



Memorandum

Date: July 24, 2025

To: Southern Nevada District Board of Health

From: **Christopher D. Saxton, MPH-EH, REHS, Director of Environmental Health** *CS*
Cassius Lockett, PhD, District Health Officer *CL*

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Routine Inspections	2,538	2,560	↑	26,355	27,289	↑
Reinspections	160	215	↑	1,924	2,144	↑
Downgrades	190	167	↓	1,841	1,978	↑
Closures	13	9	↓	162	164	↑
Special Events	35	46	↑	851	848	↓
Temporary Food Establishments & Tasting Event Booths	189	208	↑	9,016	8,952	↓
TOTALS	3,125	3,205	↑	40,149	41,375	↑

↑ (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. Crave Fried Chicken, 5006 S. Maryland Pkwy.: On June 3, the facility was closed for two Imminent Health Hazards (IHHs), pest infestation and lack of refrigeration. The inspector documented 33 demerits. The facility was placed in the SNHD Food Operations Administrative Process, and an Intervention Training occurred on June 5. Additionally, structural repairs, cleaning, and treatment by the pest control operator were completed. The facility was reinspected and reopened with zero demerits on June 6.

B. H2O Agua, 3100 E. Lake Mead Blvd.: On June 5, the facility was closed due to lack of a valid health permit and an unapproved change of permit holder (CPH). The

operator was referred to SNHD Plan Review to apply for a health permit. The facility remains closed at this time.

- C. **AM/PM #42282 Deli, 1619 S. Las Vegas Blvd.:** On June 6, the facility was closed for an IHH, pest infestation. The inspector documented nine demerits. The facility was reinspected and reopened with three demerits on June 20.
 - D. **7 Plus Agua Water Store, 2305 E. Sahara Ave.:** On June 12, the facility was closed due to not having a valid health permit. The operator was referred to SNHD Plan Review to apply for a health permit. The facility remains closed at this time.
 - E. **Kono's Northshore, 3850 E. Desert Inn Rd.:** On June 12, the unit was closed for two IHHs, interruption of electrical service and lack of adequate refrigeration. The inspector documented 11 demerits. The unit remains closed at this time.
 - F. **Canelo's Mariscos and Beer, 2250 E. Tropicana Ave.:** On June 18, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 33 demerits. The facility was reinspected and reopened with three demerits on June 29.
 - G. **Yunnan Garden, 3940 Schiff Dr.:** On June 24, the facility was closed for an IHH, pest infestation. The inspector documented 44 demerits. The facility remains closed at this time.
 - H. **Best Meals on Wheels, 949 Empire Mesa Way:** On June 26, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 36 demerits. The unit remains closed at this time.
 - I. **Mezzo Bistro and Wine, Restaurant, 6010 W. Craig Rd.:** On June 26, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 38 demerits. The facility was reinspected and reopened with zero demerits on June 27.
 - J. Staff closed 28 unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
FSAMs were held with the following facilities: House of Soul LV, 63 N. 30th St., and Antojitos Los Guayabitos 702, 2987 N. Las Vegas Blvd.
 3. **Supervisory/Managerial Conferences:**
 - A. A conference was held with the following facility: The Noypitz Bar and Grill Restaurant, 6605 S. Las Vegas Blvd.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Legionella Travel Associated Investigations	1	2	↑	23	18	↓
Legionella Residential Investigations	4	3	↓	12	16	↑
Foodborne Illness Investigations	7	7	→	52	97	↑
Childhood Elevated Blood Lead Levels	0	1	↑	7	10	↑

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. Biwon, 2721 W. Sahara Ave.:** On June 2, staff responded to multiple reports of illness. Staff observed multiple risk factors that could lead to foodborne illness including improper handwashing practices, barehand contact with ready-to-eat food, and food held at improper temperatures. The investigation resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- B. Nora's Italian Cuisine, 5780 W. Flamingo Rd.:** On June 3, staff responded to multiple reports of illness. Staff observed multiple risk factors that could lead to illness including improper handwashing practices, food held at improper temperatures, and improper cooling of food after cooking. The inspection resulted in an A grade.
- C. Wicked Spoon, 3708 S. Las Vegas Blvd.:** On June 4, staff responded to multiple reports of illness. Staff observed multiple risk factors that could lead to illness including improper handwashing practices, improper storage of food, and food held at improper temperatures without proper monitoring. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- D. Subway, 2520 S. Eastern Ave.:** On June 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.
- E. Panera Bread, 740 S. Rampart Blvd.:** On June 13, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness including food held at improper temperatures and malfunctioning refrigeration. The inspection resulted in an A grade.
- F. El Segundo Sol and Happy Camper, 3200 S. Las Vegas Blvd.:** On June 21, staff responded to multiple reports of illness. Staff observed multiple risk factors that could lead to illness including improper handwashing practices, food held at improper temperatures, malfunctioning refrigeration, and chemical contamination of food. The inspection resulted in a C downgrade. The facility passed its reinspection with an A grade.
- G. Resorts World Ayu Day Club, 3000 S. Las Vegas Blvd.:** On June 20, staff responded to a confirmed case of Shigella. Staff observed risk factors that could lead to illness including improper handwashing practices and food held at improper temperatures without proper monitoring. The inspection resulted in a C downgrade. A reinspection is still pending.

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	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Notices of Violations (New & Remails)	0	0	→	58	47	↓
Adjudicated Hearing Cases	4	5	↑	60	42	↓
Total Cases Received	86	71	↓	956	934	↓
Total Cases Referred to Other Agencies	12	13	↑	266	163	↓
Hearing Penalties Assessed	\$3,500	\$7,500	↑	\$120,500	57,103	↓

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	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Inspections	250	224	↓	3,405	3,178	↓

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

Underground Storage Tanks	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Compliance Inspections	95	97	↑	754	855	↑
Final Installation/Upgrade/Repair Inspections	0	6	↑	36	38	↑
Closure Inspections	0	0	→	11	10	↓
Spill Report Investigations	1	0	↓	15	20	↑

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

Permitted Disposal Facilities	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Inspections	3	12	↑	236	239	↑
Reinspections	0	0	→	21	8	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
West Nile Virus Surveillance Traps Set	495	450	↓	3,223	3,368	↑
West Nile Virus Surveillance Mosquitoes Tested	14,289	12,807	↓	87,982	43,494	↓
West Nile Virus Surveillance Submission Pools Tested	722	490	↓	4,702	2,768	↓
West Nile Virus Surveillance Positive Mosquitoes	7,644	0	↓	11,803	1,237	↓
West Nile Virus Surveillance Positive Submission Pools	253	0	↓	370	42	↓
St. Louis Encephalitis Surveillance Positive Mosquitoes	537	0	↓	583	0	↓
St. Louis Encephalitis Surveillance Positive Submission Pools	19	0	↓	21	0	↓
Mosquito Activity Complaints	213	45	↓	1,290	226	↓
Public Accommodations Inspections	7	7	→	471	286	↓
Public Accommodations Complaints	9	12	↑	281	199	↓
Mobile Home/Recreational Vehicle Park Inspections	1	0	↓	218	187	↓
Mobile Home/Recreational Vehicle Park Complaints	4	4	→	26	24	↓

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** – Western Automotive Cores (Recycling Center)
- 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 (2); Materials Recovery (1); and Waste Grease (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	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Asbestos Permits Issued	89	71	↓	996	827	↓
Revised Asbestos Permits Issued	6	5	↓	93	88	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Tentative Maps-Received	7	9	↑	114	167	↑
Tentative Maps-Lot Count	144	707	↑	5,024	12,068	↑
Final Maps-Received	17	13	↓	230	211	↓
Final Maps-Lot Count	654	316	↓	9,071	8,251	↓
Final Maps-Signed	16	12	↓	247	183	↓
Final Maps (Signed)-Lot Count	577	553	↓	10,309	8,526	↓
Improvement Plans-Received	12	11	↓	212	197	↓
Improvement Plans-Lot Count	574	313	↓	8,289	7,910	↓
Expedited Improvement Plans-Received	0	1	↑	0	3	↑
Expedited Improvement Plans-Lot Count	0	8	↑	0	233	↑

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

Individual Sewage Disposal Systems	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Residential ISDS Permits	5	7	↑	68	70	↑
Commercial ISDS Permits	0	1	↑	3	4	↑
Commercial Holding Tank Permits	1	1	→	34	35	↑
Residential Tenant Improvements	22	22	→	265	227	↓
Residential Certifications	0	0	→	3	2	↓
Compliance Issues	9	6	↓	88	87	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Public Water System Sanitary Surveys	0	0	→	49	52	↑
Public Water System Violations Issued	3	14	↑	169	150	↓

2. Safe Drinking Water Activity:

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

- **Shetland Water District:** One routine sample was coliform positive. The repeat samples were coliform negative.
 - **Venetian Palazzo:** One routine sample was coliform positive. The repeat samples were coliform negative.
 - **Sandy Valley High School, Clark County School District:** Four routine samples were coliform positive. The repeat samples were coliform positive. A Level One Treatment Technique was ordered and is due by the end of July.
- 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; the Coyote Springs Golf Course; and Apex Regional Waste Management.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
School Facility Kitchen Inspections	0	0	→	882	898	↑
School Facility Kitchen Complaints	0	0	→	11	8	↓
School Facility Inspections	0	0	→	1,035	1,032	↓
School Facility Complaints	0	0	→	34	39	↑
Summer Food Service Surveys	43	49	↑	67	116	↑
Child Care Facility Inspections	38	43	↑	326	386	↑
Child Care Facility Complaints	2	1	↓	31	22	↓
Body Art Facility Inspections	50	53	↑	514	575	↑
Body Art Facility Complaints	8	3	↓	59	59	→
Body Art Artist Special Event Inspections	5	16	↑	50	347	↑
Total Program Services Completed	146	165	↑	3,009	3,482	↑

1. Child Care:

- A. Infinity Learning Center Rainbow, 5447 S. Rainbow Blvd.:** A routine inspection resulted in a non-compliant rating due to multiple violations including unsanitary diaper changing practices; expired milk in the infant refrigerator; physical and chemical hazards accessible to children; no hot water provided in a child-occupied classroom; and crib mattresses with loose fitting sheets. A reinspection is still pending.
- B. YMCA of Southern Nevada, 3050 E. Centennial Pkwy.:** During a routine inspection, staff observed unapproved pour-in-place surfacing installed under the playground structure and installation of permanent shade structures. The permit holder was instructed to submit a remodel application. The playground was removed from use pending submission of plans and approval for use.
- C. UNLV/CSUN Preschool, 4505 S. Maryland Pkwy.:** During a routine inspection, staff observed a refrigerator operating at an unsafe temperature. SNHD Regulations require that refrigerators maintain temperature control for safety (TCS) food at 41°F or less. The daily temperature log of the previous week indicated temperatures in excess of 41°F, reaching as high as 54°F. The milk inside the refrigerator was 47°F.

All the milk was discarded, and the thermostat of the unit was adjusted to a lower setting. By the end of the inspection the unit was operating at 40°F.

- D. KinderCare Childcare, 7830 S. Buffalo Dr.:** During a routine inspection, staff found uncontrolled risk factors in the kitchen and the childcare center in a non-compliant state. In the kitchen, facility staff did not follow proper hand hygiene and did not wash their hands as required. Kitchen staff were also storing their personal items improperly and preparing food without adequate sanitizer present. Soiled food contact surfaces were observed, and the high temperature dish machine was not sanitizing properly. The kitchen received a B downgrade. In the childcare center, violations included improper cleaning and disinfection steps after diaper changes, multiple hand sinks with either inadequate hot water or excessively hot water, and inadequately stocked hand sinks. Additionally, infant cribs had loose fitting sheets, chemicals and physical hazards were accessible to the children, and furnishings and toys used were dirty or in disrepair. A reinspection is still pending.
- E. Children's Learning Adventure, 6980 W. Robindale Rd.:** During a reinspection, staff observed repeat violations and new violations. The repeat violations included inadequate hot water at hand sinks, metered faucets not staying on during hand washing, inadequately stocked hand sinks, soiled activity equipment, incomplete refrigeration temperature logs, and improper storage of children's personal items. During the inspection, a toilet became clogged and flooded the restroom. The facility staff did not remove the children from the affected area and inadequately cleaned and disinfected the contaminated floor. SNHD staff ensured that the toilet was unclogged and educated facility staff on the proper exclusion of children and cleaning and disinfecting of sewage spills. A reinspection is still pending.

2. Body Art:

- A. Bombshell Beauty and Tattoo, 4974 E. Sahara Ave.:** During a routine inspection, the facility was conducting piercings beyond the ear lobe without an approved health permit. SNHD Regulations only allow for ear piercing of the ear lobe without a health permit. Staff also observed reusable equipment not packaged properly prior to sterilization, and a spore test for the autoclave was not available for review. The operator was issued a Cease-and-Desist Order for piercing beyond the ear lobe. The operator has since applied for a permit and is pending a final inspection for the piercing permit.
- B. Work of Art Tattoo, 2375 E. Tropicana Ave.:** During a routine inspection, staff found a visiting artist from another state working in the facility without a visiting artist permit. The artist was issued a Cease-and-Desist Order for providing body art procedures until they receive their permit. Staff directed the facility operator to obtain a visiting artist permit and, if the artist visits for work on a regular basis, the requirements to obtain a permanent body art card.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Food Safety Assessment Meetings	0	0	→	3	2	↓
Total Pre-Permitting Services	903	924	↑	14,852	14,885	↑
New Project Submissions	271	197	↓	2,953	2,981	↑
Completed Projects	213	208	↓	3,382	3,092	↓
Total Service Requests Currently in Pre-Permitting	1,344	1,257	↓			

1. Enforcement Actions and Investigations:

- A. Mi Campo Produce, 441 Eastgate Rd.:** During a final permitting inspection, staff observed multiple flies inside the warehouse; no air curtain installed at the delivery door; gaps present at exterior doors; and a household-only insecticide spray stored onsite. SNHD Regulations require exterior doors to be protected from flying pests. The health permit was approved with a follow-up inspection to ensure that necessary repairs are made, and to confirm installation of an air curtain.
- B. Dutch Bros Coffee, 3445 Volunteer Blvd.:** During a final permitting inspection, staff noted that items related to an approved plan revision had not been completed. The updated scope of work was to add an oven, remove existing floor sinks, and relocate nitro units. Per the contractor, the update to the facility is to be completed within the next couple of months. The health permit was approved with stipulations for a follow-up inspection after the revisions are completed.
- C. Grey Witch, 722 W. Sunset Rd.:** During a CPH inspection, staff observed a new walk-in cooler and a newly built speakeasy bar, which had not been approved. All changes to equipment and new construction must be approved by SNHD. The CPH was approved, and the operator was required to submit after-the-fact plans for the bar and the new speakeasy permit was approved.
- D. Yewon, 5818 Spring Mountain Rd.:** During a final permitting inspection, staff observed damaged and unsealed flooring in multiple areas of the warehouse. SNHD Regulations require that floors be smooth and easily cleanable, with the floor-wall junctions sealed. The health permit was approved with the stipulation that floors are repaired. A follow-up inspection is still pending.
- E. Velvet Vine Wine, 511 S. Las Vegas Blvd.:** During a final permitting inspection, staff found a refrigeration unit operating at an unsafe temperature; inadequate storage in the warewashing area; exterior doors with gaps; unsealed brick walls in the kitchen; and low lighting levels. SNHD Regulations require refrigeration units to operate at 41°F or below; adequate shelving in warewashing areas for proper air drying; all exterior openings to be weather tight; walls properly sealed for cleanability; and adequate light levels for safety and cleaning. The permit was approved with stipulations.
- F. Zoi's Mediterranean Cuisine, 3200 S. Las Vegas Blvd.:** During a CPH inspection, the facility was closed for an IHH, lack of adequate refrigeration. The walk-in cooler was operating at 53°F and condensation was dripping from the ceiling onto food stored beneath. The walk-in freezer was holding at 47°F with liquid pooling on the floor. Multiple food items were in the temperature danger zone and were voluntarily

discarded. Once the units were repaired to maintain food at 41°F or below, a reinspection was conducted and the CPH was approved.

- G. Gung Chae Authentic Korean Cuisine, 6605 S. Las Vegas Blvd.:** Staff were informed by Clark County Fire Prevention representatives that this facility had replaced all the cooking equipment under the exhaust hood without fire prevention approval and had an insufficient fire suppression system. The facility was closed for inadequate ventilation. The operator has successfully submitted a remodel application for the equipment changes and is in the process of obtaining compliance with Clark County Fire Prevention. The final remodel inspection is still pending.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Total Operation Inspections	673	481	↓	9,325	7,826	↓
Complaint Investigations	61	46	↓	338	316	↓
Inactive Body of Water Surveys	10	11	↑	100	90	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	11	5	↓	35	55	↑
Total Program Services Completed	755	543	↓	9,798	8,287	↓

1. Aquatic Health Operations

- A. Motel 6 Las Vegas Boulder, 4125 Boulder Hwy.:** A routine inspection at the pool resulted in an IHH closure due to a total absence of chlorine. Improperly disinfected water exposes bathers to pathogens that can make them sick. The pool was reinspected the same day and approved to reopen.
- B. Prelude at the Park, 501 E. Lake Mead Pkwy.:** A routine inspection at the spa resulted in an IHH closure due to a broken drain cover. A damaged drain cover is a hazard to bathers because it poses an entrapment risk. A reinspection is still pending.
- C. Club De Soleil Club 1, 5499 W. Tropicana Ave.:** A routine inspection at the spa resulted in an IHH closure due to high chlorine. High chlorine is harmful to bathers and can cause eye and skin irritation and burn at high concentrations. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- D. Harrah's Laughlin, 2900 S. Casino Dr.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. There was no chlorine detected, and the disinfectant feeder was broken resulting in no continuous disinfection. Lack of disinfection can lead to pathogen growth and increase the chance of waterborne illnesses. A reinspection is still pending.
- E. Verona Apartments, 6765 Tulip Falls Dr.:** A routine inspection at the pool resulted in an IHH closure due to broken glass inside the enclosure. Broken glass can cause injury to bathers. A reinspection is still pending.
- F. Sterling Park Apartments, 2800 S. Eastern Ave.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The spa had high chlorine and high cyanuric acid. High cyanuric acid decreases the effectiveness of chlorine.

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

- G. El Rancho Boulder Motel, 725 Nevada Way:** Staff responded to a complaint alleging that an uncertified pool operator was adding chemicals to the pool. The SNHD Regulations require that a certified operator performs service to permitted pools. The investigation verified that the facility had two qualified operators with valid SNHD registration who service the pool. The complaint was unsubstantiated.
- H. Intrigue Apartments, 4600 Vegas Dr.:** A routine inspection at the pool and spa found broken drain covers in both. The pool area was management closed but was preparing to open by the end of the week. The inspection resulted in a mandate to remain closed until intact covers are installed in the pool and spa. A reinspection is still pending.
- I. Cameron Apartments, 4600 Sirius Ave.:** A routine inspection at the pool resulted in an IHH closure due to a gap larger than seven inches in the fence. A breach in an enclosure poses a drowning risk because it can allow unattended children to access the pool area. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- J. Tides on North Paradise Apartments, 3600 University Center Dr.:** A reinspection conducted at the pool as part of a County Multi-Agency Response Team (CMART) action resulted in an IHH closure due to no detectable chlorine. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.

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

Aquatic Health Plan Review	Jun. 2024	Jun. 2025		FY 23-24	FY 24-25	
Total Pre-Permitting Services	582	322	↓	5,930	6,217	↑
New Project Submissions	112	111	↓	1,054	1,163	↑
Completed Projects	166	98	↓	976	1,208	↑
Total Projects Currently in Plan Review	458	570	↑			

2. Aquatic Health Plan Review:

- A. Cannery Hotel and Casino, 2121 E. Craig Rd.:** A final remodel inspection for a heater replacement was not approved. The system flow exceeded the rated flow for the heater, which could damage the system. A reinspection is still pending.
- B. Watermark Henderson, 215 S. Water St.:** A final permitting inspection for a new pool was not approved. The doors for the aquatic facility enclosure did not self-latch, which could lead to unsupervised access for small children. A reinspection is still pending.
- C. Buffalo Highlands Phase 7, 8155 W. Charleston Blvd.:** A plan review for installation of new suction outlet fitting assemblies (SOFAs) was not approved. The proposed equipment did not meet the flow requirements for the system. Mismatched equipment could result in suction entrapment. A revised application was submitted, and the review was approved.

VIII. TRAINING OFFICE

- 1.** Training Office staff provided onsite intervention training to: Renaissance LV Zio's Restaurant, 3400 Paradise Rd.; Hacienda El Conejo, 1775 E. Tropicana Ave.; Famous

Daves, 1951 N. Rainbow Blvd.; Rivas Mexican Grill #11, 530 E. Windmill Ln.; Nana Sushi and Ramen, 4870 Blue Diamond Rd.; Durango Taco Shop #4, 2341 N. Rainbow Blvd.; Kono's Northshore, 3850 E. Desert Inn Rd.; and China a Go Go, 860 N. Rancho Dr.

2. Training Office staff provided paid training to the following facility: Milkcow, 4220 S. Grand Canyon Dr.

IX. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff participated in or performed the following activities and participated in the following external meetings: Regulatory and Laboratory Training System (RLTS) Steering Committee meeting; National Environmental Health Association (NEHA) Food Safety Program Committee monthly meeting; Association of Food and Drug Officials (AFDO) Food Protection Education Resource Collection Committee; monitor legislation Assembly Bill (AB) 352, Senate Bill (SB) 295, and SB466 relating to cottage food, cottage cosmetics, and other vendors and agency changes associated with Nevada's 83rd (2025) legislative session ending June 3; webinar "Finding Calm in the Chaos: Caring for your Mental Health"; "Managing and Leading with DiSC (Leaders' Toolbox)" training; Conference for Food Protection Board meeting; Program Standards self-assessment; AFDO Federal Agency Update webinar; Association of State and Territorial Health Officials (ASTHO) webinar: Sustaining Programs for Lasting Public Health Impact; Incident Command System (ICS) Position-Specific training; and Retail Flexible Funding Model Mentorship meetings.
2. RSO staff coordinated the Voluntary National Retail Food Regulatory Program Standard self-assessment of all nine standards from July 1, 2020 - June 30, 2025, resulting in meeting seven standards (Standards 1, Regulatory Foundation; Standard 2, Trained Regulatory Staff; Standard 4, Uniform Inspection Program; Standard 5, Foodborne Illness and Food Defense Preparedness and Response; Standard 7, Industry and Community Relations; Standard 8, Program Support and Resources; and Standard 9, Program Assessment). This self-assessment marks the first time Standards 4 and 8 have been met.
3. Special Processes staff, as representatives of both SNHD and the Nevada Environmental Health Association (NvEHA) coordinated, hosted, presented at, and attended the NvEHA/Nevada Food Safety Task Force Joint Annual Educational Conference at the Northwest Career and Technical Academy on June 10 and 11.
4. 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.
5. Special Processes staff received two new submissions and released five special process files affecting six facilities. There are currently 16 files in review.
6. Special Processes staff coordinated and attended a HACCP Non-compliance meeting with two facilities, Mulls Meats and Terra Incognita, on June 23 and June 26.
7. Label Review staff received six new submissions and released six label files consisting of 217 labels. There are currently 23 active files in review.
8. Cottage Food Operations staff completed 14 new and updated registrations and 77 new inquiries, frequently with multiple follow-up inquiries per individual.