



Memorandum

Date: June 26, 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	May 2024	May 2025		FY 23-24	FY 24-25	
Routine Inspections	2,178	2,537	↑	23,817	24,729	↑
Reinspections	202	210	↑	1,764	1,929	↑
Downgrades	149	192	↑	1,651	1,811	↑
Closures	19	22	↑	149	155	↑
Special Events	90	91	↑	816	802	↓
Temporary Food Establishments & Tasting Event Booths	1,186	1,167	↓	8,827	8,744	↓
TOTALS	3,824	4,219	↑	37,024	38,170	↑

↑ (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. Public Works Coffee, 222 S. Water St.: On May 1, the facility was closed for an IHH, no water. The plumbing issue was fixed, and water was restored. The facility was reinspected and reopened with three demerits on May 2.

B. Al Culichi Portable Unit for the Service of Food (PUSF), 2025 E. Sahara Ave.: On May 2, the unit was closed for multiple IHHs: pest infestation, lack of adequate refrigeration, and other conditions or circumstances that may endanger public health. The inspector documented 41 demerits. The unit remains closed at this time.

- C. Antojitos Mexicanos, 5560 E. Lake Mead Blvd.:** On May 9, the facility was closed for multiple IHHs: no water, pest infestation, lack of adequate employee toilets and handwashing facilities, and other conditions or circumstances that may endanger public health. The inspector documented 42 demerits. The facility was reinspected and reopened with zero demerits on May 22.
- D. Jack in the Box #7202, 800 N. Decatur Blvd.:** On May 12, the facility was closed for an IHH, no water. The inspector documented 10 demerits. The facility was reinspected and reopened with zero demerits on May 13.
- E. Kona Ice of Centennial Hills #4, 2121 E. Sahara Ave.:** On May 15, the facility was closed for an IHH, other conditions or circumstances that may endanger public health. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits on May 16.
- F. Shunfat Supermarket, 5115 Spring Mountain Rd.:** On May 15, the facility was closed for an IHH, pest infestation. Within five permitted areas, the inspectors documented 46 demerits. Extensive structural repairs, cleaning, and service from a pest control operator were completed. The facility was reinspected and reopened with three demerits on May 19.
- G. Southern Express Soul Food, 2810 S. Maryland Pkwy.:** On May 15, the facility was closed for excessive demerits on an unpermitted change of permit holder (CPH) inspection. The inspector documented 42 demerits. The owner applied for a health permit and the facility was reinspected and reopened with 12 demerits on May 27.
- H. Maui Seafood, 1741 S. Mojave Rd.:** On May 16, the facility was closed for an IHH, other conditions or circumstances that may endanger public health. *Listeria Monocytogenes* was found in swab sampling done by the Food and Drug Administration. The inspectors documented 12 demerits for the processing permit and 17 demerits for the storage permit. The facility was reinspected and reopened with zero demerits for both permits on May 22.
- I. Mary's Catering, 827 N. Main St.:** On May 19, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits on May 22.
- J. Taqueria La Casa Del Pastor PUSF, 5893 W. Tropicana Ave.:** On May 20, the unit was closed for an IHH, other conditions or circumstances that may endanger public health. The inspector documented 10 demerits. The unit was reinspected and reopened with zero demerits on May 21.
- K. House of Soul LV, 63 N. 30th St.:** On May 21, the facility was closed for multiple IHHs: interruption of electrical service, sewage or liquid waste not disposed of in an approved manner, and excessive demerits. The inspector documented 41 demerits. The facility remains closed at this time.
- L. Arevik Bakery, 3544 Wynn Rd.:** On May 22, the facility was closed for an IHH, pest infestation. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on June 2.
- M. Walmart Supercenter Bakery #2838, 540 Marks St.:** On May 22, the permitted area was closed for an IHH, no hot water. The permitted area was reinspected and reopened with zero demerits on May 23.
- N. Antojitos Los Guayabitos 702, 2987 N. Las Vegas Blvd.:** On May 23, the facility was closed for multiple IHHs: pest infestation and other conditions or circumstances that may endanger public health. The inspector documented 49 demerits. The facility remains closed at this time.
- O. Cascata, 949 Empire Mesa Way:** On May 23, the facility was closed for multiple IHHs: no water and sewage or liquid waste not disposed of in an approved manner. The inspector documented 24 demerits. The facility remains closed at this time.

- P. **The Java Tree Pastries Café and Bakery, 4850 W. Flamingo Rd.:** On May 27, the facility was closed for excessive demerits on an unpermitted CPH inspection. The inspector documented 26 demerits. The owner was referred to Plan Review for proper permitting and remains closed at this time.
- Q. **Rally's, 4855 S. Jones Blvd.:** On May 28, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 20 demerits. The facility was reinspected and reopened with six demerits on May 30.
- R. **Café Peru, 6010 W. Craig Rd.:** On May 29, the facility was closed for an IHH, pest infestation. The inspector documented 33 demerits. The facility remains closed at this time.
- S. **Green Leafs and Bananas, 755 S. Grand Central Pkwy.:** On May 29, the facility was closed for an IHH, liquid waste not disposed of in an approved manner. The inspector documented 31 demerits. The facility was reinspected and reopened with eight demerits on May 30.
- T. **The Noypitz Bar and Grill, 6605 S. Las Vegas Blvd.:** On May 29, the facility was closed for excessive demerits. The inspector documented 58 demerits. The facility remains closed at this time.
- U. Staff closed 46 unpermitted food vending complaint investigations.
- 2. **Food Safety Assessment Meetings (FSAMs):**
An FSAM was held with the following facility: De Pura Cepa, 2121 E. Sahara Ave.
- 3. **Supervisory/Managerial Conferences:**
A. Conferences were held with the following facilities: Gourmet China, 7785 N. Durango Dr.; Sijie Special Noodle, 4821 Spring Mountain Rd.; Nabe, 4545 Spring Mountain Rd.; and Vive Cancun, 3513 E. Charleston Blvd.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	May 2024	May 2025		FY 23-24	FY 24-25	
Legionella Travel Associated Investigations	4	2	↓	22	16	↓
Legionella Residential Investigations	3	1	↓	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. **China Mama, 2411 W. Sahara Ave.:** On May 2, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices, unsanitary food contact surfaces, and improper storage of raw foods. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
 - B. **Raising Canes, 1915 Rock Springs Dr.:** On May 2, staff responded to multiple reports of illness. Staff observed multiple risk factors that could lead to foodborne

illness including improper handwashing practices and disinfection of food contact surfaces. The investigation resulted in a B downgrade. The facility was reinspected and passed with an A grade.

- C. Ark America, 3790 S. Las Vegas Blvd.:** On May 13, 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.
 - D. Red Lobster, 200 S. Decatur Blvd.:** On May 15, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper thawing practices and cooling of foods and potential chemical contamination. The inspection resulted in an A grade.
 - E. Yard House, 1301 W. Sunset Rd.:** On May 19, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing and cleaning of food contact surfaces, contamination of foods, and foods held at improper temperatures. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
 - F. Chile Poblano Grille, 2300 Glendale Blvd.:** On May 21, staff responded to a confirmed case of campylobacter. Staff observed risk factors that could lead to illness including improper washing and cleaning of food contact surfaces between raw and ready-to-eat foods. The inspection resulted in a B downgrade. A reinspection is still pending.
 - G. Mariscos Las Islitas, 2437 N. Las Vegas Blvd.:** On May 23, staff responded to a confirmed case of vibrio. Staff gathered information on suspected foods to aid in a possible traceback investigation.
 - H. Mo' Bettah's, 1020 E. Craig Rd.:** On May 23, staff responded to a confirmed case of Shiga toxin-producing E. coli (STEC). Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- 6. Ongoing Investigations:**
- A.** SNHD staff continues to investigate a Norovirus outbreak associated with oysters that was initiated in April. On May 5, SNHD issued a public notification regarding illnesses associated with specific frozen half-shell oysters from South Korea. Staff worked with state and federal partners to coordinate traceback efforts to help identify sources of the oysters. Multiple food distributors have issued a voluntary recall of the oysters in response to the 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	May 2024	May 2025		FY 23-24	FY 24-25	
Notices of Violations (New & Remails)	6	6	→	58	47	↓
Adjudicated Hearing Cases	4	7	↑	56	37	↓
Total Cases Received	78	65	↓	870	863	↓
Total Cases Referred to Other Agencies	31	10	↓	254	150	↓
Hearing Penalties Assessed	\$4,000	\$6,603	↑	\$117,000	\$49,603	↓

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	May 2024	May 2025		FY 23-24	FY 24-25	
Inspections	384	315	↓	3,155	2,954	↓

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

Underground Storage Tanks	May 2024	May 2025		FY 23-24	FY 24-25	
Compliance Inspections	83	50	↓	659	758	↑
Final Installation/Upgrade/Repair Inspections	3	2	↓	36	32	↓
Closure Inspections	1	2	↑	11	10	↓
Spill Report Investigations	0	2	↑	14	20	↑

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

Permitted Disposal Facilities	May 2024	May 2025		FY 23-24	FY 24-25	
Inspections	37	21	↓	233	227	↓
Reinspections	1	1	→	21	8	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	May 2024	May 2025		FY 23-24	FY 24-25	
West Nile Virus Surveillance Traps Set	500	399	↓	2,728	2,919	↑
West Nile Virus Surveillance Mosquitoes Tested	691	288	↓	3,980	2,160	↓
West Nile Virus Surveillance Submission Pools Tested	12,718	6,746	↓	73,693	29,741	↓
West Nile Virus Surveillance Positive Mosquitoes	93	0	↓	117	42	↓
West Nile Virus Surveillance Positive Submission Pools	3,152	0	↓	4,159	1,237	↓
St. Louis Encephalitis Surveillance Positive Mosquitoes	2	0	↓	2	0	↓
St. Louis Encephalitis Surveillance Positive Submission Pools	46	0	↓	46	0	↓
Mosquito Activity Complaints	136	24	↓	864	181	↓
Public Accommodations Inspections	20	24	↑	464	279	↓
Public Accommodations Complaints	19	19	→	272	187	↓
Mobile Home/Recreational Vehicle Park Inspections	2	2	→	217	187	↓
Mobile Home/Recreational Vehicle Park Complaints	2	3	↑	22	20	↓

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); and Materials Recovery (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in June:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	May 2024	May 2025		FY 23-24	FY 24-25	
Asbestos Permits Issued	94	72	↓	907	756	↓
Revised Asbestos Permits Issued	18	5	↓	87	83	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	May 2024	May 2025		FY 23-24	FY 24-25	
Tentative Maps-Received	5	11	↑	107	158	↑
Tentative Maps-Lot Count	465	1,142	↑	4,880	11,361	↑
Final Maps-Received	24	16	↓	213	198	↓
Final Maps-Lot Count	1,430	598	↓	8,417	7,935	↓
Final Maps-Signed	26	7	↓	231	171	↓
Final Maps (Signed)-Lot Count	695	454	↓	9,732	7,973	↓
Improvement Plans-Received	27	18	↓	200	186	↓
Improvement Plans-Lot Count	1,428	598	↓	7,715	7,597	↓
Expedited Improvement Plans-Received	0	1	↑	0	2	↑
Expedited Improvement Plans-Lot Count	0	1	↑	0	225	↑

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

Individual Sewage Disposal Systems	May 2024	May 2025		FY 23-24	FY 24-25	
Residential ISDS Permits	6	13	↑	63	63	→
Commercial ISDS Permits	0	0	→	3	3	→
Commercial Holding Tank Permits	9	10	↑	33	34	↑
Residential Tenant Improvements	24	25	↑	243	205	↓
Residential Certifications	0	0	→	3	0	↓
Compliance Issues	4	7	↑	79	81	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	May 2024	May 2025		FY 23-24	FY 24-25	
Public Water System Sanitary Surveys	1	0	↓	49	52	↑
Public Water System Violations Issued	32	0	↓	166	136	↓

2. Safe Drinking Water Activity:

- A. Seven *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.
 - **M Resort Spa and Casino:** One routine sample was *coliform* positive. The repeat samples were *coliform* absent.
 - **Resorts World Las Vegas:** One routine sample was *coliform* positive. The repeat samples were *coliform* absent.
 - **North Las Vegas Utilities:** Two routine samples were *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.
- C.** Staff reviewed, inspected, and provided comments regarding the Electric Daisy Carnival. Comments implemented this year involved improved cross-connection control and backflow preventer testing, discontinuance of non-potable water at handwashing stations, and exclusive provision of potable water at all handwashing stations throughout the event (per NAC 444.549 and NAC 444.5494(2)). Conditional comments left for next year's event include operator supplying SNHD with a potable water plan at least 30 calendar days before the event (per NAC 444.548) and operation of each water station with a temporary food establishment (TFE) booth permit (per NAC 444.5488).
- D.** Staff completed a complaint investigation against Harrah's Las Vegas public water system. The complaint alleged aesthetic water quality issues from multiple patron rooms. Sampled water quality and maintenance from the rooms was within Nevada standards.
- E.** Staff completed a cross-connection control emergency response for the Venetian Palazzo public water system. The emergency involved an HVAC contractor cross connecting a hazardous chemical refrigeration system with the onsite potable water system. Emergency corrective actions involved severing the cross-connection, issuing public notification, supplying approved potable water for handwashing stations in all restrooms and at staff hand sinks, and flushing the potable water system. Water quality post-flushing was within Nevada standards. Although the emergency objectives have been accomplished, corrective actions regarding improved managerial policies are still pending.
- F.** Staff are investigating a complaint about the Treasure Island public accommodation's water system. The complaint alleges water quality issues from a patron's room. Sampled water quality and maintenance from the room are in progress.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	May 2024	May 2025		FY 23-24	FY 24-25	
School Facility Kitchen Inspections	61	59	↓	882	898	↑
School Facility Kitchen Complaints	4	2	↓	11	7	↓
School Facility Inspections	60	58	↓	1,035	1,032	↓
School Facility Complaints	0	1	↑	34	39	↑
Summer Food Service Surveys	12	22	↑	24	61	↑
Child Care Facility Inspections	27	40	↑	288	337	↑
Child Care Facility Complaints	3	2	↓	29	21	↓
Body Art Facility Inspections	35	45	↑	464	517	↑
Body Art Facility Complaints	7	7	→	51	56	↑
Body Art Artist Special Event Inspections	1	6	↑	45	329	↑
Total Program Services Completed	210	242	↑	2,863	3,297	↑

1. Schools:

- A. **Brown, Mahlon B. Jr. High School, 307 Cannes St.:** Staff responded to a complaint alleging that an area of the cafeteria was being used to store school supplies and equipment. Staff found general supplies and equipment stored on wrapped wood pallets that included paper, air filters, tv monitors, and a floor cleaning machine. There was no evidence of vermin harborage, and the surrounding area was kept clean. SNHD staff discussed the need to remove unnecessary equipment and supplies along with the importance of keeping areas clean and maintained to prevent the harboring or feeding of pests. The complaint was substantiated.
- B. **Legacy Traditional School Cadence, 325 Inflection St.:** Staff responded to an epidemiological investigation request regarding students suffering from gastrointestinal illnesses. The school nurse reported a recent increase in diarrheal incidents. School administration stated that the number of students absent was normal for the end of the school year. Custodial staff explained the cleaning and disinfecting procedures used after emetic events and reported no increase of emetic events. The school is cleaned and disinfected every day after school hours. SNHD staff observed clean restrooms, handwashing facilities, and drinking fountains. SNHD staff discussed deep cleaning throughout the school during times of increased illnesses.
- C. **Lake Mead Christian Academy Kitchen, 540 E. Lake Mead Pkwy.:** Staff responded to a complaint alleging that employees without valid food handler cards were working in the kitchen during lunches. The kitchen employees had valid food handlers' cards with one being a Certified Food Protection Manager. The complaint was not substantiated at the time of the inspection.

2. Child Care:

- A. **Source Academy, 7511 N. Cimarron Rd.:** During a routine inspection, staff observed numerous violations that resulted in a noncompliant inspection. Violations included physical hazards accessible to children, maximum hot water temperature at hand sinks exceeding 120°F and a food handler without a valid food handler card. A reinspection is still pending.

B. Yudi Family Home Daycare, 4031 Hazelcrest Cir.: Staff investigated a complaint alleging that an above-ground pool was accessible to children with no security gates. An above-ground pool was installed and separated from the outdoor play area designated for the children with an adequate lock. Children were not able to access the pool from inside the house either. The complaint was not substantiated at the time of the inspection.

C. Northshore Learning Center, 7901 W. Gowan Rd.: Staff responded to a complaint alleging that the childcare center was in operation after water flooded the rooms and collapsed the ceiling. The building had significant water damage from a broken fire sprinkler system over the weekend. Staff observed repairs being made to the damaged area. The complaint was substantiated. Children were either relocated to rooms that were not affected or relocated to another facility until repairs were completed. A follow-up survey found that adequate repairs had been completed, and the affected areas were approved for operation.

3. Body Art:

A. Crown Electric Tattoo Company - Piercing, 4632 S. Maryland Pkwy.: Staff responded to a complaint alleging that a piercing became infected and required antibiotics to be treated. The PIC reported that they had not received any reports of infection from any patrons. The piercing room, workstation, and handwashing sink were stocked, clean, and maintained in good condition. The sterilizer had a current spore test, and the artists had valid body art cards. The complaint was not substantiated at the time of the inspection.

B. Las Love Tattoo, 3555 S. Fort Apache Rd.: Staff responded to a complaint alleging that there was no hot water available in the restroom. Staff verified that the facility was operating without hot water in the restroom. Staff educated the owner that all handwashing sinks including the restroom must provide cold and hot water. The complaint was substantiated.

VI. PLAN REVIEW PROGRAM

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

	May 2024	May 2025		FY 23-24	FY 24-25	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	0	0	→	3	2	↓
Total Pre-Permitting Services	1,144	1,134	↓	14,852	13,838	↓
New Project Submissions	227	218	↓	2,953	2,762	↓
Completed Projects	219	308	↑	3,382	2,862	↓
Total Service Requests Currently in Pre-Permitting	1,296	1,266	↓			

1. Enforcement Actions and Investigations:

A. Shun Japanese Yakitori Izakaya, 4550 S. Maryland Pkwy.: During a final permitting inspection, staff observed a household-use-only vacuum sealer. The permit holder intended to use the equipment to reduce oxygen package (ROP) raw proteins and store them for longer than 48 hours. Household equipment is not permitted and storing raw proteins in ROP for longer than 48 hours requires an SNHD approved Hazard Analysis and Critical Control Point plan (HACCP). The permit

holder agreed to remove the equipment and contact the SNHD Special Processes team for more information on HACCP. The permit was approved with stipulations.

- B. Starbread Bakery, 7875 W. Sahara Ave.:** A final permitting inspection was not approved. Staff observed the three-compartment sink with only one integral drainboard. SNHD Regulations require a three-compartment sink with integral drainboards on each end for proper warewashing. The three-compartment sink was replaced, and the permit was approved at the reinspection.
- C. The Noyptz Bar and Grill, 6605 S. Las Vegas Blvd.:** Staff found a new buffet station installed in the dining room without prior approval and directed the owner to obtain a health permit prior to operating the buffet. The owner applied for the permit and during the final permitting inspection, staff found the food shield inadequate for food protection. An approved food shield meeting American National Standards Institute (ANSI)/National Sanitation Foundation (NSF) standard is required to prevent contamination by consumers. A reinspection was conducted, and the buffet was approved for use.
- D. Electric Mushroom, 518 Fremont St.:** A CPH inspection was not approved due to a warewashing machine not being available in the bar and no handwashing available in food preparation and warewashing areas. SNHD Regulations require a glass washing machine in satellite bars without three-compartments sinks. An operable hand sink is required in all food handling and warewashing areas. The owner will have a warewashing machine installed in the bar and make repairs to the hand sink before scheduling a reinspection. A reinspection is still pending.
- E. Buddha Bar at Showcase Mall, 3785 S. Las Vegas Blvd.:** During a final permitting inspection, active construction was still taking place. There was a heavy leak beneath the three-compartment sink, missing equipment, and no person-in-charge (PIC) present. All construction must be complete, all food equipment installed, and the facility must be clean to receive health permit approval. A reinspection is still pending.
- F. Lunakin Cafe, 4300 W. Tropicana Ave.:** A final permitting inspection resulted in failure because active construction was still taking place. At the reinspection, staff found the facility in substantial compliance; however, health permit approval is pending the receipt of all Building Department approvals.
- G. The Essential Element, 1815 W. Charleston Blvd.:** A final permitting inspection was conducted for a new business specializing in wellness teas which include essential oil supplements. Most essential oils are not made for human consumption, and SNHD Regulations require that food ingredients come from an approved source. After thorough research, the essential oils are from a company that receives inspection from the Utah Department of Agriculture and Food and are approved for consumption. The health permit was approved.
- H. Venetian Food Hall, 3355 S. Las Vegas Blvd.:** A new food hall on the casino level is under construction. During a final inspection, staff observed missing flashing between the walk-in coolers and ceilings, incorrect ceiling tiles in a portion of the kitchen and storage, ice build-up in a walk-in freezer, uncapped chase lines, gaps at backsplash to wall material, and a food shield and beer tap had not been installed. All seams and gaps must be sealed for cleaning and to prevent pest harborage. Ceiling tiles must be non-absorbent in all food areas. Ice buildup in a walk-in freezer can be indicative of a leak or improper installation. The contractor is working on all corrections. Eight health permits were approved, and the next phase of final inspections has been scheduled. Follow-up surveys will be conducted on all previously noted violations.

- I. **Port of Subs, 1405 W. Sunset Rd.:** During a CPH inspection, staff were unable to locate a grease interceptor. The PIC was not aware of any grease interceptor onsite. The City of Henderson Pretreatment team was notified, and the owner was instructed to contact the sewer agency to inquire about adequate grease capture requirements. Depending on the findings, an SNHD remodel application may be required. The CPH was approved.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	May 2024	May 2025		FY 23-24	FY 24-25	
Total Operation Inspections	841	560	↓	8,632	7,033	↓
Complaint Investigations	30	29	↓	273	252	↓
Inactive Body of Water Surveys	8	4	↓	90	78	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	5	10	↑	24	49	↑
Total Program Services Completed	884	603	↓	9,019	7,412	↓

1. Aquatic Health Operations

- A. **Las Vegas Embassy Suites, 4315 University Center Dr.:** A complaint alleging a broken main drain cover was verified and resulted in an IHH closure of the pool. A damaged drain cover poses an entrapment hazard and increases the risk of drowning. A reinspection is still pending.
- B. **Dragonridge Country Club, 1400 Foothills Village Dr.:** A routine inspection at the spa resulted in an IHH closure for high chlorine. High chlorine concentrations can cause skin, eye, and lung irritation. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- C. **Cordero Pines Apartments, 499 N. Lamb Blvd.:** A routine inspection at the pool resulted in an IHH closure due to multiple violations. The pool had high cyanuric acid and high chlorine. High cyanuric acid reduces the effectiveness of chlorine. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- D. **Grandview at Las Vegas, 9940 S. Las Vegas Blvd.:** A routine inspection conducted at the pool resulted in an IHH closure due to a non-functional ground fault circuit interrupter (GFCI) for the underwater lights. A non-functional GFCI is an electrocution risk to bathers. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- E. **Cesar's Palace, 3570 S. Las Vegas Blvd.:** A lifeguard survey conducted at the pool resulted in an IHH closure for inattentive lifeguards and lifeguards not roving in accordance with the lifeguard plan. Inadequate lifeguard surveillance presents an increased drowning risk to bathers. Following corrections, a reinspection was conducted the next day, and the pool was approved to reopen.
- F. **Bay View Condos, 600 Sandy Beach Way:** A routine inspection at the pool resulted in an IHH closure due to a gate that did not self-latch. An improperly functioning gate poses a drowning risk by allowing unattended children access to the pool area.

Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.

- G. Fifty 101 Apartments, 5101 O'Bannon Dr.:** Routine inspections at the pool and spa resulted in IHH closures due to multiple violations. The pool and spa had no detectable chlorine, broken glass was found near the pool and spa area, and a gate did not self-latch and was left propped open. Inadequate disinfection exposes bathers to pathogens that can make them sick and broken glass in the pool area can result in lacerations to bathers walking barefoot. A reinspection is still pending.
- H. Vantage Lofts, 201 S. Gibson Rd.:** A routine inspection at the pool resulted in a compliance schedule to correct high pH before reopening. High pH reduces the effectiveness of chlorine. The qualified operator was instructed to confirm proper water chemistry before reopening the pool for use.
- I. Toscana Apartments, 4450 Karen Ave.:** A routine inspection conducted at the pool resulted in an IHH closure due to a damaged drain cover. A reinspection is still pending.
- J. Mar-A-Lago Condos, 3150 Soft Breeze Dr.:** A routine inspection conducted at the pool resulted in an IHH closure due to multiple violations. The pool had a damaged drain cover and high chlorine. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- K. Madison Palms Apartments, 3150 W. Ann Rd.:** Routine inspections at the pool and spa resulted in IHH closures due to multiple violations. The pool had high chlorine and high cyanuric acid. The spa had low chlorine. A reinspection is still pending.

ENVIRONMENTAL HEALTH Aquatic Health Plan Review Program - Fiscal Year Data

Aquatic Health Plan Review	May 2024	May 2025		FY 23-24	FY 24-25	
Total Pre-Permitting Services	764	570	↓	5,930	6,217	↑
New Project Submissions	150	90	↓	1,054	1,163	↑
Completed Projects	150	191	↑	976	1,208	↑
Total Projects Currently in Plan Review	509	544	↑			

2. Aquatic Health Plan Review:

- A. Juneau Point Homeowner's Association, 7885 Aurora Sky St.:** A final permitting inspection at the pool resulted in failure because the calculated flow was too low. Insufficient flow can result in inadequate water filtration. Following corrections, the pool was reinspected and approved to operate.
- B. Maycliff Mobile Home Park (MHP), 3601 E. Wyoming Ave.:** During a plumbing inspection, staff found that the maximum flow rate of the proposed suction outlet fitting assembly (SOFA) could be exceeded by the maximum flow of the pump. A mismatched pump and SOFA can result in suction entrapment. Following corrections and a final inspection, the pool was approved to operate.
- C. Hilton Grand Vacation, 455 Karen Ave.:** A pool pre-plaster inspection resulted in failure due to inoperable lighting and enclosure violations. Sections of the aquatic venue enclosure were not installed over a continuous, solid surface and did not meet the minimum height requirement of six feet. A reinspection is still pending.

- D. The Meadows MHP, 2900 S. Valley View Blvd.:** A final remodel inspection of a pool pump resulted in failure because the calculated system flow was inadequate. Low system flow can result in inadequate water filtration. Following corrections, the remodel was approved.
- E. King's Row Trailer Park, 3660 Boulder Hwy:** A final remodel inspection resulted in failure because the installed SOFA was damaged and was not the same model that had been approved during the initial plan review. Additional violations included incorrect gate latch height, a gap of greater than four inches under the enclosure, and enclosure not installed over a fixed, permanently installed surface. All violations were corrected, and the pool was approved to operate.
- F. Sam's Town, 5111 Boulder Hwy.:** A final remodel inspection for chemical feed equipment resulted in failure because the bleach and acid containers were located in bather accessible spaces. Allowing the general public to have access to chemical feed equipment, including bleach and acid containers, can result in serious injury. The permit holder installed a temporary fence that meets regulatory requirements for equipment enclosures, and the venues have resumed operations.

VIII. TRAINING OFFICE

- 1. Training Office staff provided onsite intervention training to: L & L Hawaiian Barbeque, 2520 E. Craig Rd.; China Mama, 2411 W. Sahara Ave.; Fuddruckers at the Orleans Casino; and China One, 2447 E. Tropicana Blvd.
- 2. Training Office staff facilitated and presented at the Food Safety Partnership meeting on May 28.

IX. REGULATORY SUPPORT

- 1. Staff participated in or performed the following activities and participated in the following external meetings: Regulatory and Laboratory Training System Steering Committee meetings; National Environmental Health Association Food Safety Program Committee monthly meeting; Association of Food and Drug Officials (AFDO) Food Protection Education Resource Collection Committee; monitor legislation (AB352, SB295, and SB466) relating to cottage food, cottage cosmetics, and other vendors and agency changes; and Retail Flexible Funding Model mentorship meetings.
- 2. Special Processes staff attended the AFDO HACCP Plan Review meetings on May 22 and 30.
- 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 HACCP plans.
- 4. Special Processes staff received three new submissions and released nine special process files affecting 20 facilities. There are currently 19 files in review.
- 5. Label Review staff received 13 new submissions and released 16 label files consisting of 231 labels. There are currently 23 active files in review.
- 6. Cottage Food Operations staff completed 28 new and updated registrations and 61 new inquiries, frequently with multiple follow-up inquiries per individual.