple risk factors that could lead to foodborne illness including improper handwashing practices, cross-contamination, reheating of foods, and monitoring of foods left outside of temperature control. The investigation resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- B. **Mi Casa, 3333 Blue Diamond Rd.:** On April 1, staff responded to a confirmed case of campylobacter. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- C. **Farmer Boys, 4450 N. Lamb Blvd.:** On April 2, staff responded to a confirmed case of salmonella. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- D. **Sushi Neko, 5115 Spring Mountain Rd.:** On April 7, staff responded to a confirmed case of Yersinia and Rotavirus. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- E. **McDonald's, 3175 N. Rancho Dr.:** On April 9, staff responded to a confirmed case of shigella. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- F. **Pizza Hut, 8140 S. Eastern Ave.:** On April 14, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper washing and sanitizing of food contact surfaces. The inspection resulted in an A grade.
- G. **Wynn Buffet, 3131 S. Las Vegas Blvd.:** On April 15, staff responded to multiple reports of illness. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- H. **Black Bear Diner, 2751 N. Green Valley Pkwy.:** On April 18, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices, improper temperatures for stored foods, refrigeration equipment in disrepair, and unsanitary food contact surfaces. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- I. **Buffet at Asia, 2380 S. Rainbow Blvd.:** On April 22, staff responded to multiple cases of illness. Staff observed multiple risk factors that could lead to illness including

food held at improper temperatures and improper cleaning and sanitizing of food contact surfaces. The investigation resulted in a B downgrade. The facility was reinspected and passed with an A grade.

- J. Chipotle, 9240 W. Sahara Ave.:** On April 24, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices, foods held at improper temperatures, and inadequate cleaning and sanitizing of food contact surfaces. The inspection resulted in an A grade.
 - K. Top Sushi and Oyster, 9830 S. Las Vegas Blvd.:** On April 24, staff responded to multiple reports of illness. Staff observed multiple risk factors that could lead to illness including improper thawing of frozen foods, unsanitary food contact surfaces, and improper storage of foods. The inspection resulted in an A grade. Stool testing conducted later revealed a positive Norovirus result.
 - L. Capriotti's, 5020 Blue Diamond Rd.:** On April 29, staff responded to a confirmed case of salmonella. Staff observed risk factors that could lead to illness including improper handwashing practices. The inspection resulted in an A grade.
 - M. Oyshi Sushi, 7293 W. Sahara Ave.:** On April 29, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices, unavailable handwashing supplies, foods at improper temperatures, cross-contamination between raw and ready-to-eat foods, improper storage and labeling of foods, and improper cleaning and sanitizing of food contact surfaces. The inspection resulted in a C downgrade. A reinspection is still pending.
 - N. Tuscany Banquet Kitchen, 255 E. Flamingo Rd.:** On April 30, staff responded to multiple reports of illness. The illnesses were associated with the NevAEYC event hosted at the Tuscany Banquet Event Center. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- 6. Ongoing Investigations:**
- A.** On April 17, SNHD was notified by Nevada Department of Health and Human Services representatives of two Salmonella Enteritidis outbreak investigations. Both clusters have a signal for shell eggs and similar case distribution patterns. One cluster includes 31 cases from four states: CA (25), KY (1), NV (1), and WA (4). The other cluster includes 18 cases from four states: CA (14), MN (1), NV (2), and WA (1). Local salmonellosis cases matched these multi-state outbreak strains, one of which consumed eggs at a local restaurant. On April 18, at the request of the state, staff conducted a traceback investigation on shell eggs for Chubby Cattle located at 4525 Spring Mountain Rd. Information on the source of shell eggs was provided to the Nevada Department of Health and Human Services. SNHD continues to provide information as requested.
 - B.** On April 30, SNHD initiated collecting source information on oysters associated with foodborne illnesses in April. Several illnesses have been reported after consuming raw oysters in multiple restaurants. The same oysters from the same harvest area and harvest date were used in both restaurants. SNHD is working with the state and Food and Drug Administration (FDA) on this investigation.

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 | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|---|---------------|---------------|---|-------------|-------------|---|
| Notices of Violations (New & Remails) | 0 | 0 | → | 52 | 41 | ↓ |
| Adjudicated Hearing Cases | 9 | 0 | ↓ | 52 | 30 | ↓ |
| Total Cases Received | 72 | 79 | ↑ | 792 | 798 | ↑ |
| Total Cases Referred to Other Agencies | 27 | 14 | ↓ | 223 | 140 | ↓ |
| Hearing Penalties Assessed | \$9,750 | \$0 | ↓ | \$113,000 | \$43,000 | ↓ |

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 | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|-----------------------------|---------------|---------------|---|-------------|-------------|---|
| Inspections | 381 | 365 | ↓ | 2,771 | 2,639 | ↓ |

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

| Underground Storage Tanks | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|---|---------------|---------------|---|-------------|-------------|---|
| Compliance Inspections | 77 | 83 | ↑ | 576 | 708 | ↑ |
| Final Installation/Upgrade/Repair Inspections | 1 | 5 | ↑ | 33 | 30 | ↓ |
| Closure Inspections | 0 | 0 | → | 10 | 8 | ↓ |
| Spill Report Investigations | 3 | 1 | ↓ | 14 | 18 | ↑ |

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

| Permitted Disposal Facilities | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|-------------------------------|---------------|---------------|---|-------------|-------------|---|
| Inspections | 22 | 24 | ↑ | 196 | 206 | ↑ |
| Reinspections | 3 | 1 | ↓ | 20 | 7 | ↓ |

III. VECTOR SURVEILLANCE

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

| Vector Surveillance and Other EH Services | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|---|---------------|---------------|---|-------------|-------------|---|
| West Nile Virus Surveillance Traps Set | 490 | 483 | ↓ | 2,228 | 2,505 | ↑ |
| West Nile Virus Surveillance Mosquitoes Tested | 484 | 218 | ↓ | 3,289 | 1,904 | ↓ |
| West Nile Virus Surveillance Submission Pools Tested | 3753 | 2,113 | ↓ | 60,975 | 22,825 | ↓ |
| 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 | 32 | 10 | ↓ | 728 | 157 | ↓ |
| Public Accommodations Inspections | 28 | 35 | ↑ | 444 | 255 | ↓ |
| Public Accommodations Complaints | 19 | 13 | ↓ | 253 | 168 | ↓ |
| Mobile Home/Recreational Vehicle Park Inspections | 6 | 5 | ↓ | 215 | 184 | ↓ |
| Mobile Home/Recreational Vehicle Park Complaints | 4 | 1 | ↓ | 20 | 18 | ↓ |

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** – Capriati Construction Corp., Inc. (Recycling); and Kismet Enterprises dba Filta Environmental (Waste Grease)
- 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); and Waste Grease (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in May:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

| Asbestos Permitting Services | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|---------------------------------|------------|------------|---|----------|----------|---|
| Asbestos Permits Issued | 73 | 67 | ↓ | 813 | 684 | ↓ |
| Revised Asbestos Permits Issued | 8 | 11 | ↑ | 69 | 78 | ↑ |

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

| Subdivision Plan Review | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|---------------------------------------|------------|------------|---|----------|----------|---|
| Tentative Maps-Received | 3 | 20 | ↑ | 102 | 147 | ↑ |
| Tentative Maps-Lot Count | 195 | 1,406 | ↑ | 4,415 | 10,219 | ↑ |
| Final Maps-Received | 9 | 21 | ↑ | 189 | 182 | ↓ |
| Final Maps-Lot Count | 190 | 1,135 | ↑ | 6,987 | 7,337 | ↑ |
| Final Maps-Signed | 18 | 17 | ↓ | 205 | 164 | ↓ |
| Final Maps (Signed)-Lot Count | 704 | 778 | ↑ | 9,037 | 7,519 | ↓ |
| Improvement Plans-Received | 8 | 19 | ↑ | 173 | 168 | ↓ |
| Improvement Plans-Lot Count | 290 | 975 | ↑ | 6,287 | 6,999 | ↑ |
| Expedited Improvement Plans-Received | 0 | 1 | ↑ | 0 | 1 | ↑ |
| Expedited Improvement Plans-Lot Count | 0 | 224 | ↑ | 0 | 224 | ↑ |

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

| Individual Sewage Disposal Systems | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|------------------------------------|------------|------------|---|----------|----------|---|
| Residential ISDS Permits | 3 | 10 | ↑ | 57 | 50 | ↓ |
| Commercial ISDS Permits | 2 | 0 | ↓ | 3 | 3 | → |
| Commercial Holding Tank Permits | 0 | 3 | ↑ | 24 | 24 | → |
| Residential Tenant Improvements | 27 | 24 | ↓ | 219 | 180 | ↓ |
| Residential Certifications | 0 | 0 | → | 3 | 0 | ↓ |
| Compliance Issues | 4 | 8 | ↑ | 75 | 74 | ↓ |

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

| Safe Drinking Water Program | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|---------------------------------------|------------|------------|---|----------|----------|---|
| Public Water System Sanitary Surveys | 1 | 0 | ↓ | 48 | 52 | ↑ |
| Public Water System Violations Issued | 9 | 6 | ↓ | 134 | 135 | ↑ |

2. Safe Drinking Water Activity:

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

- **Shetland Water District:** One routine wellhead sample was coliform positive. No additional well samples were triggered.
 - **Trout Canyon Land and Water Users Assoc.:** One routine sample was coliform positive. The repeat samples were coliform absent.
 - **City of Henderson:** One routine sample was coliform positive. The repeat samples were coliform absent.
 - **Lhoist North America:** 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 | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|---|---------------|---------------|---|-------------|-------------|---|
| School Facility Kitchen Inspections | 109 | 112 | ↑ | 821 | 826 | ↑ |
| School Facility Kitchen Complaints | 0 | 2 | ↑ | 7 | 5 | ↓ |
| School Facility Inspections | 124 | 124 | → | 975 | 962 | ↓ |
| School Facility Complaints | 2 | 4 | ↑ | 34 | 38 | ↑ |
| Summer Food Service Surveys | 0 | 0 | → | 12 | 39 | ↑ |
| Child Care Facility Inspections | 27 | 34 | ↑ | 261 | 297 | ↑ |
| Child Care Facility Complaints | 3 | 0 | ↓ | 26 | 19 | ↓ |
| Body Art Facility Inspections | 12 | 19 | ↑ | 429 | 468 | ↑ |
| Body Art Facility Complaints | 7 | 5 | ↓ | 44 | 49 | ↑ |
| Body Art Artist Special Event Inspections | 7 | 32 | ↑ | 44 | 311 | ↑ |
| Total Program Services Completed | 291 | 332 | ↑ | 2,653 | 3,014 | ↑ |

1. Schools:

- A. **Legacy Charter School, 5024 Valley Dr.:** Staff investigated a complaint alleging that the kitchen manager was negligent and served a student a known allergen. The student was reportedly served a meal other than their specific allergen-free meal. The school nutritionist creates allergy-free menus for students requiring them. Kitchen staff serve allergen-free meals upon request from the students. The students are educated on how to request their allergen-free lunch. The investigation also found that while the affected student did eat a school provided lunch containing their allergens, the student did not follow the school policy to request their allergen-free lunch. The complaint was unsubstantiated.
- B. **Somerset Academy-Losee Campus, 4650 Losee Rd.:** Staff investigated a complaint alleging that school staff were selling fast food to students. The school sells food from permitted restaurants for fundraising purposes. Some of the food being sold was not in single service packaging as required by SNHD policy. School staff were provided with a copy of the SNHD Food Service Policy for Schools. The policy requires that food delivered from permitted restaurants be packaged for

individual service, then either sold or discarded within four hours after the food is removed from temperature control. The complaint was substantiated.

- C. Carroll Johnston Middle School, 5855 Lawrence St.:** Staff investigated a complaint alleging that school staff were selling hot dogs and chili to students during lunch. The school sold hot dogs and chili prepared by school staff at one time as a fundraiser for student enrichment programs. School staff reported that the food was prepared and distributed within a four-hour window. SNHD staff provided a copy of the SNHD Food Service Policy for Schools. The policy states that a health permit is not required for food that is sold on an occasional basis for fundraising purposes. The complaint was unsubstantiated.
- D. Green Valley Christian School Kitchen, 711 Valle Verde Ct.:** During a routine inspection of the kitchen, staff found no hot water at one of two hand sinks. The maximum temperature of the water was 98°F. The SNHD 2023 Food Regulations require hot water to be maintained at a minimum of 100°F at hand sinks. The facility was given a deadline to correct the violation. At the reinspection, staff confirmed that an adequate supply of hot water was available at both hand sinks.
- E. St Jude's Ranch, 100 Saint Jude's St.:** During a routine inspection, staff found that a playground had been installed without submission of plans. The playground had inadequate use zones for play equipment. Inadequate use zones can create collision hazards which can result in injury. The playground was closed pending remodel or removal of the impacted equipment.
- F. Foothills Montessori School, 1401 Amador Ln.:** During a routine inspection, staff found that pizza was delivered for lunch every Monday and plated by school staff for each student. This practice is not in compliance with the SNHD Food Service Policy for Schools, which requires that food delivered from permitted restaurants be packaged for single service. School Administration was issued a Cease-and-Desist Order, and the policy was provided.
- G. Lake Mead Christian Academy, 540 E. Lake Mead Pkwy.:** During a routine inspection, staff found that a bridge had been removed from the play structure due to disrepair. The remaining gap in the play structure had not been adequately blocked to prevent access. School Administration was instructed to provide a solid barrier to prevent access to the area until the bridge was replaced. School staff secured a barrier to both sides of the gap, which will remain in place until the replacement bridge has been installed.
- H. Eldorado High School, 1139 Linn Ln.:** Staff investigated a complaint alleging that the concession stands were not in compliance with the SNHD Food Service Policy for Schools. The investigation revealed that some concession stands had food leftovers from fundraising events and were not adequately cleaned after the event. School Administration reported that the concession stands are used only to sell packaged food that does not require refrigeration, and menus observed in the stands verified this. School Administration will instruct fundraiser sponsors to remove all leftover food and clean the stand after use. National Youth Sports (NYS) rents the school facilities including the concession stands for weekend events. NYS stores food and operates food sales out of the concession stand that include hot dogs, hamburger patties, buns, cheese, and condiments. SNHD staff will contact NYS representatives to discuss the details of their food service and storage to ensure compliance. The complaint was substantiated.
- I. Marshall Darnell Elementary School, 9840 W. Tropical Pkwy.:** Staff responded to an epidemiological investigation request regarding students suffering from gastrointestinal illnesses. The investigation found that an outside unpermitted food vendor served students prior to the onset of illnesses. The information on the

unpermitted vendor was forwarded to the Specialized Foods Office for their investigation and action. SNHD staff confirmed that custodial staff performed thorough cleaning and disinfecting of the affected classrooms, including the use of the ultraviolet disinfectant machine.

2. Child Care:

A. Little Genius Learning Academy, 5355 W. Oakey Blvd.: A routine inspection resulted in a noncompliant rating due to multiple violations. Violations included physical hazards accessible to children, the kitchen refrigerator operating at an unsafe temperature, household use only pesticides stored at the facility, and inadequate playground protective surfacing. A reinspection is still pending.

3. Body Art:

A. Crown Electric Tattoo Company Piercing, 4632 S. Maryland Pkwy.: Staff responded to a complaint alleging that plated jewelry was being used for initial piercings. SNHD Regulations prohibit the use of plated gold jewelry for initial piercings due to the potential for allergic reactions. Staff did not find any evidence of plated jewelry on the premises. The owner and piercer reported that plated jewelry is not used in the shop, and there was no evidence of purchases for plated jewelry in purchase receipts. The complaint was unsubstantiated.

VI. PLAN REVIEW PROGRAM

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

| Food Pre-Permitting Services | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|---|---------------|---------------|---|-------------|-------------|---|
| Food Safety Assessment Meetings | 0 | 0 | → | 2 | 2 | → |
| Total Pre-Permitting Services | 1,296 | 1,265 | ↓ | 13,700 | 12,427 | ↓ |
| New Project Submissions | 228 | 241 | ↑ | 2,726 | 2,510 | ↓ |
| Completed Projects | 223 | 391 | ↑ | 3,161 | 2,525 | ↓ |
| Total Service Requests Currently in Pre-Permitting | 1,293 | 1,348 | ↑ | | | |

1. Enforcement Actions and Investigations:

A. Las Vegas Grocery Outlet, 9230 S. Eastern Ave.: During a final permitting inspection, staff observed a display cooler operating at an unsafe temperature. SNHD Regulations require cold-holding units to maintain 41°F or below. An onsite refrigeration technician evaluated the unit and confirmed that it was in a scheduled defrost cycle. The display cooler was subsequently verified to be operating safely, and the permit was approved.

B. Hard Rock Las Vegas Hotel and Casino - Guitar Tower, 3400 S. Las Vegas Blvd.: Plans were submitted for food establishment permits within the new Guitar Tower. The tower will be 660 feet tall and there will be 36 occupiable levels. In addition to food establishment permits, public accommodation engineering plans must also be submitted, reviewed, and approved by SNHD staff. Public accommodation plans have not yet been submitted but the food plans were shared with SNHD engineering staff. The anticipated completion date is the Spring of 2027.

C. Allegiant Stadium, 3333 Al Davis Way: A change-of-permit holder (CPH) application was submitted for approximately 250 food establishment permits since the stadium is changing concessionaires. Each inspection consisted of the

evaluation of equipment design and construction and an operations inspection to assess food handling and food safety knowledge. Some of the portable permits were not accessible due to preparations for a major event, Wrestle Mania. The remaining permits will be inspected in between events hosted at the stadium.

- D. Wicked Donuts, 9490 W. Lake Mead Blvd.:** Staff evaluated the replacement of existing equipment with newer models. The new equipment was considered a “like-for-like” change, so a remodel was not required. A “like-for-like” equipment change is the replacement of equipment with equipment similar in design, function, use, and maintenance. The owner submitted a like-for-like equipment replacement request form so SNHD staff will have updated information about the facility.
- E. Dong Ting Chun, 4850 W. Flamingo Rd.:** During a CPH inspection, staff found that several violations had been written for repairs since 2017 but had not been corrected. The wall behind the water heater was in severe disrepair with the materials coming off the wall and creating a space for pests to hide. Tile underneath the cookline was wet and soggy due to the accumulation of water and improper slope. SNHD Regulations require floor and wall materials to be nonabsorbent, smooth, easily cleanable, and maintained in good repair. A compliance schedule was written, allowing 90 days for major maintenance work to be done and the permit was approved.
- F. Sombreros, 31900 S. Las Vegas Blvd.:** A CPH inspection resulted in failure due to an IHH, clogged/non-draining floor sinks. Inadequate drainage can result in accumulation of sewage on the floor and lead to cross-contamination and pest harborage conditions. A reinspection is still pending.
- G. Clouffee and Tea, 6587 S. Las Vegas Blvd.:** Staff conducted a pre-permitting inspection and found unapproved equipment in use. This facility utilizes a robot to assemble beverages, but it was not sanitation certified. Sanitation certification ensures that equipment is durable, designed to prevent contamination, and easily cleanable. The applicant is in the process of replacing the equipment. A final remodel inspection is still pending.
- H. Mission BBQ Henderson, 375 N. Stephanie St.:** During a pre-permitting inspection, staff observed that a hand sink on the northeast end of the cookline had not been installed per the approved plans. SNHD Regulations require hand sinks to be easily accessible to ensure proper handwashing. The operator plans to install the hand sink prior to scheduling a final permitting inspection.
- I. Whole Foods, 2475 S. Town Center Dr.:** During a final permitting inspection, staff observed multiple non-operational cold-holding units. SNHD Regulations require refrigerated units to maintain foods at 41°F or below. Onsite refrigeration technicians were able to quickly adjust the operating temperatures of the noncompliant units, and the permit was approved.
- J. Zaytinya, 3570 S. Las Vegas Blvd.:** During a final permitting inspection of the bar, staff observed an incorrectly installed combination hand and dump sink. Per the specification sheet for the equipment, the hand sink was designed to drain into the dump sink, limiting the use of that sink for dumping only. The contractor modified the drain line so it would operate properly, and the permit was approved.
- K. Boys and Girls Clubs of Southern Nevada Childcare, 401 Drake St.:** During a final permitting inspection, staff found that the hand sinks were not fully stocked with soap, paper towels, and a lined trashcan; the employee restroom handwashing sink lacked adequate hot water; the ceiling and walls had penetrations; and there were several water damaged ceiling tiles inside the restroom. SNHD Regulations require hand sinks to be fully stocked and provide hot water at the proper temperature, and

that floor, walls, and ceilings be in good repair. The permit was approved with stipulations.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

| Aquatic Health Operations | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|---|---------------|---------------|---|-------------|-------------|---|
| Total Operation Inspections | 1,099 | 740 | ↓ | 7,795 | 6,579 | ↓ |
| Complaint Investigations | 26 | 31 | ↑ | 244 | 235 | ↓ |
| Inactive Body of Water Surveys | 15 | 8 | ↓ | 82 | 74 | ↓ |
| Drowning/Near Drowning/Accident Investigations at Permitted Facilities | 1 | 5 | ↑ | 19 | 39 | ↑ |
| Total Program Services Completed | 1,141 | 739 | ↓ | 8,140 | 6,927 | ↓ |

1. Aquatic Health Operations

- A. The You Apartments, 4700 Maryland Pkwy.:** Routine inspections conducted at the pool and spa resulted in IHH closures due to multiple violations. Both the pool and spa had no detectable chlorine, high pH, and broken drain covers. Water that is not properly disinfected exposes bathers to unknown pathogens that can make them sick. High pH reduces the effectiveness of the disinfectant and can cause skin irritation. A broken drain cover poses entrapment and/or entanglement risks, which could result in drowning. A reinspection is still pending.
- B. Fitness Factory, 4480 E. Charleston Blvd.:** A routine inspection conducted at the spa resulted in an IHH closure due to multiple violations. The access door did not self-close, no rescue safety equipment was present, and the spa had high chlorine, high cyanuric acid, and an incorrectly installed disinfectant feeder. An improperly working access door can allow unattended access to the enclosure and poses an increased drowning risk for children. Failure to provide rescue equipment presents an increased drowning risk to bathers. A reinspection is still pending.
- C. Aqua-Tots, 617 Mall Ring Cir.:** A routine inspection at the pool resulted in an IHH closure due to multiple violations. The facility did not have a qualified operator, the pool had low chlorine, the water was highly turbid, and the main drain was not visible. Cloudy water can make it difficult to see a bather in need of rescue. The facility contracted with a qualified operator to service the pool. After corrective actions, the pool was reinspected and approved to reopen.
- D. Silverstone Ranch Townhomes, 8721 Deering Bay Dr.:** A routine inspection at the pool resulted in an IHH closure due to the ground fault circuit interrupter (GFCI) protection for the underwater lights being non-functional. A non-functional GFCI is an electrocution risk to bathers. Following replacement of the GFCI, the pool was reinspected and approved to reopen.
- E. Tropicana Palms Mobile Home Park (MHP), 6420 E. Tropicana Ave.:** A complaint investigation conducted at the spa resulted in an IHH closure due to multiple violations. The spa had high chlorine and high cyanuric acid. High chlorine can cause skin, eye, and lung irritation. High cyanuric acid levels inhibit the action of chlorine. After the chlorine and cyanuric acid levels were adjusted, the spa was reinspected the same day and approved to reopen.

- F. Viviani Apartments, 9625 W. Russell Rd.:** A routine inspection conducted at the spa resulted in an IHH closure due to a broken drain cover. The drain cover was replaced the same day, and the spa was reinspected and approved to reopen.
- G. Linq Hotel, 3535 S. Las Vegas Blvd.:** A routine inspection conducted at the Kool Pool resulted in an IHH closure due to multiple broken drain covers. A reinspection is still pending.
- H. Jardin Gardens Apartments, 125 E. Regena Ave.:** A routine inspection conducted at the spa resulted in an IHH closure due to multiple violations. The spa had low chlorine, high pH, and a broken drain cover. After corrective actions, the spa was reinspected and approved to reopen the same day.
- I. Portofino Senior Apartments, 1001 Las Palmas Entrada Ave.:** A routine inspection conducted at the spa resulted in an IHH closure due to a broken drain cover. A reinspection is still pending.
- J. Juhl, 353 E. Bonneville Ave.:** A routine inspection conducted at the spa resulted in an IHH closure due to high chlorine. The chlorine level was adjusted, and the spa was reinspected and approved to reopen the same day.
- K. HGV at LV Strip, 2650 S. Las Vegas Blvd.:** A routine inspection conducted at Spa 3 resulted in an IHH closure due to low chlorine. The chlorine level was adjusted, and the spa was reinspected and approved to reopen the same day.

ENVIRONMENTAL HEALTH Aquatic Health Plan Review Program - Fiscal Year Data

| Aquatic Health Plan Review | April 2024 | April 2025 | | FY 23-24 | FY 24-25 | |
|--|---------------|---------------|---|-------------|-------------|---|
| Total Pre-Permitting Services | 620 | 628 | ↑ | 4,174 | 4,035 | ↓ |
| New Project Submissions | 151 | 121 | ↓ | 915 | 1,067 | ↑ |
| Completed Projects | 98 | 159 | ↑ | 845 | 769 | ↓ |
| Total Projects Currently in Plan Review | 593 | 636 | ↑ | | | |

2. Aquatic Health Plan Review:

- A. Calm at Eastern Apartments, 4330 Channel 10 Dr.:** Final permitting inspections were not approved for the new pool and spa. The aquatic facility enclosure was not compliant because the gate latching hardware was not functioning. Violations were also recorded for inoperable drinking fountains, noncompliant signage, and the absence of an emergency communication device. A reinspection is still pending.
- B. Club de Soleil Club 2, 5625 W. Tropicana Ave.:** A plumbing line inspection for a spa was not approved. The plumbing lines were too large and incompatible with the chosen drain covers which could result in suction and entrapment risks. Facility management is working with the contractor to pick new drain covers or modify the plumbing. A reinspection is still pending.
- C. YMCA Centennial, 6601 N. Buffalo Dr.:** Staff met with contractors to discuss an interior pool remodel and suction outlet fitting assembly (SOFA) options. The originally approved SOFA was not rated high enough for the potential maximum system flow, which could result in suction and entrapment risks. After the site meeting, the contractor submitted a revised remodel application to include SOFAs that exceeded system flow requirements.
- D. Desert Winds Townhomes, 101 Desert Winds Way:** A plumbing inspection was conducted on the pool, and staff observed that the main filtration pipe size was larger

than the size listed on the application. The proposed SOFAs did not have a certified flow rating for this pipe size and new SOFAs were required. A final inspection is still pending.

- E. Watermark Gateway Apartments, 3130 Boulder Hwy.:** A pre-plaster inspection was not approved due to missing gates for the aquatic venue enclosure. A reinspection is still pending.
- F. Copper Sands, 8101 W. Flamingo Rd.:** At a scheduled enclosure remodel inspection, staff found that the existing, shorter fencing was not yet removed. This could be a hazard because the shorter fence creates hand and foot holds for the adjacent taller fence. Climbable enclosures can result in uncontrolled access to the pool. The contractor was able to remove the shorter fencing at the time of the inspection and the remodel was approved.

VIII. TRAINING OFFICE

1. Training Office staff provided onsite intervention training to: Tambayan BBQ, 1717 S. Decatur Blvd.

IX. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff participated in or performed the following activities and participated in the following external meetings: attended Utah Food Safety Task Force Conference; Conference for Food Protection Leadership transition meeting; Regulatory and Laboratory Training System Steering Committee meetings; National Environmental Health Association Food Safety Program Committee monthly meeting; National Curriculum Standards Basic Core Competency Review; 2025 Retail Flexible Funding Model Retail Food Mentorship Program kickoff meeting; meeting with the City of Philadelphia Health Department and Mayor's office staff regarding SNHD's training on cultural competency for inspectors; Western States Program Standards Network meeting; and meeting with US Foods' new Business Manager to connect and share best practices.
2. RSO staff reviewed and renewed two training plans for Food Handler Card Training and Testing in Lieu of an SNHD administered Food Safety Test.
3. 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.
4. Special Processes staff prepared for and conducted a HACCP meeting of Noncompliance with Terra Incognita on April 7.
5. Special Processes staff welcomed Veena Ramakrishnan to the team on April 28.
6. Special Processes staff received two new submissions and released six special process files. There are currently 25 files in review.
7. Label Review staff received 19 new submissions and released 24 label files consisting of 330 labels. There are currently 26 active files in review.
8. Cottage Food Operations staff completed 29 new and updated registrations and 73 new inquiries, frequently with multiple follow-up inquiries per individual.